



Philadelphia
CATERING CO.

Green report 2023

At Philadelphia Catering Company we endeavor to promote sustainable practices that minimize our environmental impact. We understand that sustainable catering involves making conscious and sometimes difficult choices about the food we serve, the way it is produced and presented, to minimize waste and reduce our carbon footprint. We have recently made significant strides in reducing the carbon footprint of our facility. We will continue to monitor and measure our actions as we move towards even greater goals detailed in this report. Here are some key actions we have recently undertaken.

Food we serve:

Planet Friendly Menu

Customer awareness: We have developed a tool for our clients to know the exact carbon footprint of the meal they choose by introducing our Planet Friendly Menu. Our Planet Friendly Menu is not only healthy and delicious, but it promotes sustainable food practices by utilizing foods that have less of an environmental impact. Our Planet Friendly menu represents at least a 38% reduction in the carbon footprint of a typical American meal. We know that meat-based diets have a greater environmental impact, so we have increased our plant-based options on our regular menu which has the potential to reduce the animal products we source and produce, and we look forward to seeing the net results in our upcoming reports.

The way our food is produced

Food Sourcing:

Sustainable food practices: Philadelphia Catering Company could easily source our ingredients and food products from one or two national distributors, but we understand that the environment is affected by many aspects and that includes a responsibility to our local community. Equity, diversity and inclusion are an important considerations in our business practices. Partnering with local, minority, and women owned businesses has an effect that isn't necessarily quantifiable, but positively impacts our community and our environment as a whole. Additionally, sourcing food closer to home reduces the transportation of the food items and in turn reduces our overall environmental impact.



The way our food is presented

Reduction of single-use plastics:

Plastic waste is one of the biggest environmental problems, and the catering industry is a major contributor. Last year we purchased 2875 cases of single use plastics - serving 1,230,450 forks, knives, plates and cups to our clients. Overall, that equates to 21,512 pounds of plastic heading for the landfill. We now purchase and use ALL compostable and biodegradable disposables. This single action will result in a 64,535 lbs. reduction of CO2 emitted into our environment.



Dollars and sense:

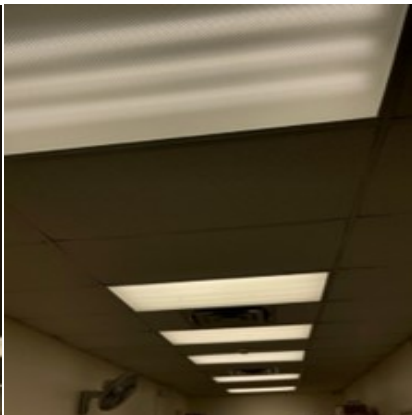
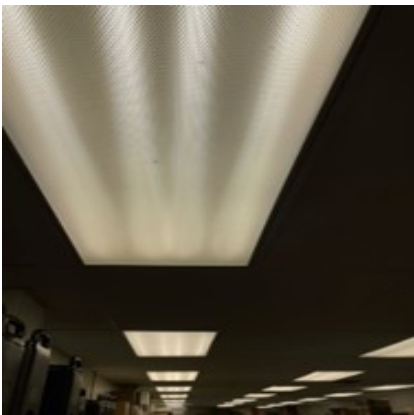
LED Lighting:

We recently upgraded our entire facilities' lighting fixtures and we are excited about the savings to both our bottom line and the kilowatt hours of energy used. Our numbers before the upgrade put us at a usage of 45,000 Kilowatt hours of energy used annually. We are now down to just 16,000 Kilowatt hours of energy used annually. This represents a savings of 29,000 Kilowatt hours of energy while saving \$2600 dollars for the company.




Solar Power:

29,000 Kilowatt hours is equal to 23,021 pounds of coal or 2.6 homes energy use for an entire year. When we understand the equivalents of that diversion, we get excited and look forward to doing more to reduce our energy consumption over the next 5 years. Part of our Sustainable Development Goals will have us explore solar options for our facility. We have officially begun that aspect of our journey by solarizing our storage facility with a single solar panel powering high efficiency LED lighting and rechargeable tools used in our operation. Our storage is not tied to the grid and anything we use represents a 100% use of renewable energy. Currently our storage facility will use a very modest amount of renewable energy but to us this is a start and represents a big success with much grander things to come as we continue our journey.



Zero waste events:



Prior to the pandemic we developed a way for us to produce clean, zero waste events for our clients and the concept began to gain traction. The pandemic dramatically changed the concept of what an event was and our focus shifted to be able to safely service our clients during an unprecedentedly difficult time. Now, as we come out of the pandemic, and having utilized our down time to finetune the zero waste process, we are ready and eager to once again offer our clients zero waste events. Our Zero Waste events remove the bottle neck of trash that prevent our clients from producing truly clean, guilt-free, zero waste events. We look forward to seeing, and being able to report on, our landfill diversion efforts in this space over the next year. We are back and ready to lead the charge once again with zero waste catering in Philadelphia.





Sustainability goals:

We have a timeline of sustainable development goals in place for our short, medium and long term projections. Our Planet friendly menu was our initial undertaking that we believe would have an immediate impact so that became our first priority this year.

Sustainability Planning:

One-Year Goals

- Planet Friendly Menu ✓
- Reduction of single-use plastics ✓
- Examine and improve our in-house recycling practices
- Start composting food waste again.
- Reestablish Zero-Waste events as a viable option to clients
- Establish and annual community neighborhood clean-up day

Three-Year Goals

- Increased solar projects for business
- Stormwater diversion project

Five-Year Goals

- Eco-Friendly delivery vehicles