

# Penylan Pantry LTD

## 2017 Pledge

This is an Wales wide pledge



This commitment will be implemented by  
October 2018

# 1

Retailers commit to re-evaluate the way they sell vegetables, adopting new measures\* to drive increased consumption while maintaining their existing commitments to reduce waste

**This aligns with point 1 on the commitments framework**

### Commitment details

Affordable and personalised veg boxes delivered by bike 2: No pre packaged vegetables are sold at the Pantry or used in the veg boxes 3: We only use recyclable brown paper bags 4: Veg stand selling seasonal fruit and veg placed at the entrance of the Pantry, all customers have to pass the veg stand in order to enter the Pantry 5: All fruit and veg is priced affordable to encourage customers to purchase more veg 6: We stock different varieties no available in the local supermarkets, to try to encourage customers to try something new 7: Vegetables are loose, customers can purchase exactly what they need, this reduces waste.

### Monitoring

Monitoring stock levels, ordering week on week, seeing if there is growth in sales.

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# 2

Quick service, Food-On-The-Go businesses and casual dining restaurants commit to increase the number of portions of veg they sell while maintaining commitments to reduce waste

**This aligns with point 3 on the commitments framework**

### Commitment details

- 1: A range of 4/5 salads are freshly prepared and made daily available to sit in and/or takeaway
- 2: Our quickest and easiest options for takeaway are salad boxes
- 3: 80% of our menu is made up from Vegetables
- 4: We make a veggie, homemade soup daily
- 5: Our salads are prepared in a way that makes people think differently about veg and salads, it encourages them to eat more salads, choose the salad option and inspires them to try these cooking techniques at home
- 6: We also use seasonal produce, again encouraging people to eat in line with the seasons
- 7: our soups and salads are made from the veggies that are not fresh enough to be sold on the veg stand, thus reducing food waste
- 8: Our daily salad menu is dictated by surplus which could otherwise end up as food waste

### Monitoring

We monitor sales of veg based dishes, and we monitor our food waste levels

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# 3

Town and cities commit to become urban veg pioneers, with city wide initiatives on skills, planning and/or procurement, campaigns and initiatives to drive up veg access & consumption and reduce waste

**This aligns with point 6 on the commitments framework**

### Commitment details

We plan to put on a Vegetable only collaborative supper- MealSq leaf to root Supper. This supper will be a city wide event, bringing together a group of Cardiff independents, cooking a one off vegetable only inspired menu. Tickets will be available to the general public, and they will all leave with recipes and tips on reducing food waste.

### Monitoring

We will sell out all tickets, monitor social media presence and activity. Carefully planning and interaction with the businesses involved before the event takes place. The event will create a stronger network between the businesses involved thus supporting each other in reducing food waste on a commercial level and increasing the consumption of vegetables to the consumers.