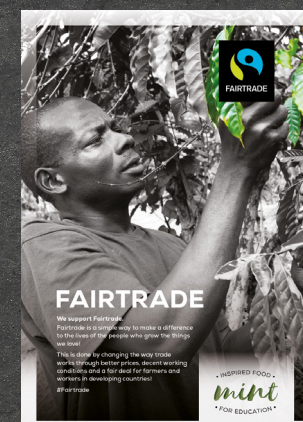


Corporate & Social Responsibility

We work closely with our clients on implementing best practice and partner with likeminded suppliers to provide our customers with a wide choice of Locally Sourced, Fairtrade, Organic, Sustainable and Environmentally friendly products. We balance all aspects of sustainable development across our business by tailoring our approach to the specific requirements and preferences of our clients.



What we can do:

Here are just some of the practical actions we take every day:

- We can entirely remove all plastic bottles by replacing drinks with cans, tetra packs and juice machines. The juice machines are school compliant and there are up to 36 different flavours available. We can also provide reusable drinking bottles for every student.
- We have opening and closing procedures to reduce electricity usage such as turning on equipment gradually to avoid energy spikes and turning off equipment when it is no longer in use. Not running taps and switching off lights when not needed.
- We source food from suppliers who have accreditations such as Food for Life, Red Tractor and LEAF so we purchase foods from a creditable source with high traceability and production standards.
- We only source fish from MSC approved sustainable fisheries.
- We recycle all our cooking oil which is then turned into bio fuel. The large proportion of our grocery supplies are delivered using bio fuel. And we support local suppliers reducing our carbon footprint and road miles.
- We minimise food waste by controlling portion sizes, working to production control sheets and cooking little and often. We also measure and record wastage daily. We encourage staff members to take their lunch from over produced food items. Our development chefs have also created recipes to make use of any leftovers and peelings.
- Our food disposables are all either biodegradable or compostable and we help client segregate and sort waste for recycling. We are largely governed by our clients capability but we always work together to limit waste and encourage recycling. Some of our operations donate food waste to local charities.

- Our cleaning products are all environmentally friendly and are supplied using controlled measures of usage. Strict COSHH regulations and training help our staff teams to minimise the use of chemicals.
- When we invest in new equipment we source AAA rated items that help to minimise the use of electricity selecting equipment that also has a high recyclable rating so the majority of the equipment can be recycled.
- We discourage non-reusable plastics in many ways. Our take away cutlery is now wooden instead of plastic and our straws are also made from paper. We use reusable coffee cups and discount the hot drinks at a lower tariff to encourage our customers to maximise the use of reusable cups. This also included collector cards, loyalty schemes and cups purchased at cost price.
- Many of our operations get actively involved in the local community, volunteering and supporting local charities. We add value to our clients business daily with many events,

sponsored activities and charity activities.

- We help support client vegetable and herb gardens and raised beds, supporting activity with gardening tools and seeds. The produce is then used in the menus and clearly identified as home grown from the garden. We also encourage worm farms and composting wherever possible.
- Our company car policy encourages hybrids and electrical cars and we have installed car charging points both at our support centre car part and company car driver's homes.
- We can also provide a wide range of equipment, depending on investment, for food digestion or specific waste food recycling with local waste management groups. Food digesters can be installed and all food waste can be digested and released into drainage as opposed to being removed from site.