

**TUCO Sustainability Group (TSG)**  
**Tuesday 22<sup>nd</sup> June 2021 at 10:00 am**  
**via Microsoft Teams**

**A G E N D A**

1. Introduction and Apologies
2. Minutes from the last Meeting (26<sup>th</sup> November 2020)
3. Presentation by Fresh Food for Now (Ginsters)
4. Courtauld Waste Prevention Programme
5. Food Waste Action Week 2021
6. The Sustainability Show
7. Net Zero Carbon
8. Friends of the Earth – Kale Yeah! Initiative
9. Loopcycle
10. WashR Re-usable Cup Cleaning Station Trials
11. TUCO Sustainability Business Plan
  - WRAP : Roadmap Supporting Organisations Survey
12. Menus of Change
13. EAUC Green League
14. Humane Society
15. TUCO Sustainability Manager
16. Any Other Business
17. Date of Next Meeting

## TUCO Sustainability Group (TSG) Thursday 26<sup>th</sup> November 2020 via MS Teams MINUTES

<b>Attendees:</b>	David Nuttall (Chair)	TUCO
	Karen Agate-Hilton	LSE
	Alison Bates	Manchester
	Carly Bradshaw	Aston
	Jake Causley	FX Plus
	Nichola Gill	Manchester
	Matthew Green	South Devon College
	Annabel Hurst	Cardiff
	Judith Hoyle	TUCO (Secretary)
	Mandy Johnston	TUCO
	Nick Leach	Portsmouth
	Louise Levens	APUC
	Cherese Lewis	Leicester
	Hayley Lowes	Kent
	Oliver Milliner	FX Plus
	Dave Morton	Winchester
	David Oakley	Churchill College
Lisa Pritchard	Bath	
Clive Singleton	Warwick	
Matt Tebbit	Reading	
Ian White	Chester	
Ros Wilkinson	Lancaster	
<b>Apologies:</b>	Bill Brogan	St John's Cambridge
	Phil Rees-Jones	Cardiff

### 1. Introduction and Apologies for Absence

Apologies as above.

### 2. Minutes of the Last Meeting

These were agreed.

### 3. Menus of Change

Matt Tebbit presented this and explained that University of Reading are members of NACUFS and discovered this through Study Tours. There are two aspects to it on the Sustainability side, including social sustainability. It runs on 24 principles as shown on the infographic (presentation attached) for example, working on flavour; reducing salt; cooking from scratch and looking at the background agricultural practices.

Potatoes are one of the things we should be selling less of because of the nutritional content. They have introduced such things as sweet potatoes as an alternative. Matt stated that food costs at Reading have dropped quite dramatically. This is something which was picked up on the TUCO US Study Tour to California.

#### 4. Sustainability Update

Updated policies have been signed off and are on the website. The recent survey sent out by Sue Lightfoot has had a good response and as a result she will be focusing on plastics, climate change and food waste. Legislation on single use plastics is up and coming. On the subject of Sustainability Development Goals (SDG), Sue Lightfoot will be focusing on all of these but Mandy asked if people wanted to pick out some which are more relevant to them. Everyone could pick out perhaps 3 and we can go with the Top 5. Secretary to compile a list.

**Action: Secretary**

#### 5. WRAP Presentation

Oliver asked for any ideas or recommendations to support this aim. A copy of this presentation is included with the Minutes.

#### 6. WashR Trials

A link to the video had been circulated. Trials would be taking place between June and December 2021 if any member would be interested in participating. We will be circulating a spreadsheet for members to populate if they are interested. David was of the opinion that it would be NatWest Bank who are doing the first trial. There is no cost involved at this stage.

#### 7. Members' Hot Topics

##### *LSE*

Karen asked if anyone was using the Kitchen Waste Management System. Mandy replied that the new Waste agreement will renew in July if she could wait until then. There was also a discussion as to who was using the "Too Good To Go" App.

##### *Cardiff*

Annabel replied that Cardiff are currently using this App as from January 2020 and it works very well. Their Chef can change this over their phone. This only gets used by staff and students. Carly commented that Aston have looked at this. Chester have done their own in-house thing and internally advertised it through their SU. They have now opened it up to staff as well for people who are struggling in the current climate.

##### *South Devon*

Matt advised that at South Devon they have just launched their 10 Year Sustainability Strategy. The SDGs are high on their agenda and very important to the FE sector as a whole. Their aim is to have a zero carbon footprint.

##### *Winchester*

They currently calculate all their weights through the Humane Society. They also calculate their greenhouse gases on all dairy, meats and non-dairy based options. This is done downloading all the information from Saffron into a spreadsheet.

They have around 3,000 lines so there is quite a lot of stuff on there. They are considering maybe getting an intern to do this work perhaps once a year.

If they are using TUCO products and have a net weight for, say a case of beans, that would be a lot more helpful, so definitely a case for TUCO to get involved.

*Harper Adams*

They do fill in the Guardians of Grub forms and the Chefs have got much better at doing this.

Mandy will look into the possibility of ProcureWizard including the weight of the packages.

**Action: Mandy**

## 8. Any Other Business

Members discussed the Too Good To Go App which listed products at the end of their shelf life and students can purchase them at reduced prices. Cardiff are using this and it is working really well as you can completely control it yourself as to when you make the products live to order. The Chef can adjust such things as the number of portions. This would be better suited to a city centre campus rather than one such as Harper Adams. Carly has looked at this at Aston. They were concerned that you had to commit to having food waste at the end of the day but this is not the case so they may look at re-visiting this. Chereese was under the same impression also.

Mandy asked if any members would be interested in sitting on the TUCO RSPO Sub-Group. She asked Ian how he found the food waste system at Chester which measures how much waste is going through there. Ian felt that it was an excellent investment.

Winchester are using a company called Chef's Eye which weighs and photographs all the waste coming out of the kitchen. They have recently reinstated it after a break over summer due to Covid. It is middle of the range in price.

## 9. Date and Venue for Next Meeting

Suggested date for our next meeting would be mid-February.



Department  
for Environment  
Food & Rural Affairs

Ground Floor, Seacole  
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London SW1P 4DF

helpline@defra.gov.uk  
[www.gov.uk/defra](http://www.gov.uk/defra)

To Courtauld signatories

**Your ref:**  
**Our ref:**  
**Date:** 17/03/21

Dear Courtauld signatory

## Consultation on a new Waste Prevention Programme for England

I am pleased to inform you that the consultation on the new Waste Prevention Programme for England will be published tomorrow, Thursday 18<sup>th</sup> March.

The consultation seeks to agree a programme which helps with this Government's strategic goals of reducing greenhouse gas emissions and achieving Net Zero, protecting our natural capital, addressing our resource security, and creating jobs and growth, through increasing our resource productivity and minimising waste. Considering that studies show that resource usage - extraction, production and processing - leads to around 50% of global GHG emissions and 90% of the impacts on biodiversity and water, increasing the efficiency with which we use materials is of vital importance. Waste prevention is a fundamental way of achieving greater resource efficiency, and of importance to industrial emissions, explained in our [new industrial decarbonisation strategy](#) released today, and Net Zero more generally.

The purpose of this new Waste Prevention Programme is to build on the over-arching framework of the Resources & Waste Strategy with specific regard to shifting action up the waste hierarchy, setting out a more detailed set of actions with a sectoral dimension. This includes showing how we propose to use the new powers we are seeking in our landmark Environment Bill, on resource efficiency and waste.

The Programme not only sets out plans for action by relevant government departments, but also seeks to drive action by industry by setting out the case for change, identifying key sectors, and the actions that would make a significant difference in those sectors.

The programme includes three building blocks of a more resource efficient, circular economy: Designing out waste; Local systems & services; Data & information. We then set out a case for action in seven key sectors: construction, textiles, furniture, electronics, food & plastics. These sectors have been chosen because of the amount of waste they

produce, the associated carbon emissions, and other environmental impacts such as water pollution.

Yours sincerely

**Maya De Souza**

Head, Resource Efficiency & Waste Prevention Team

**\*\*\* UNDER STRICT EMBARGO AND SUBJECT TO CHANGE UNTIL  
10AM TUESDAY 18<sup>TH</sup> MAY \*\*\***

***WRAP's first Food Waste Action Week alerts UK citizens to the link between  
wasting food and climate change***

- **Nearly half** of those who saw Food Waste Action Week 2021 messaging reported either doing something different to reduce food waste or planning to in future.
- Building on 2021's success, **Food Waste Action Week 2022 dates announced - 7th to 13th March** - organisations urged to sign up.

Not wasting food was high in the public mind during the inaugural [Food Waste Action Week 2021](#). Partnering with celebrity cook, TV presenter and author Nadiya Hussain, Food Waste Action Week tackled food waste to help save the planet.

Spreading the message that **'Wasting Food Feeds Climate Change,'** the Week set the British public a **#FoodWasteActionChallenge** to help reduce their household food waste. One in three UK adults heard or saw messaging about food waste during this first annual week of action, delivered by [Love Food Hate Waste @lfhw\\_uk](#).

More than 135 businesses and organisations gave their support during the week, helping drive awareness nationwide through an array of public and social media activities that generated more than half a billion opportunities to see the campaign across all channels, including PR circulation and viewership. The centrepiece for the campaign was the [hero video](#) and hard-hitting social media graphics.

Plans are now underway for what Love Food Hate Waste confirms will be an annual event. **Sarah Clayton, Head of Citizen Behaviour Change at WRAP**, *"Food Waste Action Week 2021 was an incredible success, especially considering the backdrop of the continuing pandemic. I thank all the businesses and organisations involved for their commitment during the Week, helping citizens make the link between climate change and wasting food.*

*"Wasting food is an issue that impacts us all, and we are all part of the problem. Our hope for this Week was to empower more people to be part of the solution – and it has. The fact that almost half of people who came across messaging about Food Waste Action Week have changed or plan to change their food waste behaviour is a great example of this. We are looking forward to making **Food Waste Action Week 2022** an even greater success".*

Food Waste Action Week encouraged people to adopt behaviours that help them make the most of the food they buy, for example, portion planning, correct storage and being creative with leftovers. The nation was set the challenge to share experiences of cutting food waste to as near to zero as possible, with tips posted across social media to help make food go further, and last longer, with competition prizes to be won.

With support from celebrity ambassador **Nadiya Hussain**, the campaign generated nearly 120 pieces of social content in total, helped by an army of social media

influencers speaking to an online audience of more than two million people. The Week became the centre of news agenda as well, with 114 separate reports including 29 pieces of national news coverage, and 36 broadcast interviews including **The World Service, BBC Breakfast, BBC News, ITV News, Channel Five News** and **Loose Women**.

[Forty strategic partners and many supporting partners](#) also helped generate a wealth of activities to drive home the message that *wasting food feeds climate change*. Full details can be seen on the Food Waste Action Week 2021 [highlights video](#), and included actions such as Food Waste Action Week tips on in-store digital screens, competition prizes, livery on collection lorries, recipe videos and videos to show the resources that go into producing our food. With many company blogs, and over a thousand activities including tweets, webinars and articles from local authorities and universities, to the finance sector all helping to reach a huge audience and remind everyone that *Wasting Food Feeds Climate Change*.

Food Waste Action Week also joined forces with the hospitality and food service sector, with many businesses and organisations supporting the Week and sharing WRAP's hospitality-facing [Guardians of Grub](#) campaign.

The Food Waste Action Week 2021 [highlights video](#) will be shared this month to illustrate its success and build momentum for **Food Waste Action Week 2022**, now confirmed for **Monday 7<sup>th</sup> to Sunday 13th March 2022**.

WRAP urges business to make sure this 2022 date is in their diary, so they too can start planning and be a part of the next high-profile citizen behaviour change campaign to reduce wasted food at home. To find out more and register your interest in getting involved as a partner, contact [lfhw@wrap.org.uk](mailto:lfhw@wrap.org.uk) In the meantime, head to Love Food Hate Waste's Instagram [@lfhw\\_uk](#) for more inspiration on how you can support amplification of our key messages to citizens to help them reduce their household food waste.

Ends

- **Food Waste Action Week 2021** was designed and delivered as part of the Love Food Hate Waste campaign, managed by WRAP. It's aim was to address the disconnect between the high percentage of UK citizens concerned by climate change (81%), and the lower number who connect food waste as a contributing factor of global warming – 32%. The Week focussed on engaging with all UK residents aged 18 – 54, particularly those aged between the ages of 18-34 during which significant life challenges can occur that commonly trigger food waste; such as moving out of home and cooking for oneself for the first time, busy social and work lives with unpredictable last minute changes, or becoming parents. The campaign also targeted Hospitality and Food Service sector employees.
- **WRAP** is a global NGO based in the UK. It is one of the UK's top 5 environmental charities and works with governments, businesses and individuals to ensure that the world's natural resources are used sustainably. It is the charity leading the Courtauld Commitment, the UK Plastics Pact (a world first) as well as **Love Food Hate Waste**, Guardians of Grub, the Sustainable Clothing Action Plan, Textiles 2030 and Recycle Now. WRAP works collaboratively and develops and delivers evidence-based, impactful solutions to reduce the environmental cost of the food we eat, the clothes we wear and the plastic packaging we use. Founded in 2000 in the UK, WRAP now works around the world and is a Global Alliance Partner of [The Royal Foundation's Earthshot Prize](#).
- **Contact** Frances Armitage, Media Relations Specialist: [frances.armitage@wrap.org.uk](mailto:frances.armitage@wrap.org.uk) Tel: 07971 656172  
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## The Sustainability Show

### Creating a festival to inspire, educate and explore the opening world of sustainability

There is a general consensus that sustainability will become one of the primary agendas for all companies following the pandemic. Already many VCs and investors are openly stating that they will not invest in companies who do not possess a strong sustainability programme in action. At the same time, major contracts too will be awarded on sustainability strategies as it impacts too on how the client concern is perceived by their own investors and clients. No longer is the discussion just about good words but about real actions and deeds and, of course, this creates a whole new dimension as many companies are turning round to ask “what can we do on a practical level to make change?” and “We still have much to learn on the subject; where can we go?”

This could be one of the most exciting periods of genuine change to take place across all four pillars of sustainability:

- Environmental
- Economic
- Social
- Cultural

Our aim is to create a festival-style event in both London and in Edinburgh, to openly engage both B2B and B2C on the issues. The idea would be to create a two day festival show which brings together diverse concepts but one which are all central to the key topic of sustainability. These can include:

- Food plays a key role in breaking down social barriers and in bringing people together effectively
- The importance of tradition including dance, music, art, culture and tradition
- The importance of business possessing a strong eye on sustainability in their models and in communities
- Economic sustainability – what does this mean?
- Social sustainability – how do we support communities and society far better?
- Energy sustainability – what is the innovation?
- Environmental sustainability – how can we inspire change and value the natural world?

The aim of the festival would be to bring together the serious together with arts and culture to engage audiences of all ages and groups.

As we stand, there are no other event that tries to combine the cultural and tradition/arts, business and environmental and social. It would be unique.

Too often many across as lecturing on the topic but really the aim of the shows is to bring real live experiences, lessons and innovation to life. The shows would seek to educate and inspire people to think differently.

- We are presently in discussions with an Italian Food Show named “Vegetarian Chance” which was founded the Michelin Star chef Pietro Leeman and the journalist Gabriele Eschenazi over bring the show to London. The Italian show was founded in Milan in 2016 and has been a great local showcase. Now the idea is to bring some of the leading chefs, nutritionists and food thinkers together in the UK. <https://youtu.be/YxmgQ1foCUQ>. The idea is to create a contest for great chefs from across the world to come together to showcase their skills and discuss food.
- How will the supply chain change? Will operators buy directly from farms and how will this impact on models? How will purchasing change?
- It is argued that carbon emissions from the supply chain is 11.4x greater than company operations. How can this be re-dressed?
- Businesses will be expected to build strong economic pillars for sustainable across for the long term. Business will be more transparent, work patterns will change as will the workforce. Will economic plans and expectations change?
- How is the consumer changing in habit and behaviour?
- How will the use of energy change?
- How will resorts, towns and hotels start becoming champions and ambassadors for their historic traditions, recipes, artisans and local businesses?
- The concept of community has once again come back to the fore. A few years ago, all were talking about global economies but this trend has seen a reversal as many want to see greater investment in communities and localism. Many millennials are more motivated to focus on local issues than global issues.
- Environmental change is clearly a central topic. How can mind-sets change and be inspired to change? What can be done within all businesses and communities?
- How will cities adapt and change?
- How will services change?
- There has been an 80% increase in investment into social initiatives. What will the society of tomorrow look like and how do we work towards it?
- Quality of life and well-being
- How do we develop the talent for tomorrow?

Our aim, with the shows, is to create a “story” and approach which does engage, inspire and educate. We are also talking to artists re potential art exhibitions, photographers and to film makers. Again the aim is to engage via all senses but also deal with the hard issues.

Our thinking is to host an event in Q4 this year which acts a fore runner for 2022 where we would like to host shows in London and also in Scotland. Our aim is to start working on this project now so we have a year’s lead-in towards the first major show and 8 months into the initial event.

**Loopcycle** ([www.loopcycle.io](http://www.loopcycle.io)) is a young innovative business with resource recovery at its heart, but for manufacturers, those within the supply chain and end users it is much more. It is recognised that the take make and waste processes and practices of all businesses has to stop and needs to be replaced by more circular methods. Having identified the waste issues of the food service equipment supplies industry, Loopcycle joined the FEA in December of 2020 and has designed a unique platform for every element of the supply network. Earlier this year they began work with manufacturers who see change as needed and achievable. A growing number of manufacturers are factoring in resource recovery into their product design and manufacture and an increasing amount of hospitality businesses are recognising the commercial and operational value of the Loopcycle platform. The recovery of either valuable key components, or indeed the products themselves, opens up the opportunity to create repeated use hybrid equipment with a controlled standard. Loopcycle is not alone in their belief that resource re-use and repeated lifecycle products are the future. The Government's 10 point plan for a Green Economy and DEFRA's Resource and Waste Strategy have a major focus on resource re-use.

I thought I might share a couple of extracts from these documents to highlight the path the Government will take. My recent dialogue with DEFRA indicates that there is also a very strong possibility that the WEEE compliance will be structured in such a way that resource re-use will not just be encouraged, it will be a requirement and end users will have a responsibility.

Extracts.

"A more circular economy will see us keeping resources in use as long as possible, so we extract maximum value from them. We should recover and regenerate products and materials whenever we can, giving them a new lease of life".

"High quality data, information and insights are essential for effective policy making. Work with tech firms to develop innovative digital solutions for tracking waste, and consult on options to mandate the digital recording and sharing of waste movement data"

I am convinced your members will see Loopcycle as a valuable partner in their drive for Net Zero and reading that Bristol, Exeter, Glasgow, Lincoln, Keele and Newcastle have committed to this journey has clearly begun in the education sector. With this in mind I'd very much like your relevant personnel to see and understand Loopcycle and the part it could/ will play in our futures when diaries allow.

Mark Witherington

NEMESIS BUSINESS COMMUNICATIONS

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## **WashR Re-usable cup cleaning station trials**

### **Introduction & request**

We are delighted to share an exciting opportunity to participate in pre-market trials of a new technology designed to address the challenge of cup waste.

WashR have developed a solution that makes it easier for people to use reusable cups, by providing dedicated cup cleaning facilities in locations convenient to the user.

WashR is a rapid cleaning station for cup cleaning on the go. Think of a water dispenser station that also has the ability to hygienically clean your cup in under 30 seconds, making it convenient for users to switch to reusable cups. Having secured an Innovate UK grant to develop WashR, the team are currently finalising the design and preparing to conduct testing with its partners NatWest and University of Strathclyde.

WashR have reached out to TUCO to generate interest within the member group, to participate in a fully funded pre-market trial of WashR between June & December 2021.

We currently have a prototype in Manchester at NatWest, with very positive feedback. We plan to give University of Strathclyde an opportunity to trial in July and will be able to share the feedback from this trial, it would be great to share with your members.

Our plan is to conduct further trials of the final product in October/November, and we hope to be able to offer a trial with some TUCO members who had raised an interest with yourselves.

**Lesley Thomson**  
**WashR**

<b>Sustainability</b>	<b>Critical Success Factors</b>	<b>Action/Resource Requirements</b>	<b>Priority H/M/L</b>	<b>How</b>	<b>Date</b>	<b>Responsible</b>
<b>VISION</b> To be nationally recognised as the lead voice on sustainability within our sector	<b>TUCO Sustainability Group (TSG)</b>	Maintain TSG to ensure collaboration continues and sharing best practice.  Ensure guest speakers are appropriate.  Meetings should be relevant and meaningful with documented inputs and outputs	High	Continue in short term with online meetings. Sustainability Manager and Chair to agree agenda.  Share minutes and actions from meetings with TSG and broader members.  Ensure Sustainability is an agenda point on Board meetings	Minimum of quarterly	TSG Chair & Secretary
	<b>Sustainability Policies</b>	Policies reviewed at least annually or when change in legislation or processes	High	Review legislation to ensure legal compliance. Collaborate with other procurement groups, where appropriate, to ensure consistency of message and share best practice across consortia	At least annually	Mandy Johnston TSG
<b>INTENT</b> Supporting sustainable actions within TUCO	<b>TUCO Sustainability Accreditation</b>	Create a robust TUCO specific accreditation linked to Procure Wizard.	High/ Medium	This project is being placed on indefinite hold.		
	<b>MSC</b>	Encourage members to sign up to TUCO MSC Coc  RSPO: Continue with RSPO membership and gain group certification	Medium	Actively promote TUCO MSC certification to TSG and broader members.  Aim to increase membership by 20% YoY.  Complete annual audits.	Ongoing	Hannah Myton  Board & TSG
	<b>RSPO Group Accreditation</b>	Set up a Group Accreditation of RSPO	M	This project has been placed on indefinite hold.		

	<p><b>Collaborate with external agencies and memberships</b></p>	<p>Continue to collaborate with WRAP, EAUC, EFECA, HEPA Responsible Procurement Group.</p> <p>Establish links with key influencers in sector and wider industry.</p>	<p>High</p>	<p>Play active part in work group and communicate outcomes and actions to TUCO board and members</p> <p>Play active part in UKUPC Responsible Procurement Network</p> <p>Understand PS100 objectives and communicate to members how to support, through work with FOE for example. Make resources available to members to enable them to fully support these initiatives. Encourage members to produce Sustainability best practice case studies and promote to all members.</p> <p>Identify the key influencers working with the sustainability group and Splash.</p> <p>Involvement with national debates</p>	<p>Ongoing</p>	<p>TSG chair</p> <p>Mandy Johnston</p> <p>Nicoler Mellor</p>
	<p><b>NET Positive</b></p>	<p>Continue the work with NET Positive Futures.</p> <p>Support suppliers in evaluating their action plans at CRM meetings</p>	<p>Medium</p>	<p>Review supplier Susty action plans at Category Manager CRM's.</p> <p>Support suppliers, especially SME's, in how to achieve their goals</p> <p>Take an active part in NET positive working group.</p>	<p>Review in line with Category Manager CRM's</p> <p>Ongoing support of SME's</p>	<p>Mandy Johnston &amp; Contracting Team</p>

				<p>Communicate updates to Board and Members.</p> <p>Review suppliers that have and have not signed up to NET Positive and encourage them to do so to create a sustainability action plan.</p>	<p>Update board monthly on actions and progress</p>	
	<b>Communicate with members</b>	<p>Engage with members to identify initiatives.</p> <p>Communicate via Community Forum</p> <p>Share global, national and sector news and insights with members on a regular basis</p>	Medium	<p>Update and refresh website content</p> <p>Produce magazine articles and promotional material showcasing the benefits including ethical and financial benefits.</p> <p>Create a regular Round Up of Sustainability news and insights and share with members via Community Forum</p>	<p>Update as and when required</p>	Anj Caddies
	<b>Training and Awareness</b>	<p>Work with industry experts to create appropriate webinar on Susty subjects e.g. Plastic, Waste reduction</p>	Medium	<p>Determine key members Sustainability objectives</p> <p>Produce a short Sustainability survey communicate results</p> <p>Create webinar on two key subjects each year with key influencers, internal and external stakeholders.</p>	<p>Plastic – Spring 2021</p> <p>Waste/ another – Autumn 2021</p>	Mike Haslin & Sarah McLoughlin
	<b>GHG Calculator</b>	<p>Update methodology and emissions factors.</p> <p>Promote to members</p> <p>Develop tool to link with TUCO Online.</p>	Medium	<p>Update completed.</p> <p>Revisit costs to enable members to on save data.</p>		Mike Haslin & Anj Caddies

	<p><b>Scope 3 emissions</b></p>	<p>Work with industry experts to establish a common format, methodology and emission factors.</p> <p>Include in supplier tender questionnaires</p>	<p>Medium</p>	<p>Continue work with UKUPC RP forum, Courtauld forum and EAUC.</p> <p>Determine common methodology and framework.</p> <p>Work with Category Managers to include appropriate Scope 3 questions in Framework tenders</p> <p>Support SMEs' via NET Positive to include this information where possible</p>	<p>Ongoing</p> <p>Spring 2021</p> <p>Summer 2021</p> <p>Spring 2021/ ongoing</p>	<p>Nicola Mellor &amp; Contracting Team</p>
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