

GUNNERSBURY PARK

Sustainability in food and its importance to us



As the world's population continues to grow, so does the demand for food. This puts an increasing strain on our planet's resources, from land and water to energy and biodiversity. We recognise the crucial role that sustainability plays in the food industry.

With such a conscious involvement in the planning of events that take place at Gunnersbury Park and with the support and expertise of our catering partners, Seasoned, we have a clear understanding of how to successfully negotiate this challenge. With the growing concern for the environment and the impact that food production has on it, it is essential for us to take steps towards creating more environmentally friendly methods of operating.

Firstly, sustainability in food production ensures that the environment is preserved for future generations. It is no secret that food production has a significant impact on the environment, from greenhouse gas emissions to water usage and waste. Adopting sustainable practices allow us to reduce our carbon footprint and mitigate the environmental impact of our food production. This heightened sustainable approach ensures that the food is healthy and nutritious. A greater consideration for food production methods allow us to prioritise the use of natural fertilizers and pesticides and avoid the use of harmful chemicals that can impact the quality of the food. This means that the food produced is healthier for both the consumers and the environment. Adopting sustainable practices such as reducing food waste and using local and seasonal ingredients can also save money in the long run. We always look for ways of reducing our energy consumption by using energy-efficient equipment and adopting renewable energy sources. Whilst directly looking for ways to benefit the environment ourselves, this activity also enables us to support the local community and economy. Through sharing our beliefs, our catering partners, Seasoned favour sourcing ingredients from local farmers and producers, promoting sustainable practices in the community. We do our best to give clients educated choices when it comes to sustainable options, such as the following:

- A single avocado requires 140-272 litres of water, so we avoid using them where possible.

- For every kilo of margarine, we use instead of butter, we save 22kg of carbon emissions.
- Every time we serve a kilo less of meat, we save between 7 and 13.3kg of carbon emissions.
- 1kg of beef requires 20,000 litres of water as opposed to 2,000-3,000 for a plant-based alternative.

This also helps to build relationships with local suppliers and strengthens the supply chain. Consumers are increasingly aware of the impact of their choices on the environment, and they are more likely to support businesses that prioritise sustainability. By adopting sustainable practices, we can appeal to environmentally conscious consumers and differentiate themselves from competitors.

Collectively, sustainability in food production is essential for us at Gunnersbury Park. By adopting sustainable practices, we are not only doing our part to protect the environment but also creating a more socially responsible and economically sustainable business which are at the very forefront of our business model.