



Guidelines for Para Kore Catering

Kia ora Caterers

We appreciate your reading and taking the following into consideration. Our kaupapa is about reducing waste so for that reason we want to be clear about what we'd like.

- We would like leftover food from one meal to be used in the next meal for the purpose of reducing food waste
- As little packaging as possible, as little bought packaged food as possible
- Therefore, we like things made from scratch such as dips, baking, cakes, slices, bread that way less plastic waste
- Buy locally produced food as much as possible, i.e. Kaiwhenua salads, Raglan honey
- Buy spray free fruit and vegetables if possible
- Please use reusable bags when grocery shopping - also for fruit and veges - we can provide this if you haven't got any please ask
- Buying as much 'nude' food as possible, food that doesn't come packaged up but just as is. You will need reusable bags or cardboard boxes though to put it in!
- No caged chicken or caged pig meat please
- No caged chook eggs please
- Please separate cans, plastic, glass recycling, cardboard and soft plastic for recycling
- Soft Plastic Recycling is any plastic that can be scrunched up and we'll collect from you and recycle this in Hamilton. It has to be clean and dry.

Food Waste Audit

We would really appreciate it if there could be three different buckets for food waste

1. Food gone off - gone bad
2. Food prep scraps, i.e. potato peelings, apple cores, banana skins, trimmings etc
3. Plate leftover scrapings
4. Food cooked but not eaten (this category is good food, that didn't get eaten, might not be thrown out as such, might not be in a bucket) This food will hopefully be used in the next meal.

Please note that on the last day we will hold a waste check and we hope to have as little as possible going to landfill.