

# Beyond “No Food or Drink in the Gallery”: Food Management Strategies for the Real World

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## References

To access the full list of *Best Practice Recommendations* for managing food in your institution, visit the *Society for the Preservation of Natural History Collections wiki*

In 2014, the Conservation Committee of the *Society for the Preservation of Natural History Collections* (SPNHC) conducted a survey on current food management (or lack thereof) in collection-holding institutions. The Committee summarized the results of the survey and posted the report to the SPNHC website, accessible *here*.

**PROCEDURES TEMPLATE: Control of Food/Live Plants/Catering** by Integrated Pest Management Working Group (2008)

**POLICY TEMPLATE: Integrated Pest Management** by the Integrated Pest Management Working Group (2008)

**Practical Conservation Guidelines for Successful Hospitality Events in Historic Houses** by English Heritage (2004)

**Food as a Collection Object** by Megan Harvey, Cerys Davidson and Coralie O’Hara, Auckland War Memorial Museum (2016)

## Connecting to Collections Care Webinars and Resources on related topics

*Seasonal Affective Disorder: Caring for collections during seasonal special events*

*Protecting Collections During Special Events*

*Pest Management*

