

Victors Food goes carbon neutral

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Victor Pisapia from Victor's Food has opened a carbon neutral business Picture: Erin Byrne

Swapping the briefcase for a chef's hat can be loads of fun but also sustainable, thanks to new team building events at Victors Food in Waterloo.

The business is pioneering carbon neutral and certified organic cooking experiences for groups of friends or colleagues who get together to run their own restaurant for a day.

"A lot of our corporate clients are now looking towards greener events," said owner/chef Victor Pisapia.

Mr Pisapia is a fan of the 'farm to plate' philosophy and sources local produce for his events.

On the menu leading into winter, there are dishes like barbequed organic lamb backstrap with a spicy harissa sauce or sustainable ocean trout wrapped in banana leaves with a pepita seed recado.

"I try hard to give local growers recognition for all the work they do," said Mr Pisapia who is also mindful of 'food miles' or the distance the food travels before it gets to the plate.

For the carbon neutral events, every mile counts and is offset with carbon credits from Climate Friendly.

"We'll look at it in terms of the participant's travel time and the travel time of the food," he said.

Throughout the cooking experience, Mr Pisapia also takes the time to give people tips on how they can be more sustainable in the kitchen.

"We try to speak clearly to the client about how they can better prepare food at home, in reference to how they can be more environmentally friendly and deal with their waste and stuff like that," he said.

Visit victorsfood.com.au.

By intern Bridget Cormack