



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

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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 since 2001, like 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 are proud to be the first to offer Carbon Offset, Organic cooking team building. Choose this option when booking any of our team building cooking experiences and you've got a genuine Green Team.

To make your event carbon neutral, we buy only Climate Friendly event offsets, ranked #1, in the Carbon Offset Watch report; these even take into account Food Miles. When you select the Organic option, we will use only 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 VictorsFood team building event call 02 9698 7684 or visit [www.victorsfood.com.au](http://www.victorsfood.com.au)

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About VictorsFood

Founded by Chef Victor Pisapia in 2008, VictorsFood is Australia's ultimate food experience company. Our mission is to help people develop individually and interpersonally through food by learning, having fun and eating well. We achieve this mission by creating memorable, interactive culinary experiences like team building, cooking parties, cooking classes, corporate events, international food travel and market tours. 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.

Editors Note

VictorsFood is one word - no space - no punctuation.

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