



THE
SUSTAINABLE
RESTAURANT
ASSOCIATION

Travers Smith

2026
FOOD MADE GOOD
STANDARD
FINAL REPORT

Prepared by The Sustainable Restaurant Association
On 26 August 2026
Valid until 26 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.

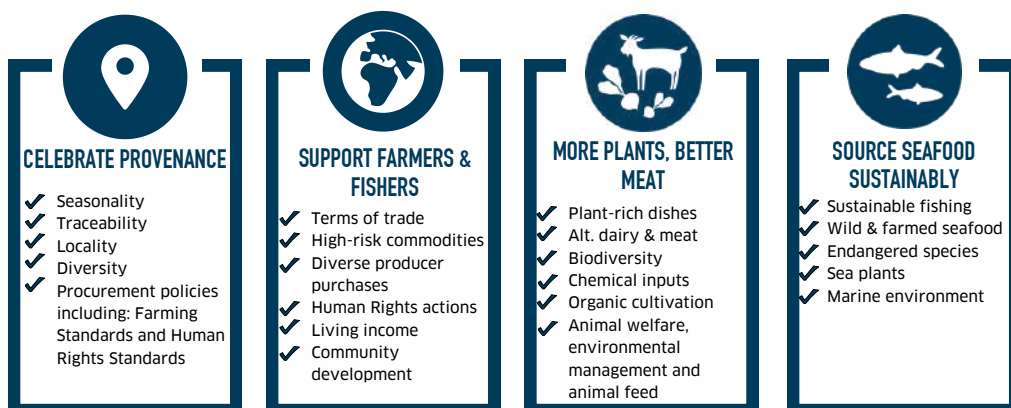
**Thank you for joining us in this movement,
and well done from all of us here at
The SRA.**

THE FOOD MADE GOOD FRAMEWORK

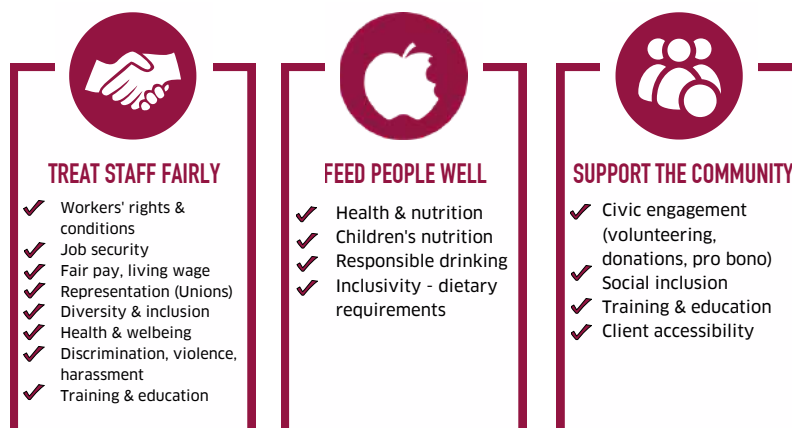
The Food Made Good Standard evaluates action across the three pillars of our framework: Sourcing, Society and Environment. Within each pillar, we focus on a number of key impact areas to incorporate sustainability at every level of operations. These are explained below in more detail.

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.

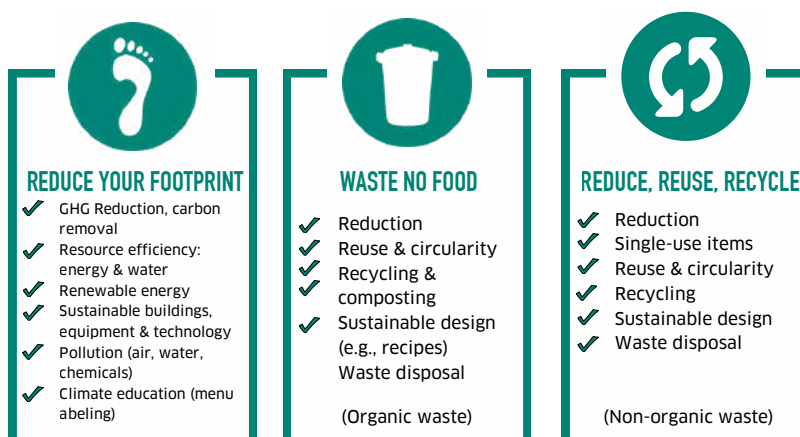
SOURCING



SOCIETY



ENVIRONMENT



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

THE
SUSTAINABLE
RESTAURANT
ASSOCIATION



**The Sustainable Restaurant Association
is delighted to confirm that**

TRAVERS SMITH

**has achieved 3 stars
in the 2026 Food Made Good Standard**

26 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](https://twitter.com/foodmadegood)
hello@thesra.org



88%

Awarded to

Travers Smith

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

This fantastic result is a clear reflection of the care and commitment to continuous learning and improvement that Travers Smith undertakes to serve meals that benefit both people and planet.

You demonstrate a strong, holistic sustainability approach that is underpinned by a robust and mature governance strategy. Consideration of both ethics and the environment within your sourcing standards is evident, and care for the wellbeing of your staff, your diners, and your community can be seen across your assessment. Your work to tread lightly on the environment is strong, which is reflected in your comprehensive approach to reducing the impact of your operations and waste management.

Taken together, these elements position Travers Smith as a company that embraces high standards and contributes to positive change, ultimately marking it as a standout example of sustainable corporate dining in practice.

We hope this report helps you to celebrate this remarkable result with everyone on the team that makes this work possible and provides you with a useful roadmap to keep learning and moving forward.

SOURCING

86%

SOCIETY

90%

ENVIRONMENT

88%

Proudly issued by

Raymond Blanc OBE

Raymond Blanc OBE
President

Juliane Caillouette Noble

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:



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

86%

Your approach to sourcing is impressive. Maximising your purchasing of seasonal produce grown in the UK, partnering with local suppliers with transparent and traceable sourcing practices, and seeking out heritage species of both meat and produce are all impactful actions that showcase the flavours of the British landscape. Additionally, your seafood standards go beyond certifications, demonstrating a clear understanding of the challenges and risks linked to this sourcing area.

Close producer relationships are central to your procurement. Your supplier onboarding process is thorough, supported by clear communication of your minimum standards and priorities, and an auditing process. This lends consistency to your supply chain and ensures buy-in from all stakeholders. Furthermore, your open and ongoing dialogues with supplier partners, such as Lake District Farmers, offer additional oversight of the activities and people involved in bringing ingredients to your kitchen. Hosting on site Sustainability Days that strengthen the connection between your suppliers and diners bring your sourcing practices full circle.



CELEBRATE PROVENANCE

90%

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



SUPPORT FARMERS AND FISHERS

96%

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

91%

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

- Your Food & Beverage Procurement Standard outlines your commitment to purchasing local and seasonal produce and seeking out heritage varieties of both meat and produce where possible. To drive further development in this area, you could consider creating a formal project plan that is tied to time-bound targets, which can guide your procurement team and increase your sourcing of these ingredients over time. This might include:
 - Establishing parameters to guide this area of your procurement, as well as menu development. This could include setting a defined radius for what you consider to be 'local' or developing a seasonal ingredient guide that includes produce, seafood, and meat, such as wild game. The SRA's [glossary](#) could serve as a helpful starting point for this.
 - Creating a system to accurately track your purchasing of local, seasonal, and heritage ingredients month on month, which can help you to monitor your progress over time.
 - Identifying key products which you could swap to maximise impact. For example, for vegetables that you purchase and use in large volumes, such as onions, ensure that you are using local suppliers as standard.
 - Engaging your suppliers and consulting tools, such as the [Slow Food Ark of Taste](#), to identify opportunities to expand your purchasing of these ingredients.
 - Creating a timeline for when you will introduce products and estimating what percentage of procurement you will achieve doing so.
 - Sharing this plan with the wider Travers Smith team to ensure buy-in across the business.
 - Once approved, publishing this action plan and sharing your progress on your website so staff and diners can access it.
 - Sharing information about these ingredients on site and/or online, highlighting their provenance, stories, and history.
- Sourcing British ingredients is a clear procurement priority. Consider participating in [British Food Fortnight](#), a national event that celebrates British food and the people that bring it from farm to table.

SOURCING ACTION PLAN

CELEBRATE PROVENANCE (CNTD.)

- Continue working to improve traceability along your supply chain, starting with your top ingredients (coffee, fish, meat, milk, vegetables), aiming to trace the raw ingredients as close to the farm or fishery level as possible. At present, only your meat and seafood are fully traceable. Improving in this area will allow you to better evaluate and manage the social and environmental risks in your supply chain, so that you can take action to improve your impact over time. Strengthening the approach to traceability outlined in your procurement governance strategy would support this. Currently, your Food & Beverage Procurement Standard only addresses your commitment to traceability with regards to produce, requiring suppliers to provide records that evidence the country/region of origin, or further if possible. Formally identifying and requiring full supply chain traceability and/or credible third-party certifications of ingredients that carry particular social or environmental risks, as you have done in your Fish Procurement Policy, would be a strong step. This could include high-risk ingredients and/or ingredients that you purchase in large volumes, such as vegetables. In addition to supporting supply chain risk management, this would help ensure that you are working with suppliers who are transparent when it comes to their sourcing practices.

SOURCING ACTION PLAN

SUPPORT FARMERS AND FISHERS

- Your Food & Beverage Procurement Standard states that you give preference to products with Fairtrade certification. Go further by requiring credible third-party certification that supports farmers and fishers, which in addition to Fairtrade can include Rainforest Alliance, Fair for Life, or Small Producers Symbol, for the high-risk ingredients that you purchase.
- Take steps to understand whether any of your sourcing is concentrated in regions or supply chains that carry elevated human rights risks. The [Fairtrade Risk Map](#) can help you with this.
- Make your supply chains more resilient by continuing to diversify the producer organisations that you source from, including social enterprises and minority- and/or female-owned or run farms and fisheries. Sourcing both food and non-food items (e.g. uniforms, toiletries, etc.) from a variety of 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. Check out this [resource](#) for more information.
- Support development in the farming and fishing communities that you source from by working with suppliers and producers that pay their workers a living wage or contribute to a living income. This is especially important in regions and supply chains where there is a higher risk of violations of human rights and of harmful environmental practices. Your Responsible Procurement Programme currently states an expectation that suppliers commit to a living wage standard and promote fair employment practices where possible. Strengthen this by specifically stating requirements around living wages and living incomes along the entirety of their supply chains, not just within their own operations. While we encourage purchasing certified products to reduce risks, certifications should not be treated as a fully risk-free sourcing solution. For example, Kiss the Hippo has direct relationships with the producers that they source from. Obtain written confirmation in concrete detail of their terms of trade and sourcing standards, including how they monitor labour compensation. You can learn more about this in The SRA's [explainer on Living Wages](#).

SOURCING ACTION PLAN

MORE PLANTS, BETTER MEAT

- Collect information regarding sales of vegan, vegetarian, and plant-rich dishes. Use this data to inform time-bound targets to increase sales of these items and measure progress. Having targets in place can help to guide menu development and staff training as you continue to work towards serving more plants.
- Consider setting a commitment to only running specials that are vegan, vegetarian, or plant-rich. This could help present these options as attractive to diners, while also encouraging them to try something new.
- Continue working to increase the environmental standards of your fruits, vegetables, pulses, and grains to promote sustainable agricultural practices through your procurement. Setting formal targets could help promote progress. Actions can include seeking out products that hold a third-party sustainability certification, such as Soil Association Organic, LEAF Marque, or Organic Food Federation, or speaking directly to Rushtons and your other suppliers about the growing and production practices of the producers that they source from to ensure that they align with the standards you define. Focusing initially on lower-cost ingredients that you use in high volumes, such as onions or garlic, which are widely available at relatively affordable prices, can assist you in this without significantly impacting costs. Additionally, swapping these 'staple' ingredients ensures that a meaningful proportion of your meals include ingredients grown to high environmental standards. Over time and as budgets allow, expand your certified purchasing to include other ingredients.
- To serve less meat and/or dairy:
 - Set time-bound targets to reduce the proportion of meat and/or dairy in your recipes and/or to reduce the proportion of dishes on your menu that feature meat and/or dairy. Communicate these targets to your staff.
 - Consider developing menu items for which meat or dairy is optional and incurs an additional charge when added to a dish.
 - Explore the wealth of plant-based swaps available, such as gelling and binding ingredients. It may be possible to remove some traditional animal-based ingredients from menu items without compromising quality, while also making them available to diners with dietary preferences or allergies.

SOURCING ACTION PLAN

SOURCE SEAFOOD SUSTAINABLY

- Your Fish Procurement Policy states a commitment to avoiding catch methods associated with significant habitat damage. Strengthen this by contractually requiring your suppliers to avoid high-risk fishing methods for the wild seafood that you purchase. The SRA's [guide to fishing methods](#) can help with this.
- Expand your Fish Procurement Policy to include specific sourcing guidelines for farmed seafood that go beyond certification to a sustainable fishing standard. This could include establishing environmental specifications that cover maintaining fish health, responsible antibiotic use, clean water, and use of sustainable fish feed. You could also consider formally phasing salmon off your menus entirely, as both farmed and wild salmon hold a number of sustainability and welfare concerns, even when certified to a sustainable fishing standard. Chalk Stream Trout, which offers a similar flavour profile and health benefits, is a sustainable alternative. Check out The SRA's article '[Is There Such a Thing as Sustainable Salmon?](#)' to learn more.
- Work with your supplier to investigate the possibility of sourcing seaweed that has been farmed to a sustainable fishing standard, such as the ASC-MSC Sustainable Seaweed Standard. You could also explore directly sourcing British sea vegetables from companies that are either responsibly foraging or regeneratively farming. Check out this [article](#) to learn more.
- Support campaigns or initiatives to reduce plastic pollution in oceans, rivers, and waterways. [Surfers Against Sewage](#) is a UK-based marine conservation and campaigning charity with opportunities to both get involved with and support their work.
- Consider joining the [Seafood Watch Best Choice Restaurant Program](#), which would be a natural extension of the work that you are already doing to source sustainable seafood.

SOCIETY

90%

Across your Society pillar, your care for people at Travers Smith is clear.

Staff have access to benefits that go beyond statutory minimums and a wealth of training opportunities, which range from sustainability topics, such as low-waste cookery, to allyship training. Additionally, as a certified Living Wage Employer, staff are paid at a rate that reflects the true cost of living, which affords them improved financial security. Partnerships with Berkeley Scott and local catering colleges help promote careers in hospitality.

As many of your diners eat at your site regularly, you recognise the importance of menu health, and this work is guided by a number of internal policies concerning promoting healthy eating, special diets, and ingredient quality. Working with a nutritionist to align a portion of your dishes with public health guidelines is an additional impactful step to ensure that you are supporting the health of the Travers Smith community.

Your positive impact extends beyond your business, which can be seen in your support for the London Wildlife Trust and Brighter Futures Zambia.



TREAT STAFF FAIRLY

92%

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



FEED PEOPLE WELL

97%

Promoting healthy eating and responsible drinking.



SUPPORT THE COMMUNITY

82%

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

- Develop written staff policies that cover pay (including guaranteeing equal pay for equal work and setting out how pay is determined), protection of staff data, and career management (including training, promotions, and career development plans). These are important to safeguarding your staff, providing them with a clear reference point on their rights and benefits.
- Work to reduce the proportion of back of house staff that work over 48 hours per week.
- Take additional actions to support members of your team who are parents, such as offering flexible work planning and unpaid parental leave.
- Increase the amount of training that newly hired staff receive. This can help to reduce turnover and strengthen your internal talent pipeline.
- Consider what barriers there are for women and individuals who identify as being from an ethnic minority or as having a disability in your workplace that prevent them from reaching senior management positions (currently 0%).
- Ensure that you are conducting staff satisfaction surveys with all staff annually. This can be an opportunity to ask about the types of training they'd like to have, what their priorities are and what a good work/life balance means to them. Monitor these results as they will provide valuable data on how you can better support your staff.
- Support staff in drinking responsibly by training them on responsible alcohol consumption and not endorsing post-work drinks. Consider incorporating these measures into a responsible drinking policy that includes not drinking on shift.



SOCIETY ACTION PLAN

FEED PEOPLE WELL

- As many of your diners eat at your site regularly, the meals that you serve can have a significant health impact. Continue increasing the proportion of your menu items that are aligned with scientifically-determined nutrition guidelines to ensure that you continue to offer a range of nutritious options. You could also consider designing some of your menu items to meet guidelines, such as those from the WHO, around sugar and/or salt.
- Your No High Sugar Food Policy states a commitment to ensuring tea, coffee, water, and other sugar-free beverages are available at all tea points. Go further by setting commitments around reducing your sugar-sweetened beverage offer, both at tea points and at Braithwaites. This can be done by limiting options available or adding incentives to purchase alternatives.
- Consider indicating portion sizes on your menus or developing menu items that are available in a range of sizes to assist your diners in avoiding overconsumption.



SOCIETY ACTION PLAN

SUPPORT THE COMMUNITY

- Travers Smith provides pro bono work for a number of organisations committed to environmental protection and conservation. Consider going further and developing principles specific to guiding the civic engagement of the catering arm of the company. Do this by setting out your direction, intentions, and goals. 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.
- Though you offer paid time off to volunteer, only a small proportion of your staff is taking advantage of this benefit (1-24%). This might be because not many know they have access to it, so running an internal campaign to encourage people to volunteer (e.g., providing examples of opportunities in the local area to help kick things) or organising a department-wide volunteering day could be a good starting point. Set targets and monitor staff volunteering to drive progress in this area. Communicate this information to staff, especially managers, so that they can better support their teams in taking time to volunteer.
- Look for opportunities to share your team's professional skills with the local community. This could include hosting cookery workshops, providing education on sustainable and healthy food preparation, offering mentoring to other local businesses, or delivering training sessions on industry skills.
- Consider offering diners a choice to donate to a chosen cause, for example a donation on their bill in support of the London Wildlife Trust.
- 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 your 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 frequently as needed.
- Ensure that your front of house staff is trained to provide information about your community outreach work to diners.

ENVIRONMENT

88%

Strong environmental policies that are fully operationalised on site can be seen across your approach to lessening the environmental impact of Travers Smith.

100% renewable energy powers your fully electric kitchen, which is equipped with energy and water efficient equipment; vegetable trimmings are pickled, pureed, and dehydrated, rather than going to waste; and you prioritise suppliers who use recyclable or biodegradable packaging.

As a member of the Legal Sustainability Alliance, you are actively involved in reimagining how the legal sector can promote environmental health in all areas of business operations. Your impressive work has been recognised at the City of London Corporation's Clean City Awards Scheme, with regard to both your waste management and procurement.



REDUCE YOUR FOOTPRINT

95%

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

81%

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



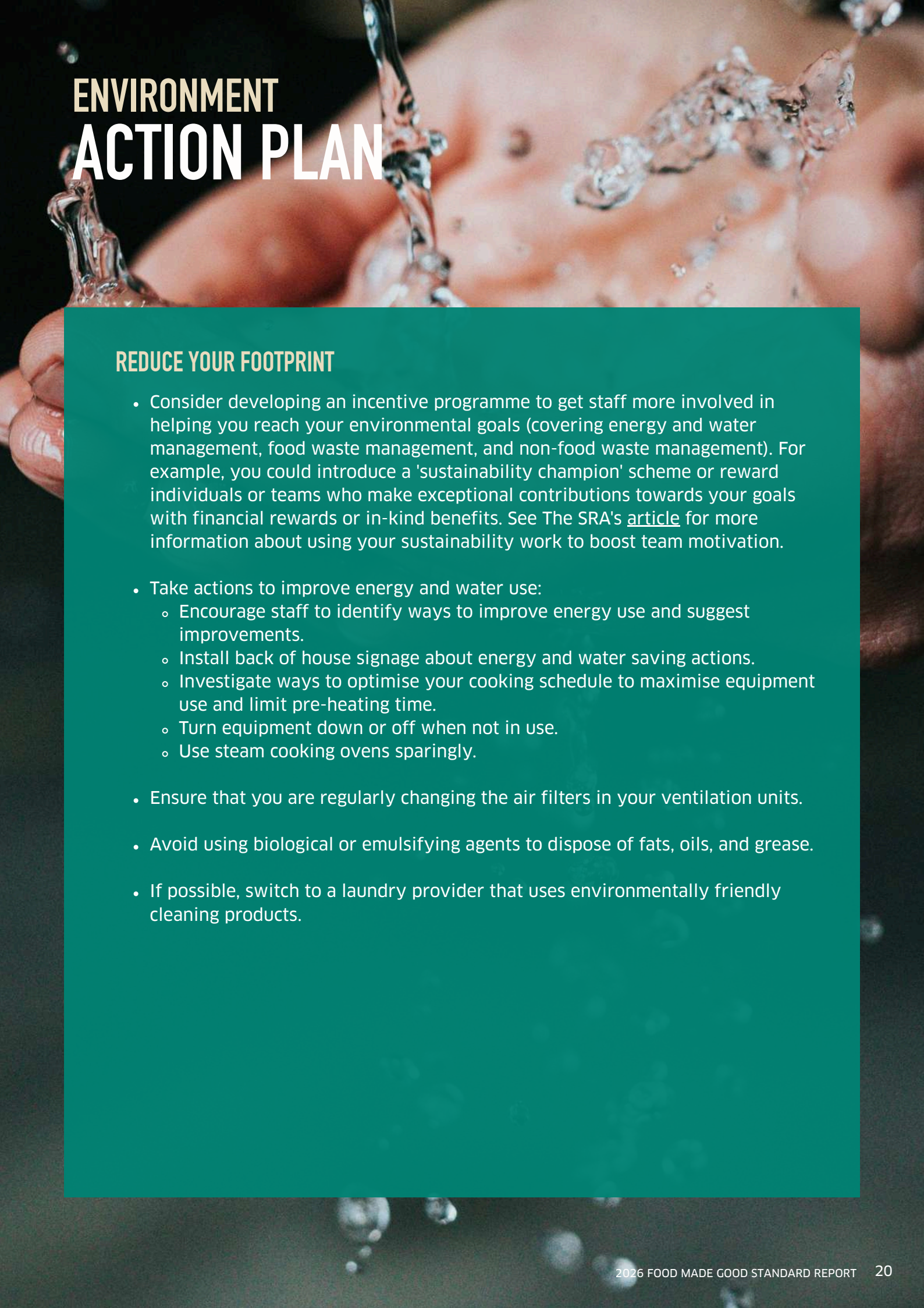
REDUCE, REUSE, RECYCLE

89%

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



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

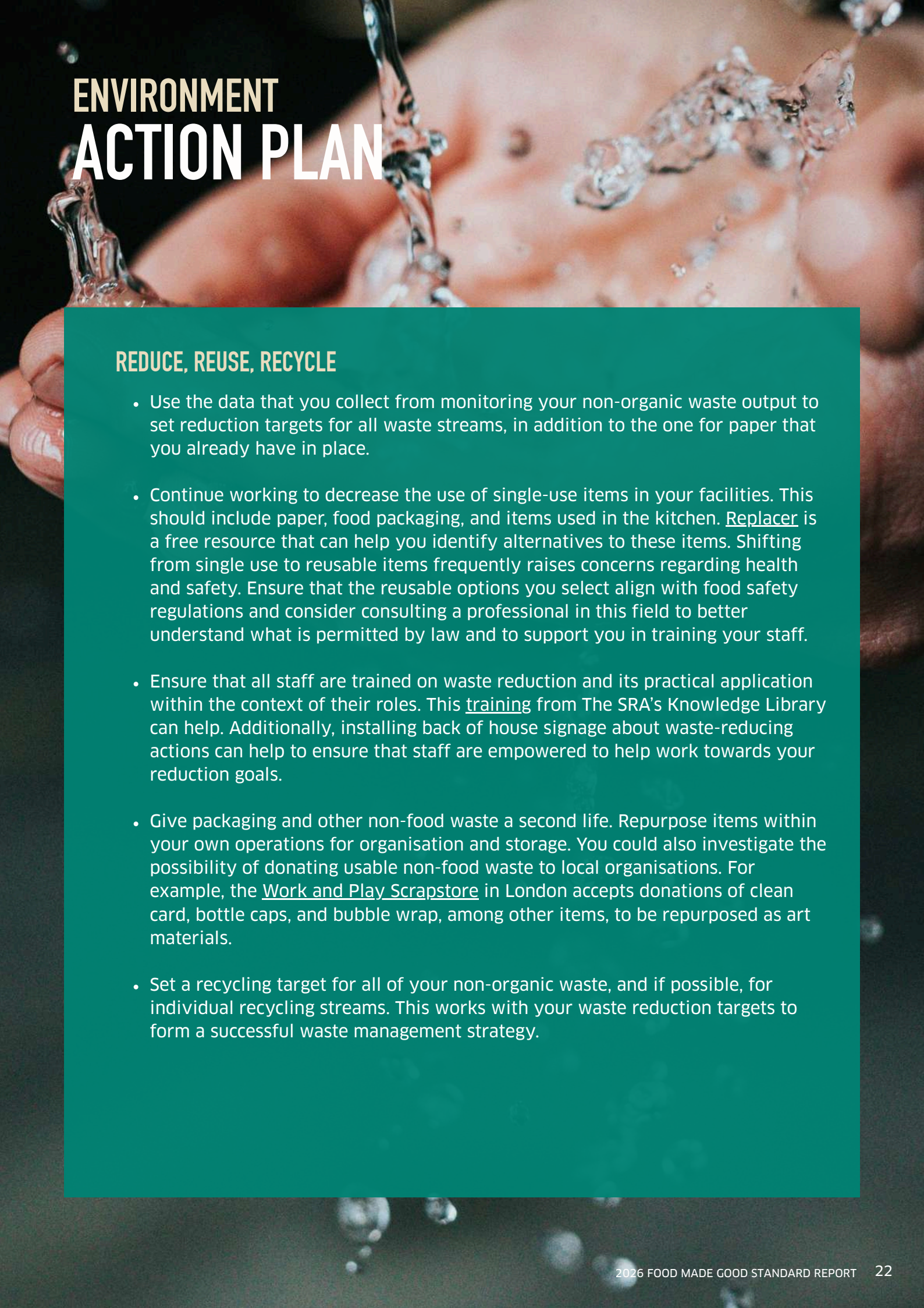
REDUCE YOUR FOOTPRINT

- Consider developing an incentive programme to get staff more involved in helping you reach your environmental goals (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 The SRA's [article](#) for more information about using your sustainability work to boost team motivation.
- Take actions to improve energy and water use:
 - Encourage staff to identify ways to improve energy use and suggest improvements.
 - Install back of house signage about energy and water saving actions.
 - Investigate ways to optimise your cooking schedule to maximise equipment use and limit pre-heating time.
 - Turn equipment down or off when not in use.
 - Use steam cooking ovens sparingly.
- Ensure that you are regularly changing the air filters in your ventilation units.
- Avoid using biological or emulsifying agents to dispose of fats, oils, and grease.
- If possible, switch to a laundry provider that uses environmentally friendly cleaning products.

ENVIRONMENT ACTION PLAN

WASTE NO FOOD

- Prevent good food going to waste by:
 - Collaborating with local businesses or other members of the community to find alternative uses for food from your business that would otherwise go to waste.
 - Donating surplus food to local community organisations (e.g. with [The Felix Project](#)).
- Ensure that your food waste reduction target (currently a reduction of 6% between 2024 and 2026) is aligned with the UN's Sustainable Development Goal 12.3, which aims to reduce food waste by 50% by 2030.
- In addition to your food waste reduction target, set a composting or food waste recycling target. While a reduction target aims to decrease the amount of waste generated, a composting or recycling target seeks to increase the amount of waste that is diverted from landfill. These two targets work together to form a comprehensive food waste management strategy.
- Communicate about your work to waste no food:
 - Provide information about your work and commitments to waste no food on your website and/or social media channels.
 - Participate in initiatives or campaigns to fight food waste, such as the [WRAP UK Food and Drink Pact](#).
 - Contribute to wider discussions around fighting food waste.



ENVIRONMENT ACTION PLAN

REDUCE, REUSE, RECYCLE

- Use the data that you collect from monitoring your non-organic waste output to set reduction targets for all waste streams, in addition to the one for paper that you already have in place.
- Continue working to decrease the use of single-use items in your facilities. This should include paper, food packaging, and items used in the kitchen. [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.
- Ensure that all staff are trained on waste reduction and its practical application within the context of their roles. This [training](#) from The SRA's Knowledge Library can help. Additionally, installing back of house signage about waste-reducing actions can help to ensure that staff are empowered to help work towards your reduction goals.
- Give packaging and other non-food waste a second life. Repurpose items within your own operations for organisation and storage. You could also investigate the possibility of donating usable non-food waste to local organisations. For example, the [Work and Play Scrapstore](#) in London accepts donations of clean card, bottle caps, and bubble wrap, among other items, to be repurposed as art materials.
- Set a recycling target for all of your non-organic waste, and if possible, for individual recycling streams. This works with your waste reduction targets to form a successful waste management strategy.



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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