

# Caring for People: Clients

## #15 Project: Informative Nutritional Pop-Ups



**Goal** To educate more our client's employees about health and nutrition by running various food-based pop ups including; Gut health, Sports nutrition, Phytonutrient diversity.

This project aims to enhance client awareness and engagement with healthy eating by offering a range of informative nutritional pop-ups. These interactive sessions will provide valuable insights into healthy food choices and encourage healthier eating habits within the workplace. We will conduct interactive workshops on topics such as healthy snacking, host informative food demonstrations showcasing the nutritional benefits of specific foods (e.g., a "Gut Health" pop-up), and develop and distribute educational materials such as recipe cards and brochures.

### Objectives:

#### Promote Healthy Choices:

Encourage client employees to make informed dietary decisions that support gut health.

#### Increase Awareness

Raise awareness about the concept of gut health and its impact on overall well-being.

#### Client Engagement:

Create a fun and interactive experience to educate and engage client employees and demonstrate our commitment to health and wellness.

**Project Team:**

Sustainability  
Manager

Head of Food  
Development

Development  
Chef

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## #16 Project: Snack and Drink Initiative



**Goal:** Increase client awareness of sustainable snack and beverage choices through a scoring system and targeted recommendations.

Launched in 2024, the Snack and Drink Initiative aims to enhance the sustainability of our offerings by evaluating the environmental and social impact of our snack and drink options. We developed a scoring system to assess suppliers based on factors such as company size, revenue, and sustainability practices. This ongoing initiative involves quarterly scoring of client snacks and the provision of more sustainable alternatives. In 2025, we will expand our focus to include bulk snacks and breakfast items, further enhancing the sustainability of our offerings. For more details, read the article about this project on the 'blog' section of our website.

### Objectives:

#### Expand project scope:

Create a criteria that can score the sustainability of bulk snacks and cereals.

#### Client Education and Engagement:

Provide education to client employees on the scoring system and the benefits of choosing sustainable snacks and beverages.

#### Track and Report on Progress:

Monitor the adoption of sustainable snack and beverage choices by clients quarterly and track the overall impact of the initiative.

**Project Team:**

**Sustainability Manager**

**Assistant Site Manager**

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## #17 Project: Variety of Plants in menu



**Goal:** Increase the variety of plants in our weekly menu to 30 different types of plants.

As a corporate caterer, we have a responsibility to provide our clients with nutritious and wholesome meals. Employees eat our meals multiple times a week, so we are committed to ensuring our menus offer a diverse range of fruits, vegetables, and other plant-based ingredients. This project focuses on incorporating a wide variety of plant-based options into our menus, ensuring our clients receive the essential nutrients and vitamins they need for optimal health and well-being.

### Objectives:

#### Menu Diversification:

Achieve an average of 30 different plant varieties across all weekly menus

#### Increase Mixed Vegetable Sides:

Increase dishes with mixed vegetable sides that offer greater nutritional variety and appeal.

#### Integrate Vegetables into Starch-Based Dishes:

Develop and implement new starch-based side dishes (e.g., rice, pasta, potatoes) that incorporate vegetables to enhance nutritional value and promote plant-forward eating.

**Project Team:**

Sustainability Manager

Head of Food Development

Development Chef

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## #18 Project: Salt and Sugar Monitoring



**Goal:** Ensure all menu items consistently meet or are below government guidelines for salts and sugars through regular monitoring and adjustments.

We prioritise the health and well-being of our clients by adhering to strict guidelines for salt and sugar content in our dishes. Recognising that many employees consume our meals frequently, we are committed to providing meals that align with recommended dietary guidelines. To ensure this, we have implemented a process in our development kitchen where all new recipes undergo thorough salt and sugar analysis. Any dishes exceeding recommended government guidelines are flagged and adjusted accordingly to promote healthier eating habits among our clients.

### Objectives:

#### Recipe Analysis and Baseline Assessment:

Conduct a comprehensive analysis of all existing recipes that will be used for clients.

#### Ongoing Monitoring:

Ongoing monitoring and verification of salt and sugar content in recipes.

#### Recipe Modification and Reformulation:

For any menu items exceeding government guidelines, develop and implement revised recipes that meet or fall below the recommended limits.

**Project Team:**

**Sustainability Manager**

**Head of Food Development**