

TUCO Sustainability Group (TSG) Thursday 10th March 2022 at 10:00 am via MS Teams MINUTES

Attendees:	Matt Tebbit (Chair)	Reading
	Karen Agate-Hilton	LSE
	Kate Butler	Bristol
	Bob Crossley	Nottingham
	Lee Hallam	Falmouth
	Judith Hoyle	TUCO (Secretary)
	Mandy Johnston	TUCO
	Louise Levens	APUC
	Cherese Lewis	Leicester
	Sarah McLoughlin	TUCO Academy
	David Nuttall	Harper Adams
	David Oakley	Churchill College, Cambridge
	Ros Wilkinson	Lancaster
Apologies:	Alison Bates	Manchester
	Huw Evans	Keele
	Nichola Gill	Manchester
	Mike Haslin	TUCO
	Ivan Hopkins	Nottingham Trent
	Annabel Hurst	Cardiff
	Paula Martindale	Chester
	Oliver Milliner	Falmouth
	Dave Morton	Winchester
	Clive Singleton	Warwick
	Ian White	Chester
	Emma Woodcock	Keele
	Caroline Wynn	Bristol

1. Introduction and Apologies for Absence

Apologies as above. Members introduced themselves and gave a brief update on what is going on at their institutions:

TUCO

They are meeting with suppliers to discuss the NetPositive Tool.

Churchill College

David is currently looking at both Menus of Change and Klimato.

Leicester

Have introduced a 'Wholesome' outlet on campus which has proved popular. Rather than the re-usable cup itself, Leicester are operating a 'sleeve' scheme with the cup.

Bristol

Kate announced that the university has been shortlisted for a Public Sector Award.

LSE

Karen reported that they have opened a café in one of their new buildings and are trying to go as plastic free as possible. They already have a recycling scheme for cups and a paper bag scheme.

FX Plus

Falmouth and Exeter have a shared campus in Cornwall. They have a sustainable café with plant-based only and plastic free. One of their units is a 'Champion' unit.

Lancaster

Ros introduced herself as Head of Conference and Hospitality and is the Sustainability Lead across the commercial service areas. They have taken on a new person to market all the good things they are doing under the sustainability banner.

Nottingham

Bob is responsible for Jubilee and main campus and is working with TooGoodToGo to reduce the amount of waste.

2. TUCO Academy Update

The MOC Leadership Summit 13th-18th of June. All costs including flights, accommodation, meals and entry to the Summit is included. The flight leaves Manchester Monday lunch time and the group returns Friday evening, arriving back in the UK on Saturday the 18th. The actual Summit takes place Tuesday 14th to Thursday the 16th in Hudson Valley about an hour and a half outside NY – it starts with a tour of the Culinary Institute of America, there are a number of presenters who will be speaking on food and sustainability throughout the 3 day event including a panel discussion with Matt Tebbit. Each early evening also includes a networking event for about an hour so attendees will be able to meet each other informally. Thursday night and Friday day will be in New York and we'll get to see some of the cultural inspiration and trends in restaurants which the MOC recommend.

The Vegan and Vegetarian tours next week in Newcastle and at the end of the month in London have been extremely popular, many of the attendees are looking for ideas because they are setting up their own plant-based sites.

We are working with WRAP to produce another webinar in our innovation series which focusses on Food Waste and Food Waste Champions including a session on behaviour change, cost saving skills, becoming a champion, what's on the horizon with DeFra and the National Food Strategy – followed up with some presentations from waste suppliers.

Another suggested webinar in the series is an updated plastics session – TBC.

We are putting a course on in September which looks at Environmental, Social and Governance Reporting for Hospitality which will cover measurement and metrics for sustainability projects (F&B costs, wastage, energy usage etc) – the content is currently being created so if you have anything you'd like to suggest on what you would like to see in that – please do get in touch.

3. Minutes of the Last Meeting and TUCO Update

These were agreed.

Mandy reported that Bidfood have been in touch to see what measures members are putting in place to reduce their carbon by 2030. This will help us build our strategy for Net Carbon Zero. Mandy asked members for their strategies for reducing carbon by 2030.

Action: Members

Mandy asked if members would like to have anything brought onto the Agenda which isn't already on there.

Action: Members

4. Presentation by Andrea Berriman of Earthworm

Andrea spoke about the work of Earthworm, particularly with regard to Palm Oil.

5. ProcureWizard

Mandy explained that you can copy and paste Greenhouse Gas Calculator results from the TUCO website into ProcureWizard. However, she feels that we should be pushing PW to include this in their functionality.

6. Presentation by Will Porter of Klimato

A copy of Will's presentation will be circulated with these Minutes.

7. 'Swap Shop'

We asked for an update on this but we can possibly put information on the Forum section of the TUCO website. Mandy will speak to Mike and Anj to see what can be done.

Gavin Brown had suggested a 'Swap shop for equipment. Mike and Anj are looking into setting this up with a view to putting it through the forum.

Action: Mike/Anj

8. Sustainability Insights

We now have a working group set up to facilitate this and they have now met a couple of times. The aim is to create a bank of webinars showcasing live projects happening within the sector focusing on specific concepts or ideas. This will commence with initiatives taking place at working group members' institutions then will be put out to the wider membership. For example, Chester will focus on Garden to Table and their Beekeeping project, Winchester on their package-free shop and Churchill College on Menus of Change.

9. Menus of Change

TUCO have now adopted this and set up a working group looking at how to implement this, led by Ian White from Chester. There are a few misconceptions around MoC. It is actually a broad scheme you can interpret as you wish. There is no accreditation as such, but such bodies as SRA and Kale Yeah! can hang underneath this. The Research Collaborative is effectively a 'test bed' for resources and tools. The main MoC scheme is free of charge for everyone and TUCO will provide the necessary support. We will be having a dedicated page for this on the website. Angela Church asked if MoC counted towards points for Green Gowns etc as that would allow them to look at it.

10. WRAP Food Waste Action Week

Mandy explained that this is taking place this week and asked if any members are taking part in this. Bristol are running some initiatives there. Mandy asked for members who ran a project to get in touch with her.

Action: Members

11. Sustainability Meetings with Suppliers

We have asked every supplier to complete the NetPositive Action Plan when they come onto the frameworks. We include the 3 pillars of sustainability – social, economic and environmental as well as social values and modern slavery. Recently completed frameworks include Convenience Retail and Mandy is now working on Vending.

12. MSC

TUCO currently have 8 members signed up and will be running a magazine article promotion in May. The accreditation counts towards points for the Green Gown Awards. Audits (new and existing) can be completed remotely, so now even easier than ever to get certified. Sustainable Seafood Food Week takes place in September so toolkits will be available for the campaign later this month.

Hannah Myton who champions the MSC, is looking into the ASC Scheme, which is the same as MSC but for farmed/aquaculture.

MSC are reviewing their standards this year and TUCO are due a re-certification audit this year. Matt commented that Reading has this in all their residential areas.

MSC are happy to present to the group if members wish them to do so. Thoughts please.

Action: Members

13. Carbon Reduction vs Offsetting

Following the commencement of annual sustainability meetings with suppliers, some are looking to reduce carbon in a bid to become carbon neutral and some are looking to offset by planting trees etc.

Cherese would prefer to start with carbon reduction as offsetting does not really get rid of the problem. Ros added that her main priority would be carbon reduction with offsetting in second place. Kate asked the question – if the supplier is going to offset, does that have an impact on their willingness to reduce? Mandy remarked that one way in which TUCO are reducing is by holding all meetings ‘virtually’. This had had the added benefit of increasing participation. Mandy asked if any institutions have directives in place to reduce travel. Matt replied that Reading has targets to reduce travel but Heating is a huge issue.

Cherese explained that staff at Leicester have ‘Worksmart’ spaces on an ad hoc basis, but this has reduced travel to and from campus. The issue here is Sustainability vs Keeping the campus vibrant.

David Oakley asked about Conference and measuring the carbon and David Nuttall asked if members are monitoring meetings. Mandy replied that she had tried to do that with a previous meeting and had considered measuring emissions with a tool. She will circulate some further information on this and will look at the possibility of a tool.

Action: Mandy

Action: Mike

14. NetPositive Update

We now have 195 suppliers registered on this out of a possible 286 and 70% of those registered are SMEs. TUCO Chair Phil Rees-Jones had asked whether any members were required to calculate energy emissions on kitchen equipment. Reading have a post-graduate working there as a Sustainability Officer and her expertise is equipment. She has worked on the Mitchell and Butler estates and we could ask her to come in to present to us at a future meeting.

David advised that Churchill have built a sensor for each of the Departments to monitor such things as temperature, humidity etc which talks to the WiFi and downloads information. Mandy mentioned monitoring such things as fridge temperatures etc.

15. Any Other Business

Ros asked about a tool for carbon offsetting for such things as Conferences as Lancaster will be hosting the CUBO Conference in July. The Secretary will look into this with H2O.

Action: Secretary

On Sustainability, TUCO Chair Phil Rees-Jones had asked if any members need to calculate the CO₂ emissions of their kitchen equipment and energy savings if it needs upgrading. Mandy wondered if this sits more under members' Estates Departments and members confirmed that it did.

16. Date and Venue for Next Meeting

Next meeting to take place mid-June before the June Board Meeting.



with ...





Background



The food industry accounts for up to 35% of the world's total emissions



Consumers demand climate friendly food and transparent companies



Growing regulatory pressure pushing companies towards climate disclosure and transparency



Climate labeling of food will be an industry standard in the future

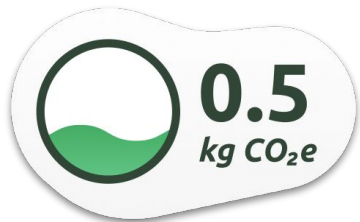


| One Planet Plate & climate budget



WWF - a guide to a sustainable diet

Based on the goals set forth by the Paris agreement, WWF has developed a “guide” to how we should eat in order to reach the 1.5 degree goal. We have a very clear climate budget, where our emissions shouldn’t exceed 11 kg CO₂e.



Klimato - calculating each meal

*Based on One Planet Plate - we wish to inspire chefs and consumers towards climate friendly options, in order to be able to reach the Paris Agreement. With a weekly budget of 11 kg CO₂e, **we have defined 0.5 kg CO₂e as “climate friendly”.***

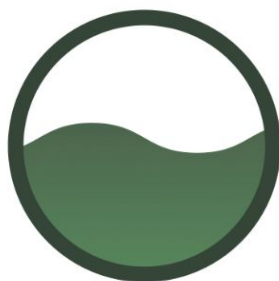
How much CO₂e do you put on *your* plate?



Low

0.1-0.5 kg CO₂e

Low climate impact. Choose meals with this label and contribute to cutting the CO₂e emissions in half



Medium

0.6-1.5 kg CO₂e

Medium climate impact. The average CO₂e impact per lunch or dinner is around 1.7kg CO₂e

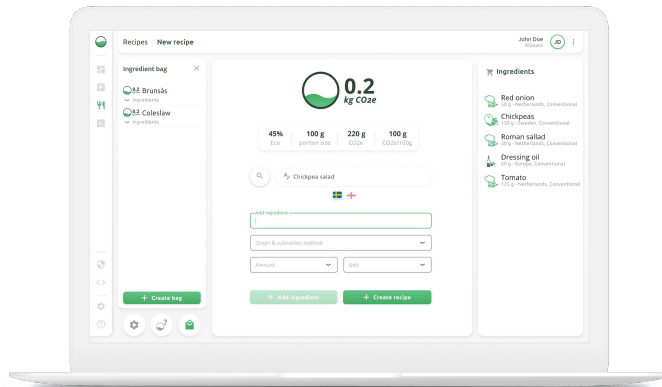


High

1.6+ kg CO₂e

High climate impact. Meals with this label have a higher climate impact compared to the average meal

Klimato's solution



Climate calculator

Calculate and plan climate friendly recipes. The calculations are based on certified and country-specific CO2e data. The calculator now also provides you with nutritional information as standard.



Climate labeled menus

Use specific templates and customize the menu according to restaurant-specific preferences and formats.



Monthly reports

Follow each restaurants' climate KPI's, compare against each other and present sustainable progress.



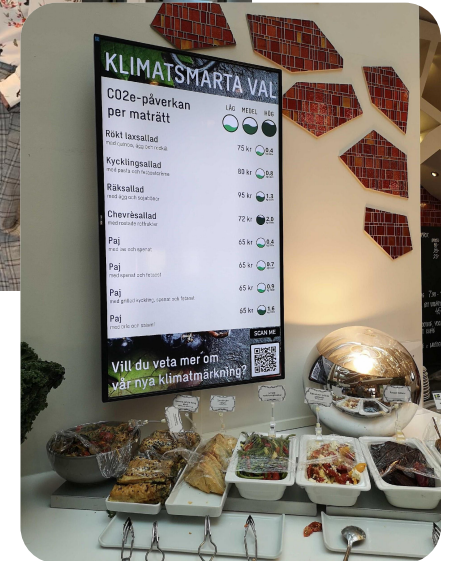
Case: **Sodexo**

75% of their guests express that the climate labelling affects their choices.

Since February the dishes' average climate impact has been reduced from 1.9 to 0.9 CO₂e/portion. During one month, nearly 10 000 portions are served. The reduced climate impact is equivalent to 5.000 miles with a gaspowered car per month.

"We quickly saw what dishes the guests chose and what we in the kitchen needed to do, to keep pushing in the right direction. There are more things to do, we are not done"

- Johnny Sandberg



Case: Compass group & COP26



TIME

“Attendees here at COP26 are now informed of the carbon impact of their meals as they peruse the menus.”

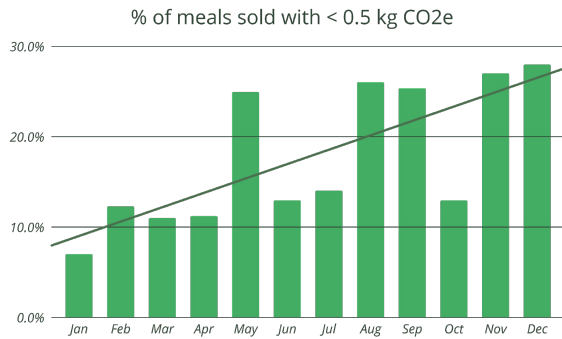
Bloomberg

“Scientific studies have proven that these choices can significantly reduce one’s carbon footprint”

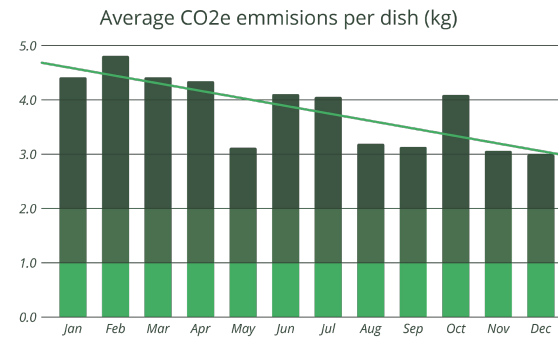




What's in it for you?



From Bastard Burgers 2019 climate report



From Bastard Burgers 2019 climate report



Label your menu to **increase sales of climate smart food**

Follow current food trends, **create loyalty and attract new customers**

Track and share your sustainability progress to **involve your colleagues and guests in your sustainability work**

Lower your carbon footprint. **Be an organisation that takes action!**



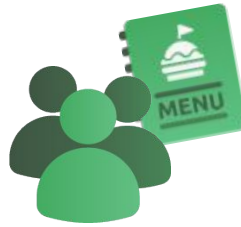
To get started Klimato



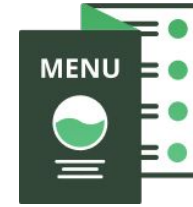
Calculation &
app demo meeting



Recipe calculations



Menu design &
Communication meeting



Going live
with the label!



Kick off meeting
with the whole team





Keeping the planet chill - one meal at a time

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The Klimato Database

The Klimato Carbon Footprint Database

Since 2019, Klimato has been developing a carbon footprint database for food - The Klimato Carbon Footprint Database. All CO₂e values in the Klimato database come from studies where the methodology of life cycle assessment (LCA) is applied, combined with models developed by Klimato. Life cycle assessment of food products is an ISO 14040 certified method for calculating CO₂e emissions and other environmental impacts which arises during the production and distribution of a product. This method assesses the emissions related to each stage of the life cycle of a food product, including raw material cultivation, farming, processing and transportation from the country of production to the country of consumption. The sum of these emissions is the final carbon footprint of the food product.

Scientific collaboration and development

The methodology followed by Klimato to collect the CO₂e values has been developed and reviewed together with scientists from IVL, the Swedish Environmental Research Institute. Founded in 1966, IVL is the oldest environmental research institute in Sweden focusing on promoting ecologically, economically, and socially sustainable growth within business and society. It is our ambition to continue our collaboration with research institutes and scientists to continuously harmonize data from different sources in line with the latest findings to expand the applicability of the database.

Calculate and track the carbon footprint of food

The Klimato Carbon Footprint Database is used in the Klimato software to calculate the carbon footprint of meals for restaurant businesses. In this way, Klimato contributes to informing restaurant guests, chefs and other stakeholders in the food system of the impact that various food choices have on climate change. Klimatos goal is to support restaurants and consumers in reducing their carbon footprint.

Klimato Packages & Pricing

Plus

For small to mid sized restaurants, hotels and catering firms looking to climate label their menu & track climate impact through reports

£2,500

Per year

- ✓ Calculate climate impact of recipes
 - ✓ Access Klimato's CO2e labels
 - ✓ Create climate labeled menus
- ✓ Track progress with monthly reports
- ✓ Marketing and Social Media support
 - ✓ Carbon Reduction plan
- ✓ Interactive dashboard with ability to compare to other businesses

Onboarding - £250 (6 hours)

(For businesses with no more than 20 sites)

PREMIUM

Suitable for larger universities, restaurants and hotel chains looking for more bespoke support

£8,000

Per year

✓ Includes Plus and:

- + Full overview with yearly reports
- + Customised communication material
- + Customisable dashboard and report
 - + First access to new features
 - + Account manager
- + Workshops for staff and Students

Onboarding - £400 (10 hours)

We also provide additional reports and assistance with data entry at Plus and Premium level for an additional cost