

Sustainable Catering & Green Events Guide

Promoting food that supports both environmental and human health is vital to achieving MUSC's goal of Building Healthy Communities



Please address your questions or comments to our team at recycle@musc.edu



Are You Planning a Sustainable Event?

Due to MUSC's size, the impacts of catering choices at MUSC can be felt throughout the community. With your catering choices you can make a major impact on reducing waste and campus sustainability.

You can support local businesses, local farms, reduce waste and spare resources by considering the following:

Look for food vendors that can provide the following:

Sustainable Sourcing:

- Food products from local, seasonal, organic, and responsible food producers
- Check out our guide for local and common caterers

Vegetarian and Healthy Options:

- As a healthcare organization we want to encourage healthy food that aides MUSC's mission in student and employee wellness. Additionally, reducing meat products reduces our environmental footprint/impact.
- Organic and fresh foods have more nutrients than processed food and the lack of processing therefore reduces environmental impacts

Eco Packaging:

- Many vendors have separate packaging for each meal and each item in the meal. Look for vendors that can reduce packaging to serve in bulk and avoid individually packed or wrapped items
- Avoid boxed lunch option if possible, usually you can ask for the boxed items in aluminum trays to reduce waste (i.e. an aluminum tray of sandwiches, then one of cookies, etc.)
- Purchase compostable, recyclable, or reusable dishware. Avoid products like Styrofoam which are not recyclable ([Other problems with Styrofoam](#))

Planning for Sustainable Catering:

Before the Event:

- Analyze your event to determine the size, budget, vendors, suppliers, and staff
- Develop a waste management plan & properly obtain waste receptacles. 1 week before the event notify the recycling office that you are having an event and will need extra bins. Send email to recycle@musc.edu describing your event or call [843-792-4066](tel:843-792-4066)
- Pick your caterer by checking out appendices 1 & 2 on local & common caterers in the area to decide on catering options and eco-package choices
- Review the packaging policy for your caterer to implement & decide on service ware options by reviewing appendix 3
- Advertise the event through electronic sources to reduce paper waste. Communicate & reach out through e-invites & when necessary print double-sided

During the Event:

- **Make an announcement at the start, during and end of the event about how to dispose of waste correctly**

- Encourage attendees to take excess food with them or post about excess food to the “Free Food at MUSC” Yammer Group

After the Event:

- For trash, cardboard, or recycling pick up please call 2-4119
- Measure your success and share with others through weighing recycling & compost from event and compare to trash waste
- Post on Facebook, Yammer, or Twitter @ MUSC Sustainability & Recycling

Questions to ask caterers:

- Do you provide recyclable, reusable, or compostable serving & packaging?
- Can you offer a seasonal menu featuring locally grown ingredients?
- Are meals using any amount of certified organic ingredients?

More Information:

- Questions? Email - recycle@musc.edu or call at (843) 792-4066
- www.muschealth.org to learn more about sustainable food at MUSC cafeteria
- Visit sustainablefoodpolicy.org for more information on sustainable purchasing

List of Appendices:

1) Local Caterers with Sustainable Offerings *(note this list is in progress and not comprehensive)*

Name	Sustainable Aspects
Black Bean Co.	Organic, all-natural foods, ecofriendly dish-ware.
Verde	We use compostable bowls, recycle, and serve healthy food.
Persimmon	Recyclable packaging. No Styrofoam. Some local foods. Vegetarian items.
Hamby	Composts all food and organic discards, mindful of our carbon footprint, avid recyclers, local, sustainable ingredients whenever possible, uses local agriculture and "aquaculture."
Ted’s Butcherblock*	Uses locally sourced produce from Growfood Carolina Food hub
Cru Catering*	Uses locally sourced produce from Growfood Carolina Food hub
Salthouse Catering*	Uses locally sourced produce from Growfood Carolina Food hub
Harvest Catering*	Uses locally sourced produce from Growfood Carolina Food hub
Whole Food Catering*	Uses locally sourced produce from Growfood Carolina Food hub
	*Ask them to make seasonal menu using local products from GrowFood Carolina

2) **Common Caterers with Sustainable Offerings** (note this list is in progress and not comprehensive)

Name	Suggestions to Reduce Waste
Jason's Deli	Request “Green Packaging” which specifies: - Sandwiches in recyclable plastic trays, by type. - Chips in bulk - Condiments in a small cup rather than individual sachets - Pickles in bulk
Panera	No alternative to boxed lunches.
Honeybaked Ham	Order buffet trays, platters, & buffet salads rather than boxed lunches.
East Bay Deli	Order buffet trays - sandwich/wraps, assorted fruit, pasta salads, & Caesar/Greek salad
Dish and Design	Ask for focally sourced suppliers & ingredients

3) **Lower Priced Ware from Staples**

	Hot Cups	Cold Cups	Plates	Napkins	Silverware
Recyclable	n/a	Item #869522 — 12oz. \$.05/cup	Item #1115880 — 6in. \$.04/plate	Item #1278854 — \$.01/napkin	
	BYOM (bring your own mug)	Item #861913 — 7oz. \$.03/cup	Item #258460 — 9in. \$.20/ plate	Item #88784 — \$.01/ napkin	Item #1247592 — 960 set \$.04/piece
Compostable	Item #905198 — 16oz. \$.07/cup	Item #905202 — 12oz. \$.16/cup	Item #905191 — 6in. \$.12/plate	Item #1278846 — \$.01/pack(200)	Item #970668 — 360set \$.05/piece
	Item #905197 — 10oz. \$.11/cup		Item #905203 — 9in. \$.19/plate	Item #62746 — \$.02/pack(500)	Item #ECOEPS015 — 750set \$.11/piece