

Green Museums Initiative Guidelines

for Sustainable Food Catering at CAM Conferences

About the Green Museums Initiative

The purpose of the Green Museums Initiative is to inspire California Museums to develop green business practices, eco-friendly facility management, and sustainable programming. The initial goal of the Green Museums Initiative, established in 2006, was to "green" the daily operations, conferences, workshops, and events of CAM. By changing the way it conducts its own operations and programs, CAM provides a model for other institutions and decreases its own ecological footprint. To see what the Green Museums Initiative has done to reduce the impact of past CAM conferences, see www.greenmuseums.info.

Sustainable Food Catering at CAM Conferences

The CAM Conference is a green conference. All meal events should include the following greening elements:

- Sustainable Cuisine (see additional information and definitions below)
- Real linen, silverware, glasses and dinnerware (or, if not possible, then biodegradable materials)
- Box Lunch: Brown recycled paper boxes or bags for box lunch, silverware wrapped in linen napkins on tray next to boxes where they can be returned after the meal.
- Minimal trash. Recycle trash.
- Water served in pitchers or urns with real glasses.
- Coffee/Tea service: real coffee cups, spoons
- Cream and sugar in servers *not* pre-packaged individual servings.

Sustainable Cuisine

Every effort should be made to provide locally, organic, and/or sustainably grown and raised food. This could include:

- Local food sources (less than 100 mile radius)
- Fair Trade/Shade Grown Coffee and Tea
- Organic sugar, dairy (butter, cream, milk, eggs)
- Organic salad greens and vegetables
- Organic fruits
- Sustainably raised meats: poultry, beef
- Sustainable Seafood per SeafoodWatch Guide

(Desserts, baked goods are not included at this time.)

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Additional Requests

- Left over food, if any, be donated to a local food bank.
- Organic wine if possible.
- A vegetarian option be included in all meals.

CAM Sustainable Cuisine Definitions:

Sustainable: Food from local growers who strengthen communities, artisanal producers that preserve food traditions, farms that practice sustainable agriculture and aquaculture, humane animal husbandry and well managed fisheries. Food producers that practice conservation that nurtures and protects the land in ways that are healthy for the farmer, chef and buyer.-- Chef's Collaborative

More Helpful definitions:

Local: Local, In-season food is bursting with flavor and nutrition because it is fresher. Buying locally produced food supports your local community and farmers while also preserving the environment by saving on transportation fuel and reducing greenhouse emissions.

Fair Trade, Shade Grown Coffee: Fair trade provides fair wages, community development, environmental protection and good working conditions. Shade grown indicates coffee grown beneath trees that protect soil and provide habitat for migratory birds.

Organic: "Food grown without conventional pesticides, synthetic fertilizers, sewage sludge, bioengineering or ionizing radiation. California certified organic farmer's meat, poultry, eggs and dairy products come from animals that are given no antibiotics or growth hormones. Organic food is produced by farmers who emphasize the use of renewable resources and the conservation of soil and water to enhance environmental quality for future generations."-- USDA & CCOF standards**