

## Health and Wellbeing

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We go above and beyond to show you the allergens in our food at the point of purchase



Safety is our caring culture, not a tick box exercise



We will cut 30% of sugars out of our menus by 2020



We help our teams live a healthy lifestyle with sensible hours of work and better team feeding



Our C&E menus are developed to sensibly fuel your meeting or event through the day and keep you alert

## Environmental Game Changers

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Through Culinary innovation and ingredient re-purposing we will reduce our food waste by 20% by 2020



Our menus use a minimum of 80% British seasonal fruit and vegetables, if it comes on a plane, we won't use it



We will deliver a 50% reduction in beef consumption by 2020



25% of our menus are plant-based, vegan or vegetarian right now



Through our reduce, re-use and review policy we minimise single-use plastic usage and reduce waste



We have no plastic straws, stirrers or sauce sachets at our venues

## Better for the World

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All of our fish is MCS grades 1-3 and all of our sites will be MSC accredited by 2022



High welfare British poultry and pork to be our standard by 2021



Free range eggs are standard across our business



We will increase female chefs in our business by 10% year on year and support Women in Food initiatives



We collaborate with our partners to enrich local communities through charity and employment



We work towards all relevant accreditations including Red Tractor and Food for Brain



We bring our teams fantastic development opportunities and will have 30 apprentices in our business by 2020

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