



Sustainability Overview

TASTE KINGDOM



A CAUSE FOR CONCERN - GET IN THE KNOW

SUSTAINABILITY OVERVIEW

Climate Change is described by the UN as the most 'pressing issues of our time', threatening the lives and livelihoods of billions of people around the world. The pressures of changing our patterns of behaviour is evident through the Prince of Wales expressing concern of the 'dangerously narrow window' towards acting upon climate change. However, despite the magnitude of global cooperation needed, improvements are being made. This is evident through the increasing percentage of renewable energy and ambitious targets being set by governments and businesses.

Taste Kingdom aspires to create memorable moments and fantastic experiences, all through a strict and comprehensive sustainability framework. Indeed, sustainability is at the heart of everything we do! Sustainability is valued in such a way through recognising both the impact we can have upon influencing future leaders and the responsibility held by catering among its contribution towards reducing emissions.

We proudly subscribe to the United Nations' Sustainable Development Goals (SDGs) which were agreed by world leaders in September 2015.

"We aspire to be the benchmark of sustainable excellence within university catering"

Stephen Travis (Partnership Director, Chartwells)

Recognition for Sustainable practices

Through our sustainability efforts, Taste Kingdom has achieved the Sustainability in Education Award 2021. This was provided as part of the Footprint Awards, which have been the barometer for sustainability and responsible business practice. Obtaining this sustainable accreditation means consumers at Taste Kingdom can be confident the food has abided to sustainable guidelines from harvest to disposing.

In addition Taste Kingdom has worked with the University Global Challenge team to help influence and educate students around sustainability to encourage action and change behaviours

"We're extremely proud to have won this award – Brunel University is a shining example of what can be achieved in partnership with our clients".



Sustainable restaurant association is another rating system which aims to 'accelerate change towards an environmentally restorative and socially progressive hospitality sector'. To receive a rating companies need to succeed in a number of sustainability areas. Through our work we have achieved a



The Compass Group sustainability strategy

We provide great food and support services to millions of people around the world every day. We are committed to keeping people safe and healthy, whilst creating economic and social value. As part of this, we are clear that our business needs to support not only healthy people, but a healthy planet too.

We have three core environmental objectives: to take action on climate change by creating a long-term strategy that will lead to us becoming a net zero greenhouse gas emissions business; to build a more resilient supply chain through our responsible sourcing programme; and to halve food waste through operations.



Suppliers

Prior to our engagement with suppliers, a comprehensive review into their operations is performed, with evidence of sustainable practices essential for future partnership.

In order to reduce food miles from suppliers we:

- Operate through one delivery vehicle, delivering chilled, ambient and frozen goods 3 days a week
- Purchase meat, cheese and milk from a maximum radius of 50 miles.

Sustainability in the outlets

"We were challenged to implement and create a culture of sustainable catering operations at the university. Once we made operational changes needed to achieve this, we then worked with the University Global Challenge team to help influence and educate students around sustainability to encourage action and change behaviours".