



March 2010

**The Great Green Team - VictorsFood Launches Carbon Offset,
Certified Organic Team Building**

Eco-friendly companies rejoice! VictorsFood are now offering team building featuring options for a certified organic menu and carbon emission offsetting.



VictorsFood Directors Victor Pisapia and Jim Bahr have been sustainability devotees for many years, with Victor championing the Slow Food movement and Jim working in a number of sustainability businesses including Ecos Corporation and Easy Being Green and his own company, Accreditation Assurance Associates, which does compliance and data management for companies that create carbon credits.

Pisapia says, "These offerings are the first steps in our sustainability plan, which in the long run includes use of recycled/bio-degradable packaging and cleaning products. We have offset our baseline footprint. Now we are proud to be the first to offer Carbon Offset and Organic cooking team building. Choose these options when booking any of our team building events and you've got a 'Great Green Team'."



"To offset the emissions from your event, we buy only Climate Friendly event offsets, ranked #1, in the "Carbon Offset Watch" report. We estimate emissions based on a typical event, and cover a mix of guests driving and the emissions from lighting, cooking and all other electricity use but excluding international flights.

Whether it's anything from a quick Cook Smart to Eat Well lunch to a 4 hour MasterChef Challenge, when you select the Organic option we will use only



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the best certified organic ingredients wherever possible and will happily recommend biodynamic wines for your event.”

Contrary to what Kermit would have you believe, it's easy being green. To book your Carbon Offset, Certified Organic team building event call 1300 337 011 or visit www.victorsfood.com.au

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About VictorsFood

Founded by Chef Victor Pisapia in 2007, VictorsFood is Australia's ultimate food experience company. Our mission is to create memorable, interactive culinary experiences like team building, cooking parties, cooking classes, corporate events, international food travel and market tours to help people learn, have fun and eat well. We enhance this by sharing our knowledge through food consulting, training, food coaching, demonstrations and presentations. As part of the principle of eating well, VictorsFood encourages the use of sustainable practices in everyday lives by supporting minimal food miles and local growers.

Editor's Note

VictorsFood is one word - no space - no punctuation.

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