CamEATS ZERO Catering Staff Training Programme

Plant-based cookery workshops and support on reducing food loss and waste were identified as the most useful training for catering staff, through the CamEATS ZERO baseline survey. A provisional training programme for Lent and Easter terms 2023-2024 is detailed below.

Costs for attending these workshops will be partially subsidised by the Catering Managers Committee budget. We are expecting participants’ Colleges to pay the remainder, from about £50.00 per attendee.

Contact Ivan Higney (ih25@cam.ac.uk) for details of costs for each workshop and to book places.

The website will be updated with further training options for 2024/25, with an option to sign up for notifications of new training.

1. **Workshops in Plant-Based Cookery**

**Workshops by Stem & Glory**

- Market House, Cambridge
- 20 places – sold out; looking at increasing to 30 places; to be repeated in Easter term.
- Vegan based cookery course in a demonstration kitchen. An all day course with lunch.
- Jan 10-11 & 18

**Workshops by the Humane Animal Society**

- Cambridge
- 3 sessions per year, 11 places per session
- Vegan based cookery course in a demonstration kitchen. An all day course with lunch.
- March with TUCO

**Workshops by Tipsy Vegan**

- Cambridge
- 3 sessions per year, 11 places per session
- Vegan based cookery course in a demonstration kitchen. An all day course with lunch.
- Easter

**Selling Sustainable Food – Best Practice in Display and Marketing by TUCO**

- Cambridge
- 15 places
- Best practice in displaying sustainable foods to encourage increase in sales. Aimed at Front of House staff.
- TBC with TUCO
Sustainable Wine Tour  

- Chet Valley Vineyard  
- 10 places  
- Local producer  
- Sustainable grower  

2. Training in Reducing Food Waste

To be developed. Options include:

- Talk by Guardians of Grub, a united collective from across the Hospitality and Food Service sector (https://guardiansofgrub.com/)
- Best practice tours of Colleges
- Promoting “Love Food Hate Waste Campaign” and supporting next year’s “Food Waste Action Week”