

# Sustainable Food for your Green Event

Serving sustainable food at your event is a substantive and visible way to contribute to Berkeley's environmental values. By offering food and beverages local, plant-forward, organic, fair trade, and humane, you will be hosting a green event, while supporting sustainable businesses locally and globally.

## We ask that your event follow these guidelines at minimum:

1. Provide a vegetarian or vegan option for your guests.
2. Offer at least one food or beverage options that meets the sustainable Food guidelines: locally grown, organic, Humane, or fair trade.
3. Serve non-bottled water unless necessary such as a large outdoor event.
4. Best practice: at least 20% of food and beverage spend is sustainable.

## Questions to ask your caterer

- Do you offer fair-trade certified coffee and tea?
- Is your poultry, pork, dairy and eggs certified by a third party for humane practices?
- Is your beef /lamb 100% grass-fed?
- Do you source produce from small, local farms?
- Do you offer sustainable seafood listed on the Monterey Bay Aquarium's Seafood Watch guide best choice or good alternative list?



## Local Organic

Support local farmers and small producers by purchasing food that is grown locally; we define local as food grown within 250 miles of campus. Purchasing food from local business can also support the environment and surrounding community. By staying local, your event reduces the impact of carbon emissions from long distance food.

Serve food that includes certified organic ingredients. Organic farming practices enhance soil and water quality, reduce pollution, and promote self-sustaining cycle of farm resources.

## Humane Fair Trade

Choose animal products that are certified humane. These certifications help ensure the animals used in our food production are treated well and without the use of routine antibiotics.

Purchasing fair trade certified products ensures the farmers and workers producing your food are fairly compensated. Look for coffee and tea with a Fair-Trade Certification.

*Also consider other Sustainable practices like [Zero Waste](#) and [Healthy Events](#). For more information on sustainable food, see the [Real Food Challenge](#)*