

Food Made Good Standard *Report* *2023*

Prepared for
Travers Smith

Published on
01/05/2024

Valid until
01/05/2026

Certified



The Sustainable Restaurant Association is delighted to award

THREE STAR FOOD MADE GOOD SUSTAINABILITY AWARD

status to:

Travers Smith

01 May 2024

A handwritten signature in black ink, appearing to read 'Juliane Caillouette Noble'.

Juliane Caillouette Noble

Managing Director

The Sustainable Restaurant Association

For more information about Food Made Good visit www.thesra.org

Sustainable Restaurant Association,
25 Gerrard Street, London, W1D 6JL



Your Food Made Good Standard

86%

Awarded to

Travers Smith



Congratulations on achieving 3 stars in the Food Made Good Standard.

Congratulations on obtaining a three-star score on your Food Made Good evaluation. This result is a testament to the great work you're doing across your business for people and the planet, and something you should be very proud of. We hope that your score and report will also serve as an encouragement to keep working to make a positive impact. Throughout your report, we have highlighted actions you can take to go even further on your sustainability journey. Travers Smith has done exceptionally well on the Society pillar, reflecting your commitment to treating your staff fairly, supporting the community, and feeding people well. A particular standout is your work to diversify your recruitment and hire refugees. An area where you could make progress is in the Sourcing pillar, notably by taking steps to serve better meat such as purchasing meat that is produced using regenerative organic methods or not raised on primarily soy-based feed, or unconventional cuts and meat from heritage breeds.

SOURCING

PILLAR SCORE

77%

SOCIETY

PILLAR SCORE

98%

ENVIRONMENT

PILLAR SCORE

85%

Proudly issued by



Raymond Blanc OBE

Raymond Blanc OBE
President

Juliane Caillouette Noble
Managing Director



SOURCING

Key takeaways

PILLAR SCORE

77%

At Travers Smith, it is clear that some steps are being taken to source high-quality, sustainable ingredients and ensure that you work with suppliers that share your values. You scored well throughout this section, particularly regarding Celebrating Provenance. However, one of the areas where you could progress further is in More Plants, Better Meat. You could do this by buying products that are grown with limited or no use of chemical fertilisers, pesticides and insecticides. Aim, if possible, for this to be certified by a third-party environmental standard.

Impact Areas



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

78%

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



More Plants, Better Meat

69%

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



Source Seafood Sustainably

71%

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

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to **standard.foodmadegood.org** for more information.



SOURCING

Action Plan



Celebrate Provenance

- Update your operational policy or procurement policy to favour buying local, seasonal, and heritage ingredients for all your top 5 ingredients
- Contribute to discussions around provenance and supplier relationships within the hospitality industry and via local, national or international multi-stakeholder initiatives, policy discussions, or other forums
- Establish traceability for your top 5 ingredients to the producer organisation or cooperative of origin or if possible, to the farm or fishery



Support Farmers and Fishers

- Take action to mitigate the social and environmental risks to farmers and fishers of the high-risk products you purchase through third-party suppliers, including regularly carrying out risk assessments for high-risk products, or buying products that are certified to a third-party sustainability standard
- Take action to support development in the farming and/or fishing communities you source from, including investing in social or environmental projects in farming and fishing communities and work with suppliers, farmers, and/or fishers who promote female empowerment in farming or fishing communities
- Train front of house staff to communicate about your work to support farmers and fishers to diners



More Plants, Better Meat

- Buy products that are certified to a third-party sustainability standard that has requirements in place about reducing the use of chemical fertilizers, pesticides and insecticides
- Take steps to serve better meat such as purchasing meat that is produced using regenerative organic methods or not raised on primarily soy-based feed, or unconventional cuts and meat from heritage breeds
- Buy beef, pork, lamb, and poultry that are certified to the highest standards of animal welfare and environmental management



Source Seafood Sustainably

- Develop environmental specifications for the farmed seafood you buy that cover maintaining fish health, responsible antibiotic use, clean water, and use of sustainable fish feed
- Take steps to ensure that the wild seafood you serve is sustainable, such as by serving less commonly used seafood, seafood that might have otherwise been wasted, seafood that is certified to strict environmental specifications, or by developing a flexible menu that works with your local fishers or vessels
- Take steps to serve sustainable seaweed and sea vegetables, such as developing direct relationships with local fishers/boats or serving seaweed that has been farmed to a sustainable standard



SOCIETY

Key takeaways

PILLAR SCORE

98%

Travers Smith's highest-scoring impact area in the Society pillar was Support the Community. This was achieved through your work to make financial donations, promote staff volunteering and ensure your facilities are accessible. To go further in your actions to feed people well, design some menu options to meet scientific and/or public health nutrition guidelines around sugar and/or salt.

Impact Areas



Treat Staff Fairly

97%

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



Feed People Well

96%

Promoting healthy eating and responsible drinking.



Support The Community

99%

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

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to **standard.foodmadegood.org** for more information.



SOCIETY

Action Plan



Treat Staff Fairly

- Consider offering the majority of full-time staff three or more consecutive days off in every seven-day period
- Contribute to the wider discussion around working conditions, staff well being and creating an inclusive workplace within the hospitality industry, and through local, national, or international forums
- Provide access to free or subsidised childcare
- Eliminate the use of zero-hour contracts



Feed People Well

- Design some of our lunch and/or dinner menu or selected menu options to meet scientific and/or public health nutrition guidelines around sugar and/or salt
- Use ingredients with lower sodium content
- Redesign your recipes to meet WHO guidelines around sugar and salt



Support The Community

- Donate food and non-food items
- Source ingredients or products from suppliers located in disadvantaged communities
- Set targets around staff volunteering



ENVIRONMENT

Key takeaways

PILLAR SCORE

85%

Travers Smith makes a great effort to manage its environmental impact, this is evident in your work to reduce your food waste and the introduction of “use up Fridays” to reuse any food left throughout the week. To improve in this pillar, Travers Smith would benefit from developing a written strategy or operational policy that looks at the environmental impact of your operations and covers water management, including setting a reduction target for your water use.

Impact Areas



Reduce Your Footprint

81%

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.



Waste No Food

89%

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



Reduce, Reuse, Recycle

86%

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

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to **standard.foodmadegood.org** for more information.



ENVIRONMENT

Action Plan



Reduce Your Footprint

- Take actions to support efforts to capture carbon and protect carbon sinks, such as promoting carbon capture practices in your supply chains, financing projects to capture carbon or protect carbon sinks and enabling diners to contribute to financing these projects
- Develop a written strategy or operational policy to improve the environmental impact of your operations that includes water management
- Conduct a water footprint analysis of your activity or risk mapping around water use in your supply chain
- Set a reduction target for your water use



Waste No Food

- Consider composting on site, if this is possible in your facilities
- Redesign your bestselling dish and/or drink to contain an upcycled ingredient or an ingredient that is usually considered waste
- Invest in digital technology to measure and analyse your food waste



Reduce, Reuse, Recycle

- Consider using EfW (Energy from Waste) to dispose of your general waste
- Work with suppliers who use reusable packaging
- Set a reduction target for non-organic waste, and if possible, for individual waste streams



METHODOLOGY

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 also 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 ten 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:

<i>Sourcing:</i>	40%
<i>Society:</i>	30%
<i>Environment:</i>	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 business, putting you among the leaders in the hospitality industry. Becoming Food Made Good business is a huge achievement. Through our star system, we also reward those businesses that are going even further. These are awarded as follows:



We will provide you with a logo with your star rating to help you communicate about your results. This can be downloaded from the “Your FMG Standard” section on the Food Made Good platform.