

Pillar two: sourcing

Sustainable sourcing and promoting biodiversity

By meeting this pillar you will be able to demonstrate:

- you know the source of your produce and ingredients
- as far as possible ingredients come from sustainable and ethical sources
- your menu reflects produce and ingredients come from sustainable and ethical sources

How you can demonstrate your progress

Know the source of your produce	Source the ingredients from sustainable and ethical sources	Reflect ingredients from sustainable and ethical sources on menu
I know the source of my produce and ensure they come from sustainable or ethical sources	I source from producers and suppliers that are close as possible to me and who meet sustainable and ethical standards	I incorporate and promote unconventional cuts of meat on my menu
	I source ingredients that are available and in season	I make the case for increasing the diversity of non-meat and vegan dishes on my menu
	I use responsibly sourced cocoa and chocolate cocoa with a traceable supply chain	I have a diverse range of non-meat and vegan dishes on my menu
	I use responsibly sourced tea and coffee	
	I use responsibly produced palm-oil for cooking or have removed palm oil	

	I avoid artificial additives, artificial trans-fats and genetically modified ingredients	
	I solely use green fertilisers and eco-forms of best control	
	I use and promote rare and native British breeds of livestock	
	I use heritage varieties of fruit and vegetables	
	I am increasing the reliance on own-grown produce	

Your checklist

Activities	What this could include	I'm meeting	I'm making progress	I need to start	My progress
<p>I know the source of my produce and ensure they come from sustainable or ethical sources</p>	<p>Know the source of your produce and try and ensure it comes from sustainable producers and/or suppliers.</p> <p>Communicate the provenance of ingredients on your menus and/or website</p> <p>Avoid tropical fruit on your menu, but if not, try and ensure that it is sourced from sustainable and ethical suppliers and producers.</p>				
<p>I source from producers and suppliers that are close as possible to me and who meet sustainable and ethical standards</p>	<p>Source produce where possible from local producers and suppliers, ensuring that they meet sustainable and ethical standards.</p> <p>Promote local provenance and the name of local producers on your menu and/or website.</p> <p>You could create a menu based on 25/100/200 mile producers</p>				
<p>I source ingredients that are available and in season</p>	<p>Source available and seasonal ingredients and create seasonal dishes. This includes:</p> <ul style="list-style-type: none"> ● fruits and vegetables ● lesser-known fish 				
<p>I use responsibly sourced cocoa and chocolate cocoa with a traceable supply chain</p>	<p>Source cocoa from suppliers that are sourcing cocoa ethically and sustainably.</p> <p>Suppliers could demonstrate this through organic production or through their Fairtrade, UTZ or Rainforest Alliance certification.</p>				

I use responsibly sourced tea and coffee	Source tea and coffee from suppliers that are sourcing ethically and sustainably. Suppliers could demonstrate this through organic production or through the their Fairtrade, UTZ or Rainforest Alliance certification				
I use responsibly produced palm-oil for cooking or have removed palm oil	Seek alternative sources for palm-oil given its impact on deforestation. However, if you cannot find suitable alternatives consider sourcing palm oil from sustainable suppliers.				
I avoid artificial additives, artificial trans-fats and genetically modified ingredients	Remove all artificial trans-fats and GM ingredients from your menus and where possible avoid artificial additives.				
I use solely green fertilisers and eco-forms of best control	Use green fertilisers, such as manure, peat moss, seaweed extracts and bird guano. You should also use eco-friendly pest control that cannot harm other animals.				
I use and promote rare and native British breeds of livestock	Consider using rare and native breeds of livestock, to increase their demand in order to stimulate greater supply				
I use heritage varieties of fruit and vegetables	Use heritage varieties of fruit and vegetables. You should work with your producers and suppliers				
I am increasing the reliance on own-grown produce	Look at the feasibility of growing your own ingredients. This could be a small scale herb garden to more extensive gardens and plots.				

I incorporate and promote unconventional cuts of meat on my menu	Include unconventional cuts of meat on the menu. This reduces waste and maximizes the use of the whole animal.				
I make the case for increasing the diversity of non-meat and vegan dishes on my menu	Ensure that your menu includes a suitable range of non-meat and vegan dishes.				