

SUSTAINABILITY SNAPSHOT



Feeding people happy is what the Fooditude Team stands for: that also means feeding people sustainably. We understand that the happiness and wellbeing of people is inextricably linked to the state of our environment.

Step by step, we want to make a positive contribution to better food systems and ways of feeding people in the workplace.

Our Sustainability Highlights

- 100% renewable electricity powers our London kitchen
- We've been members of [Planet Mark](#) since 2019. **What does this mean?** Fooditude has committed to a 5% reduction in CO2 emissions year-on-year (for Scope 1 & 2). Between 2022-23 we reduced our carbon emissions by 31% per meal, compared to the previous year.
- Awarded three stars for our [Food Made Good](#) rating. **What does this mean?** We received the highest possible rating from the Sustainable Restaurant Association looking at sourcing, society and environment categories
- Zero Waste to Landfill certified

Our Strategy

Our [Annual Sustainability Strategy](#) is a roadmap detailing a more responsible way to cater for workplaces. We have established 44 targets across seven priority areas for our UK operations.

One of our biggest commitments is reaching [Net Zero](#) by 2040 (across Scope 1, 2 and 3).

Another biggie in our aims is reducing food waste by 50% by 2025, as one of the [UK Food Waste Reduction Roadmap](#) signatories.



Introducing Anouk Dijkman
Fooditude's Sustainability Manager

[Add Anouk on LinkedIn](#)

What on earth is happening to our menus?

- It's not always about the meat. So many delicious dishes do not require meat, or even animal products. No wonder 80% of options on our menu are either vegan or vegetarian.

And our diners are on board with it: 30% of the main dishes ordered by our client sites are vegan or vegetarian. Keep in mind that an overwhelming majority of the UK population [define themselves as meat eaters](#), more than every other dietary choice combined. Our menus encourage a 'flexitarian' approach, by making non-meat dishes so darn delicious.

- **Keep an eye out for the '[One Planet Plates](#)' on our menus:** we incorporate one of these dishes each week. What makes these dishes special is how they promote low-carbon footprint ingredients and sustainable eating choices. This is an initiative by the [Sustainable Restaurant Association](#).
- **Enjoying seafood mindfully:** Did you know? A staggering 80% of UK seafood consumption falls under 'The Big Five': cod, haddock, salmon, tuna, and prawns. We're charting a course towards responsible dining by limiting these choices to just 50% of our fish selection.



How are we sourcing from suppliers responsibly?

We want to learn about our suppliers, their products and their services:

Our team developed an in-house sustainability questionnaire for our top food suppliers, to improve transparency and to make sustainability a joint mission. Our questionnaire spans a wide variety of issues, including EDI considerations such as which of our suppliers are majority minority ethnic group-led businesses.

How we source ingredients with the planet in mind:

We are increasing the number of ingredients supporting local and environmentally responsible farms and producers. All our milk, eggs and meat come from the UK! Top examples of our progress so far:

[Hodmedod's:](#)

Supplies the majority of our pulses, including Essex-grown quinoa.

[Wildfarmed:](#)

Where we get most of our flour from, it's regeneratively grown and processed in the UK.



How are we helping people to thrive?

- Paying our employees salaries that are enough to live on, as a certified [Living Wage Employer](#)
- Providing local SEN (special educational needs) students with work placements, interview skills training and career days. We also signed the [Social Mobility Pledge](#) to ensure fairer access, outreach and recruitment practices at Fooditude
- Supporting SMEs to follow responsible business strategies as ambassadors of [Heart of the City](#)
- Giving employees one day a year of paid volunteering, access to apprenticeship schemes and recognising staff achievements at an annual awards ceremony
- Striking up a team dialogue around sustainability with an internal comms channel

Here's what's happening next:

Discovering our kitchen's hidden powers:

Our team is looking into on-site renewable energy solutions to power our London kitchen. We will also carry out a holistic energy audit of our kitchen to further reduce energy, gas and water consumption.

Doubling down on our waste:

It's our goal to continue to refine our waste management, with a commitment to reduce food waste by 50% between 2019 and 2025. On an ongoing basis, we'll be providing our chefs with zero-waste cooking training and continuously looking at evidence-based and innovative solutions for our food waste.

Taking the next step in our Net Zero mission:

To achieve Net Zero, Fooditude's next step is establishing a Scope 3 emissions baseline, the carbon emissions indirectly generated by a business (a project we'll be starting soon!).



Find out how Fooditude can feed your teams with tasty food made with the planet in mind. [Contact us now >](#)