

GCDA's Principles of Procurement and Production

1. Promote seasonal produce

GCDA's menus are planned every quarter and based on seasonal availability with flexibility built in to accommodate sudden changes to produce availability. We produce our own sustainability charts but we are also kept well informed through our partnerships with our suppliers and with London Markets including New Covent Garden and Spitalfields.

2. Support environmentally friendly farming

GCDA only uses meat that has been accredited by the RSPCA and/or is outdoor reared as minimum accreditation. GCDA only uses free range eggs, free-range chicken and fully free-range pork from a local suppliers with full traceability. GCDA uses organic produce whenever possible e.g. using Keats Organic for salads. GCDA sources Leaf products where possible. Promotional material is available for customers to see where the food comes from.

GCDA Egg buying policy

In the interest of buying ethically, this document is the policy for buying eggs throughout the entire GCDA business

- All eggs bought for any purpose must only be at least free range
- At no point must battery or barn eggs be bought or used

This applies to dried, liquid and fresh eggs.

Where possible, this also applies to processed food that contains egg. Hellman's mayonnaise for example is the only brand to only use free range eggs in their mayo so only Hellman's must be used or it will be home made using free range eggs.

3. Reduce meat and dairy

GCDA actively promotes vegetarian and vegan dishes and always has at least 1 vegetarian meal on offer. All soups are vegan. GCDA will hold and promote 1 meat free day per week to encourage people to reduce their meat consumption. GCDA will have promotional material available to encourage customers to go meat free.

4. Choose Fairtrade

All tea, coffee, hot chocolate and chocolate will be Fair Trade. Any other products will be Fair Trade when possible e.g. rice, fruit. Café Ology, our coffee supplier sources their coffee direct from farms in South America and contributes towards their communities in many ways including financially and professionally

5. Seek out sustainable fish

GCDA only uses MSC accredited fish, and usually only uses locally caught fish from the British Isles.

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6. Reduce processed foods and bottled water

GCDA does not serve bottled water but makes tap water available in jugs on the counter. We serve a limited number of bottled drinks, favouring homemade cordials instead. We serve a very limited range of pre-packaged foods such as chocolate or cereal bars but mainly sell homemade treats

7. Reduce waste

GCDA composts all food waste both on-site and at the production kitchens. We always serve smaller portions if requested and make everything from fresh at our production kitchens.

GCDA uses over-ripe produce to make meals and is a Fare Share outlet thus diverting food from land fill or other waste disposal method. We are a Food Save project so will start with food waste baseline data and will measure our waste and have strategies to deal with any unnecessary waste. We buy dry goods in bulk to reduce packaging and do not use disposables wherever possible – e.g. promoting reusable cups to regular take-away customers.

Staff training ensures staff do not over-portion thus reducing the chance for plate waste

GCDA seeks to reduce water and energy use at every available opportunity and all staff receive training in this area

8. Cleaning Materials

GCDA is committed to only using environmentally sound cleaning products including dishwasher fluid, washing up liquid, floor cleaner, surface cleaners and hand wash soap. We also only use recycled toilet paper and hand towels.

9. Healthy Menus

GCDA is committed to providing healthy, nutritious meals and as such, bases all meals on the Eat Well Plate and Department of Health Eat Well guidelines. This means meals will be based on starchy carbohydrates, fruit and vegetables with limited meat or fish and dairy. Producing meals in this way hits the quadruple bottom line of health, sustainability, financial sustainability and accessibility.

10. Staff

Care for our staff is central to GCDA and we are committed to paying all staff the London Living Wage as a minimum. We offer staff relevant training (including access to our own training courses CIEH and OCN) and professional development for them to progress. We offer regular staff meetings, supervisions and support to ensure staff feel valued and cared for. We discourage individual car use and promote public transport instead. We support staff to get into the Bike 2 Work Scheme and we pay for expense claims on bike miles, walking and running.

In addition we only contract to businesses and companies who pay the Living Wage

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Staff Training

GCDA is committed to ensuring all the above is implanted in a formal training plan for all staff to ensure every staff member understands our commitment to these issues and the reasoning behind this commitment. This is delivered through a structured induction programme which includes off-site induction and on the job training across the first 3 weeks of employment.

11. Business Support

GCDA actively encourages local enterprises and businesses and helps them embed these same values in their work. Businesses have included the Art House, Lewisham, Greenwich Village Ices, Janet's Cakes, Elvira's Secret Pantry, Pastifico Mansi, Saigon Street, 2 Hungry Bees and many more.