

BAFTA ALBERT SUSTAINABLE PRODUCTION GUIDE

Catering / Craft Catering

Every department in our industry has a part to play in the journey toward a low-carbon future. The Catering and Craft Department plays a key role in the production's success. From mindful menu planning, smart sourcing and waste reduction, the way catering and craft teams nourish crews and manage resources can make a real impact on creating more sustainable productions.

This guide includes general considerations as well as a checklist your department can use to create its own action plan that will help the production achieve BAFTA Albert certification.

General Considerations

General Considerations for ALL Departments
Start early. The sooner you plan for sustainability, the bigger your impact. Build it into your production from day one, so it's not an afterthought, but the foundation.
Understand your impact and redirect. If you want to reduce your environmental impact, you have to know what it is. Encourage your productions to use BAFTA Albert's toolkit to help you track emissions and decarbonise. From this, you can take clear and direct action on the largest areas of your environmental impact.
Define and communicate your intentions. Once you've got a plan, make sure to share it so everyone has every opportunity to know and join in.
Attend BAFTA Albert sustainability training and workshops.
Source locally to minimise transport emissions.
Eliminate single-use items wherever reusable alternatives exist.
Use recycled, certified sustainable, or biodegradable materials.
Engage with your suppliers by sharing your sustainability goals and choosing suppliers with sustainability credentials, or by using the BAFTA Albert Suppliers Directory.
Ensure recycling bins are available and labelled clearly.
Turn off unused appliances , lighting, and electronics.
Promote sustainable practices in briefings and meetings.
Reduce the materials used. Reuse props, costumes, sets, etc. Recycle materials correctly to avoid landfill.
Default to digital paperwork ; print only if requested.

Catering and Craft Department Sustainability Checklist

The actions below are tagged with the Certification Question code(s) it supports. This shows how day-to-day department activity feeds into the certification. The checklist itself isn't evidence, but working through it will help ensure you're supporting the production as a whole, in the right direction on its sustainability journey.

The actions in this document correlate with Certification Question codes 1.2, 1.3, 2.1, 2.6, 2.7 and 2.8.

Pre-Production & Sourcing (1.3, 2.1, 2.8)

Menu Design (2.8)

- ☐ Engage early with the production team to find out filming locations and plan menu designs around locally sourced produce.
- ☐ Encourage plant-based meal choices in menu design.
- ☐ Design menus with carbon footprint labelling.
- ☐ Prioritise locally sourced and seasonal ingredients.
- ☐ Choose certified ethical productions (e.g. Fair Trade, MSC Blue Label, Soil Association).
- ☐ Avoid Red List sea food.
- ☐ Implement a pre-order system or accurate head counts to reduce food waste.
- ☐ Prepare educational signage on food sustainability.
- ☐ Caterer should hold or work towards recognised sustainability certification.

Energy (2.1)

- ☐ Engage with Production Team, Location/Studio team, Unit Manager and electrical department to plan energy use and align to [SPARK](#).
- ☐ Avoid use of diesel generators, and aim to plug into the mains first, then follow the power hierarchy guidance in [SPARK](#) where additional power is required.
- ☐ Arrange electric vehicles for catering logistics.

During Production (2.6, 2.8)

- ☐ Place vegetarian/vegan dishes first in serving order.
- ☐ Display carbon footprint label and educational signage.
- ☐ Track meat vs non-meat meals to inform future menus.
- ☐ Limit overproduction, and use left over ingredients creatively.
- ☐ Unplug appliances when not in use. Discuss with Unit Manager ways to reduce energy for appliances that need to remain on (e.g. fridge/freezers).
- ☐ Use mains energy/integrate sustainable energy solutions.

- ☐ Clearly label bins for recycling of packaging, compost and coffee grounds.
- ☐ Donate leftover meals to food rescue programmes, in line with food safety standards.
- ☐ Encourage cast and crew to bring their own reuseable bottles and coffee cups.

End-of-use and Waste Management (2.7, 2.8)

- ☐ Eliminate single-use disposables (cutlery, cups, plates) by planning for reuseable crockery and service ware.
- ☐ Avoid coffee pods, plan bulk brewing.
- ☐ Arrange proper wastewater disposal per regulation.
- ☐ Compost unavoidable food waste.
- ☐ Where there is left over food, plan for food donation partnerships or give to crew to take home to reduce waste.

Reporting and Review (1.2, 1.4, 2.1)

- ☐ Track and report food waste and meal uptake data for carbon footprinting.
- ☐ Review carbon footprint analysis and set reduction targets.
- ☐ Document energy usage and generator fuel type.
- ☐ Assess effectiveness of plant-based incentives to improve future productions.
- ☐ Complete [BAFTA Albert's Screenskills Module: Introduction to Sustainability for the Screen Industries](#) for a basic overview on production training. Certificates for this type of training are accepted as production training when applying for BAFTA Albert certification.