



SUSTAINABILITY PLEDGES



## MINIMISE FOOD WASTE

By buying from an ethical source, using the whole animal and incorporating unloved cuts into a menu, chefs and consumers can help make the food industry more sustainable. As the old saying goes: waste not, want not.

Our chefs are increasingly looking at ways to fully utilise the meat they source — boosting efficiency, cutting costs and supporting local farmers in the process. Our approach to production and by the very nature of what we do, means we have adopted finely tuned production methods which means that food waste in our kitchens is minimal.

As part of our commitment to reducing food waste we have partnered with the Waste and Resources Action Programme (WRAP) to undertake their Food Waste Reduction Roadmap. To facilitate this we have been piloting a Food Waste Monitoring system across the business. We have conducted two rounds of pilots so far in the last year which has helped us measure and establish a baseline for our WRAP roadmap commitments.

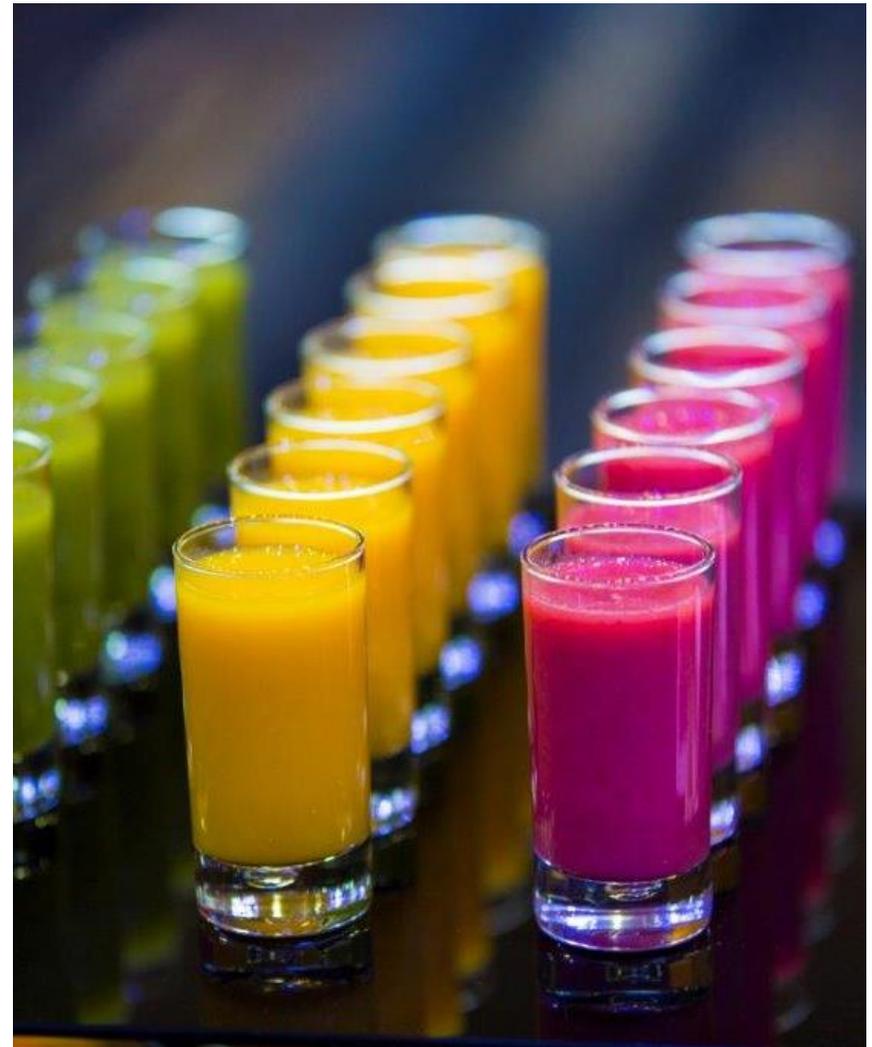


## WELLNESS AND HEALTH

Good food is hugely important for both physical and mental health, and as a fresh food company, we value delicious unprocessed whole foods high in nutrition. Wellness is important to us so we have incorporated healthy menus, plant-based dishes, and key information about foods to eat during the day to address issues, such as stress, concentration, and fatigue showcased through our vegan specific menus to our Fuelling not Feeding DDR packages.

We work with both Amanda Ursell, Nutritionist to the stars and Dr Rupy Aujla who guide and provide inspiration to our teams.

We also host monthly Wellness Wednesday sessions for our teams focussing on everything from the importance of food, sleep, music to financial support.



## LOCAL SOURCING

We're seasonal and more importantly built around local suppliers. Now more than ever supporting our supplier communities is integral to our approach and with our Venues in and around London we have a fantastic ready-made supply chain.

CH&CO's objectives are to reduce the environmental impact of our UK supply chain. We focus on responsible sourcing of all ingredients, with the aim of consolidating the product lines available from our suppliers and making delivery to our sites more sustainable.

We have renewed our membership with the Marine Conservation Society and using their Good Fish Guide across our business.



## PLANT BASED COMMITMENT

Sustainability is at the heart of everything we do and plant-based dishes feature high on our menus, in fact they are top of the list! Our plant-based menus are so good, you'll never leave crying 'but where was the meat'. But if meat and dairy is your thing, then we'll make sure its high quality and high welfare.

Our team is on hand to discuss how our venues can support your own sustainability objectives.



## SINGLE USE PLASTIC

Throughout 2021, our venue teams are committed to eliminating single use plastic across our events.

We have removed straws, replaced plastic bottles with canned drinks and are working hard to reduce disposable products from our offer.



## GREENEST SUPPLY CHAIN

We've focused on Sustainable sourcing & delivery and 2020 was all about reviewing the ingredients we buy, how we deliver them to our sites, and how we can do this in the most environmentally friendly way.

By reviewing how we deliver our goods to sites and by sites looking to see if they can reduce the number of orders they place and deliveries they receive, we know there is scope to halve our delivery emissions. Our aim is to halve the number of deliveries, which would mean we could halve the emissions, but we want to go one step further. If we can reduce our current deliveries in half, CH&CO will offset the carbon emissions for the remaining delivery miles. That would make us the first contract catering business to commit to offsetting its delivery miles. We are also working with the SRA to help us identify how to achieve the greatest impact in the way we offset our delivery miles in future years.



## FOOD MADE GOOD

We are the largest and most diverse contract caterer to be awarded the top-level three-star rating by the Sustainable Restaurant Association.

This is the SRA's signature programme for driving and sustaining positive change across the global food service sector. Food Made Good is the largest global community for driving sustainability in hospitality. Our industry standard sustainability framework, Food Made Good rating, and online community provides over 10,000 kitchens around the world with all the tools they need to be leaders in sourcing and serving sustainable food and measuring progressive action.



## PLANET REPORT

Our planet report sets our objectives and tracks our successes to date.

Due to the impact of COVID-19 during 2020 and through 2021, new targets have been set in line with business demands. These targets reflect an increased focus on sustainability across our clients and sites. Although the COVID-19 pandemic has put many initiatives on hold, our clients are keen to do the right thing following reopening and are calling for more information on carbon usage and carbon footprinting. Our 2021 targets aim to provide this to our clients and align us with their goals. As a first step, CH&CO have been announced as one of the headline sponsors of the 2021 Global Good Awards. The Global Good Awards is an all-inclusive awards programme designed to recognise organisations that are committed to purpose driven sustainability and social impact



## GROUP CSR TARGETS CONTD.

Our culture is founded on the very simple but powerful principle of doing the right thing. That means doing the right thing by our people, our customers, our communities and our planet.

### CREATE A CULTURE OF CSR COMMITMENT

Establish a market-leading CSR team made up of internal specialist; committed volunteers from across the Group and external expertise to define strategy, measure performance and drive improvement.

### ZERO BY 30

Achieve net zero by 2030, aligning ourselves with client, UK and Ireland goals.

### HEALTH & SAFETY

At CH&CO the Health and Safety of our employees is a priority. This has been acknowledged externally with the awards and accreditations we have maintained.

