

Social

FOOD SERVED  
TAKES INTO  
ACCOUNT  
CULTURAL AND  
RELIGIOUS DIETARY  
REQUIREMENTS

AT LEAST THREE  
WASTE STREAMS  
PRESENT IN BACK  
OF HOUSE AREAS

PROVIDE DINE-IN  
OPTION FOR  
CUSTOMERS

PARTICIPATE IN  
THE TRIAL OF COFFEE  
CUP AND CONTAINER  
LEASING MODEL

SERVE PLASTIC-FREE  
CUTLERY AND TAKEAWAY  
CONTAINERS

REVIEW PORTION  
SIZES AND IMPLEMENT  
STRATEGY TO MINIMISE  
FOOD WASTE

EDUCATE CUSTOMERS  
ON SUSTAINABILITY  
INITIATIVES  
THROUGH VARIOUS  
COMMUNICATION  
CHANNELS

SERVE FREE  
DRINKING WATER  
TO CUSTOMERS

SERVE  
VEGETARIAN  
AND VEGAN  
MEALS DAILY

INCREASE THE  
PROPORTION OF  
VEGETABLE DISHES  
AND PURCHASE ONLY  
HIGH WELFARE MEAT

PROVIDE DISCOUNTS  
TO CUSTOMERS THAT  
BYO CONTAINERS  
AND COFFEE CUPS

PURCHASE PRODUCTS  
FROM LOCAL OR FAIR  
TRADE SUPPLIERS

PARTICIPATE IN  
SUSTAINABILITY  
EVENTS THROUGHOUT  
THE YEAR

PARTICIPATE IN THE  
ROLL OUT OF FOOD  
AND ORGANICS  
WASTE  
COLLECTION

PHASE OUT  
SINGLE USE  
STRAWS AND  
PLASTIC BAGS

Social

PARTNER WITH  
LOCAL FOOD  
BANKS TO DONATE  
EXCESS FOOD

DRIVE SOCIAL  
OUTCOMES BY  
OFFERING STUDENT  
OPPORTUNITIES OR  
SUPPORTING  
SOCIAL ENTERPRISE

PHASE OUT SINGLE  
USE PLASTIC DRINK  
BOTTLES

DEVELOP MENUS  
WHICH USE SEASONAL  
FRUIT AND VEGETABLES

PHASE OUT SINGLE  
USE COFFEE CUPS