

Sustainable Purchasing Policy

Edit as applicable

| Indicators | Progress | | |
|--|----------|---|---|
| | 1 | 2 | 3 |
| Local and seasonal food | | | |
| An increasing number of imported goods have been substituted with local alternatives | | | |
| The proportion of in-season produce is rising or maintained at a target percentage | | | |
| We showcase local ingredients / feature seasonal food weeks to increase awareness and engage guests with food stories | | | |
| We work with local producers and incorporate their products into our daily menu planning | | | |
| Planet-based food and fair trade | | | |
| We avoid / buy occasionally food that we have identified as high environmental impact / low health | | | |
| We are procuring less produce that is medium impact / has low yield / is resource intensive | | | |
| We are procuring more produce that is low environmental impact and high in health benefits | | | |
| We are actively seeking fairly traded products / working with suppliers to improve | | | |
| Networks | | | |
| We are engaging with local supplier / sector networks to build relationships and create more opportunities for local suppliers | | | |
| We have / are undertaking learning opportunities such as field trips to learn best practices | | | |
| Procurement policy | | | |
| We have a sustainable food procurement policy | | | |
| We assess suppliers and embed sustainability criteria into purchasing decisions | | | |
| We adapt contracting practices for SMEs to increase opportunities | | | |
| Staff and customer engagement | | | |
| Staff have received training and support to implement sustainable food policy | | | |
| Staff report satisfaction with sustainable food philosophy | | | |
| Customers report satisfaction with sustainable food philosophy | | | |
| | | | |

1 = not yet implemented, 2 = in progress, 3 = achieved

Menu design, planning and communication

Edit as applicable

| Indicators | Progress | | |
|---|----------|---|---|
| Menu design and planning | 1 | 2 | 3 |
| We think about produce first and design menus accordingly | | | |
| We vary our menu in accordance with seasonal produce | | | |
| We feature food stories to help 'sell' our food philosophy | | | |
| We use a high proportion of fresh ingredients | | | |
| We feature a high amount of plant-based ingredients and have diversity across our meal and snacks range | | | |
| We use resource efficient preparation methods | | | |
| We consider food yield and waste when designing menus | | | |
| We offer appropriate / portion size options to guests | | | |
| Communication | | | |
| We communicate our food (procurement) philosophy to guests (local, seasonal, healthy, fair) | | | |
| We communicate the benefits of ingredients to guests | | | |

1 = not yet implemented, 2 = in progress, 3 = achieved