

Sustainable Events

The Møller Centre is committed to minimising the environmental impact of the delivery of its services and to the improvement of the environment in any way possible. The Centre is determined to do all it can to ensure that the environment is passed to future generations in a better condition than it is today.

If, as an event organiser, you are keen to reduce the environmental impact of your event, then you might like to consider asking the following questions of any venue that you contact:

- Do you have members of staff with responsibility for environmental management and Corporate Social Responsibility?
- Do you buy products with a reduced environmental impact e.g. Energy-saving lightbulbs, energy efficient electrical equipment, recycled paper, low VOC paints, natural cleaning products etc?
- Do you practice waste minimisation and have recycling facilities?
- Have you installed water-efficient devices for taps and toilets and water saving devices for showerheads?
- Have you implemented water conservation measures such as rain water harvesting or grey-water reuse?
- Do you buy green electricity or generate your own renewable energy?
- Have you installed motion sensors for corridor lighting and reminders to turn lights off when leaving rooms?
- In hotels, are bed linen and towels only changed if guests leave a card requesting so and are toiletries provided via dispenser, not individually packaged?
- Do you prepare fairly traded, and/or fresh produce in season?



With regards to the catering at the venue the following questions are pertinent:

- Do you use mostly fresh, seasonal produce?
- Are fairly traded goods such as coffee and tea available?
- Do you serve meals produced from healthy and nutritious ingredients and avoid foods that are high in fat, salt and sugar?
- Do you serve food in bulk rather than individually packaged?
- Do you offer tap water to drink to save on transportation of bottled water and recycling of bottles? If bottled water is unavoidable, buy water in biodegradable corn-based bottles or, as a last resort, ensure the bottles are recycled.
- Do you operate a recycling scheme, including composting? On-site is best.
- Do you use reusable crockery, glassware, cutlery, tablecloths etc where possible? If disposables are unavoidable, use paper or wooden recyclables, or biodegradable plastics.



We are working closely with the University of Cambridge Programme for Sustainable Leadership to develop our sustainability policy and guide. The above information comes from the Sustainable Events Guide (2007) published by DEFRA. The full guide is available from the DEFRA website: <http://www.defra.gov.uk/sustainable/government/advice/documents/SustainableEventsGuide.pdf>