

Night Noodle Markets

SUSTAINABLE EVENT POLICY

Our intent

Fairfax Media recognises that public events can have both direct and indirect impacts on the environment and that we have a duty to minimize these impacts.

Wherever practicable, we will incorporate sustainability principles including environmental, social and economic aspects into all parts of the International Food Festival Night Noodle Markets and still deliver a world class event.

We are aiming for the Markets to become a leading example of practical sustainability for events worldwide and to become the benchmark against which other events can be measured.

Our sustainability principles

The following sustainability principles will be incorporated into all aspects of the planning, production and delivery of the event:

- Consider and balance economic, social and environmental impacts
- Reduce both direct and indirect impacts such as resource consumption, energy and water use, waste generation, emissions, transport, natural environments and others
- Create opportunities to improve sustainability that flow into local businesses and communities both now and into the future
- Be transparent, monitor and report on impacts
- Promote the broader principles of sustainable development such as Inclusivity, Integrity, Stewardship, Transparency, Labour Standards, Human Rights and Legacy.

We will continuously learn, improve our performance and pass on these learnings to others.

Where we will take action

We will take action to improve the event's sustainability in the following eight key areas.

1. Communications & Engagement

We will communicate and engage with all stakeholders to ensure we deliver a sustainable event. Stakeholders include event organizers, contractors, stall holders, local Council, residents and patrons. We will encourage sustainable behaviour by our suppliers and contractors after the event has finished.

We will publicly demonstrate our commitment to sustainability by taking action through event logistics and operations, such as improved waste management, sustainable procurement, energy supply and transport options.



2. Resources and Skills

We will ensure those members of staff and third parties (eg. stall holders, event cleaners etc) with the responsibility of implementing this policy for Night Noodle Markets have the required authority, skills and competencies to do so.

3. Safety

The Markets will be conducted with the highest level of safety. This includes Risk Assessment, Workplace Health & Safety, public safety, and food handling.

4. Heritage, Culture, Community

We will work to reduce disruption to the local community or the natural environment through traffic congestion, sound and lighting, localised pollution or event activities. Issues, objects or areas of heritage, cultural, archeological or indigenous sensitivity are respected and protected.

5. Resource Conservation, Emissions and Waste

We will work to reduce consumption of resources and production of GHG emissions, solid and liquid waste. The event does not use or produce any toxic substances or residue, strives to procure the most sustainable supplies and to operate event logistics with conservation and stewardship in mind.

6. Targets, monitoring and review

Broad sustainability targets will developed and included in specifications, contracts and letters of agreement where possible. We will assess our sustainability performance and promote continual improvement.

7. Event Operations

Sustainability principles are incorporated into all aspects of planning, production logistics and event delivery. Key environmental issues and associated goals (see below) to be addressed include:

- Energy
- Water
- Waste and resource use
- Transport

Other sustainability issues that may be considered include impacts on natural and built environments, toxics, heritage issues, and social sustainability.

8. Procurement:

Sustainability issues will be included in the purchasing decisions at all phases of event planning and delivery. Where possible, preference will be given to directly purchasing sustainable products. This requirement will also be included in contractual or sponsorship arrangements with third parties.

Stakeholders that may purchase products used at the Markets (eg. stallholders, sponsors, service providers etc) will be made aware of our sustainability commitments and will be required to source sustainable goods and services where possible. For example, all food service ware used by stall holders at the event **must** be environmentally sustainable (in accordance with instructions given to stallholders about recommended service ware to be used during the event).

Our Goals

Energy:

Our energy goals are to:

1. reduce the total amount of energy used
2. maximize the use of renewable energy
3. reduce greenhouse gas emissions through better use of energy and use of sustainable resources.



Goals are achieved through energy conservation strategies and through sourcing renewable energy supply (through mobile generator fuel choice and through purchase of GreenPower.)

The potential impacts of power use by the Markets include the consumption of fossil fuels in energy production, greenhouse gases emitted, and creation of localised pollution from mobile generators. Power is required for equipment, site offices, food stallholders, bars, and site lighting. Power for the Night Noodle Markets is supplied through mains electricity in Hyde Park and by mobile power generators.

Water:

Our water management goals are to:

1. reduce water used by the event
2. ensure no chemical contamination of waste water
3. reduce wastewater produced by the event

Conservation of water used and protection of natural waterways from event activities is a highly visible event issue. Water is used at Night Noodle Markets for drinking, cleaning, toilet flushing, hand washing, catering kitchens, and grounds preparation.

Goals are achieved through water conservation initiatives. The local environment will be protected through ensuring no harmful chemicals are used and that event operations ensure no run off of waste water.

Waste and resource use:

Our waste and resource use goals are to:

1. reduce total waste produced
2. maximize recovery of waste resources through recycling, repurposing or composting.

Waste materials are valuable resources and we will recover these resources where possible. We will manage what vendors can use at the markets and ensure resources are recovered through recycling, composting or salvage where possible. Waste is created at the Markets primarily through consumption of food and beverage. This occurs 'back of house' through packaging of goods delivered and kitchen waste, along with attendee consumption of food and beverage (packaging).

Goals are achieved through waste prevention strategies and through segregating waste to optimize final processing effectiveness and landfill diversion rates.

Transport:

Our transport goals are to:

1. reduce emissions and pollution from attendee travel and event production travel and transport
2. minimize congestion caused by the event

Attendee travel is one of the largest contributors of GHG emissions and pollution for Night Noodle Markets. Additionally, while not measurable, the transport impacts of food and beverage procurement, freighting of equipment, infrastructure and waste are also identified as contributing to the overall GHG emissions impact of the event.

Goals are achieved through promoting walking, cycling and uptake of public transport by event attendees.



Compliance

We will monitor compliance with this policy and take action where necessary to ensure that third parties and stakeholders are aware of their responsibilities.

We reserve the right, at our sole discretion, to ask any party to leave or cease trading at the event where we believe the objectives and obligations under this policy are not being met.