



FOOD MADE GOOD

2021/22 RATING REPORT

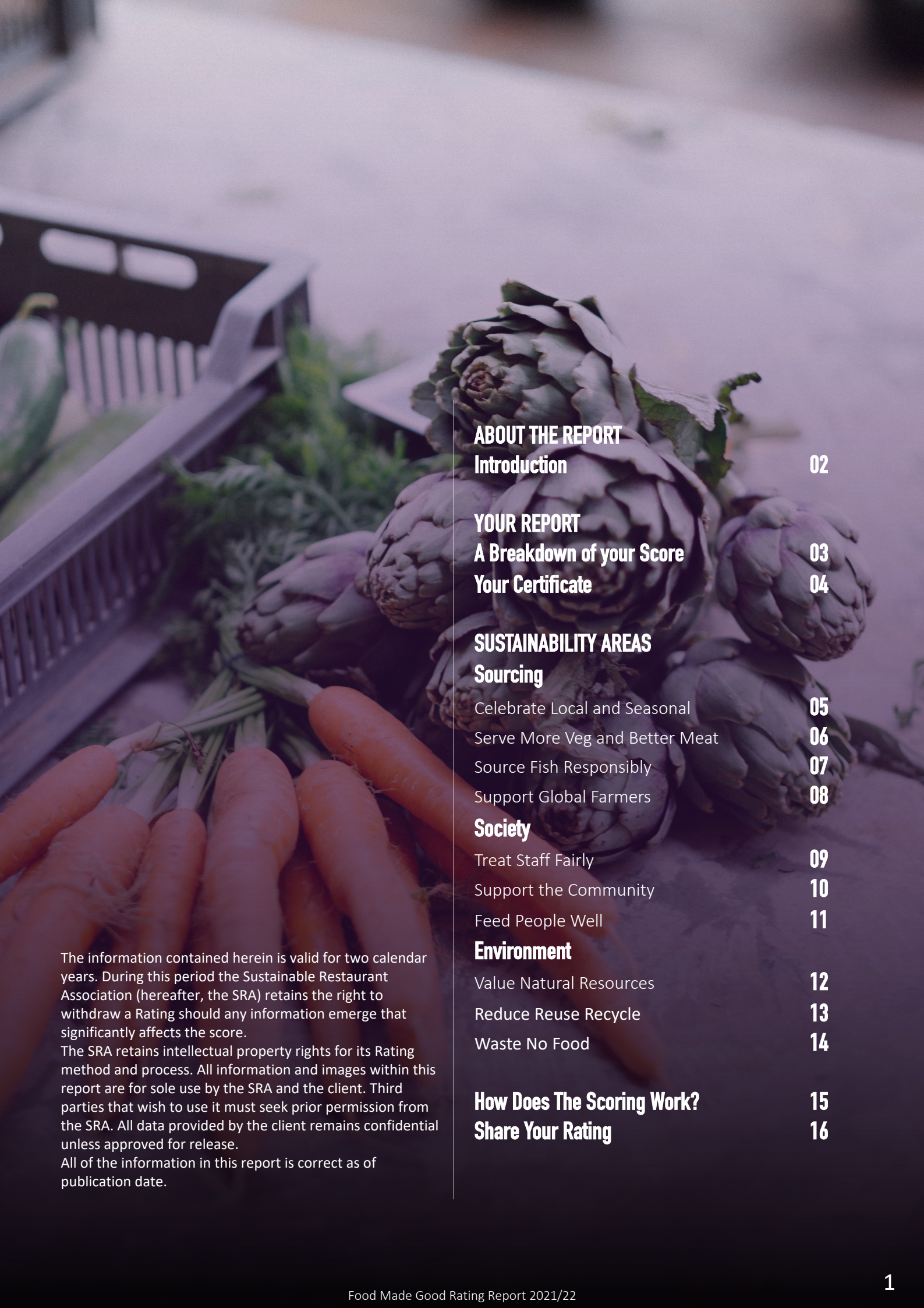
This report is for:

Chartwells at Brunel University

Published on:

February 3, 2022

Food Made Good Rating Report 2021/22



The information contained herein is valid for two calendar years. During this period the Sustainable Restaurant Association (hereafter, the SRA) retains the right to withdraw a Rating should any information emerge that significantly affects the score. The SRA retains intellectual property rights for its Rating method and process. All information and images within this report are for sole use by the SRA and the client. Third parties that wish to use it must seek prior permission from the SRA. All data provided by the client remains confidential unless approved for release. All of the information in this report is correct as of publication date.

ABOUT THE REPORT

Introduction 02

YOUR REPORT

A Breakdown of your Score 03

Your Certificate 04

SUSTAINABILITY AREAS

Sourcing

Celebrate Local and Seasonal 05

Serve More Veg and Better Meat 06

Source Fish Responsibly 07

Support Global Farmers 08

Society

Treat Staff Fairly 09

Support the Community 10

Feed People Well 11

Environment

Value Natural Resources 12

Reduce Reuse Recycle 13

Waste No Food 14

How Does The Scoring Work? 15

Share Your Rating 16



INTRODUCTION

On behalf of the Sustainable Restaurant Association, I want to thank you for completing your 2021 Food Made Good Rating. Committing to this process is no small feat after the 18 months that we have collectively endured, and we are proud to see that sustainability has remained a priority for you and for so many across the industry.

When publishing the Rating this year, it was important to us as an organisation that it both challenges the sector with up to date questions that reflect current issues, while also retaining familiar goalposts after the rollercoaster of the past 18 months. Though the urgency for action is more potent than ever, we have kept the changes to a minimum as we feel it's important that businesses like yours are able to return to the Rating, post Covid, for an assurance that you've not been knocked off course.

We know that consumers care now more than ever about sustainability. The Food Made Good Rating is the world's largest and most comprehensive measure of sustainability in food service. By completing the Rating you are showing the industry, your team and your customers, that action matters infinitely more than intention. Your commitment ensures the credibility of your actions, strengthening our collective ability to push the industry further, faster forward.

This document is your final 2021 Report. In it we celebrate all the ways that your business is succeeding on the road to sustainability, while helping to lay out a path toward continual improvement. You will notice that we have spent more time celebrating the qualitative information that you have shared, while continuing to assess quantitative impact through the score.

You will also see that your initial report no longer includes the benchmark against other businesses. As our benchmarks are cumulative, they compare against previous businesses that have completed the rating. This year it didn't feel right to start reporting against a pre-Covid world. Therefore, rather than issuing rolling benchmarks, we will issue benchmark reports in one go to all those that have completed the rating by the end of the year, when we can make fair comparisons with the whole cohort.

In challenging times for our sector, it's more important than ever that you make the most of your sustainability efforts. Changing the industry begins with showing diners that better is possible, and we need your help to get the word out. Begin by sharing and celebrating your Rating, showcasing your successes, and promoting your plans for the future. You'll find a one-pager with top tips at the end of the report.

Being a Food Made Good business is more than doing your Rating – it is also about sharing your success, your knowledge, and your questions with others to drive the industry forward. Look for opportunities to engage on the Community, to share what you have learned and where you might still have questions.

We are here to help you accelerate on the issues that matter most. Please don't hesitate to get in touch. Thanks again for being part of the movement to make food good.


Managing Director



A BREAKDOWN OF YOUR SCORE

Chartwells at Brunel University

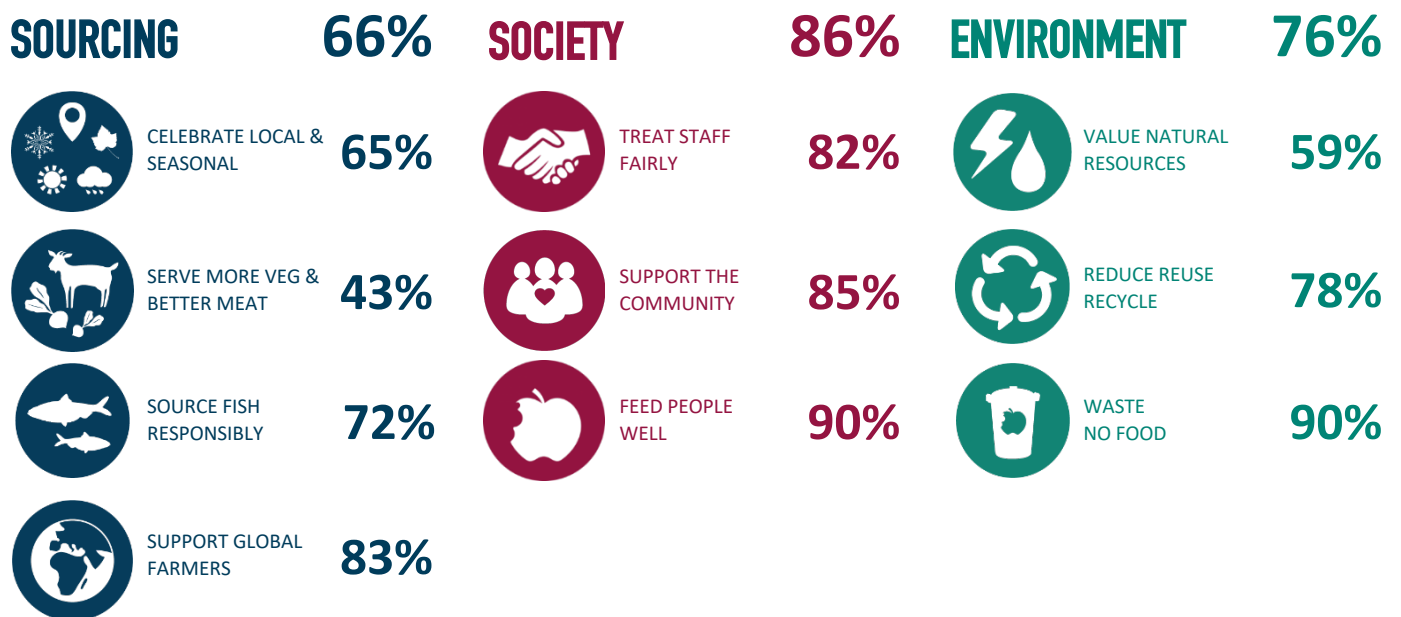
YOUR SCORE IS 76%

GIVING YOU A 3 STAR RATING

THIS REPRESENTS A DIFFERENCE OF +4% SINCE YOUR LAST REPORT



A good restaurant will...





2022

YOUR OVERALL SCORE

76%

Chartwells at Brunel University

Raymond Blanc OBE
President

Jo Cliff NDR
Managing Director

CELEBRATE LOCAL & SEASONAL

65%



Serving locally sourced and seasonal produce promotes a healthy environment and provides the British agricultural industry with much needed support.

Half of diners tell us they want restaurants to serve local produce, yet Britain is more reliant on food imports now than it has been at any other time over the last 40 years. Local food has become even more important in a post-Brexit and post-pandemic world.

Best performers in this area are building loyalty with local suppliers, and are enjoying more opportunities for creativity and flexibility by letting seasonal produce dictate their menus.

YOUR PROGRESS

- 16%
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

There was a drop in your score in this section this year, in part because of a variance in answers compared to 2019, but also because this year we placed more emphasis on local as well as British procurement.

You still scored a high score in this section, and this is a result of your transparent supply chain. This year you have expanded the audience that you communicate your procurement ethos with which is great to see!

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

We loved hearing about your social kitchen events, especially that you've managed to maintain these during the pandemic.

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Look into innovative ways to increase the % of local (within a 50 mile radius) products on your menu; for instance utilizing food hubs (which link buyers with small local producers) or requesting that Compass create a "local larder" of regional producers that you & other compass run businesses can procure from.
- Use your food service spaces to educate your customers about your British supply chains, for instance some of the graphics on social media highlighting issues in nut supply chains could make great educational posters.
- Consider moving to a weekly changing menu, or identify dishes where elements can be adjusted seasonally, for instance the slaw with the burger, or the toppings for a porridge.
- This may be an error in the form, but in 2019 you spoke about your beehives and herb growing spaces, if those are no longer in use, interrogate the reasons for their dismantlement and set targets to reintroduce growing spaces on campus to provide ingredients for your catering operation.

SERVE MORE VEG & BETTER MEAT

43%



Serving more veg and better meat is healthier for both diners and the planet. By reducing a dish's meat portion from 200g to 150g, per plate carbon emissions can be cut by a third.

With customer demand at an all time high for plant-based dishes it makes sense for the planet and your business to capitalise on veg-led eating.

Best performers in this area have upped the proportion of veg-led dishes to half the total menu. From 2021, we have added more emphasis on the increase of veg on the plate, on certification standards for fruit and veg, and on sales of veg-leg options.

YOUR PROGRESS

+ 1%
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

This is a low score, although an improvement since 2019. This is mainly due to your certification standards of the meat & vegetables that you procure. This section requires you not only to innovate around how you serve meat and vegetables, which you are excelling at, but also to root those activities in supporting environmentally and ethically positive agricultural practices.

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

We loved seeing the myriad ways you are innovating to reduce meat consumption in your business.

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Consider increasing the % of dishes on your menu that are veg-led, remember that veg-led does not mean that you must remove all meat from the dish, just that its no longer the "hero of the dish", experiment with dishes such as mushroom risotto with bacon pangratto.
- Look into committing to a voluntary pledge such as [as peas please](#) to help steer your commitment to encourage vegetable consumption.
- Look at the certification standard of your meat & eggs (especially your eggs, which consumers do expect to be free-range as a minimum standard). Identify the meat that you procure the most of by volume and set targets to increase the welfare standard of that meat to RSPCA free-range or organic.
- Look at increasing the % of vegetables and fruit you procure that are produced using high environmental standards such as LEAF Marque, organic or biodynamic. Start with your cheaper ingredients and staples, such as potatoes. McCains produce their potatoes using regenerative practices. By supporting positive environmental practices you support biodiversity at a farm level, both product & habitat related.
- Identify recipes in your recipe bank that could utilize industry waste meat, such as dairy cattle, rose veal, and cull yaw. These types of meat are perfectly suited for low-slow braises.

SOURCE FISH RESPONSIBLY

72%



Sourcing fish responsibly keeps our oceans healthy for years to come.

Moving away from the 'Big 5', knowing the endangered species to avoid and using the Good Fish Guide is essential in serving sustainable fish.

Best performers in this area are reaping the benefits of closer ties with suppliers and a better informed, trusting customer base keen to try a variety of fish.

YOUR PROGRESS

- 1 %
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

Your high score reflects the clear governance structures regarding your fish procurement, with MSc Chain of custody, clear policies that tackles up-to-date issues in the fishing industry, and clear communication of this to your staff & customers.

Work on improving the day-to-day operations of bringing your policies to life.

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

The shift you've made in 2021 in your fish procurement (regarding the big 5) is impressive! Congratulations

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Look at increasing the flexibility of your menu by removing species name from certain dishes, i.e. fishcake, this allows you to adapt to you supply chain, and introduce more diverse species into your procurement.
- For your "hero" fish dishes, i.e. salmon katsu, include information regarding whether its wild or farmed, place of origin, and capture method. Consider including whether its MSC certified in its menu description to draw consumer attention to that certification scheme.
- Be a pioneering food service provider by removing all big 5 (prawn, salmon, haddock, tuna, cod) from your catering services.
- Interrogate your farmed fish supply chain ensuring that you have full transparency on their fish feed. Try to influence a move towards insect-based fish feed for the farmed fish that food buy procures centrally.

SOURCING

SUPPORT GLOBAL FARMERS

Carefully selecting the products you source from global farmers ensures the livelihoods of communities and often lends itself to higher standards of agricultural practices, as well as a more considered product.

Best performers in this area have helped bring their customers and coffee suppliers closer together, creating premium bespoke products that taste great, support communities and have a great story to tell. This year we have added a focus on responsible palm oil sourcing policy and will value those who offer dairy alternatives.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

You have high certifications across the board, and the suppliers you use work to improve the quality of life of the farming communities they work with. Your policies engage with topical issues in the global commodities trade.

Consider moving to direct trade for some of these commodities if possible. There are some excellent bean-to-bar chocolatiers based in the U.K.

Engage with the industry and your peers, [Attend our seminar](#) on supporting global farmers at the end of this month, bring colleagues along with you! 23rd Feb. (promocode FOODMADEGOOD2022)

83%



YOUR PROGRESS

+ 2%
since 2019

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Consider building your supplier's initiatives to work with their farming communities into your supplier agreement, procurement policy or internal supplier criteria. Ask your supplier to provide annual updates on the progress of these initiatives.
- Move your sugar procurement from sugar cane to sugar beet sourced from northern Europe. Ensure that you source sugar beet produced using environmentally positive farming methods.
- Look at ways to remove palm oil from your supply chain and ensure that alternative milks that you procure (almond, coconut, and soy) are certified Rainforest alliance.
- Share with your industry peers how you have prioritised sourcing chocolate, tea & coffee to high certification standards across your food service. At the end of the month is Fairtrade Fortnight, the perfect time to promote your Fairtrade products with your customers, and wider industry.

TREAT STAFF FAIRLY

Treating people fairly, especially staff, is good for business. It's hard enough attracting new team members. Treating them fairly is key to retaining them. High staff turnover costs the hospitality industry close to £300m a year and almost half of all chef vacancies are considered hard to fill.

Best performers in this area are thinking about how to offer their staff more than just a fair wage by experimenting with new working patterns and benefit packages, and from 2021 have implemented an equal pay policy. We will also value inclusive employment by asking the percentages of BAME staff members and women in leadership positions.

82%



YOUR PROGRESS

+ 4 %
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

What a high score! Your commitment to being beyond compliance regarding pay, parental leave and training has resulted in your score.

To gain those additional marks consider engaging more with your peers to influence them to adopt your excellent staff practices.

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

It was great to hear that you have a technical solution to monitoring overtime and clear policies in place to deal with those occurrences.

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- ❑ Look at diversifying the types of training that you offer staff beyond financial, sustainability, product specific, or personal development. Is there scope to work with the University to offer your staff the opportunity to engage with their curriculum in some ways.
- ❑ Sign up your environmental ambassadors to our [Sustainability 101: Framework Areas](#) to give them access to more detailed knowledge of sustainability issues related to the impact areas identified in our framework.
- ❑ Encourage your environmental ambassadors and other members of the sustainability team to sign up to our [online food made good community](#), a sort of sustainability LinkedIn, where your peers from across the industry share their success stories, challenges, ask questions, and share insights.
- ❑ Share your success story of becoming a Living Wage Employer according to the Living Wage Foundation with our network by contributing a blog to our network, contact tom@thesra.org to submit.

SUPPORT THE COMMUNITY

85%



Supporting the community through volunteering time, raising money, donating surplus food, and working with local community groups can make a huge difference.

Best performers in this area are developing closer ties with their local neighbourhoods, and their staff are being motivated by the enriching experiences this provides.

YOUR PROGRESS

+ 7%
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

You have transparent and frequent contact with charities and your local community that is linked to your CSR strategy. Consider tailoring the charities you support to the service you provide. For instance, looking at the climate impacts of the food system can lead you to working with charities that improve diversity in cropping systems, or work with charities that are working to improve mental health in the hospitality industry.

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

The social kitchen is a great initiative and speaks to your identity as a food service provider.

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Delegate the charity and community projects to another member of staff and open the process of selecting charities to more members of the team. This will allow your staff to have more input into your CSR strategy and ensure that your community support is reflective of your workforce.
- Explore options to improve the accessibility of your menu, for instance using the [Good Food Talks App](#) to ensure that visually impaired diners can access your food services.
- Include your CSR strategy and ways you engage with the community in your staff training materials in order to share your vision, and success with your staff.
- Measure and report on the hours your staff volunteer in the community, use metrics that quantify that social impact in your annual impact report.

FEED PEOPLE WELL

Feeding people well helps to encourage and educate the public about how interesting healthy eating can be.

With eating out no longer being a rare treat, it is important to provide people with dishes that are good for both them and the planet, meaning well balanced dishes which are rich in vegetables.

Best performers in this area are capitalising on families' growing appetite for an eating out experience that not only tastes great but is also nutritious.

90%



YOUR PROGRESS

+ 13%
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

An almost perfect score and well deserved after the amount of work you have dedicated in this impact area in the last two years. Our recommendations will take you above best-practice and would be considered pioneering.

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

We love your F.U.E.L. app's philosophy of marking dishes that are good for people & the planet.

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- ❑ Consider the ways that the food you procure can affect health, not just the ways you cook or serve it. Look into increasing the % of fruits & vegetables that you procure that are grown with limited pesticides and from environmentally positive agricultural methods with better soil health & increased nutrient availability. Start with the vegetables that you serve raw, for instance salad leaves, crudites, cucumber & tomatoes.
- ❑ From April you will have to calorie label your menus, consider ways to communicate other nutritional values to your customers, for instance vitamins & nutrients.
- ❑ Undertake a risk assessment in relation to calorie labelling and work on positive marketing & messaging to alleviate these risks for your vulnerable customers.

VALUE NATURAL RESOURCES

59%



Global temperatures are rising, damaging the planet and our food supply. Restaurants use over twice as much energy per square foot compared to other commercial buildings, but simple things like turning the thermostat down by 1°C can reduce energy bills by 7%.

Best performers in this area are benefiting from a reduction of up to a third on their bills thanks to a smart combination of innovation, training and investment in greener technology, and are on a fully renewable tariff. From 2021 we are also asking for specific reduction targets for electricity, gas and water and will give greater value to renewables.

YOUR PROGRESS

+ 6%
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

Your score is reflective of the challenge you face in monitoring and reducing your resource consumption when you are not fully in control of it. You are integrated into the decision-making which is a great first step and reflects a higher than usual score for a business in your position.

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

We love that 100% of your staff have gone through environmental training.

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Whilst it can be difficult to monitor and set targets for you electricity, gas, and water usage when you are hosted in a venue, you can set operational goals to reduce resource usage within your business. For instance, setting goals to design menus that utilize less electricity through reduced hob work, or replacing gas stoves with induction.
- Consider signing up to a carbon foot printing program such as [NetZeroNow](#) or [FoodSteps](#) in order to gain a better understanding of your scope 1, 2 and 3 emissions.
- Speak to the university about investing in resource efficient technology in your work environment, for instance; induction hobs, heat recovery units, smart meters, and voltage optimization. Work together on a set of guiding principles for any future refurbishments, refer to [this toolkit to guide decision-making](#).
- Share the name of your environmentally friendly cleaning products on [our community](#) to encourage your industry peers to consider switching too.

REDUCE REUSE RECYCLE

Reducing single use disposable waste, reusing whenever possible, and recycling the rest reduces the financial and environmental impact of the things we throw away. With the huge increase in takeaway and delivery this has never been more important.

Best performers in this area are actively seeking out reusable options (beyond cups and straws) and influencing their suppliers to do the same.

78%



YOUR PROGRESS

- 7%
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

You have a high recycling rate of 80% and an impressive target of a 75% reduction of waste by 2023. You are firmly on the path to reducing your plastic waste and creating a more circular packaging loop at Brunel.

Your score dipped since last year as we added more in-depth questions about the % of single-use items are in use in your operations.

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

We loved hearing about your pizza box recycling solution, hearing you use grease-proof paper lining was Christmas come early at SRA HQ!

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Consider sharing non-food waste figures more often with staff. Use visual imagery to communicate to staff the scale of the waste you produce.
- Consider introducing recycled or FSc certified toilet paper into facilities associated with your food service areas.
- Ensure that staff training at induction addresses items in your inventory that can easily contaminate your waste streams, for instance paper straws, contaminated paper napkins, contaminated blue roll and bottle caps.
- Expand your refill scheme by removing all packaged water bottles from your offering. Look at introducing reusable water bottles as a revenue stream to recoup lost sales. For instance, [this bottle](#) is crafted from recycled plastic bottles. If possible, look at expanding this ethos by replacing your packaged soda offerings with soda fountains to reduce plastic waste.

WASTE NO FOOD

90%



Wasting food makes no sense, environmentally, socially or financially.

On top of helping to cut greenhouse gas emissions, reducing food waste can also have significant financial gains. Restaurants can make a profit of £7 for every £1 they invest in cutting food waste.

The best performers in this area are monitoring their waste, setting realistic targets with good action plans and being innovative in creative ways to manage unavoidable waste.

YOUR PROGRESS

+ 14 %
since 2019

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

Wow! What an amazing score, and clearly a reflection of the investment of time, effort and money that you have made into this impact area. You are an example of best-practice in this area.

YOUR ATTENTION TO DETAIL

While the additional information does not contribute to your score, these examples of your creativity and innovation exemplify your approach and can influence new questions in the Rating.

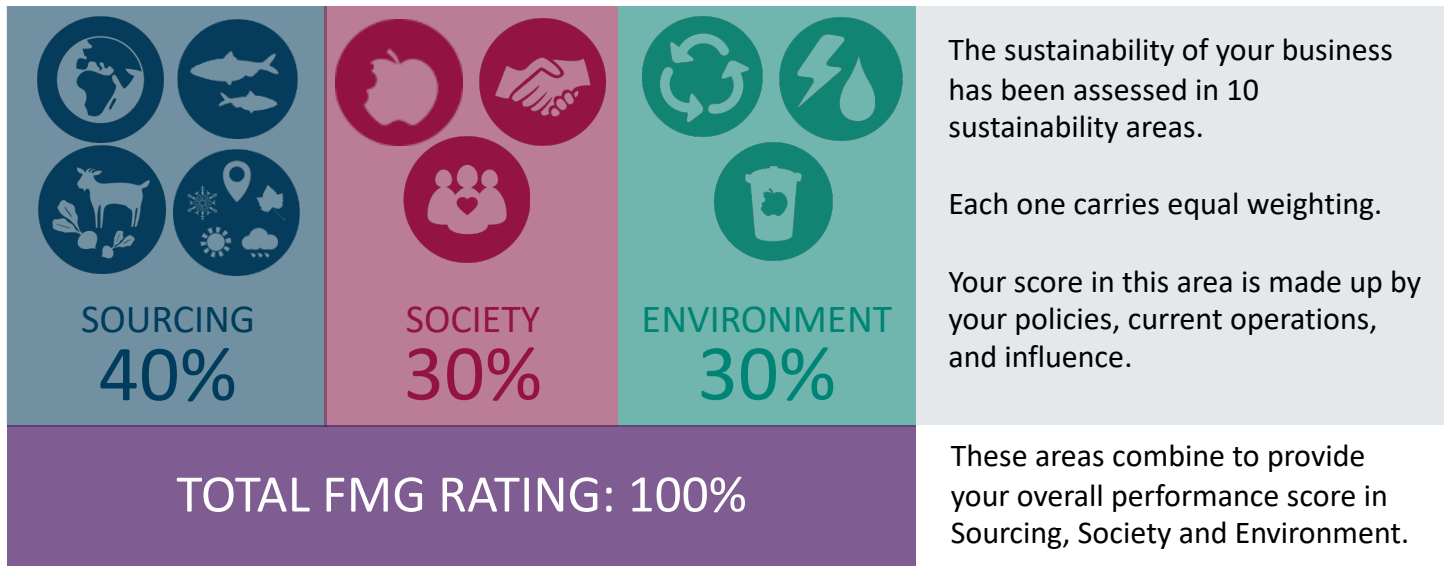
We'd love to hear how you get on with winnow, keep us updated!

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Consider increasing the frequency with which you report on food waste to staff, from monthly to weekly.
- Increase the frequency with which you review progress against your food waste from quarterly to monthly or even weekly.
- Look into procuring more products similar to Toast Ale but which repurpose surplus industry produce, for instance [DASH water](#), or [Rubies in the Rubble Ketchup](#).
- This is a very high score, and so we would urge you to share the ways that you achieved this (innovating to reduce waste, investing in technology to monitor and track, pivoting your business model to dark kitchens, recycling coffee grounds, segregating and measuring all waste streams) on [our community platform](#) to inspire and educate your peers.

HOW DOES THE SCORING WORK



ANY QUESTIONS?

Head to the **Food Made Good Community**
or contact us at community@thesra.org

How We Conduct Assurance

To ensure the integrity of the Food Made Good Rating and to confirm your final score we conduct three levels of assurance. We check:

1. That your policies comply with good practice.
2. With your suppliers, the standards to which you buy key items, such as meat, dairy and seafood.
3. Areas of exceptional performance by asking for further evidence on how you've achieved success.

Your Opinion Matters

From small independent restaurants, to large chains, to university cafeterias and catering companies, you are part of a diverse group of foodservice businesses.

We recognise the need to make your Rating score reflective of your particular business and work behind the scenes to ensure that our Rating is as accurate and as relevant as possible. If you are interested in being involved in the conversations or focus groups that inform future adjustments, or have further questions, please let us know.

SHARING YOUR RATING

WHY SHARE?

Your customers care

2 out of 3 diners say that knowing the restaurant they are eating at is focussed on improving its impact on society and the environment makes them feel good.

85% of diners say knowing staff are treated fairly would impact their choice of restaurant.

HOW TO SHARE

Share with your customers

- Celebrate your FMG Rating on your menu
- Display your Rating sticker in your window
- Feature your Rating on your website
- Share and talk about your Rating on social media

Share with your staff

- Announce your achievements through internal newsletters and team briefings
- Thank your team for their hard work
- Ask their ideas, involve them in goal setting
- Provide sustainability training for your staff, let them know the difference they can make

Share with your suppliers

- Thank your suppliers for their contribution to your Rating
- Work with your suppliers to see how they can help improve future Ratings
- Ask your suppliers to speak with their other customers about the benefits of an FMG Rating

TOP TIPS TO DO MORE

Sustainability is a journey. Don't wait until you've finished a project to share what you are doing.

Bring your star Rating to life. Share it with a story about one of your proudest sustainability achievements.

Empower your staff. Encourage them to promote your achievements and confidently answer customer questions.

Involve your team and customers in the journey. Why not ask them to help nominate a local charity to support?

Look at what other rated businesses are doing to get some ideas. Browse the Food Made Good Community and get in touch if you'd like some further guidance.

Celebrate efforts and achievements on your website's sustainability page and share stories in all your marketing. Customers care.

Join our Campaigns. Visit www.oneplanetplate.org and submit your dish for a better food future.

WHAT TO SHARE?

You will have received your social media-ready Rating logo along with this report and logos for print are also available. **Tweet** about your achievements, or share a photo on **Instagram** to get started @FoodMadeGood.

If you would like specific logos or more advice on sharing your achievements, head to the Rating Feedback and Support group.

PR OPPORTUNITIES

Need further help brainstorming ideas? Reach out to our PR expert Tom Tanner to discuss further opportunities.
tom@thesra.org

SUSTAINABLE DEVELOPMENT GOALS

Our 10 key area framework is a fantastic way to make sense of the key sustainability areas that relate to foodservice and serve as a common framework to make collective progress. In order to emphasize the impact you have on the wider food system through working with the SRA, and to help you use your Food Made Good Report in your business reporting, we've mapped out how our framework relates to the [UN's Sustainable Development Goals](#) or SDGs. The 17 SDGs were agreed by all UN members in 2015, and represent a global collective progress towards a sustainable future by 2030.

sourcing



Celebrate Local & Seasonal



Serve More Veg & Better Meat



Source Fish Responsibly



Support Global Farmers



society



Treat Staff Fairly



Support the Community



Feed People Well



environment



Value Natural Resources



Reduce Reuse Recycle



Waste No Food





Congratulations!

This report is for:

Chartwells at Brunel University

Published on:

February 3, 2022

Food Made Good Rating Report 2021/22