

Environment

FY 2020 HIGHLIGHTS

All direct palm oil purchases are from Rainforest Alliance approved sustainable sources

57,000

Food which would otherwise be wasted equivalent to 57,000 meals redistributed through partnership with FareShare

Unavoidable pub and restaurant food waste sent to anaerobic digestion

Recycled waste is processed in the UK and northern Europe only

Completed the measurement of greenhouse gas baseline (see pages 56 and 57)

The natural environment provides the business with the resources it needs to operate. We take our responsibility to protect that environment seriously and, therefore, last year we reviewed our sustainability strategy and set 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. Our aim is to embed a sustainable way of doing business within our current operations such that it becomes business as usual and we are doing that through a Board-level committee, steering committee and focus workstreams with representatives from across the business.

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. We have measured our baseline emissions and have used this to create a roadmap for reduction which is one of our priority areas. We are also conscious of the food industry’s significant impact on biodiversity which is another area we are balancing within our future plans to reduce the negative impact our organisation has on the environment and to enhance the positive outcomes wherever possible.

ISSUES

- Working to prevent damaging levels of global warming
- Protecting biodiversity
- Reducing the use of scarce resources

HOW WE ENGAGE

We aim to make sustainable and responsible operations part of the way we do business and we have developed a sustainability strategy with clear priorities to facilitate that. 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. Our focus areas in the short term include: reducing the emissions generated by our food supply chain through the Cool Food Pledge; reducing our consumption of energy through behavioural change; and enhancing our nutritional approach by providing balance and information to guests.

The Board is actively involved in the sustainability priorities of the organisation through its Corporate Responsibility Committee which addresses all ESG issues. This has cascaded into the organisation through a steering committee which guides various workstreams focusing on specific areas. We have also held engagement sessions with various sectors throughout the Company to communicate our plans and to facilitate feedback and generate ideas.

We are actively collaborating with organisations such as The Sustainable Restaurant Association and UK Hospitality to support industry-wide changes, including policy setting, and to share knowledge on best practice so that collectively we can reduce the negative impact our market has on the environment.



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