

# Cooking for the Planet: Reducing Carbon

## #1 Project: Carbon Labelling



**Goal:** Introduce menu carbon labelling to understand the environmental impact of our menu items. We will ensure that at least 60% of our menu is considered low carbon, with a carbon footprint on 0.9kgCO<sub>2</sub>e or less.

This project aims to implement carbon labeling across our recipes and menus to empower both our chefs and consumers. By providing chefs with carbon footprint data for individual ingredients, we enable them to make more informed decisions and minimise the environmental impact of their recipes.

Transparent carbon labeling on our menus will raise consumer awareness about the environmental impact of their food choices, empowering them to make more sustainable decisions.

### Objectives:

#### Develop Chef Knowledge:

Train chefs to better understand the carbon footprint of ingredients and menu items.

#### Low-Carbon Recipe Development:

Facilitate the creation and integration of low-carbon recipes into menus.

#### Menu Offer Design:

Strategically promote low-carbon offers through matrix and menu card design.

**Project Team:**

Sustainability  
Manager

Director of  
Food

Head of Food  
Development

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## #2 Project: Onsite Energy Reductions



**Goal:** 10% reduction of gas consumption per meal compared to 2024 baseline.

We want to achieve Net Zero emissions by 2040. Fooditude recognises the urgent need to reduce on-site energy consumption. This project aligns with our sustainability goals and obligations under Energy Savings Opportunity Schemes (ESOS).

### Objectives:

#### Identify:

Identify areas of improvement in our Central Production Kitchen.

#### Implement:

Gather quotes and implement changes.

#### Monitor:

Monitor energy consumption and adjust.

**Project  
Team:**

**Sustainability  
Manager**

**Director of  
Food**

**Head of Safety  
and Facilities**

**Head of  
Finance**

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## #3 Project: Solar Installation



**Goal:** Generate 25% of the new central productions kitchen's annual electricity consumption through on-site solar panels.

Our new central production kitchen presents an opportunity to enhance our sustainability efforts. We aim to install a solar panel system on the roof, which could generate 25% of our annual electricity consumption. By harnessing solar energy, we gain greater control over our energy source, reduce reliance on the grid, and lower our energy costs in the long term.

### Objectives:

#### Secure necessary approvals

Secure all necessary approvals, including a successful Distributed Network Operator (DNO) application, to proceed with the solar panel installation.

#### Complete site surveys and finalise installation plans:

Progress with the selected solar supplier to conduct thorough site surveys, finalise installation plans, and secure all necessary permits and permissions.

#### Achieve timely installation:

Complete the solar panel installation by June to maximise energy generation and ensure the system is operational during the peak summer months.

**Project Team:**

**Sustainability Manager**

**Director of Food**

**Head of Safety and Facilities**

**Head of Finance**

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## #4 Project: Sustainable Cleaning Products



**Goal:** Transition 95% of our cleaning products at our central kitchen and client sites to a new, sustainable cleaning product range.

Our current chemical supplier has recently launched a new range of cleaning products that utilise natural ingredients, produced using renewable sources. We will transition to this new range across all our sites, requiring adjustments to our cleaning procedures and the replacement of existing dispensers. To ensure the successful implementation, we will provide comprehensive training to all employees on the proper use and handling of the new cleaning products.

### Objectives:

#### Environmental Responsibility:

Adopt a cleaning product range that prioritises plant-based and renewable resources.

#### Product Simplification:

Reduce the number of cleaning products used, improving efficiency and reducing waste.

#### Operational Efficiency:

Ensure staff can properly utilise the new cleaning products and dispensing systems.

**Project Team:**

**Sustainability Manager**

**Head of Safety and Facilities**

**Company Executive Chef**

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## #5 Project: Electric Fleet Transition



**Goal:** Reduce fuel usage per meal by 20% as a step towards our 2030 target of having a fully electric fleet.

Aligned with our Net Zero commitment by 2040, we have committed to transitioning our entire fleet to electric vehicles. This ambitious target is outlined in our Net Zero Roadmap. By electrifying our fleet, we will significantly reduce our Scope 1 emissions. To stay on track, we have set an interim target of transitioning two vehicles to electric vans in 2025.

### Objectives:

#### Assess Current Fleet and Infrastructure:

Identify any necessary upgrades or investments to support the transition to an electric fleet.

#### Develop a Phased Transition Plan:

Create a detailed timeline for replacing existing vehicles with electric models.

#### Expand Electric Fleet:

Introduce two more electric vehicles to the fleet.

**Project Team:**

Sustainability Manager

Director of Food

Head of Safety and Facilities

Head of Finance

Managing Director

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## #6 Project: Scope 1 + 2 Data Certification



**Goal:** Maintain a minimum 5% annual reduction in our carbon footprint with Planet Mark and actively participate in their engagement initiatives

For the past six years, we have partnered with Planet Mark, achieving certification for our Scope 1 and 2 emissions, with partial Scope 3 inclusion. Planet Mark membership requires a commitment to annual carbon footprint reduction of at least 5%. Considering the significant impact of Scope 1 and 2 emissions on our operations, we have embraced this challenge. Driven by our commitment to environmental responsibility, we have set the goal to achieve Net Zero emissions by 2040.

### Objectives:

#### Data Accuracy and Completeness:

Improve the accuracy and completeness of Scope 1 and 2 emissions.

#### Data Analysis and Reporting Efficiency:

Streamline the data collection and reporting process.

#### Planet Mark Engagement:

Increase active participation in Planet Mark internal engagement workshop.

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## #7 Project: Scope 3 Data Certification



**Goal:** Complete data collection and evidence for a full activity-based Scope 3 calculation.

In 2024, we embarked on a significant step in our sustainability journey by conducting our first Scope 3 emissions assessment. This activity-based calculation provided valuable insights into the environmental impact of our entire value chain. Continuous improvement is vital, that's why we are refining our Scope 3 data collection methods to enhance the accuracy and granularity of our future assessments.

### Objectives:

#### Supplier Engagement and Data Coverage:

Increase response rate and quality of data from all suppliers.

#### Data Quality and Calculation Accuracy:

Reduce the reliance on estimated data in our Scope 3 calculations by 15% compared to last year's assessment.

#### Internal Process Efficiency:

Streamline internal data collection and consolidation processed.

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## #8 Project: Scope 3 Reductions



**Goal:** Analyse our 2023/24 Scope 3 footprint and identify areas for improvement – collaborate with suppliers and development chefs to reduce emissions.

Scope 3 emissions, encompassing our entire supply chain, represent 95% of our overall environmental impact. Recognising this, we are committed to minimising our Scope 3 footprint. We are identifying emission hotspots within our supply chain, such as transportation, ingredient production, and packaging. This data will inform our decision-making process. We will work closely with our suppliers to implement strategies for reducing emissions across the entire value chain.

### Objectives:

#### Hotspot Analysis:

Identify the top 3 Scope 3 emission hotspots contributing to at least 70% of the total Scope 3 footprint.

#### Menu Optimisation:

Develop and implement at least 3 menu changes.

#### Supplier Collaboration:

Engage with suppliers representing at least 50% of emissions from the top 3 identified hotspots to explore collaborative emission reduction opportunities

**Project Team:**

**Sustainability Manager**

**Director of Food**

**Head of Food Development**

**Head Of Finance**



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## #9 Project: Birthday Trees with Just One Tree



**Goal:** To contribute to global reforestation efforts and raise awareness of environmental sustainability through a company-wide tree planting initiative.

The food industry plays a significant role in global environmental challenges, including deforestation and biodiversity loss. Recognising this responsibility, Fooditude is committed to taking proactive steps towards environmental sustainability. As our first step towards giving back, we are launching the Fooditude Birthday Tree Initiative. Starting January 2025, we will partner with Just One Tree to plant a tree for every employee birthday. Just One Tree focuses on planting trees in communities around the world that have been severely impacted by deforestation.

### Objectives:

#### Launch Initiative:

Plant one tree for every employee birthday starting from January 2025.

#### Awareness:

Raise awareness among employees about the environmental impact of the food industry and the importance of reforestation.

#### Spread the word:

Communicate the impact of the initiative to employees and stakeholders.