

Serving up a future

ORIGINAL Foods catering company has raised the bar in terms of sustainable catering practices. Every element of the seven-year-old business is undertaken with a view to reducing its environmental impact, including ingredients (local, seasonal, organic), delivery vehicles (bicycles and vans running on recycled cooking oils), and trees planted as carbon offsets.

The company recently began supplying a pair of mobile food and coffee carts at Federation Square run by STREAT (pictured), a new social enterprise helping homeless youth find hospitality work. High-quality seasonal dishes — from kangaroo tagine to Tuscan lentil soup — are prepared at Original Foods and delivered fresh to the vans, where they are heated and served by former homeless kids looking to improve their lives.

DAVID SUTHERLAND

The STREAT vans are at Federation Square, Tues-Sat 11am-4pm, in good weather. Dishes range in price from \$5-\$10. Original Foods, 9419 5100, or see sustainablecatering.com.au.

