

Case Study

Sustainable Catering at Ridge View Residential College, NUS

RVRC, NUS
Sustainability Symposium
April 2017

RVRC's annual Sustainability Symposium showcased the project work of RVRC undergraduates in *identifying, understanding, and devising potential solutions* to everyday sustainability problems in waste, food waste, water, energy, behaviour etc.

RVRC's commitment to sustainability did not end with undergrad project work, but extended to include the planning and execution of the symposium as well.

Sustainable Initiatives undertaken

The event, made up of approximately 300 undergraduates, faculty, staff and invited guests, took place at Ridge View Residential College, a **Green Mark GoldPlus certified** building.

Name badges & lanyards – All name badges and lanyards provided at the event were collected back. The lanyards did not have the year or event name printed which will allow it to be re-used.



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Sustainable Catering – RVRC worked with Sodexo Catering to plan a sustainable menu with food waste measures in place. This was the first event I had attended where 1. Sustainable Palm Oil, 2. Antibiotic-free chicken, and 3. Sustainably produced fish were provided alongside a whole slew of delicious vegetarian options like quesadillas, sweet and sour veggies, tofu.

- Plates and re-usable cutlery were provided.
- Glasses were provided for drinks.
- NO plastic stirrers were provided for hot beverages. Only re-usable tea spoons were supplied.
- NO styrofoam cups were provided for hot beverages.
- Non-bleached, bamboo serviettes were provided.



*Doing away with disposables by re-using cups.
Photos provided by RVRC.*



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MENU

- Sustainable Palm Oil
- Hormone, Anti-biotic and Chemical free chicken
- Marine Stewardship Certified (MSC) fish sourced from regional fisheries to reduce food miles.
- No prawn/shrimps or tuna was used as it was unclear whether it was from sustainable fishing methods
- Salmon was avoided because of too many food miles
- Largely vegetarian menu
 - Vegetables were largely from Malaysia (reduce food miles)
 - Herbs were supplied from United World College community garden
 - No salad as there leftovers to be much leftover based on observations from previous events.
- Dessert was regionally sourced fresh cut tropical fruit platter (reduce food miles)
- Fair Trade Coffee and Tea



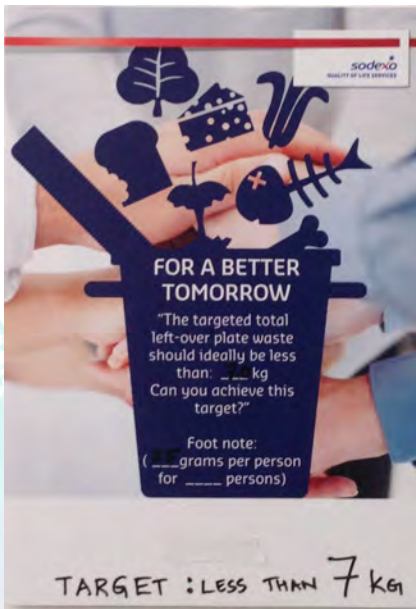
Sustainable and ethically sourced menu by Sodexo.

Photo provided by RVRC.



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All food waste was weighed and collected for composting (bottom right). The weight provided RVRC with feedback on the amount of waste generated per head. This data is useful for comparing with future events.

