



**Native
Events**

FOOD AND BEVERAGE

Climate Action Programme 2024

25th June:

Understanding and measuring impacts

Food and Beverage Factsheet

2024





IMPACTS OF FOOD PRODUCTION

Global food production is a significant driver of environmental degradation, accounting for approximately 26% of global greenhouse gas (GHG) emissions. Livestock farming is a major contributor, responsible for about 14.5% of global GHG emissions, with cattle being a primary source of methane. Agriculture occupies roughly 50% of the world's habitable land and is the largest driver of deforestation. Approximately 80% of global deforestation is caused by agriculture, leading to habitat loss and declining biodiversity.



Forests are often cleared to create pastures and grow feed crops, disrupting ecosystems and exacerbating climate change. The agricultural sector accounts for about 70% of global freshwater withdrawals. Animal-based foods generally require more water than plant-based alternatives. For example, producing 1 kg of beef requires significantly more water than producing 1 kg of vegetables or grains, though exact figures can vary depending on production methods and location. Fertiliser and pesticide use in agriculture can lead to nutrient runoff, potentially harming aquatic ecosystems.



IMPACTS OF FOOD PRODUCTION

The expansion of agricultural land and pesticide use has been linked to declines in insect populations, including important pollinators like bees. Food waste is also a significant issue, with approximately one-third of all food produced globally being wasted. This waste contributes to about 8-10% of global GHG emissions. Shifting towards more plant-based diets can help reduce these environmental impacts. Plant-based foods generally have a smaller carbon footprint and require less land and water. For instance, producing 1 kg of beef emits significantly more CO₂ equivalents than producing 1 kg of plant-based proteins like peas, though again, exact figures can vary based on production methods and location. Encouraging the adoption of more plant-based options can be an effective strategy for promoting sustainability.

This could include prioritising dishes featuring local, seasonal vegetables, legumes, grains, and nuts in menu planning. Educational initiatives like workshops and seminars can help inform teams and stakeholders about the environmental benefits of plant-based diets and provide resources for incorporating more plant-based meals.



OVERARCHING POLICIES

As of July 2023, new waste management regulations (Waste Management (Collection Permit) (Amendment) (No. 2) Regulations 2023), have come into effect. According to these regulations, all commercial premises are required to establish separate food waste collection.

The Single Use Plastics Directive Beverage states that containers (bottles, cartons, pouches) up to 3 litres in size will be banned from the Irish market from 3 July 2024, unless its cap is attached to the main part of the container.



EU: Waste Framework Directive (EU) 2018/851 requires Member States to reduce food waste at each stage of the food supply chain, monitor food waste levels and report back regarding progress made.



Ireland: Circular Economy and Miscellaneous Provisions Act 2022 - which commits to delivering the reductions necessary to halve our food waste by 2030, and promote our transition to a circular economy.



**IMPORTANT
LEGISLATION
UNDERPINNING
FOOD, AND
SPECIFICALLY FOOD
WASTE IN IRELAND**

Checklist for venues and events

- Implement a green procurement policy with all catering and food suppliers.
- If you work with other venues, encourage venue partners to do the same.
- Include food and beverage in your sustainability policy, creating specific actions and targets for food-related impact reduction.
- Encourage your caterers, and all venues you work with who are serving food, to follow actions, building in an audit in your policy and action plan.
- Use local catering providers and suppliers for all your events throughout the year.
- Encourage your team and the venues you work with, your artists and crew catering to use a seasonal food chart to plan food buying.
- Where possible, link with nearby community food-growing projects, and actively support local community projects or charities.
- Use catering providers which can demonstrate sustainable practices; e.g. using local, seasonal, organic, Fair Trade produce, sustainably sourced fish, etc.
- Ensure event-goers and participants have a choice of vegetarian, vegan, and healthy options. Targets for improvement should be set each year, using data gathered from each year to show as a benchmark.
- Include targets for sourcing (e.g. 100% certified organic produce, short supply chain), targets for meat and dairy reduction, greater uptake of certifications etc.



Prioritise local, sustainable suppliers, and set bold targets for reducing food impacts annually.

Checklist for venues and events

- Work towards an increased percentage of vegetarian food served at events which are within the control of your organisation.
- Work towards an increased percentage of locally sourced and organic food served at events which are within the control of your organisation.
- Promote relationships with local and small food and beverage producers, farms and markets, brewers and distillers, and work with your caterers to put specific targets in place around this.
- Ask caterers if they can design menus which reflect what's available and in season.
- For food served during events which are outside of the control of your organisation's administration, consider providing each venue serving food with a checklist to include increased percentages of vegetarian, organic and locally sourced food servings.
- Can you measure the food waste from your events? Explore this possibility with your catering providers. Consider partnering with FoodCloud to manage food waste.
- Cut the plastic! Ban the use of damaging, single use materials e.g. plastic bags and cups, straws, polystyrene boxes etc.
- Provide catering providers with information/training on reducing, and recycling catering waste e.g. bulk dispensing instead of single sachets, compost or recycle food waste, providing doggy bags, redistributing surplus food.

Checklist for offices and buildings based organisations

- Include Food and Beverage and waste reduction in your Climate Action Policy and Action Plan.
- Do you have a compost bin? If not, explore including a compost bin as part of your building's waste management.
- Use proper signage for waste bins and clearly show what is included/not included in compost bins.
- Encourage reusable containers and cups in your building:
- Encourage use of keep cups and reusable water bottles.
- Encourage your team to bring their own reusable containers for takeout or leftovers.
- Provide reusable plates, utensils, and cups in the office kitchen.
- Provide signage for drinkable water in the office/building.
- Education and Awareness: raise awareness about the environmental impact of food waste and the benefits of reducing food waste.



Include food waste reduction in your policy, use compost bins, clear signage, reusable containers, and raise awareness.

ACKNOWLEDGEMENTS

This food & beverage checklist was created as a collaboration by Native Events, Julie's Bicycle, the Green Arts Initiative in Ireland, and Julie's Bicycle Europe. Their combined expertise and dedication to sustainability in the creative and cultural industries have made this resource possible, aiming to promote environmental responsibility and inspire impactful climate action within the sector.

Together, these organisations have pooled their resources and expertise to create a robust and practical guide aimed at helping venues, event organisers, and offices implement effective sustainability measures, reduce waste, and support the transition to a circular economy. Their collaborative effort underscores the importance of unity and shared goals in driving meaningful environmental change within the cultural sector.

Thank you for taking the time to read this and for joining us in creative climate action.

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