

Environment



The natural environment provides the business with the resources it needs to operate. We take our responsibility to protect that environment seriously and have, therefore, set new and stretching targets to reduce the negative impact of our business.

We have aligned our objectives with the UN Sustainable Development Goals in order to focus our efforts on the global priorities.

The food industry has an important part to play in climate change, as food supply chains are a significant factor in rising greenhouse gas emissions and in the reduction of biodiversity, and food waste is one of the largest contributors to greenhouse gas emissions globally.

ISSUES

- Preventing damaging levels of global warming
- Protecting biodiversity
- Reducing the use of scarce resources

HOW WE ENGAGE

We aim to make sustainable and responsible operation part of the way we do business in the future. We are prioritising the areas where we can have the biggest impact first and have ambitions across a number of areas which we will pursue in the most effective way possible over the coming years.

We are actively collaborating with organisations such as The Sustainable Restaurant Association and UK Hospitality to support industry wide changes, including policy setting, to reduce the negative impact our market has on the environment.

FY 2019 HIGHLIGHTS

274m³

**KITCHEN EQUIPMENT REFURBISHMENT
SAVING 274m³ OF LANDFILL SPACE**

**ALL FOOD WASTE SENT TO ANAEROBIC
DIGESTION**

**PARTNERSHIP ESTABLISHED WITH
FARESHARE TO REDISTRIBUTE
UNAVOIDABLE WASTE FOOD IN
SUPPLY CHAIN**

**RECYCLED WASTE IS PROCESSED IN UK
AND NORTHERN EUROPE ONLY**

**ESTABLISHED STRETCHING TARGETS
FOR THE COMING YEARS TO REDUCE
OUR IMPACT (SEE PAGES 18 AND 19)**

**BOARD COMMITTEE AND HEAD OF
SUSTAINABILITY ROLE CREATED**