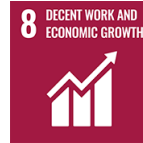


# Caring for People: Collaborators

## #25 Project: SRA Certification



**Goal:** Maintain our 3-star Food Made Good rating from the Sustainable Restaurant Association.

Fooditude has been a member of the Sustainable Restaurant Association (SRA) for six years, undergoing biennial certification. The SRA played a pivotal role in guiding our early sustainability journey, providing a framework for action even before the establishment of our dedicated sustainability department. Throughout our partnership, the SRA has consistently evolved its assessment criteria to reflect the dynamic nature of the industry, ensuring that our sustainability efforts remain aligned with the latest best practices and industry standards. This ongoing partnership with the SRA provides valuable external validation of our sustainability performance and drives continuous improvement across our operations.

### Objectives:

#### SRA Questionnaire Completion:

Complete the SRA questionnaire and gather all necessary supporting evidence and documentation.

#### Internal Review and Validation:

Conduct a thorough internal review of the completed questionnaire and supporting documentation.

#### SRA Portal Submission:

Submit the completed questionnaire and all supporting documentation through the SRA online portal.

**Project Team:**

**Sustainability Manager**

# Caring for People: Collaborators

## #26 Project: EcoVadis



**Goal:** 60% of main suppliers assessed by EcoVadis

In September 2024, Fooditude partnered with EcoVadis, a leading provider of business sustainability ratings, to enhance the sustainability performance of our supply chain. To facilitate this initiative, we hosted a webinar for our 18 core suppliers. This webinar provided an overview of the EcoVadis assessment process, including its purpose, methodology, and the benefits of participation for both the supplier and Fooditude. Recognising the importance of a phased approach that would enable us to provide support to our suppliers, we implemented a tiered system for supplier participation in the EcoVadis assessments. This strategic approach allows for a gradual and effective integration of EcoVadis assessments into our overall sustainability strategy.

### Objectives:

**Phase One Completion:**

Successfully guide the initial 3 suppliers through the EcoVadis assessment process and achieve their completion by end of Q1.

**Phased Expansion:**

Onboard and support 3 new suppliers in each subsequent phase

**Performance Improvement:**

Encourage and support suppliers to continuously improve their EcoVadis scores over time.

**Project Team:**

Sustainability Manager

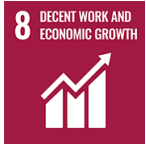
Director of Food

Company Executive Chef

Head of Finance

# Caring for People: Collaborators

## #27 Project: Local Ingredients



**Goal:** Continuously improve the sustainability of our ingredients by focusing on local, minority-owned, regenerative agriculture, direct trade, and social enterprise suppliers.

This project focuses on maximising the use of locally sourced ingredients within our food production. We continuously review our orders with suppliers to identify opportunities for sourcing ingredients locally whenever possible. Currently, all of our meat, eggs, and milk are sourced from local suppliers. In 2024, our primary focus was on increasing the proportion of locally sourced fruits and vegetables. Building upon this success, we will continue to expand the use of locally sourced produce in 2025 while also exploring opportunities to replace imported dry ingredients with locally sourced alternatives.

### Objectives:

**Increase Local Produce Procurement:**

Increase the proportion of locally sourced fruits and vegetables in our menus

**Diversify Supplier Base:**

Expand our supplier network by to include more minority-owned businesses, regenerative farms, direct trade importers, and social enterprises.

**Promote Regenerative Agriculture:**

Increase the sourcing of ingredients from farms practicing regenerative agriculture

**Project Team:**

Sustainability Manager

Director of Food

Company Executive Chef

Head of Development

# Caring for People: Collaborators

## #28 Project: Packaging Reductions



**Goal:** Collaborate with suppliers to reduce packaging waste associated with our produce and ingredients, exploring sustainable alternatives.

This project focuses on minimising packaging waste across all aspects of our operations. Through ongoing evaluation and innovation, we consistently seek opportunities to reduce the amount of packaging received with our orders.

Significant progress has been made, including the successful implementation of reusable boxes for meat deliveries in collaboration with our suppliers. Furthermore, the quarterly menu review process provides a valuable platform for identifying and incorporating new products with reduced or minimal packaging.

### Objectives:

#### Packaging Waste Audit:

Conduct a comprehensive audit of packaging waste generated across our operations.

#### Supplier Collaboration and Innovation:

Engage with key suppliers by to explore and implement collaborative solutions for reducing packaging waste.

#### Internal Process Optimisation:

Implement internal processes and practices to support packaging reduction efforts.

**Project Team:**

**Sustainability Manager**

**Director of Food**

**Company Executive Chef**