**Climate Friendly Food Actions for Businesses and Organisations**

1. If you serve food:
	1. increase your offering of plant-based menu options.
	2. increase and promote your offering of local and seasonal foods.
	3. offer alternative smaller portion sizes.
	4. offer incentives to customers who bring their own containers.
	5. offer digital menus and receipts.
2. Monitor and report on your food waste and develop a food waste reduction plan. The [Guardians of Grub website](http://www.guardiansofgrub.com/resources/) includes information on how to get started.
3. Donate surplus food to one of Medway’s surplus food distributors. \*
4. Sign up to food sharing apps such as FareShare, Too Good to Go, Olio.
5. Train staff on reducing energy, waste, and water guidelines. The [Guardians of Grub website](http://www.guardiansofgrub.com/resources/) has lots of useful information.
6. Ensure catered events use low carbon, plant-based food, and drink options. Go further and support local and ethical supply chains.
7. Sign up to become a water [Refill](https://www.refill.org.uk/) station.
8. Refuse single use plastics and show your support for [Towards Plastic Free Medway](https://www.facebook.com/towardsplasticfreemedway/).
9. Go for accreditation through Medway’s Healthy Workplace Programme. Email workplacehealth@medway.gov.uk.
10. Make a difference to your local food system by joining Medway’s Food Partnership.  Email foodpartnership@medway.gov.uk.

\* A list of Medway Council’s local charity and food bank partners can be found on the [Food support in Medway page](https://www.medway.gov.uk/info/200578/food_support_in_medway).

**Want to know more about climate action in Medway and join in? Email us at** **climatechange@medway.gov.uk**