

Environmental Sustainability Policy

A proportionate policy framework for reducing the environmental impact of our kitchen, our packaging and our deliveries.

Organisation	Black Truffle Catering Pty Ltd
Approved by	Director
Effective date	1 September 2026
Review cycle	Every two years, or earlier where required

1. Purpose

Black Truffle Catering Pty Ltd ("Black Truffle Catering") is committed to reducing the environmental impact of its operations. Catering is a resource-intensive industry: it consumes energy and water, generates food and packaging waste, and depends on refrigerated road transport. This policy sets out how we identify, manage and reduce those impacts across our kitchen, our supply chain, our packaging and our delivery fleet.

Our approach is proportionate to the size and nature of our business. We are a family-owned catering company operating a single commercial kitchen; we do not hold ISO 14001 certification and do not represent ourselves as doing so. What follows is what we actually do, and what we hold ourselves accountable for.

2. Scope

This policy applies to Black Truffle Catering's directors, managers and employees, and to the on-site function team and any other workers engaged by us. It covers our premises at 130 Cromwell Street, Collingwood, our delivery fleet, our off-site functions and events, and our purchasing decisions.

3. Our commitments

Black Truffle Catering commits to:

- Reduce avoidable food waste at every stage, from ordering through to service.
- Reduce reliance on single-use packaging and prefer reusable, recyclable or compostable alternatives.
- Separate and correctly stream waste rather than sending mixed waste to landfill.
- Reduce energy consumption and the emissions intensity of our kitchen.
- Use water efficiently and dispose of wastewater lawfully.
- Prefer local and seasonal produce, and suppliers whose practices align with this policy.
- Plan delivery runs to reduce vehicle kilometres and idle time.
- Comply with all applicable environmental legislation and the requirements of our clients and registering authority.
- Review our performance and improve on it.

4. Food waste

Food waste is the single largest environmental impact available to a caterer to control, and we manage it primarily through ordering discipline rather than disposal.

- We order to confirmed numbers rather than forecasts. Most dishes require one day's notice, which allows fresh produce, bread, dairy and protein to be ordered daily against actual orders.
- Recipes are portion-controlled and specified, so production matches the order.

- Stock is rotated first-in first-out with recorded date checks, and cold storage is temperature-monitored daily to prevent spoilage.
- Surplus food that remains safe and within temperature is packed into food-grade containers and left with the client after every function, at no charge.
- Unavoidable kitchen organic waste is separated and directed to composting.
- Used cooking oil is collected by a licensed contractor for reprocessing.

5. Packaging and single-use items

- Reusable service ware — ceramic crockery, stainless steel cutlery, glassware and ceramic or melamine platters — is our default for functions, and is collected, washed and reused.
- Where disposable packaging is required, we use certified compostable sugarcane-fibre boxes, trays, plates and cocktail plates, biodegradable cups, cutlery and serviettes, recyclable cardboard platter bases and biodegradable cling film.
- Insulated hot and cold transport boxes are reused indefinitely and returned to our kitchen after every delivery.
- Clients who prefer to eliminate single-use packaging entirely are offered reusable platters collected the same day.
- All packaging is food grade and complies with the relevant Australian Standards and the FSANZ Food Standards Code.

6. Waste separation and recycling

- Segregated waste streams operate in our commercial kitchen for paper and cardboard, glass, plastics, organics and used cooking oil.
- At off-site functions our staff separate waste on site into organics, recyclables and general waste and remove it, rather than leaving mixed waste in the client's bins.
- Waste volumes and supplier packaging compliance are reviewed at our quarterly internal reviews.

7. Energy and emissions

- A 90-panel rooftop solar array was installed at our Collingwood premises in 2020 and has been generating since, materially reducing our grid consumption.
- We are progressively replacing gas cooking equipment with induction, and replacing appliances with energy-efficient commercial models as they reach end of life.
- Appliance use is reviewed and staff are trained to avoid idle running of ovens, urns and other equipment.
- Refrigeration units are serviced on schedule and calibrated annually, which reduces both energy use and product loss.

8. Water

- Low-flow commercial dishwashing and documented washing protocols reduce water consumption.
- Wastewater is disposed of through licensed trade waste services in compliance with regulatory requirements.

9. Purchasing and supply chain

- We prioritise local and seasonal Victorian produce to reduce food miles, and redesign menus around seasonal availability rather than importing out-of-season produce.
- Suppliers are asked to deliver in bulk where practical, to reduce packaging and the number of vehicle movements.
- Imported staples such as coffee and chocolate are purchased from Fairtrade-certified lines.

- We support small, local and family-run Victorian suppliers, many of whom are HACCP certified.

10. Transport

- Our delivery fleet is fully refrigerated, which protects product integrity and avoids the waste generated by broken cold chains.
- Delivery runs are planned to minimise vehicle kilometres, and multiple orders to the same client or location on the same day travel on a single run.
- Vehicles are serviced on schedule to maintain fuel efficiency.

11. Responsibility and governance

Responsibility for this policy sits with the Directors of Black Truffle Catering. Day-to-day implementation is the responsibility of all staff: kitchen staff for food waste, storage and energy use; dispatch and drivers for route planning and packaging returns; and the on-site function team for waste separation and the return of reusable equipment at events.

Environmental performance is reviewed at quarterly internal management reviews, covering waste volumes, supplier packaging compliance and energy usage trends. We do not currently produce a formal annual sustainability report, and we do not claim to; we are working toward more formal documentation of these measures.

12. Monitoring and improvement

We measure what we can meaningfully act on. Our food safety audits, conducted annually by an accredited external auditor, indirectly support this policy through standards that reduce spoilage and waste. Where a client or contract requires specific environmental reporting, Black Truffle Catering will provide it.

13. Review

This policy will be reviewed at least every two years, or earlier where there are material changes to our operations, supply chain, legal obligations or environmental impact profile. Black Truffle Catering will seek to improve its approach as its understanding of environmental impacts and appropriate controls develops.

Policy approval

Approved by:	Director, Black Truffle Catering Pty Ltd
Signature:	
Date:	1 September 2026

This policy is an internal governance document. Black Truffle Catering does not hold ISO 14001 certification and this policy is not represented as a certified environmental management system.