## **UUCB GREEN Kitchen Policy**

Policy	Consistent with the UUCB's support of sustainable living practices and care of the Earth, it is UUCB's policy to follow food preparation and service practices that conserve resources, avoid pollution, and minimize waste. This includes:  • returning and/or recycling containers;  • composting compostable waste;  • using only reusable dishes, glasses and flatware made of natural materials (not plastic) in the church buildings and at church functions;  • using cloth tablecloths;  • using cloth napkins for formal and/or sit-down food service; Napkins made from recycled paper can be used for stand-up finger food service.  Procedures that promote this policy are prominently displayed in the kitchen.
Date Approved by Board	August 24, 2010