

CAFÉ



ESI Cafe : Sustainability Initiatives

SUPPLIERS

There is a strong focus on supplying local products.

A produce map of Cornwall showcasing local suppliers was created and displayed behind the café counter.

A range of UK and Cornish suppliers have been introduced: Firefly, Flawsome, Furniss, Mr Filberts, Great British Crisp Company etc.

Some sandwiches and paninis are made by Fuertefire, a Cornwall based family business that sources all ingredients locally. The rest are made on campus to supply a wider range to customers.

Cornish Coffee now supply Puro Fairtrade coffee. They trained all staff to use coffee machines.

The café supports Peck and Strong, a bakery in Devon.

The café also support Vanessa, a home baker in Penryn.

PACKAGING

All plastic bottles have been removed and single use packaging has been limited.

Marlsh canned water comes packaged only in cardboard.

All food and hot drink packaging is compostable wood pulp (vegware/planglow).

INITIATIVES

Meat Free Mondays and 10 % off veggie/vegan food.

Single-use items have been replaced by crockery and metal cutlery.

The range of eat-in cold and hot menu options has been increased to encourage customers to stay in the café and reduce single use waste.

20p is taken from the sale of each disposable item to fund sustainable initiatives on campus.

WASTE

Food waste is disposed off responsibly by a company that collects and utilises it.

DESIGN

Wooden panels above the counter are reclaimed scaffolding planks from a local building site.

FEEDBACK

All feedback from the 'Rate It' tablet next to the till is used to get ideas and solutions.

These suggestions are taken very seriously and changes are made every month in response to these.

