

Selwyn Event Sustainability Initiative

Food Vendor Guide

In Selwyn, we love celebrating our unique region through fun, vibrant and diverse events. Selwyn District Council (SDC) recognise the value of such events, but we are also aware of the negative effects they can have on our natural environment. In line with circular economy thinking, we're taking action to minimise these impacts through sustainable event waste management practices. This easy-to-follow guide provides information for food vendors attending Selwyn events, outlining their contribution to creating positive change.

The Problem

Most event waste is made up of waste generated by food consumption, including food and disposable packaging. SDC has identified an opportunity to divert such waste away from landfill into more sustainable streams like recycling and organics. To do this they have created the **Selwyn Event Sustainability Initiative** or **SESI**.

What is SESI?

SESI is a waste sorting initiative created to reduce waste generated at Selwyn events going to landfill. This is achieved by:

- Requiring all food vendors to use a set of approved compostable food packaging products which can be composted along with all food waste.
- Providing a three-bin event waste system consisting of red bins for general waste, yellow bins for recycling and green bins for organics.
- Hand sorting all event waste to remove contamination and create clean waste streams for recovery.

What is Required of Food Vendors?

To play your part and help SESI be successful follow these simple steps:

- **Watch** the online Food Vendor Training Module via the link provided by the SDC events team.
- **Purchase** food packaging from the four supplier brochures provided by the SDC events team. Other packaging is not permitted because it jeopardises the whole system.
- **Ask** for more information if you are unsure if you're packaging is right. Support is available to assist food vendors with finding alternative products or understanding requirements.
- **Remove** non-essential items like condiment sachets and additional packaging. Offer condiments via communal condiment options instead (think sauce squeeze bottles).
- **Separate** back of house waste and dispose of it into the correct waste stream before leaving site.

Contact kat@sustainably.co.nz for any questions regarding this initiative.

On behalf of Selwyn District Council and Sustainably, we thank you for your support of SESI.