

Catering

LOCAL LEARNING LAB Developing a Lab

Purpose

You have the opportunity to design all elements of the Lab to reflect the regenerative principles you identified in your Initiation phase.

Goals

- Contribute to local economic, ecological and social thriving, by the choices you make
- Nourish your participants.

CATERING

Tips for preparing

Reflect regen principles

Catering is an opportunity to contribute to regeneration of the environment, social system, and the economy. It can raise awareness of indigenous foods, support regenerative agriculture, and keep money local. Research local caterers that are also food systems.

Partner on the experience

Collaborate to discuss the menu and meeting dietary requirements. You may co-create a menu together. Your caterer may also present as a speaker during the program, sharing the nature of their regenerative enterprise.

Remuneration & insurance

Ensure catering is adequately funded and remunerated. Caterers also need licenses. Be conscious that early stage regen enterprises may not be set up with public liability. Plan ahead to make space for enterprises who need support setting up.

Dietary Requirements

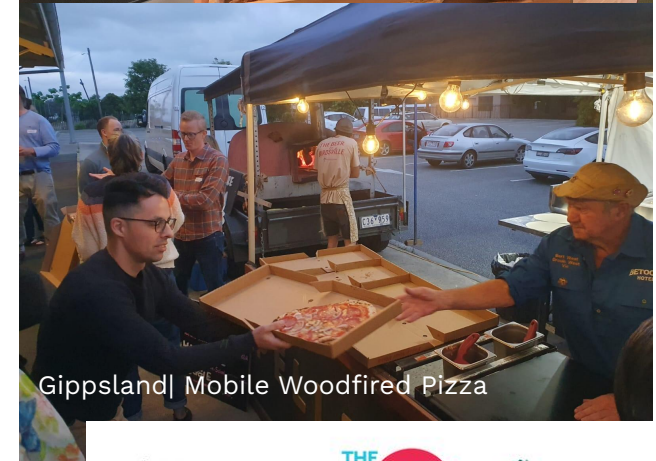
Gather dietary requirements from participants during the registration process and communicate these clearly with caterers.



Gippsland | Baw Baw Food Hub



Adelaide Hills & Fleurieu | Food Embassy



Gippsland | Mobile Woodfired Pizza



INNOVATE TO REGENERATE

THE AUSTRALIAN CENTRE FOR SOCIAL INNOVATION



EXAMPLES

Food Glorious Food

Curated by The Food Embassy

We thought deeply about the food that participants were tasting and being nourished by, with consideration to First Nations, regenerative farming practices, locally sourced and ensuring all in the food chain are paid fairly ... and delicious! The image below is a reflection of all the local businesses involved in supplying the food for the Lab, integrated by Food Embassy.



Catered by



Curated by



Image Credit: Baldwin Media



INNOVATE TO REGENERATE



connect

Food Glorious Food

Curated by Christabel from the Baw Baw Food Hub

In Gippsland, the Baw Baw Food Hub, catered for the Lab. The Hub uses 98% organic produce; is a coop model, focused on social connection, stewardship, meeting up, enriching connections.



Image credit: Sean Jackson

