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INDUSTRY WEEKLY DIGEST

School of Hospitality & Tourism Management

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THERE'S MORE THAN REDUCING FOOD WASTE GOING ON AT PARKER'S TAVERN

In this digest, we learn how the **Parker's Tavern** team in Cambridge, are showcasing how to reduce food waste at a **monthly Supper Club event** as one of many social responsibility initiatives.

Further comment is provided by our own **Mike Duignan** on the wider impact of events like these and their case study potential for students at **School of Hospitality and Tourism Management**.

Have a great weekend!

RUBBISH COOKS MONTHLY SUPPER CLUB

PHILIP GREER

Rubbish Cooks is a monthly supper club held on the last Monday of every month, at **Parker's Tavern** restaurant in Cambridge. The event, hosted by **Chef Director Tristan Welch**, highlights the importance of reducing food waste, by creating a menu from scratch, using only ingredients that were destined for the bin due to sell by dates, dented packaging or being unpopular off cuts or wonky products.

The event itself is completely free, but **Parker's Tavern** ask for a £20 cover charge, to pay for the chefs & waiters time but also includes a £5 donation to **Jimmy's Night Shelter**, a local homeless charity. Tickets for the event are sold through social media, and are announced two weeks before the event itself, typically they sell-out within 24 hours.



FOR MORE INFORMATION:
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Tristan Welch, the Chef Director of **Parker's Tavern** is passionate about reducing food waste in all of our homes, as well as in restaurants and it was this passion that inspired him to create the concept of the **Rubbish Cooks supper club**. While promoting the sheer volume of food waste we produce (approximately 6.7 million tonnes of food annually in the U.K alone), the event shows guests how they can create a delicious meal, with only a few ingredients – and a little bit of Rubbish! Reducing food waste is a key pillar in Parker's Tavern's social responsibility, alongside the **supper club**, the team receive a whole cow each month, and butcher it themselves, to ensure every piece of the animal is used – it also serves to skill up the kitchen team. Alongside food waste, the **Parker's Tavern** team recycle their cooking oil, and monitor the carbon footprint of their menu, by only buying from suppliers within a 30 mile radius, guaranteeing guests a 'Delicious taste of Cambridge' but also ensuring the ingredients are ethically and responsibly sourced.

Mike Duignan, Head of **Department for Events** notes "Rubbish Cooks is yet another example of the power of events to bring people together toward a common cause, in this case a hearty mix of helping the homeless to reducing waste which help achieve other social responsibility targets. It offers an excellent case for students to consider the wider social and economic impacts of events and how they can make a real different in the context and community they are based in."