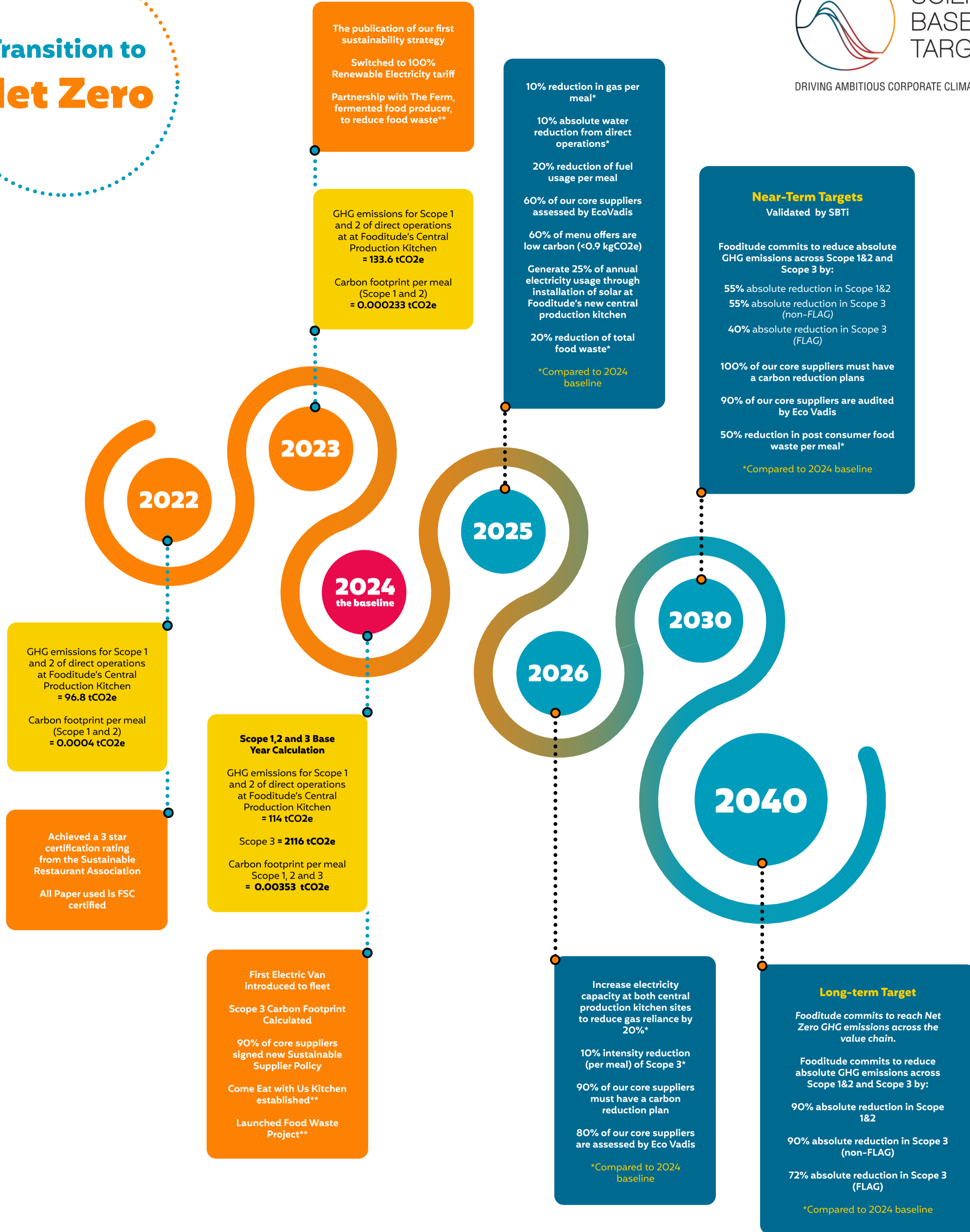




Transition to Net Zero



Footnotes

Absolute emissions: This refers to the total amount of GHGE emitted, rather than the emissions per unit of output (e.g. per meal).

Direct Operations: Encompasses Scope 1 and 2 emissions originating from our central production kitchen. This includes emissions from fleet vehicles, building operations (heating, cooling, etc.), gas and electricity consumption.

FLAG vs Non-FLAG: FLAG stands for "Forestry, Land, Agriculture. These are often considered the most significant categories of Scope 3 emissions and are often addressed separately due to their complexity.

Carbon Footprints: All carbon footprints include all greenhouse gas emissions and are presented in this roadmap are calculated using a market-based figure. Please note that footprints published in previous strategies and reports may have used a location-based figure, which can result in differing emissions figures.

Core Suppliers: This refers to our top 18 suppliers by spend.

SBTi Validated Targets: Fooditude operates under the umbrella of Sodexo Limited UK, whose science-based targets have been validated by the Science Based Targets initiative (SBTi).

**** Find out extra information in the Net Zero supporting page**

With thanks to our sustainability accreditors, Planet Mark and EY

The Ferm

The Ferm is a local fermentation company with a unique approach to upcycling food waste. Rebecca, the founder, is inspired by her Korean heritage and a passion for sustainable food systems.

The idea is to transform commonly discarded parts of harvests, such as cauliflower leaves and beetroot stems, into delicious, vegan kimchi. This process helps reduce food waste and promotes a more circular food system by repurposing these often-neglected ingredients.

Our collaboration with The Ferm began in 2023, and since then, we've been sending them our vegetable waste to be upcycled into nutritious and flavorful kimchi. This partnership reduces our food waste and supports a local, sustainable business.

Come Eat with Us Kitchen

Launched in July 2024, our Come Eat with Us Kitchen is a community initiative that uses surplus ingredients from our kitchen to provide nutritious meals to those in the community. We host a monthly soup kitchen in partnership with Appleby Blue, a local retirement home.

Our talented chefs transform leftover ingredients into delicious and hearty meals, ensuring that no food goes to waste. By rescuing food waste and providing opportunities for our employees to volunteer, we're reducing our environmental impact and strengthening our connection to the community.

As we continue to grow this initiative, we aim to increase awareness and reach more community members.

Food Waste Project

In early 2024, we started a company-wide initiative to reduce our food waste. As a catering company, we know we are responsible for minimising food waste while keeping our customers happy and satisfied.

So, we rolled up our sleeves and designed a new system to track and reduce food waste. We are now collecting the weight of food wasted and tracking what those foods are. This data then feeds into a PowerBI dashboard that allows our teams to analyse the data and spot trends.

This has been a game-changer because now we can predict how much food a particular customer will want and what their preferences are and adjust our orders accordingly. It's a win-win – less waste and happy customers!