

Singapore's Shiok Kitchen redefines dining with carbon-neutral catering

22 April 2024 | News

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In line with the United Nation's goal of net zero by 2050, Singapore's Shiok Kitchen Catering has pledged to reduce its near-term greenhouse gas emission and will be working towards a carbon-neutral operation process.

Shiok Kitchen Catering, a catering brand under Creative Eateries, is a one-stop solution for a wide variety of menu offerings from local to international cuisines. As a halal-certified caterer, they bring individuals and companies a delightful gastronomical adventure through their buffets during off-site corporate and social events in and around Singapore. Its dedication to food quality can be seen through its selection of great-tasting food and diverse menu choices guaranteed to take all kinds of events, including corporate events, to the next level.

To aid its journey towards carbon neutrality, Shiok Kitchen Catering will be educating its team on gaining a greater understanding of carbon emissions and how the group can work towards sustainable development as a company through the Environment, Social, and Governance (ESG) regime. Sending members to courses with the Workforce Singapore (WSG) will enable Shiok Kitchen Catering to work towards being carbon neutral as an organisation.

In recognition of Creative Eateries Group's commitment to achieving a carbon-neutral organisation, Shiok Kitchen Catering is working towards being awarded government-endorsed markers such as the Low Carbon SG mark and Singapore MICE Sustainability Certification (MSC).