



Case Study: The Granary

Gillian Fraser opened the Granary cafe in Linlithgow on 2nd May 2017 following a career in Hospitality and Event Management. With a passion for providing good quality food and service, Gillian aims to provide an all-round great customer experience whilst minimising the cafe's impact on the environment.

From the first day of opening Gillian has used Vegware products for food and drink packaging. Carry out hot drinks cups and lids are compostable, as is disposable cutlery. Take away food is offered in paper bags and paper straws are available but only when requested. Staff add milk and sugar to take away drinks in the cafe and stir them with a teaspoon, thus there's no need for disposable stirrers. A discount of 10% is offered to customers who bring their own hot drink cup. Gillian doesn't use sachets, opting instead for refillable and reusable containers.

Running a cafe on such a sustainable basis is not without its problems. The cost of the compostable packaging is higher than the plastic equivalent. The Granary is a cosy cafe and space is a premium, thus finding room for waste and recycling bins is a challenge. Whilst Gillian has done all that she can to reduce use of plastic, there are some items that are difficult to replace including cleaning materials and milk. She recycles any plastic packaging.

Gillian is always on the lookout for new ways of running a sustainable business. She is hoping to join with neighbouring businesses to share waste disposal facilities. She is also interested in exploring bulk buying options in conjunction with other businesses to reduce costs and to spread the word.