

THE SUSTAINABLE RESTAURANT ASSOCIATION

University of Plymouth

2026 FOOD MADE GOOD STANDARD FINAL REPORT

Prepared by The Sustainable Restaurant Association
On 06 August 2026
Valid until 06 August 2028



WELL DONE FROM THE SUSTAINABLE RESTAURANT ASSOCIATION!

Since 2010, The Sustainable Restaurant Association has set the Standard for sustainable food and drink businesses around the world, connecting organisations across the globe to accelerate change toward a hospitality sector that is socially progressive and environmentally restorative. One of the ways we work towards this ambitious and necessary goal is through Food Made Good: the world's largest sustainability Standard tailored for the sector.

The purpose of the Standard is to encourage, support, recognise and celebrate sustainability practices across the F&B sector worldwide, driving positive change and leveraging the power and influence of the industry to build a better food system for all of us. By taking a big-picture, holistic view of what sustainability should mean for the hospitality industry, the Standard is changing what it means to be a sustainable restaurant in the 21st century.

The Food Made Good Standard is reviewed by subject experts in their specific fields to ensure that the process is rigorous and evidence-based. We know that completing the Food Made Good Standard is no small undertaking – so we want to take a moment to recognise your hard work.

You should be incredibly proud of how far you've already come, and we hope the advice and insights provided in this report inspire and motivate you to continue pushing the boundaries, finding ways to do business that benefit both people and planet. Sustainability is a journey, not a destination; that's why the Standard is valid for only two years, always encouraging the industry forward on a path of continuous improvement (and offering a guiding light along the way).

As we see more and more food businesses signing up to the Standard and committing to working towards a better tomorrow, a real sense of hope is beginning to glimmer on the edges of our vision for the future. Forming a pivotal, ever-present link between the food system and the consumer, the hospitality sector holds incredible power to change our world for the better – and we believe that, ultimately, this industry that we love so dearly will play an essential role in saving our planet.

Thank you for joining us in this movement, and well done from all of us here at The SRA.

THE FOOD MADE GOOD FRAMEWORK

The Food Made Good Standard evaluates action across the three pillars of our framework: Sourcing, Society and Environment. Within each pillar, we focus on a number of key impact areas to incorporate sustainability at every level of operations. These are explained below in more detail.

When we say the Standard is "holistic" or "360-degree", these aren't just empty buzzwords. We are passionate about the idea that sustainability should be prioritised across every element of how a foodservice business operates – this is an approach to corporate responsibility that goes above and beyond carbon tracking or water use. That's what makes Food Made Good the global gold standard for the hospitality industry.

SOURCING

CELEBRATE PROVENANCE

- Seasonality
- Traceability
- Locality
- Diversity
- Procurement policies including: Farming Standards and Human Rights Standards

SUPPORT FARMERS & FISHERS

- Terms of trade
- High-risk commodities
- Diverse producer purchases
- Human Rights actions
- Living income
- Community development

MORE PLANTS, BETTER MEAT

- Plant-rich dishes
- Alt. dairy & meat
- Biodiversity
- Chemical inputs
- Organic cultivation
- Animal welfare, environmental management and animal feed

SOURCE SEAFOOD SUSTAINABLY

- Sustainable fishing
- Wild & farmed seafood
- Endangered species
- Sea plants
- Marine environment

SOCIETY

TREAT STAFF FAIRLY

- Workers' rights & conditions
- Job security
- Fair pay, living wage
- Representation (Unions)
- Diversity & inclusion
- Health & welbeing
- Discrimination, violence, harassment
- Training & education

FEED PEOPLE WELL

- Health & nutrition
- Children's nutrition
- Responsible drinking
- Inclusivity - dietary requirements

SUPPORT THE COMMUNITY

- Civic engagement (volunteering, donations, pro bono)
- Social inclusion
- Training & education
- Client accessibility

ENVIRONMENT

REDUCE YOUR FOOTPRINT

- GHG Reduction, carbon removal
- Resource efficiency: energy & water
- Renewable energy
- Sustainable buildings, equipment & technology
- Pollution (air, water, chemicals)
- Climate education (menu abeling)

WASTE NO FOOD

- Reduction
- Reuse & circularity
- Recycling & composting
- Sustainable design (e.g., recipes)
- Waste disposal

(Organic waste)

REDUCE, REUSE, RECYCLE

- Reduction
- Single-use items
- Reuse & circularity
- Recycling
- Sustainable design
- Waste disposal

(Non-organic waste)

CROSS-CUTTING THEMES INCLUDE POLICY, GOVERNANCE, TRAINING & COMMUNICATIONS

THE SUSTAINABLE RESTAURANT ASSOCIATION

THE SUSTAINABLE RESTAURANT ASSOCIATION

FOOD MADE GOOD

2026

The Sustainable Restaurant Association is delighted to confirm that

UNIVERSITY OF PLYMOUTH

has achieved 3 stars in the 2026 Food Made Good Standard

06 August 2026

Juliane Caillouette Noble
CEO, The Sustainable Restaurant Association

Brought to you by the The Sustainable Restaurant Association, Food Made Good Standard is the world's leading sustainability Standard for the hospitality sector.

The Standard is awarded to hospitality businesses worldwide that meet rigorous, measurable criteria across three focus areas: Sourcing, Society and Environment. This comprehensive evaluation of operations takes a holistic, 360-degree view of sustainability, providing a structured framework for measuring, improving and recognising sustainability performance across the global hospitality sector. This means not only reducing food waste, carbon emissions and water use, but also sourcing responsibly, designing menus that do good for people and planet, treating staff fairly and playing an active role in the local community.

www.thesra.org
@foodmadegood
hello@thesra.org

79%

Awarded to

University of Plymouth

Congratulations on achieving 3 stars in The Sustainable Restaurant Association's Food Made Good Standard!

This fantastic result is a clear reflection on the care and commitment to continuous learning and improvement that the University of Plymouth undertakes to benefit both people and planet.

You demonstrate a strong and expansive sustainability approach, considering ethics and environment within sourcing standards, attending to the wellbeing of your staff, diners, and community, and promoting environmental action within your operations. From reducing meat portions, to organising food and non-food charity donations and installing milk pergals in your cafes to reduce plastic waste, your assessment offers standout examples of how university catering can embrace high sustainability standards and practical solutions, ultimately fostering a sustainable food culture on campus.

We hope that this report serves as an encouragement to keep working to make a positive impact and helps you to identify actions you can take to go even further on your sustainability journey. Be sure to take a moment to celebrate this achievement with everyone at the University of Plymouth who helps to make this work possible.

SOURCING	SOCIETY	ENVIRONMENT
76%	73%	87%

Proudly issued by

Raymond Blanc OBE
President

Juliane Caillouette Noble
CEO

METHODOLOGY

HOW WE DEVELOPED YOUR ASSESSMENT

The Food Made Good Standard measures the sustainability of your business by assessing your performance against the 10 key impact areas of the Food Made Good Sustainability Framework.

Taking the Standard allows you to measure your performance, showcase areas where you excel and discover where more work is needed.

During the assessment, we look at the standards and processes you have in place, the actions you're taking to improve your impact and how you're using your influence to share good practice and mobilise your staff, suppliers and customers to act. The aim throughout is to reward action over intention.

HOW YOUR FINAL SCORE IS CALCULATED

Your overall score is expressed as a percentage, with each of the 10 impact areas of the Food Made Good Framework making up 10% of this total score. This means that the three pillars are scored as follows:



SOURCING	SOCIETY	ENVIRONMENT
40%	30%	30%

Like your overall score, your score for each impact area is expressed as a percentage. Your total score will be calculated as an average of your scores across the 10 impact areas.





REWARDING PERFORMANCE WITH STARS

If you score over 50% on the Standard, you become a Food Made Good certified business, placing you among hospitality industry leaders. Gaining a Food Made Good certification is a huge achievement in itself.

Through our star system, we give extra recognition to those businesses that are going even further. Stars are awarded as follows:

ONE STAR (50–59%)

The Food Made Good Standard is deliberately designed to be a rigorous, exacting evaluation of a restaurant's operations – so earning even one star is a highly commendable achievement and means you're well on your way.

TWO STARS (60–69%)

Attaining a two-star FMG Standard is no easy feat, and it's impossible to get this far without a clear dedication to sustainability across your entire team. You should be very proud of your admirable efforts.

THREE STARS (70–100%)

Achieving three stars in the FMG Standard is a fantastic accomplishment. While there's no such thing as perfection when it comes to sustainability, your hard work and commitment to continuous improvement place you firmly in the top tier.

We will provide you with a logo with your star rating to help you communicate about your results.

FOOD MADE GOOD STANDARD ACTION PLAN



SOURCING

76%



Your sourcing pillar stands out for your commitment to prioritising local producers and British suppliers. Sourcing all meat, fish, dairy, and vegetables from within the UK, with 90% of your seafood landed locally in Plymouth, is impressive, particularly considering the scale of your operations. Furthermore, these practices are celebrated in your outlets, where supplier maps share the provenance of your ingredients with diners.

As a Fairtrade accredited university, you are committed to advocating for fair prices, improved working conditions, local sustainability, and fair terms of trade, which can be seen in your catering procurement. Sourcing Fairtrade coffee, tea, and bananas, and regular supplier audits are both impactful examples of the measures you are taking to manage social and environmental risks along your supply chain.

Continue improving in this area by removing ling from your menus. Though caught locally, stocks of this species appear to be declining and the most common catch methods are associated with ecosystem damage.

CELEBRATE PROVENANCE 92%

Focusing on where your ingredients come from and how you work with your suppliers and your supply chain.

SUPPORT FARMERS AND FISHERS 72%

Looking at your terms of trade and how you support farmers, fishers and their communities.

MORE PLANTS, BETTER MEAT 70%

Looking at your efforts to promote the consumption of diverse plant-based foods and higher welfare animal products.

SOURCE SEAFOOD SUSTAINABLY 69%

Ensuring that the seafood you source is caught or farmed in a manner that protects marine and freshwater ecosystems and seafood stocks.

Discover key insights and recommended actions in your Food Made Good Standard report at standard.foodmadegood.org. Visit the YOUR FMG STANDARD page on the platform for additional resources to guide your journey.

SOURCING ACTION PLAN

CELEBRATE PROVENANCE

- In addition to reviewing and updating your written supplier agreement when you take on new suppliers or re-tender for a product, do this at least once a year, as well as when the contract term expires.

- Take further measures to manage and mitigate social and environmental risks in your supply chain:
  - Assess your suppliers' capacity to uphold your procurement standards.
  - Conduct regular risk assessments of social and environmental risks along your supply chain. This article from Sedex can help you get started.
  - Ensure that your suppliers have access to functioning grievance mechanisms.

- Your Sustainable Food Plan 2026 establishes UCSP's commitment to celebrating local and seasonal produce and supporting local businesses. Go further by explicitly extending this procurement strategy beyond produce to include other goods and, where possible, increase your purchasing of heritage ingredients. This is something that you are already starting to operationalise in your procurement practices and establishing formal commitments can help to guide your purchasing team. This shift can be supported by:
  - Diversifying your supply chain to include a variety of producers.
  - Communicating these updates to your purchasing team.
  - Developing partnerships with local farmers, fishers, or producers.
  - Working directly with your suppliers to identify opportunities for increasing your purchasing of these ingredients.

- Celebrating ingredients provenance is clearly important to your work. Consider getting involved in initiatives or campaigns that go beyond the University of Plymouth, such as British Food Fortnight.

SOURCING ACTION PLAN

SUPPORT FARMERS AND FISHERS

- Ensure that your terms of trade are clearly defined and based on mutual advantage and include an agreed minimum volume and/or quality of the products purchase, agreed and clear dispute and conflict resolution procedures, agreed employment standards at the farmer or fisher level, and, where possible, a commitment to developing multi-annual business relationships.

- Set out your approach and commitments the high-risk products you purchase (listed as beef, chillies, chocolate/cocoa, citrus fruits, coffee, nuts, rice, soy and soy containing products, sugar, tea, and bananas) in your sourcing guidelines. This is important as these products carry particular social and environmental risks that need to be addressed when making purchasing decisions.

- Take further actions to manage the social and environmental risks within your supply chains, paying particular attention to high-risk ingredients, which carry an increased likelihood of these abuses. Increasing the amount of these products that are certified to a third-party sustainability standard (e.g. Rainforest Alliance, RSPO, RTRS, etc.) is a good starting point, as these certifications verify that the ingredient meets strict environmental, social, and/or ethical standards. This can be supported by explicitly including preference for certified ingredients in your supplier agreement. In cases where your suppliers, particularly for high-risk products, do not hold a certification, it is important that you have written confirmation of their sourcing standards in concrete detail to ensure that they align with fair trade standards at the farmer level. Furthermore, create guidelines on the standards that you are aiming for, set timelines for when these standards should be implemented, and track your progress.

- Diversify your supply chain through sourcing from a variety of producers, including small scale producers, cooperatives, social enterprises, or minority-owned or run producers. Sourcing both food and non-food items (e.g. staff uniforms, toiletries) from sustainably- and socially-minded producer organisations is one of the most powerful actions that a hospitality business can take to foster a more fair and sustainable food system, in addition to improving the resiliency of its own supply chain. Take a look at this resource for more information on expanding your supplier list.



SOURCING ACTION PLAN

MORE PLANTS, BETTER MEAT

- Take further action to work towards increasing sales of vegan and vegetarian options:
  - Set targets in your policies to increase the sales of these options.
  - Train your front of house staff to promote these options to diners.
  - Run a weekly plant-rich day, when all dishes served are plant-rich only.
  - Run cross-product promotions on plant-rich dishes, selected drinks, side dishes, and/or desserts.
  - Set targets to reduce the proportion of dishes that feature meat and/or dairy.
  - Provide your staff with information about the health and environmental benefits of increased consumption of plants and reward chefs who develop popular plant-based dishes.
  - For further guidance, see resources such as the EAT-Lancet Planetary Health Diet and the EAT Brief for Foodservice, which provide evidence-based recommendations for designing healthier and more sustainable menus.

- Expand your purchasing of produce grown to high environmental standards, such as organic or biodynamic, by focusing on staple, lower-cost ingredients that you use in high volumes. For example, items such as onions, carrots, or potatoes are widely available in organic form at relatively affordable prices compared to other produce. Starting with these 'everyday' ingredients will allow you to increase your use of organic or biodynamic produce without a significant impact on costs, while also ensuring that a meaningful proportion of your meals include ingredients grown to high environmental standards. Over time, you can expand this to include other commonly used seasonal items as budgets allow.

- Where possible, buy animal products which are certified to third-party standards of animal welfare and environmental management, and aim for these to be certified to the highest standards, such as Pasture For Life or RSPCA Assured, rather than those that meet statutory minimums. If higher welfare meat is a budget concern, consider introducing it gradually (e.g. as part of a special event or by updating a few menu items at a time). Reducing overall meat use by increasing the proportion of plant-based ingredients in your dishes or incorporating less popular cuts, which tend to be cheaper, can also help free up budget to invest in better-welfare meat where it does appear on the menu.

SOURCING ACTION PLAN

MORE PLANTS, BETTER MEAT (CNTD.)

- Take actions to serve better meat and dairy, including:
  - Ensuring that none of the meat that you purchase is raised on soy-based feed, which is permitted under Red Tractor certification. This feed has complex and usually non-transparent supply chains often associated with deforestation risks and since there is no certification that accredits soy-free meat, verifying this is only done by continuing the strong communication you have with your suppliers.
  - Serving unconventional cuts of meat. As students tend to prefer familiar foods, this can be done by including a proportion of unconventional cuts in familiar recipes, for example, in stews.
  - Diversifying the types of meat or dairy that you serve to include heritage or unpopular species.

SOURCING ACTION PLAN

SOURCE SEAFOOD SUSTAINABLY

- Wild caught ling from Cornwall is rated as a fish to avoid on the MCS Good Fish Guide. Phase this off your menu completely, replacing it with a sustainable alternative. The Cornwall Good Seafood Guide can help you to identify options that are local to your area.

- Work with your seafood to supplier to continue increasing the amount of wild seafood that you purchase that is rated 1-3 in the MCS Good Fish Guide, is classified as "Better Choice" by GoodFish, “Best Choice” by Monterey Bay Aquarium Seafood Watch or “Recommended” by WWF, or is certified by a third-party standard.

- Increase your purchasing of seafood that is certified to a sustainable fishing standard, such as Global G.A.P., MSC, or ASC. Be aware that while some suppliers have MSC chain-of-custody certification, not all the fish they supply may be certified. When reviewing suppliers' websites, note that terms like 'work closely with' or 'have links to' MSC do not guarantee certification of their products. Always confirm certification directly with your supplier.

- Obtain an MSC Chain of Custody certification. As an educational institution, there is no cost, and you can apply to use the label HERE.

- Look into ways you could integrate the use of less popular parts of the fish (head, skin) into your menus. These parts are usually cheaper as they are often discarded but can be an excellent ingredient for stocks and other preparations.

- Explore opportunities to work with partners and/or your supply chain to help reduce fishing waste and/or find new uses for fishing and ocean waste.

SOCIETY

73%



The strength of your society pillar demonstrates the holistic approach to sustainability undertaken at the University of Plymouth. Across this section a clear understanding of how to create a meaningful impact both on and off campus is evident.

Implementing a Pay It Forward scheme to increase food accessibility and setting up specific Quiet Times are both actions that consider the unique needs of the student population that you serve. Making both food and non-food donations to local organisations such as Trevi House and Shekinah Mission and contributing to the Plymouth Civic Engagement Agreement are two examples of how you carry this care into your surrounding community.

As many of your diners eat at your outlets regularly, taking additional steps to improve the nutrition of your menus would be an impactful way to improve in this pillar. Consider changes that you can make to your offerings to align them with scientifically determined nutrition guidelines and ultimately contribute to improving the health of the University of Plymouth community.

TREAT STAFF FAIRLY — 87%

Ensuring good working conditions, promoting staff wellbeing and creating inclusive workplaces.

FEED PEOPLE WELL — 66%

Promoting healthy eating and responsible drinking.

SUPPORT THE COMMUNITY — 64%

Looking at the ways you work to create a flourishing local community, from donations and skill sharing to volunteering.

Discover key insights and recommended actions in your Food Made Good Standard report at standard.foodmadegood.org. Visit the YOUR FMG STANDARD page on the platform for additional resources to guide your journey.



SOCIETY ACTION PLAN

TREAT STAFF FAIRLY

- Ensure that the lowest wage in your company is equivalent to, or higher than, a living wage for your area, calculated on an hourly basis. Note that a living wage is not the same as minimum wage, and often the national minimum wage is the lower of this. However, this pay rate is calculated to meet the true cost of living, which in 2025-2026 is £13.45. Refer to the Living Wage Foundation for more information and review their annually updated calculated living wage to ensure that your pay rates are aligned.

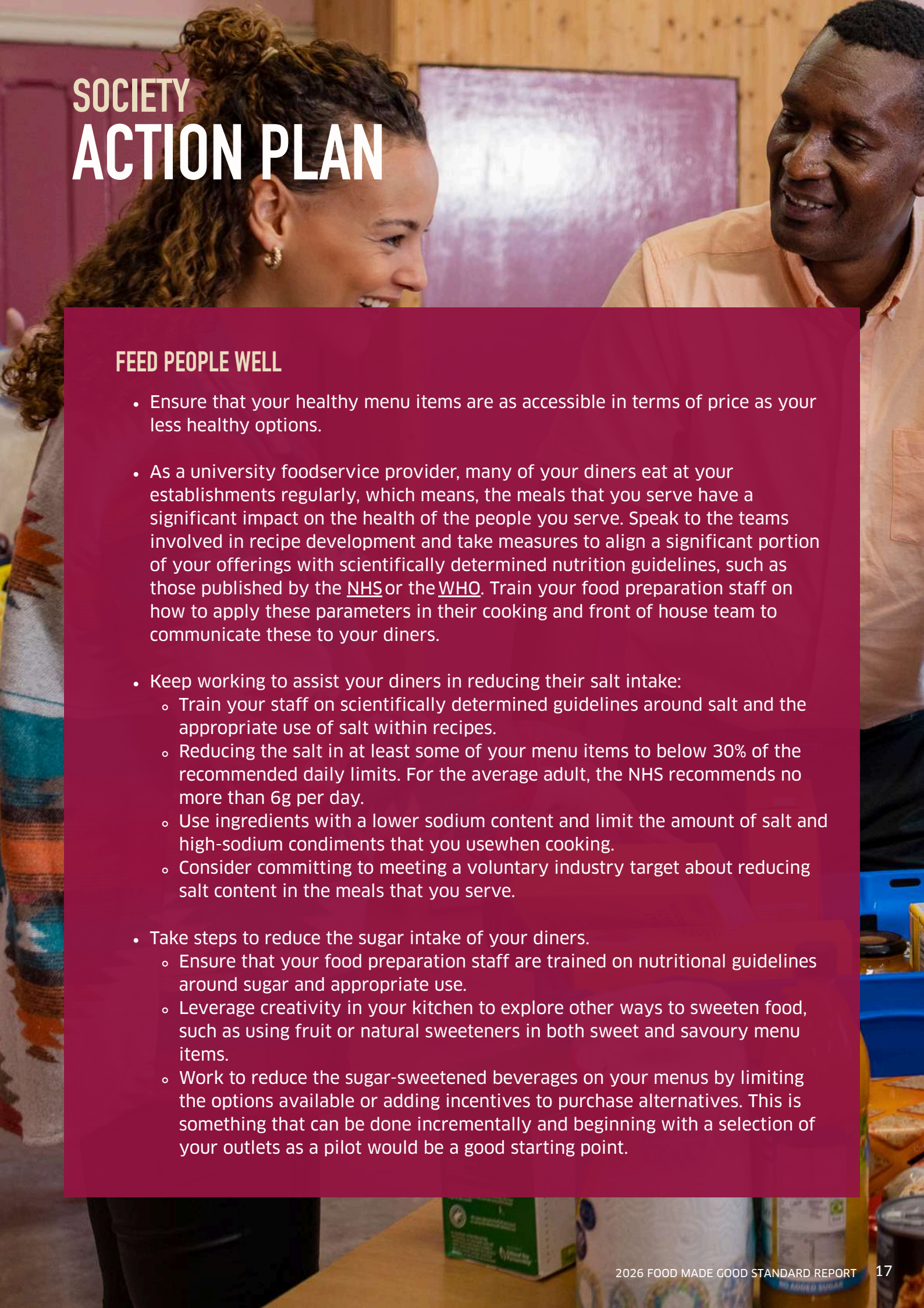
- Focusing particularly on members of your staff who are not students, aim to reduce the number of staff on zero-hour contracts and increase the number of staff on permanent contracts as much as possible, to provide greater financial security, and strengthen employee loyalty.

- Share rotas with staff at least 30 days in advance.

- Increase the amount of training time newly hired staff receive over the course of the year.

- Take additional measures to care for the health and wellbeing of your staff:
  - Provide healthcare coverage beyond statutory minimums.
  - Investigate the possibility of providing staff with access to the University of Plymouth's wellbeing services.
  - Run regular team building activities.

- Work to diversify your recruitment sources. This can include recruiting staff from disadvantaged or underserved communities or people local to you that do not have the access or skills to enter traditional recruitment channels. Utilising specialised job platforms and partnering with diversity-focused organisations can help you in this area.



SOCIETY ACTION PLAN

FEED PEOPLE WELL

- Ensure that your healthy menu items are as accessible in terms of price as your less healthy options.

- As a university foodservice provider, many of your diners eat at your establishments regularly, which means, the meals that you serve have a significant impact on the health of the people you serve. Speak to the teams involved in recipe development and take measures to align a significant portion of your offerings with scientifically determined nutrition guidelines, such as those published by the NHS or the WHO. Train your food preparation staff on how to apply these parameters in their cooking and front of house team to communicate these to your diners.

- Keep working to assist your diners in reducing their salt intake:
  - Train your staff on scientifically determined guidelines around salt and the appropriate use of salt within recipes.
  - Reducing the salt in at least some of your menu items to below 30% of the recommended daily limits. For the average adult, the NHS recommends no more than 6g per day.
  - Use ingredients with a lower sodium content and limit the amount of salt and high-sodium condiments that you usewhen cooking.
  - Consider committing to meeting a voluntary industry target about reducing salt content in the meals that you serve.

- Take steps to reduce the sugar intake of your diners.
  - Ensure that your food preparation staff are trained on nutritional guidelines around sugar and appropriate use.
  - Leverage creativity in your kitchen to explore other ways to sweeten food, such as using fruit or natural sweeteners in both sweet and savoury menu items.
  - Work to reduce the sugar-sweetened beverages on your menus by limiting the options available or adding incentives to purchase alternatives. This is something that can be done incrementally and beginning with a selection of your outlets as a pilot would be a good starting point.



SOCIETY ACTION PLAN

SUPPORT THE COMMUNITY

- Develop guiding principles for your civic engagement through setting out your direction, intentions, and goals. If the University already has one, a short commitment or position statement about how the catering department supports and feeds into the University's policy should suffice. This could include what type of partnerships you might prioritise, which local causes or organisations align with your values, how much time or resources you can realistically commit, and what kind of impact you hope to achieve in your local area.

- Take steps to promote staff volunteering:
  - Offer staff paid time off to volunteer. Even offering just one or two days a year can have a big impact in your community.
  - Organise a company-wide volunteering day.
  - Monitor and set targets around staff volunteering to drive progress. Communicate this information to staff, especially managers so they can support their teams to take the time to volunteer.

- Seek out opportunities for your to share their professional skills with your local community and/or the university community. Examples of this include:
  - Providing free or subsidised cookery education.
  - Sharing professional skills that go beyond the kitchen with those in need.
  - Participating in business-to-business mentoring programmes.

- Ensure that your spaces are accessible to diners with disabilities:
  - Provide menus for visually impaired diners (e.g. high contrast and large font, audio, and/or braille). A way to do this is to have the menus available on tablets so diners can zoom in as much as they need and/or the text to be transformed to audio, and you can edit the menus easily and as needed.
  - Ensure that at least some of your seating options, self-service items, hooks, and handles are easy to reach and easily visible to people in wheelchairs or who are short of stature.
  - Publish your accessibility information online. You are already listed on AccessAble's guide so share the link on your website and social media. You could also contact Student Services, which oversees disability inclusion, to discuss other ways that you can ensure this information is shared.

ENVIRONMENT

87%



The University of Plymouth's performance in the environment pillar is anchored by robust environmental and waste management policies, which provide a guiding framework to the actions you are taking to tread lighter on the planet.

Carbon emissions are measured with reduction targets in place and the actions that you take supports the University's goal of maintaining carbon neutrality. Furthermore, carbon labelling on menus empowers students and other diners to make more sustainable choices.

Your approach to waste, both food and non-organic, is also strong. Menu planning ensures that offcuts are upcycled in other recipes and surplus food is sold via Too Good To Go. Implementation of a waste hierarchy system helps to both reduce waste and increase composting and recycling.

REDUCE YOUR FOOTPRINT 89%

Encouraging you to reduce your environmental footprint – from greenhouse gas emissions to energy use, water use and pollution – and so minimise damage to the environment and to human health.

REDUCE, REUSE, RECYCLE 86%

Looking at what you're doing to reduce, reuse and recycle non-organic waste.

WASTE NO FOOD 86%

Focusing on what you're doing to fight food waste, through reducing, reusing, redistributing and recycling.

Discover key insights and recommended actions in your Food Made Good Standard report at standard.foodmadegood.org. Visit the YOUR FMG STANDARD page on the platform for additional resources to guide your journey.

ENVIRONMENT ACTION PLAN

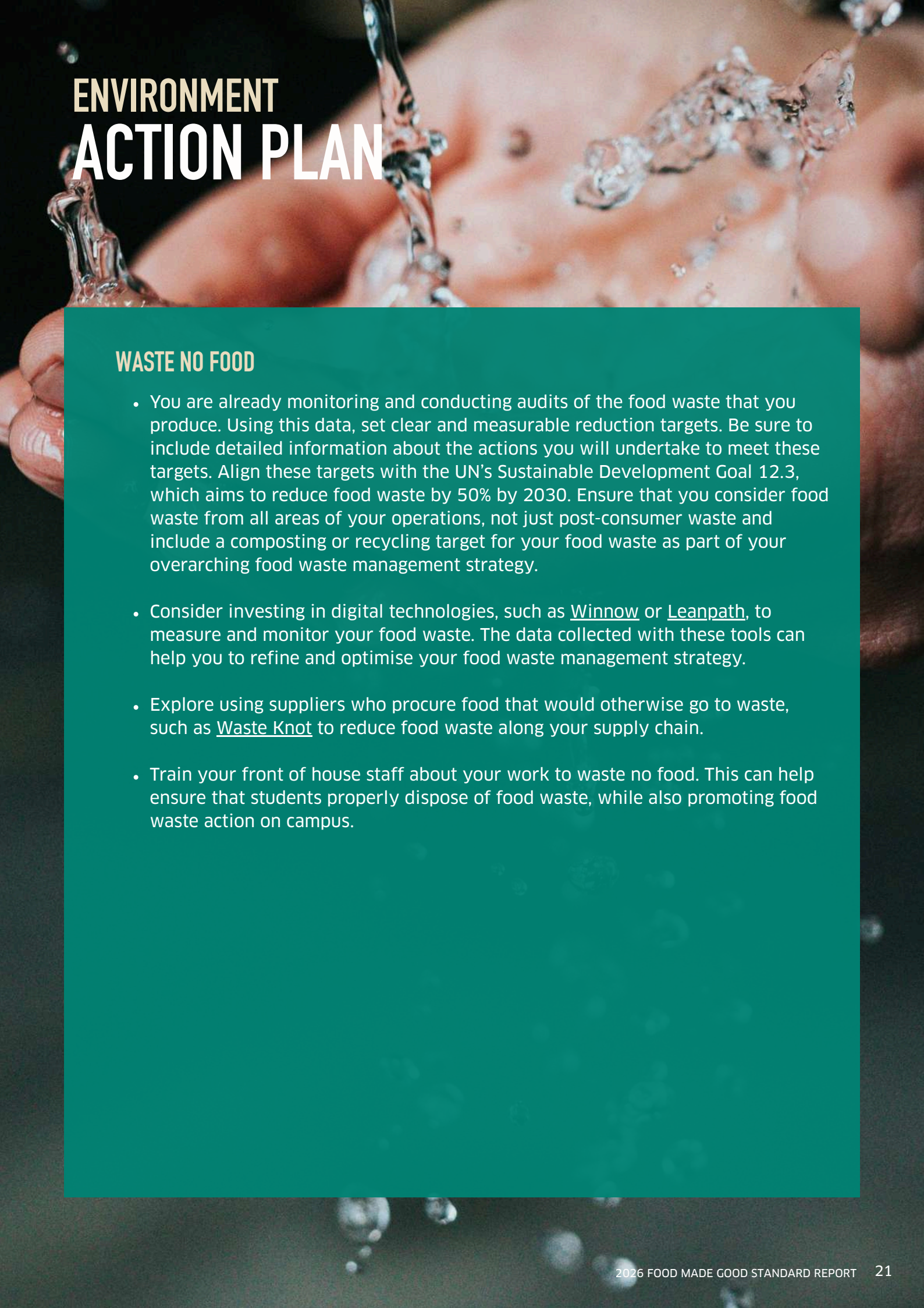
REDUCE YOUR FOOTPRINT

- Create a written list of all the chemicals that are present within your premises. This is a requirement of COSHH regulations so should be done as a priority.

- Encourage and incentivise your staff to work towards your goals around environmental sustainability (covering energy and water management, food waste management, and non-food waste management). For example, you could introduce a 'sustainability champion' scheme or reward individuals or teams who make exceptional contributions towards your goals with financial rewards or in-kind benefits. See this article from The SRA for more information about using your sustainability work to boost team motivation.

- Conduct regular energy and water audits of your facilities. Use the data gathered from these to inform your reduction strategies. Share the results of these audits with your staff, ensuring that they are trained on energy and water management so as to help you reach your reduction goals. Installing back of house signage about energy and water saving actions can further support these efforts.

- Install equipment or technology to help improve water use in your business. Some solutions are practical, low-cost actions, for example, adding a bottle of water or a brick inside the water tank of the toilet to reduce water used per flush, or using melted leftover ice that has not come into contact with contaminants as water for cleaning. As you make updates to your facilities over time, you could also consider investing in equipment like steam cookers or connectionless combination ovens or recirculating cooling systems. In general, when it comes time to replace a piece of equipment, choose a water efficient option.



ENVIRONMENT ACTION PLAN

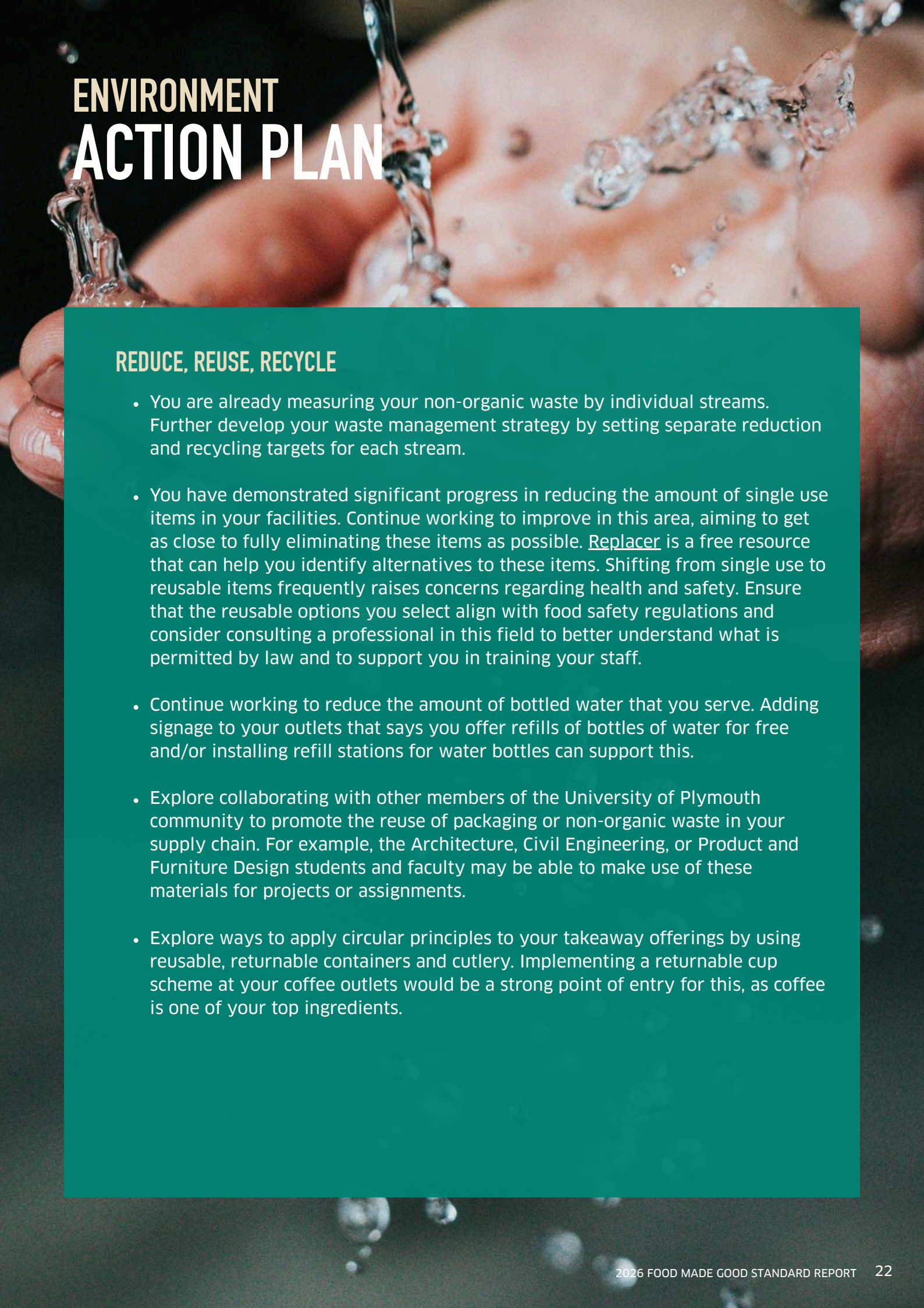
WASTE NO FOOD

- You are already monitoring and conducting audits of the food waste that you produce. Using this data, set clear and measurable reduction targets. Be sure to include detailed information about the actions you will undertake to meet these targets. Align these targets with the UN's Sustainable Development Goal 12.3, which aims to reduce food waste by 50% by 2030. Ensure that you consider food waste from all areas of your operations, not just post-consumer waste and include a composting or recycling target for your food waste as part of your overarching food waste management strategy.

- Consider investing in digital technologies, such as Winnow or Leanpath, to measure and monitor your food waste. The data collected with these tools can help you to refine and optimise your food waste management strategy.

- Explore using suppliers who procure food that would otherwise go to waste, such as Waste Knot to reduce food waste along your supply chain.

- Train your front of house staff about your work to waste no food. This can help ensure that students properly dispose of food waste, while also promoting food waste action on campus.



ENVIRONMENT ACTION PLAN

REDUCE, REUSE, RECYCLE

- You are already measuring your non-organic waste by individual streams. Further develop your waste management strategy by setting separate reduction and recycling targets for each stream.

- You have demonstrated significant progress in reducing the amount of single use items in your facilities. Continue working to improve in this area, aiming to get as close to fully eliminating these items as possible. Replacer is a free resource that can help you identify alternatives to these items. Shifting from single use to reusable items frequently raises concerns regarding health and safety. Ensure that the reusable options you select align with food safety regulations and consider consulting a professional in this field to better understand what is permitted by law and to support you in training your staff.

- Continue working to reduce the amount of bottled water that you serve. Adding signage to your outlets that says you offer refills of bottles of water for free and/or installing refill stations for water bottles can support this.

- Explore collaborating with other members of the University of Plymouth community to promote the reuse of packaging or non-organic waste in your supply chain. For example, the Architecture, Civil Engineering, or Product and Furniture Design students and faculty may be able to make use of these materials for projects or assignments.

- Explore ways to apply circular principles to your takeaway offerings by using reusable, returnable containers and cutlery. Implementing a returnable cup scheme at your coffee outlets would be a strong point of entry for this, as coffee is one of your top ingredients.



THANK YOU FROM THE SUSTAINABLE RESTAURANT ASSOCIATION

We aim high at The SRA. Transforming the global hospitality industry is a hefty task – but certainly a critical one if we want to avoid the worst outcomes of the climate crisis, safeguard biodiversity and our natural environment, create a cultural shift in how we eat (both for our health and that of our planet) and build better, stronger food systems that will serve generations to come.

Despite our best efforts, we wouldn't get anywhere without the hard work and commitment of businesses like yours, who are prepared to take an honest look at where you stand today with the goal of being even better tomorrow.

Thank you for completing the Food Made Good Standard and joining us on our mission to drive positive change through the global F&B industry – we are so thrilled to have you on board.



CONTACT US

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