

# Sustainability

- As Ruskin High School's collaborative partner we are committed to supporting you to accelerate your sustainability journey.
- Our UK sustainability strategy is called Be Well Do Well, and this summarises our corporate strategy and focus with relation to People and Planet. This based on and underpinned by, the UN Sustainability Goals.
- How we take this and shape our corporate strategy and align with Ruskin's roadmap sustainability goals is hugely important to us, and a collaborative approach is recommended..



# ESG Storytelling



Sourcing  
Sustainably



Operating  
Efficiently



Minimising  
Food Waste



Embedding  
Circularity



Empowering  
Employees



Enabling Healthy  
Consumers



Supporting  
Communities



Sourcing Ethically  
& Inclusively



# Planet

## Promote Planetary Health on the Path to New Zero

### Sourcing Sustainably



Source products that meet our standards for protection of people, animals, biodiversity, and the environment

### Operating Efficiently



Conserve water and energy, and reduce fuel consumption

### Minimising Food Waste



Reduce food waste by focusing on prevention, recovery, and recycling

### Embedding Circularity



Redesign operations with circularity in mind, reduce consumption of single-use plastics and other disposables, and expand opportunities to reuse, recycle, and compost

# Planet at Ruskin- Planned initiatives



## **Sourcing Sustainably:**

Use of local supply via our over-arching purchasing consortium:  
100% cage free eggs.

## **Operating efficiently**

100% Target Zero: Do no harm to people or planet through better decision making  
Energy awareness campaigns

## **Minimising Food Waste**

- Zero waste to landfill for managed sites by 2025/2026
- 50% reduction in food waste by 2025/2026
- Segregated waste streams- collaboration with Ruskin.

## **Embedding Circularity**

100% reusable/fully compostable packaging.

# People

## Enable the Equity and Wellbeing for Millions

### Empowering Employees



Ensure inclusion, engagement, growth, and safety for our people

### Enabling Healthy Consumers



Empower millions to make healthier choices every day

### Supporting Communities



Build healthier communities and increase access to opportunities

### Sourcing Ethically & Inclusively



Increase spend with women and minority-owned and small or disadvantaged | business enterprises



# People at Ruskin- Planned initiatives



## **Empowering Employees:**

Building Communities, increasing access to nutrition education, expanding employment opportunities, and creating better environments and community spaces

## **Enabling Healthy Consumers:**

Empowering, better choices for people and planet through climate-friendly and reduced carbon menus. Carbon labelling on all customer facing menus by December 2025.

## **Supporting Communities:**

Diversity & Inclusion, scale and embed a heightened focus on diversity, equity, and inclusion programs.

## **Sourcing ethically and inclusively:**

Increased investment, in social enterprise and minority owned local businesses.

# Wipe Out Waste Menus and overview.



# WIPE OUT WASTE. SEASONAL HEROES

Let's give 'em pumpkin to talk about!

WIPE OUT WASTE.

LOVE FOOD

**LOVE FOOD**

**PUMPKIN SPICED BLONDES**  
(Makes 12 blondies)

**INGREDIENTS**

- 200g White Chocolate Chips
- 100g Soft Margarine, Butter & spread
- 100g Soft Sugar
- 100g Light Brown Sugar
- 100g Self-Raising Flour
- 100g Plain Flour
- 100g Caster Sugar
- 100g Raisins (optional)
- 100g Vanilla Powder

**METHOD**

- Preheat oven to 180°C and line a 20cm square baking tin with paper.
- Melt the butter with the sugar and 50g of the flour in a large bowl. Stir in the remaining flour and the remaining sugar and the raisins.
- Drop the dough into the lined tin in 2cm squares, then bake in the oven for 15 minutes. Cool for 5 minutes, then lift out the blondies with a small knife. Eat or share.

**NUTRITION**

Energy 262 kcal

Carbohydrate 42g

Fat 12g

Fibre 1g

Protein 2g

Salt 0.1g

**WE NEED TO 'PUD' A STOP TO FESTIVE FOOD WASTE!**

WIPE OUT WASTE.

LOVE FOOD

**LOVE FOOD**

**CHRISTMAS BREAD AND PUDDING**  
(Makes 12 portions)

**INGREDIENTS**

- 200g Soft Margarine, Butter & spread
- 100g Soft Sugar
- 100g Light Brown Sugar
- 100g Self-Raising Flour
- 100g Plain Flour
- 100g Caster Sugar
- 100g Raisins (optional)
- 100g Vanilla Powder

**METHOD**

- Preheat oven to 180°C and line a 20cm square baking tin with paper.
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**NUTRITION**

Energy 262 kcal

Carbohydrate 42g

Fat 12g

Fibre 1g

Protein 2g

Salt 0.1g

aramark

Let's make wasted veggies a little more a-peel-ing this Veganuary!

WIPE OUT WASTE.

LOVE FOOD

aramark

WASTED PLANT-BASED POWER

PRODUCT NAME  
EXXX - XXX KCAL

Make wasted veggies a-peel-ing this Veganuary!

The average UK household wastes up to 20% of the veggie they buy each week.

Using up wasted, nutritious ingredients is a great way to ensure you're looking after your health and the environment. So let's make reducing food waste one of our new year's resolutions this year.

WIPE OUT WASTE.

LOVE FOOD

aramark

Let's not let food waste dragon us down!

It's the year of the Dragon and we need to act on the 40% of food ending up at landfill after Chinese New Year celebrations.

Using up wasted, nutritious ingredients is a great way to ensure you're looking after your health and the environment. So let's make reducing food waste one of our new year's resolutions this year.

WIPE OUT WASTE.

LOVE FOOD

**LOVE FOOD**

**SWEET & SOUR CHICKEN BALLS**  
(Makes 12)

**INGREDIENTS**

- 200g Soft Margarine, Butter & spread
- 100g Soft Sugar
- 100g Light Brown Sugar
- 100g Self-Raising Flour
- 100g Plain Flour
- 100g Caster Sugar
- 100g Raisins (optional)
- 100g Vanilla Powder

**METHOD**

- Preheat oven to 180°C and line a 20cm square baking tin with paper.
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**NUTRITION**

Energy 262 kcal

Carbohydrate 42g

Fat 12g

Fibre 1g

Protein 2g

Salt 0.1g

aramark

WIPE OUT WASTE.

PRODUCT NAME  
EXXX - XXX KCAL

MAKING THE AMOUNT OF FOOD WASTE A LITTLE LESS SCARY THIS HALLOWEEN

WIPE OUT WASTE.

LOVE FOOD

aramark

WIPE OUT WASTE.

PRODUCT NAME  
EXXX - XXX KCAL

Food waste? ...well that's not so festive!

The UK wastes a staggering 7 million tonnes of food over the festive season.

To get that this percentage down to 5 million tonnes, we need to reduce our food waste by 30%.

Using up wasted, nutritious ingredients is a great way to ensure you're looking after your health and the environment. So let's make reducing food waste one of our new year's resolutions this year.

WIPE OUT WASTE.

LOVE FOOD

aramark

WIPE OUT WASTE.

PRODUCT NAME  
EXXX - XXX KCAL

Let's not let food waste dragon us down!

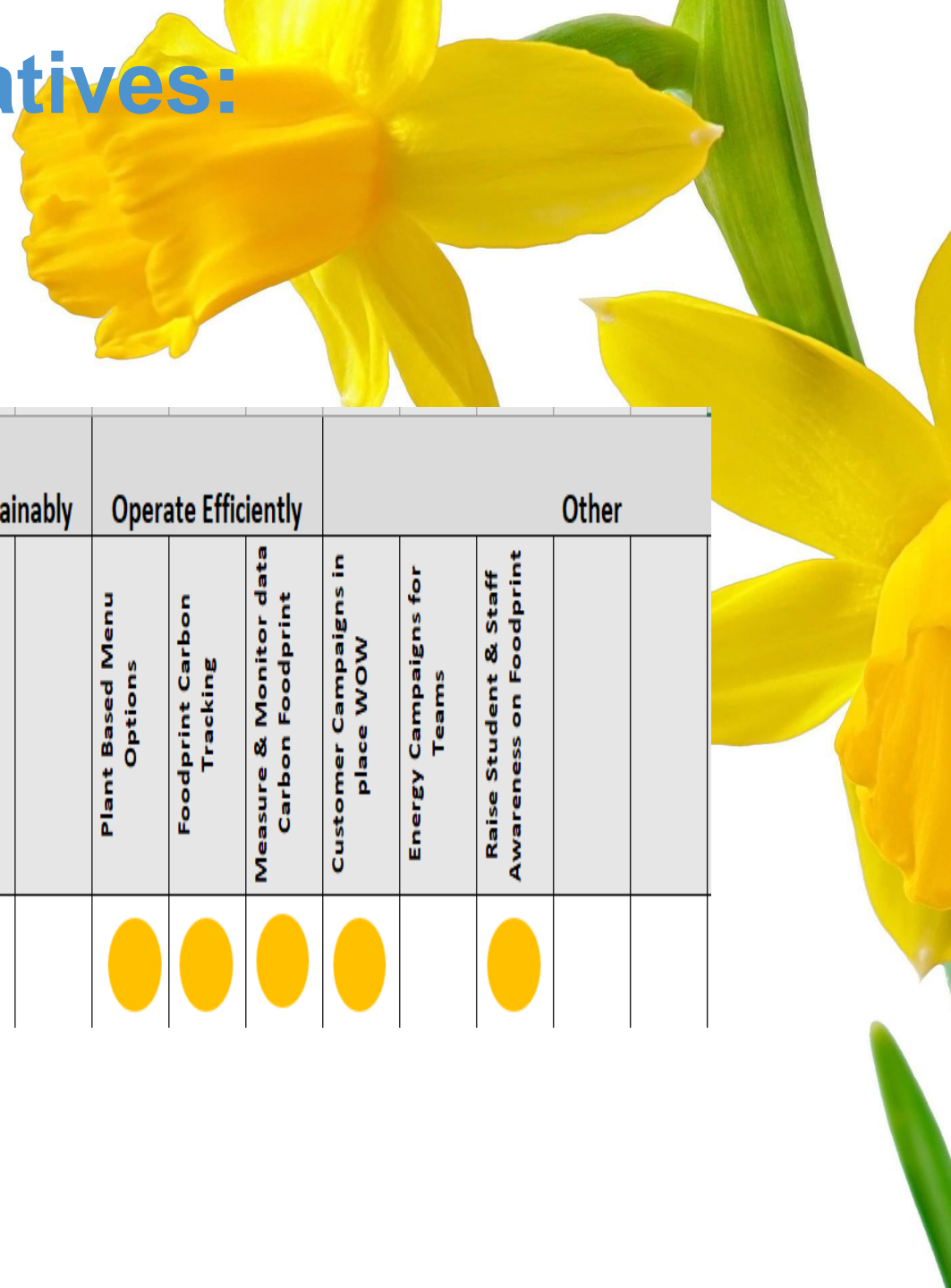
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Using up wasted, nutritious ingredients is a great way to ensure you're looking after your health and the environment. So let's make reducing food waste one of our new year's resolutions this year.

WIPE OUT WASTE.

LOVE FOOD

# Our planned Sustainability initiatives:



	Embed Circularity					Minimise Food Waste					Source Sustainably		Operate Efficiently			Other					
	Removed single use plastic	Reusable cups	Cup Recycling	Reusable Boxes	Customer Waste Segregation	Tracking Food Waste	WOW Initiatives ( Wipe out Waste)	Food Waste Recycling ( Avoid Landfill)	Compost Coffee Grounds	Set Targets to Reduce Food Waste	Surplus Food Donation - To Good to Go	Monitor Ethical Sourcing	Coffee Initiatives	Plant Based Menu Options	Foodprint Carbon Tracking	Measure & Monitor data Carbon Footprint	Customer Campaigns in place WOW	Energy Campaigns for Teams	Raise Student & Staff Awareness on Foodprint		
Ruskin																					

- To Commence
- In Progress
- In Place

# U.N. Sustainability Development Goals

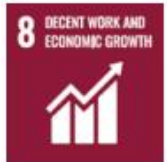
We focus on eight SDG goals that are most relevant to our business, most important to our clients, and represent areas where we have significant control.



Our food waste reduction programs and partnerships with local community organizations facilitate food donations, help reduce food insecurity, and promote nutrition education. Our sourcing strategy aligns with the targets of SDG2 by supporting small, diverse and sustainable suppliers.



Through provision of health and well-being benefits and programs such as our collaborations with the American Heart Society and WRI, we empower people to make healthy food, nutrition and, lifestyle choices everyday. Our SAFE Brief process protects the health of our employees, our consumers, and our communities by supporting the targets of SDG3.



Our Human Rights Statement reinforces our commitment to equal rights and the elimination of employment discrimination. We contribute to the targets of SDG8 through our position against child labour, forced labour and human trafficking. Our Active Allyship initiative focuses on resourcing our workforce to engage in active conversations about the societal impact of racism as well as managing our own biases in the workplace.



Our goal is to remove the barriers and societal divides that can affect prosperity and fulfilment. We offer educational opportunities to front-line workers and create economic opportunities through our partnership with local, small and diverse suppliers, all supporting SDG10. We have invested in non-profit leadership capacity building



Our commitment to reduce our food waste by 50% by 2030 from our 2015 baseline aligns directly with the targets of SDG12. We aim to sustainably manage resources through operations, sourcing, and strategic planning.



Our climate strategy includes specific targets and timelines to reduce GHG emissions and minimize our impacts on the planet. Our reduction targets, including our Cool Food Pledge to reduce food-related emissions 25% by 2030, together with the submission of our science-based target to the SBTi for validation alongside ongoing mitigation activities, support SDG13.



We ensure our seafood sources maintain healthy marine life and ecosystems, and we respect seafood workers and communities throughout the supply chain. Most of our finfish purchases in the U.S. met Monterey Bay Seafood Watch recommendations. We aim to minimise packaging, limiting marine pollution along the way and aligning with the targets of SDG14.



Our supplier engagement strategy specifically focuses on no deforestation and climate, supporting the targets of SDG15. Our no-deforestation policy, together with Cool Food Meals and climate menu innovation, contributes to sustainable land use and forest management.