

PETER ROWLAND

www.peterrowland.com.au

ENVIRONMENTAL SUSTAINABILITY MANAGEMENT POLICY

Peter Rowland Catering places a very high priority on issues relating to the maintenance and care of the environment. Our approach to environmental sustainability management is one of continuous improvement through the enhancement of the skills, knowledge and commitment of our employees at all levels of the organisation.

We are committed to a philosophy of prevention of pollution and apply this philosophy in practical terms to all operations of our company to reduce all forms of pollution, to reduce the depletion of natural resources and to minimise waste.

Actions currently include:

- Green purchasing principles and practices.
- Water and energy conservation and efficiency measures where possible.
- Improving operational efficiencies.
- Reducing dependence on fossil fuels in transportation and employee transport.

We will comply with legislative environment control requirements to minimise waste — with the objective of zero waste to ground where practical.

We aim to reduce or eliminate the quantity of waste produced and so reduce the cost of waste treatment and disposal. Through our waste management program we will minimise, contain, control and dispose of waste in a manner that is sustainable and acceptable to the community.

Our management and supervisors are responsible for ensuring:

- The waste disposal arrangements are regularly reviewed and where reasonable practicable.
- Introduce recycling initiatives in order to help protect the environment and make better use of resources.
- All personnel are aware of and adequately trained in waste management procedures.
- Materials and procedures are in place for containing wastes and cleaning up spills.
- Adequate resources area is available for waste management procedures.
- Unwanted products, chemicals or equipment in useable condition are considered for transfer to another location or organisation for its use.

INTERNAL POLICIES AND PROCEDURES

Water Management

In our operations at nine of our venues in Melbourne as well as our head office at River Street in

South Yarra, Victoria we ensure that:

- Taps are regularly checked for leaks and drips.
- High pressure hoses and devices are used for washing equipment such as dishes and glassware to ensure greater efficiency

Waste Management

- All paper printed is double-sided where possible with all computers set to duplex as 'Default'.
- Paper is recycled through the use of VISY recycling.
- Cooking oil is recycled.
- Grease traps are in place to ensure that grease, oil and fat is not released into the sewerage network, preventing pollution and protecting the environment.
- Cleaners are employed at each venue to ensure that after every event rubbish, cigarettes and waste is disposed of responsibly rather than being washed down a drain.
- At two of our exclusive venues we use Food Organics Recycling with KS Environmental, a metropolitan waste management company.

Energy Management

- Air conditioning units are kept at a reasonable degree during the day, and the air filters are regularly cleaned. Air conditioning units are regularly checked to ensure they are operating at maximum efficiency and in good working condition.
- Office curtains, blinds and shades are shut in the mornings to prevent heat coming into the buildings before the hottest parts of the day.
- Computers are 'Shut Down' at the end of every day to conserve energy.
- Door seals on ovens and fridges are regularly checked to ensure they are tightly fitted to ensure maximum working efficiency.
- All cooking and heating/cooling equipment is regularly cleaned and serviced to ensure it operates efficiently.
- All ovens use gas as the main source of energy, which is more efficient than electricity.
- Electrical equipment is turned off where possible when not in use.

Food And Beverage Production

We regularly seek suppliers who are able to prove that their farming and harvesting processes are sustainable in the long term and can exhibit a minimal impact on the environment through our green purchasing policy.

- All of our meat is 100% Australian.
- All of our seafood is 100% Australian which includes Yarra Valley salmon, Tasmanian smoked salmon and pacific oysters, South Australian hiramasa kingfish and Sydney rock oysters.
- 90% of our cheeses used are Australian. A majority of our cheese platters are sourced from Gippsland, North Eastern Victoria and the Hunter Valley regions in New South Wales.
- All of our eggs are organic and free-range.
- Our seasonal menus include fruit and vegetables that are 100% Australian and sourced locally. Organic produce is sourced when possible from our fruit and vegetable partner Melba Fresh.
- 93% of the wines on our beverage lists are Australian (the other 7% consists of champagne).
- Our beverage lists offer wines by Elgo Estate, a market leader in the sustainable production of wine.
- We list Cascade Green in our beverage packages; a 100% carbon offset preservative-free beer.

Other

All operational staff are trained in food safety and kitchen maintenance to ensure appliances are operated efficiently at all times and waste management is of high priority.

In addition we work with the charity organisation, Second Bite. Second Bite is a not-for-profit organisation that sources fresh, nutritious food that would otherwise go to waste and redistribute it to people who are homeless or live in disadvantaged circumstances.

We regularly donate food from functions and events at our venues as well as our major events including the Melbourne Cup Carnival and the Formula 1 Australian Grand Prix.