



Sustainability Strategy

June 2023 - August 2024

Introduction

A foreword by Dean Kennett, Managing Director and Founder at Fooditude

Feeding people well – that's the point of catering. Isn't it? But for a caterer to genuinely care for its diners' wellbeing – it needs to be ambitious about improving sustainability. Every single person is a stakeholder in the planet's ability to support life.

Fooditude has the honour of operating in London (and Cambridge too). But by being in the 'hustle and bustle', it's easy to forget that everything we do impacts nature, climate change and humankind on a local and global scale.

The health of our work, homes, families and friends depends on the actions of businesses just like ours. So, at Fooditude, we need to be making the right calls: from the farms we source ingredients from, the energy that powers our kitchens, what we do to tackle food waste, the links with our local community, and how we influence others to do more – the list goes on. Nothing we do is left untouched.

Ready ...set ...GO!

Fooditude is part of a wider sustainability race. I see it as a track relay, where a successful outcome is dependent on teamwork and shared responsibility, rather than a collection of independent races. Each finish line is also the starting line for the next round of improvements. In this race, it matters who we're running with. Our performance will always be informed by who we get the baton from (farmers, suppliers, partners). But it's also important what we do when we're holding the baton. Our team needs to support our clients in terms of staff satisfaction and their sustainability goals.

Fooditude cannot improve its sustainability by only making internal changes. We must be out there, supporting, sourcing and collaborating with like-minded groups and organisations. Teamwork has always been the key to success.

The race is on. Fooditude is reviewing, acting and improving to do better. But we're also setting up the kind of relationships that will support our planet-first ambitions. This sustainability strategy, developed by Kate Page, Sustainability Manager, is a testament to our aspirations to do good for people and the planet.

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Setting the Scene

Not taking steps to curtail our negative impacts is as valid an idea as asking our chefs to cook everything whilst blindfolded. The environment feeds everyone and everything.

The world's food systems have a considerable impact on global greenhouse gas (GHG) emissions: they are responsible for [over a third of all global emissions](#)! These emissions trap heat and are responsible for climate change, including impacts like extreme weather events, rising sea levels and wildfires.

A variety of these impacts affect our food systems and especially farming negatively. Like other food services, Fooditude's existence is ultimately reliant on healthy functional food systems.

As you'll see within this document: our approach to sustainability and corporate social responsibility is based on continuous improvement.

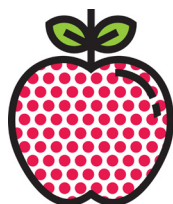
Not addressing our impact on the environment, including GHG emissions, is the equivalent of undermining our industry and the source of what all humans rely on: food.

NOW LET'S LOOK AT OUR **STRATEGY**

There are 7 priority areas in this year's strategy where we have made key commitments. For every area, you'll notice we've set out our long-term vision of our ideal 'sustainable catering scenario'.

Following this, we've laid out our own objectives, strategies and targets for 2023-2024, bringing us one step closer to building the sustainable food systems we'd like to see.

Now and in the years to come, we will draw elements of our strategy into area-specific policies and action plans that will help us meet our commitments.



An Overview: Strategic Priority Areas and Key Commitments

1. General Performance

- Sustainability training completion compulsory for all staff
- Retain Sustainable Restaurant Association's Food Made Good 3 star rating
- Net Zero by 2040 (Scope 1 & 2 emissions to zero by 2030)

2. Carbon Emissions & Utilities

- 100% renewable electricity tariff for our Central Production Unit (CPU)
- Maintain Planet Mark Certification

3. Sourcing

- Clear and signed Supplier Sustainability Standards Agreements
- Clear Animal Welfare Policy in place outlining minimum standards

4. Menu & Recipe Development

- Phase out tuna and farmed shrimps from our regular service menus
- Keep the Big 5 menu options under 50% of our regular fish offering
- Nutritional labelling of meals

5. Waste

a) Non Food Waste

- Only use recycled paper where available
- 100% Reusable packaging across our Fuel range and meal deliveries

b) Food Waste

- 50% reduction in food waste by 2025

6. Community

- Maintain and increase support for local schools and charities with our expertise and resources in the food industry

7. Staff

- We have signed the Social Mobility Pledge, which focuses on our commitment to providing social mobility to people from disadvantaged backgrounds or circumstances by:
 - Reaching out to schools, colleges and providing careers advice, mentoring or coaching
 - Providing access to structured work experience, apprenticeships
 - Adopting open and fairer recruitment practices and providing equal opportunities

For each priority area, we have highlighted the UN Sustainable Development Goals (SDG) being supported by our course of action.

Key Metrics Target

	Carbon emissions kg CO2e/ meal	Electricity kWh/meal	Gas kWh/meal	General Waste kg/meal	Food Waste kg/meal	Recycling rate
2022 baseline	0.486	0.78	0.61	0.088	0.204	77
Strategy target	0.462	0.70	0.55	0.079	0.173	80

JUNE '23 - AUGUST '24

Key Strategic Areas

1. General Performance

Defining a vision for sustainability

Change is inevitable. The standards expected from the food industry are ever-evolving. People's understanding of sustainability is becoming more in-depth. Strong partnerships and collaborations will be vital as the food industry learns to play its part better in limiting global warming to under 2°C (but preferably 1.5°C).

Collaboration is paramount in finding ways to make a meaningful impact within our industry. As we look to the future, networks should be utilised, knowledge and learnings shared, stakeholders engaged, and companies continually improving. This counts for both Fooditude and the industry at large.

Another critical piece of the puzzle is partnering with independent bodies and ratings. These organisations can impartially ensure commitments are met whilst helping anticipate the changing sustainability landscapes, informing approaches and pushing ambitions. Their valuable insights and guidance can help us and our industry speed up in our progress towards a responsible way of doing business.

Commitments

Sustainability training completion compulsory for all staff

Retain Sustainable Restaurant Association's Food Made Good 3 star rating

Plan



Objectives

Improve and increase sustainability ratings

Develop internal and external sustainability communication

Monitor environmental legislative changes

Strategies

Annual Sustainability Report

Develop a compliance & risk register

Map [Food Made Good](#) rating performance against sustainability strategy

Start the [B Corp](#) process

Internal sustainability comms plan

Update website pages

Update and develop internal sustainability resources, including induction and training materials

Make sustainability training completion part of all staff compulsory probation requirements

Develop monthly client performance reports

Continually update achievements log

Measurable Targets

-

Risk assessment register in place by Q2, 2023

75% FMG rating score on average by Aug 2024, no section under 55%

Preliminary B Corp assessment started by Aug 2024

1 post/month in Eko (minimum)

1 blog/month on website (minimum)

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-

100% of staff have completed sustainability training by end Aug 2023

Client reports in place by Aug 2023

-

SDG LINKS

SDG 10: [Reduced Inequalities](#)

SDG 12: [Responsible Consumption and Production](#)

SDG 13: [Climate Action](#)

SDG 14: [Life Below Water](#)

SDG 15: [Life on Land](#)

SPONSORS

James Ricketts,
Content Manager

Alison Hester-Lloyd,
Head of Operations

Matthew Byne,
Director of Food

Kate Page,
Sustainability Manager

2. Carbon Emissions & Utilities

Defining a vision for sustainability

The differences between 'Net Zero' and 'carbon neutral' are often unclear yet come with some important differences. To achieve the more ambitious Net Zero, companies must not only bring their Scope 1 and 2 emissions down to zero, but also measure and set targets to reduce their Scope 3 emissions significantly. 'Carbon offsetting' is then used to compensate for remaining emissions, tallying up to 'zero'.

Whilst the UK Government's target for Net Zero is 2050, most organisations have Net Zero targets between 2030 and 2050.

Regarding utilities, Fooditude judges its sustainability progress based on lowering the 'consumption-per-meal-served'. We are improving on this metric by moving away from gas cooking equipment to electrical and switching to renewable energy. Ideally, in the long-term, renewable energy should come from on-site generation or through power purchase agreements.

Commitments

Net Zero by 2040 (Scope 1 & 2 emissions to zero by 2030)

100% renewable electricity tariff for our CPU

Maintain Planet Mark Certification

Plan



Objectives

Consumption reductions across all utilities per meal

Reduce reliance on fossil fuels

Reduce carbon footprint per meal

Strategies

CPU Energy Audit

Utilities data granularity improvements

Increase CPU electrical capacity

Planet Mark partnership

Net Zero Strategy in place

Scope 3 Baseline analysis

Start transition to EV commercial fleet

Move to renewable tariff

Staff training & engagement

Measurable Targets

10% electricity consumption reduction by Aug 2024*

10% gas consumption reduction by Aug 2024*

1% water consumption reduction by Aug 2024*

5% annual carbon emissions reduction per meal

Scope 3 emissions baseline project started by Dec 2023

5% fuel consumption reduction for London commutes by Aug 2024*

100% renewable electricity tariff

-

**compared to 2022 monthly average, using a per meal intensity metric. Excluding potential EV energy consumption for electricity consumption reduction target.*

SDG LINKS

SDG 6: [Clean Water & Sanitation](#)

SDG 7: [Affordable and Clean Energy](#)

SDG 12: [Responsible Consumption and Production](#)

SDG 13: [Climate Action](#)

SPONSORS

Alex Bailey,
Company Executive Chef

Kate Page,
Sustainability Manager

Samantha Kennett,
HR & Finance Director



3. Sourcing

Defining a vision for sustainability

The origin of food: that's where sustainability in hospitality starts. When it comes to sourcing, the focus should be on choosing suppliers that value people and the planet in what they do—in other words, purchasing power should be used for the greater good.

But what does 'sourcing well' look like in an ideal scenario?

- Prioritising farms using agroecological practices to avoid artificial inputs (such as pesticides & fertilisers), build soil health and improve (bio) diversity on and around the farm.
- Ideally, sourcing seasonal and local produce, investing in the local economy, and sourcing surplus to divert it from going to waste.
- Being able to trace where food comes from and knowing who has grown it through supply chain transparency and traceability. This information helps verify people work in good conditions and receive fair wages, and is a key step towards ensuring workers do not face discrimination based on race, gender, abilities, sexual orientation, or other characteristics.
- Animals are treated as humanely as possible. Good animal care means they can live healthily with access to the outdoors and minimised exposure to stressful environments or practices.

Commitments

Having clear and signed Supplier Sustainability Standards Agreements

Having a clear Animal Welfare Policy in place with minimum certification standards



Plan



Objectives

Improve Supplier standards in terms of:

- Environmental impact
- Transparency
- Support for minority groups
- Animal welfare

Strategies

Data granularity improvement

Supplier sustainability surveys

Supplier Sustainability Standards Policy document in place, setting out minimum supplier certification standards (main focus on farming practices and animal welfare)

Supplier Sustainability Standards Policy signed agreements

Yearly study of spend across majority minority-ethnic group led businesses, majority women-led businesses and social enterprises

Sustainable supplier collaborative resource tool in place for client site managers

Review client-site specific suppliers

Measurable Targets

95% response rate amongst key suppliers for our Supplier Sustainability Survey by Q3 2023

95% of suppliers meet the Supplier Sustainability Policy standards by Dec 2023

100% of key suppliers have signed our Supplier Sustainability Standards Agreements by Dec 2023

10 product lines with improved sustainability standards by Aug 2024

SDG LINKS

SDG 10: [Reduced Inequalities](#)

SDG 12: [Responsible Consumption and Production](#)

SDG 13: [Climate Action](#)

SDG 14: [Life Below Water](#)

SDG 15: [Life on Land](#)

SPONSORS

Matthew Byne,
Director of Food

Antonio Ciavarella,
Operations Manager

Kate Page,
Sustainability Manager

4. Menu & Recipe Development

Defining a vision for sustainability

Making a positive impact starts with feeling good in one's own body. But, as caterers who feed people at work, we may be biased! In the UK and globally, there are numerous health challenges, many of which have a connection to sustainability.

Ideally, we believe sustainable food needs to come from good sources, from an environmental and social perspective. Therefore, an ideal menu should consider health and nutrition to limit processing and saturated fat, sugar, salt levels, as well as taking into account the carbon emissions and impacts on biodiversity of ingredients.

Commitments

Phase out tuna and farmed shrimps from our regular service menus.*

Keep the Big 5 menu options under 50% of our fish offering

Nutritional labelling of meals

Ensuring these are not replaced by other **Big 5 alternatives.*

Plan



Objectives

- Reduce carbon footprint of our menus
- Avoid the Big 5
- Improve health outcomes of our menus
- Improve client-facing communications & awareness

Strategies

- Prioritise ingredient diversity (focus on fish)
- Avoid fish species from the 'Big 5'

- One Planet Plate and/or carbon footprint recipe labelling
- Ingredient carbon footprint staff tool
- Menu design & language
- Client engagement
- Nutritional analysis of menus
- Staff training & education

Measurable Targets

- 50% maximum of fish options on the menu feature the Big 5 from Q3 2023 onwards
- Remove tuna and farmed shrimp from regular service offering by Q2, 2023
- 1% reduction in red meat menu options by Dec 2023*
- 1% reduction in red meat mains sales by Dec 2023*
- 1 innovative low-meat mains option on the menu by Dec 2023
- Salt, sugar and saturated fats targets in place by July 2023
- 100% of regular service menus feature nutritional info by Dec 2023
- 100% of development chefs are trained on nutrition
- 100% of development chefs staff have received training on ingredient carbon footprints by Dec 2023

*Compared to 2022 monthly average, using a per meal intensity metric where relevant

SDG LINKS

SDG 3: [Good Health and Well-Being](#)

SDG 12: [Responsible Consumption and Production](#)

SDG 13: [Climate Action](#)

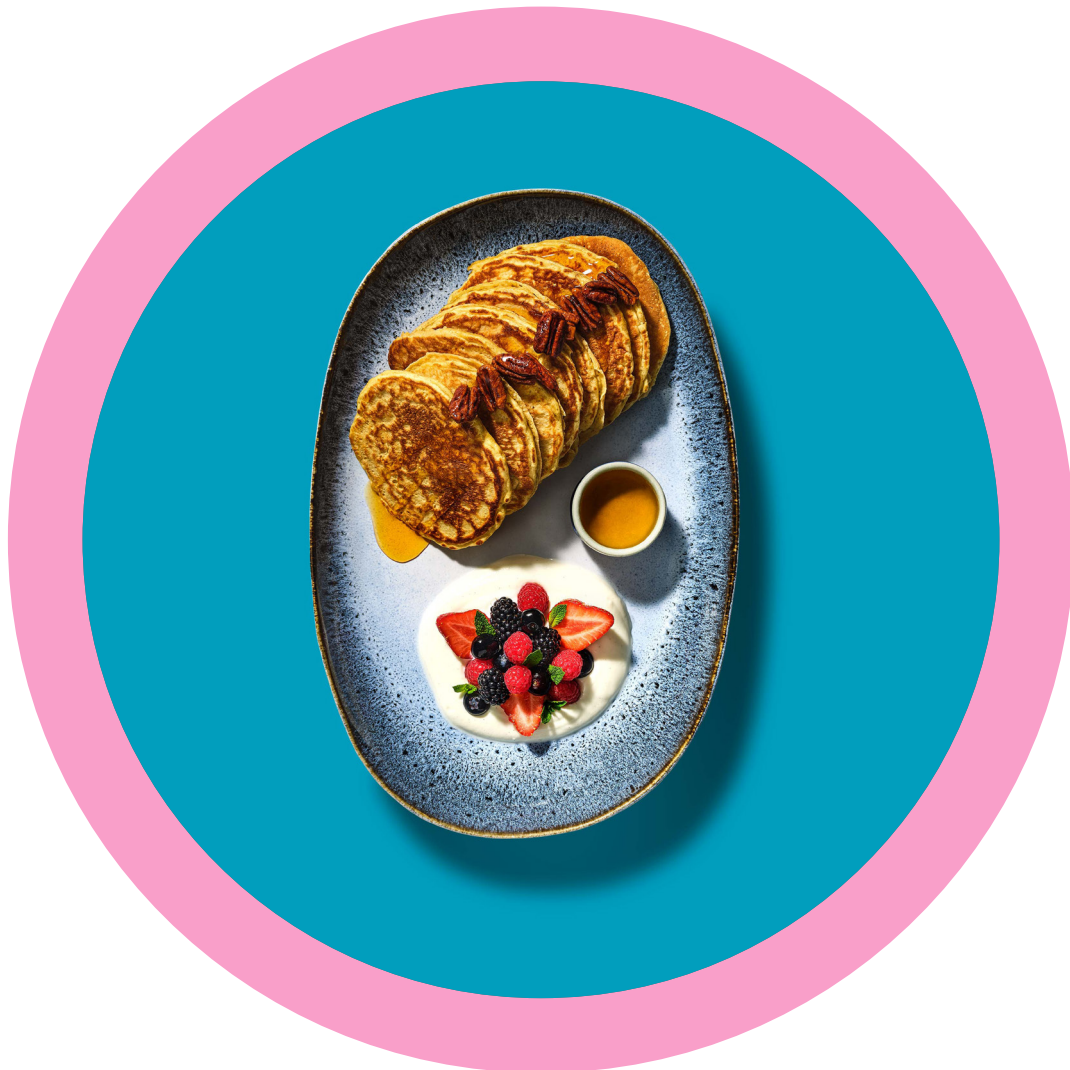
SDG 14: [Life Below Water](#)

SPONSORS

Susi Hester-Lloyd,
Head of Food Development & Innovation

Alison Hester-Lloyd,
Head of Operations

Kate Page, Sustainability Manager



5. Waste

Defining a vision for sustainability

To address both food and non-food waste issues, sustainable waste solutions should align with the [EU Waste Hierarchy guidelines](#). Ideally, this means embedding waste management practices in line with circular economy principles. This can be achieved by reducing consumption whilst substituting 'single use' with 'reusables' and transforming the concept of 'waste' into one of 'resource'.



Commitments

Only use recycled paper where available*

100% Reusable packaging across our Fuel range and meal deliveries

*If no recycled options are available, FSC certified paper may be used.

Plan



Objectives

- Reduce waste output per meal
- Improve recycling rate
- Improve waste segregation streams

Strategies

- Improve waste segregation infrastructure at the CPU
- Waste audit: develop clear staff guidelines based on high contaminants
- Reduce single use items (supplier, CPU and client level)
- Staff training and awareness
- Develop an internal and client facing packaging and material policy, prioritising reusables, recycled content and recyclable packaging.
- Identify & implement opportunities for circular solutions (supplier, CPU and client level)
- Monitor legislative changes
- Reduce paper use through digital alternatives

Measurable Targets

- 80% recycling rate by Dec 2023
- 10% reduction in general waste by Dec 2023*
- Deliver 1 waste segregation workshop to 90% of CPU staff (at minimum) by July 2023
- Phase out single use plastic cutlery, plates, balloon sticks, straws, stirrers, polystyrenes cups and containers by October 2023
- One client signed up to packaging free snack and drink programme by Aug 2024

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*Compared to 2022 monthly average, using a per meal intensity metric

SDG LINKS

SDG 11: [Sustainable Cities and Communities](#)

SDG 12: [Responsible Consumption and Production](#)

SPONSORS

Matthew Byne, Director of Food

Antonio Ciavarella, Operations Manager

Julie McSweeney, Head Chef

Kate Page, Sustainability Manager

Food Waste

Commitments

50% reduction in food waste by 2025*

*Compared to 2019 baseline, using a grams/meal (intensity) metric.



Plan



Objectives

- Establish waste baselines per stream
- Reduce food waste per meal
- Develop food waste action plan
- Mitigate food waste impact

Strategies

- Audit: develop a waste baseline across streams and identify food waste hotspots
- Client site food waste monitoring strategy
- Streamline food waste recording process across sites and improve granularity
- Staff food waste prevention and transformation training and awareness - based on hotspots
- Identify 'food waste champions' to drive change in kitchen culture
- Identify key food waste reduction partnerships & programmes
- Develop end of life scenario hierarchy

Measurable Targets

- Audit & analysis completed by end June 2023
- 15% reduction in food waste by Dec 2023*
- 2 food waste reduction workshops delivered by Dec 2023, reaching 80% of kitchen staff
- 2 food waste reduction partner projects completed or in place by Dec 2023

**compared to 2022 monthly coverage, using a per meal intensity metric*

SDG LINKS

SDG 2: [Zero Hunger](#)

SDG 12: [Responsible Consumption and Production](#)

SDG 13: [Climate Action](#)

SPONSORS

Matthew Byne, Director of Food

Aleks Miroslavljevic, Operations Manager

Kate Page, Sustainability Manager



6. Community

Defining a vision for sustainability

Businesses should go the extra mile to create tangible benefits for the community they work in. When companies put in the work, they have the power to strengthen local networks, economies and the social fabric.

We acknowledge the needs of communities are varied and so should be the forms of support offered.

Commitments

Maintain and increase support for local schools and charities with our expertise and resources in the food industry.

Plan



Objectives

Increase support provided to the community

Maintain and/or strengthen links within the community

Strategies

Actively identify, promote and record volunteering opportunities amongst staff

Actively reach out and engage with all our community partners on a bi-monthly basis

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Measurable Targets

290 volunteer hours completed by Aug 2024

25% of staff engaged with volunteering by Aug 2024

2% annual increase in £ raised for charity or community projects by Aug 2024

10 community engagement activities (minimum) delivered by Dec 2023

SDG LINKS

SDG 8: [Decent Work and Economic Growth](#)

SDG 13: [Climate Action](#)

SPONSORS

Felicity Clarke, Head of People & Culture

Cristina Covello, Head of Strategic Growth

Billy Wildman, Senior Head Chef

Kate Page, Sustainability Manager

7. Staff

Defining a vision for sustainability

Our vision is to make people happy no matter what the working day brings. The continued wellbeing of our stakeholders, including our team members, is essential to us.

We believe staff satisfaction, retention and recruitment are vital indicators of a sustainable approach to staffing, and should be reflected through investments in:

- Staff training
- Diversity and inclusion considerations
- Opportunities to engage with the local community
- Work patterns flexibility
- Fair wages
- Mental and financial health support
- Opportunities for career progression

Commitments

We have signed the Social Mobility Pledge, which focuses on our commitment to providing social mobility to people from disadvantaged backgrounds or circumstance by:

- Reaching out to schools, colleges and providing careers advice, mentoring or coaching
- Providing access to structured work experience, apprenticeships
- Adopting open and fairer recruitment practices and providing equal opportunities

Plan



Objectives

- Increase internal EDI considerations and awareness
- Increase staff development, training and promotion opportunities
- Maintain and improve staff wellbeing support (including financial wellbeing)
- Maintain Living Wage accreditation
- Maintain and develop staff benefits offering

Strategies

- EDI Staff training and awareness
- Review internal documents for EDI standards
- Integrate EDI review considerations in exit interview process
- Equal opportunities recording of data for measurement; introduce new starter form
- Produce and publish a EDI policy and objectives
- Build unconscious bias training into management training
- Apprenticeship scheme
- Deliver CBT workshops
- Support Mental Health Awareness Week
- Introduce a health related staff benefit

Measurable Targets

- 50% of staff identify as women or non-binary by Dec 2023
- Complete a company wide staff survey by Dec 2023
- 10 engagements with apprenticeship schemes by Dec 2023
- 30% of staff have completed the annual Mental Health Awareness Training by Dec 2023
- 100% of line managers to complete annual Mental Health Awareness Training by Dec 2023

Update sickness forms & policies to capture mental health data

2 CBT workshops delivered by Dec 2023

Develop internal communication channel on financial wellbeing

-

Update cultural guide & resources

-

SDG LINKS

SDG 3: [Good Health and Well-Being](#)

SDG 4: [Quality Education](#)

SDG 5: [Gender Equality](#)

SDG 8: [Decent Work and Economic Growth](#)

SDG 13: [Climate Action](#)

SPONSORS

Felicity Clarke,
Head of People & Culture

Alison Hester-Lloyd,
Head of Operations

Julie McSweeney, Head Chef

Kate Page, Sustainability Manager



About Our

STRATEGY SPONSORS

HR & Finance

Samantha Kennett, HR & Finance Director

As Fooditude's HR & Finance Director I'm lucky to combine my business expertise with my love of food. My areas of responsibility include People, Finance, IT and Risk & Legal aspects of Fooditude. As a stickler for detail, I set myself the same high standards I expect from everyone else. I attribute my success to a few core principles: honesty, fairness, integrity, efficiency, and ambition.



Felicity Clarke, Head of People & Culture

I joined Fooditude in 2015 and am responsible for all aspects of people functions. My team and I ensure our people are engaged, supported and consistently developed. I make sure we provide a healthy workplace where our staff can flourish and be themselves. Outside of work, I love spending time with my family.

Operations

Alison Hester-Lloyd, Head of Operations

I have built my career in the hospitality industry from restaurants to contract catering. In particular, my background in the restaurant industry has given me a keen eye for the personalities that gel best with each office culture, and I take pride in our exceptionally high customer service standards. At Fooditude, I work with clients to increase sourcing from local, smaller companies and support their transition away from single use plastics.



Antonio Ciavarella, Operations Manager



I'm the Operations Manager at Fooditude, meaning I ensure sites are performing to the company's operational standards. I get involved across our client sites, planning and organising events and activities. Sustainability comes into play when I source food, drink and items. Reducing food waste is also a big part of what I do.

I am currently looking into solutions to reduce how many single-bottle drinks we consume, for both plastic and glass. Another objective is to get the company in line with the new [DRS scheme](#) starting in 2024.

Aleks Miroslavljevic, Operations Manager

I am an Operations Manager at Fooditude, looking after seven sites across London. One of the areas in my job that has the most significant impact in terms of sustainability is implementing wastage monitoring documents. These help my client-facing team to reduce waste and be more efficient.



Kitchen



Matthew Byne, Director of Food

I am a classically trained chef whose background is predominantly in the B&I hospitality sector, and was lucky enough to move into a Director's role at Fooditude in 2015. This role is a varied one; whilst at heart, I am a hands-on chef, I currently oversee the food department in its entirety, from the menu development, chef development and client liaising right the way through to the day-to-day kitchen ops.

My focus has been, and always will be, to build a food culture based on the use of fresh, seasonal and, where possible, local ingredients, with a drive for authentic flavours and food that is made from scratch. I will personally strive to ensure we deliver on all aspects of the strategy, with the ultimate goal of positively impacting both the community and our planet.

Susi Hester-Lloyd, Head of Food Development & Innovation

I started my culinary career cooking on yachts, taking me around the world; I'm keen on marrying my passion for global cuisine and championing the local region's best produce. At Fooditude, I can bring my love of diverse cuisines to our menus. I'm passionate about sustainability and like to use smaller, local suppliers for ingredients.



Alex Bailey, Company Executive Chef

I joined Fooditude in 2018 and am the Company Executive Chef. In this time we have created the 'Mothership' - our amazing central production unit bringing together our two previous production kitchens under one roof. I enjoy leading a talented and diverse team who truly care for fresh food, cooked to the highest standards ensuring authenticity of dishes from around the world.

After many years in the catering industry, one of the key factors which drew me to Fooditude was our shared ethos and accountability. It matters to me to support small local businesses, the local community - which during lockdown we provided over 50,000 meals - and the support of our environment.

We are moving away from gas to electric for the kitchen, have a totally green energy supplier and looking to install solar panels to power the Mothership.



Billy Wildman, Senior Head Chef

I'm the Senior Head Chef at Fooditude's central production kitchen. My priority is keeping food production running smoothly and helping my team stay on track. In addition, I oversee that the kitchen team follow our sustainability guidelines, including proper waste disposal and trimming fruit and veg in a less wasteful way. I want to make sure we hit our target of reducing our food waste by 50% by 2025 (based on 2019 figures).

Julie McSweeney, Head Chef

My current role is head chef and training coordinator in Fooditude's 'Mothership' central production kitchen. I'm responsible for cold dishes, breakfast and pastry sections in the kitchen. My role impacts Fooditude's sustainability performance, from recycling, reducing food waste to utilising resources. My passion is finding new ways to make our bakery vegan and delicious.



Growth



Cristina Covello, Head of Strategic Growth

Originally from Canada, I moved to London in 2012. I have a background in design and an MBA from the University of Bath. This, coupled with having worked across multiple industries, means I'm quite good at looking at "the big picture". In each role I've had, I have embedded social and environmental considerations into my strategy because I know that to be a strong business, you need to understand your impact. When you understand your impact, it's possible to mitigate the negative and amplify the positive, thereby creating value beyond mere profit.

James Ricketts, Content Manager

I'm lucky to be Fooditude's Content Manager, which encompasses everything from providing comms for our client sites to developing marketing resources.

Within my role, I help communicate sustainability within our team, at client sites and in our marketing activities. The things I create could take the shape of a blog, poster or even the design for this sustainability policy.

Moving forward, I look forward to working alongside Anouk to develop a range of resources to inform and engage people around crucial sustainability topics.





Kate Page, Sustainability Manager

Human behaviour and the ways we do things have always fascinated me. Climate change is now forcing us to rethink daily habits and redesign how we live for a sustainable future. My passion for sustainability stems from my design background. Design fuelled my creativity and problem-solving skills, but it also sparked a fundamental question: can we consume and live differently?

As Sustainability Manager at Fooditude, I thrive on the diversity of projects I get to be a part of. From hands-on waste management to collaborating with clients on new initiatives, I love that I get to work across departments, constantly expanding my knowledge base.





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SUSTAINABILITY
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