



Maryland Green Registry MEMBER

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

La Prima Food Group/Catering by Seasons



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Caterer
Member since December 2012

Management and Leadership

Environmental Policy Statement

La Prima Catering kitchens operate in five locations throughout the Washington, Baltimore and Philadelphia metro regions, providing unsurpassed service that is fast and flexible. Its "Seeds to Celebration" initiative provides fresh, elegant and sustainable events that support local farms and protect the environment. The company's "H Generation" division provides a nutritious school lunch program for area schools.

La Prima Catering is committed to eco-friendly business practices. Through our green initiatives and educational programs, we provide a positive impact on the environment and share our knowledge with the community.

We strive to:

- *Follow all environmental regulations and go beyond what is required by law*
- *Reduce waste through recycling, composting, and, whenever possible, reusing and repurposing, in all of our locations*
- *Train all of our staff on our environmental program and empower them to contribute and work towards a healthier and more sustainable lifestyle, in and out of the office*
- *Purchase fresh, local ingredients from environmentally conscious sources*
- *Communicate our environmental commitment to our customers and community*
- *Continually improve our practices by measuring our environmental impacts and by setting strict annual goals to become more sustainable*

Environmental Team

The team of green leaders is comprised of the company President, Purchasing Manager, Marketing Coordinator, and Director of Events. Green leaders are to meet whenever necessary, no less than once a month to go over green policies and current environmental performance in the office, the kitchens, and on location at events. Members often work together outside of the meeting room on a daily basis to discuss and plan for future environmentally-conscious growth.

Annual Environmental Goals

This year La Prima plans to:

- *Set up greywater recycling in kitchens*
- *Increase local, organically grown food purchases*
- *Join with Commuter Connections*
- *Require reporting of environmental criteria of supply chain from partners*
- *Preferred parking at office locations for hybrids, electric cars, and carpoolers*
- *Employee volunteer program – spend at least 200 hours per year working with local environmental non-profits*
- *Conservation contests between offices*
- *Purchase new staff uniforms made from recycled content*
- *Bike rack at Corporate Headquarters in College Park, MD*
- *Team certification programs, including –*
 - *CSR and Manager Training*
 - *Event Manager Certification*
 - *Green recognition programs for all locations*

Environmentally Preferable Products and Services

La Prima and Catering by Seasons specialize in farm to table menus, from wedding ceremonies of 300+ guests to small corporate gatherings and everything in between. Our local partner farms provide fresh, organically grown produce and meats on a weekly basis. When combined with the harvest of our own organic garden, we are able to provide healthy, locally sourced meals regularly.

La Prima offers complimentary compostable settings (this includes plates, cups & napkins) with every order. These products are 100% biodegradable, helping to reduce the waste produced on site at events.

Reusable china, glassware and linens are also available for every delivery.

Environmentally Preferable Purchasing

The majority of our food purchases come from local, environmentally conscious sources. This includes organically grown produce and meats from our partners at Groundworks Farm in Pittsville, MD and Open Book Farm in Myersville, MD.

When looking for new partners in food supply, we actively search for honest, local businesses recognized for green services. For bakery and specialty items, we often try to work with other businesses certified by the Green Restaurant Association.

Additionally, we have a company-wide policy against Styrofoam disposables, and whenever possible we buy compostable or recyclable supplies, preferably made from post-consumer recycled materials.

Even our chef coats are made with 100% sustainable organic cotton.

Waste

Solid Waste Reduction and Reuse

La Prima is considered a Near Zero Waste producer by the Green Restaurant Association. In addition to our composting and recycling activities, our waste reduction efforts have helped us reduce our landfill waste by approximately 50% every month.

La Prima uses reusable or compostable plates, cups and linens and serves lunch to all of its employees in its corporate offices with excess food from daily orders. In addition to reducing waste, this also encourages employees to take fewer trips out of the office.

Recycling

We recycle the following:

- *Paper*
- *Cardboard*
- *Packing Materials*
- *Glass*
- *Plastic*
- *Aluminum*
- *Computers*
- *Cell phones*
- *Furniture*
- *Printer and Fax cartridges*

- *Fluorescent bulbs, batteries, paints and electronics (approximately 10 lbs of these wastes are collected and recycled each month.)*
- *Food waste composting*

In its College Park kitchens, La Prima composts all qualifying food production materials, such as vegetable peelings and other organic matter and where applicable, we remove used compostable dishware and cutlery as well as food waste from events in order to compost it through our provider. At our corporate headquarters we also do in-house composting of plant trimmings and weeds from our urban garden. Overall, this allows for composting of over 10,000 pounds of waste per month.

Hazardous Waste/Toxic Use Reduction

With the utilization of more sustainable and energy efficient products, such as LED candle lights at events, La Prima is also able to reduce the amount of hazardous waste by about 30%.

Energy

Energy Efficiency

We have switched 100% of our lighting to compact fluorescent light bulbs, helping us reduce our energy bill by approximately 20%.

We are also attempting to utilize the maximum amount of natural light in our buildings by positioning our offices accordingly.

Renewable Energy

Our Maryland and Pennsylvania kitchens run on 100% wind power for electric supply through Clean Currents. We plan to expand these efforts to our other two kitchens in Virginia by 2014.

Transportation

Employee Commute

Many of our employees opt to work from home when possible. Additionally, they often will travel directly to events, sometimes carpooling with other staff, instead of driving to work, then to a job.

The College Park location is situated close to bus stops and the D.C. metro for an easy commute into work.

Several employees opt to walk, bike, and use metro services for their daily commute. Two of our employees working at the College Park location also drive hybrid vehicles to and from work.

Efficient Business Travel

La Prima makes a constant effort to reduce transportation energy usage and greenhouse gas emissions by buying products as local as possible. Examples of companies that are either local or east coast include our produce, dairy, eggs and chicken. Groundworks Farm, our main farming partner, is located in Pittsville, Maryland, just over 100 miles away. Food is often transported on consolidated trips with other materials from the eastern shore. Our dairy is supplied from Harrisburg Dairies of Pennsylvania; all chicken prepared by La Prima is raised on the Eastern Shore of Maryland; our eggs provided by Coastal Sunbelt Produce of Savage, MD. This of course does not include the produce grown in our own garden.

Also, La Prima kitchens located throughout D.C., Maryland, Virginia, and Philadelphia allow for easier access to our delivery/service locations and cutting back on the amount of driving necessary for our operations. Our routes are strategically planned in order to use the least amount of gas possible to get our products to our clients. All products are purchased in bulk to reduce packaging, energy-usage, and emissions required in shipping and delivery.

Fleet Vehicles

La Prima Catering is in the process of replacing its fleet of vehicles with more fuel efficient models. Currently 1/3 of the La Prima vehicles have been replaced and we hope to have over ½ of them up to our standards by 2014.

With the newer vehicles, we save on average 25% per tank of gas, adding up to over \$1000 in one year.

Water

Water Conservation

The recent installation of faucet aerators, low flow toilets, and proper irrigation systems allow us to conserve at least 20 gallons of water per day.

Additionally, our rain barrel and garden irrigation make use of roof water runoff everyday.

☑ **Stormwater Management and Site Design**

Through proper growing practices, La Prima's organic garden dramatically helps to reduce storm water runoff.

In addition, a divided parking lot with rows of green areas with large trees reduces the area of paved surfacing and helps filter much of the water runoff.

Rain barrels are used to save roof water for our College Park Garden.

Other

- ☑ *As part of our deepening commitment to healthy eating and ethical food, we opened the La Prima Garden in College Park, Maryland. In our urban garden we grow fresh tomatoes, basil, lavender, dill, mint and other herbs. During the growing season all of our kitchens take advantage of this fresh produce.*

La Prima Food Group has recently partnered with Groundworks Farm, a CSA-based sustainable farm located in Pittsville, Maryland. On their 55 acres of land, farmers Margaret Evans and Kevin Brown grow a wide variety of vegetables using only sustainable, natural methods. In addition, they raise and sell pasture raised chickens and pigs, as well as eggs from their pastured hens. Our new partnership allows us to integrate local, organically grown produce into the meals we serve every day.

Through our events division, Catering by Seasons, and local farm partnerships we provide farm to table celebrations with seasonal selections grown to order. Our event managers work with pioneering hosts and planners to create customized menus using locally sourced, sustainably grown ingredients for truly one-of-a-kind events.

With a passion for fresh locally sourced ingredients and recognition as the highest rated green caterer in the region, we have developed a reputation for our eco-elegant cuisine.

We have 3 Star rating with the Green Restaurant Association.

Profile Updated April 2013



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at www.green.maryland.gov/registry

