

## CH&CO retains top three-star Food Made Good rating

3 years ago



CH&CO has retained the maximum three-star Food Made Good rating from the Sustainable Restaurant Association (SRA).

The top rating has been secured across the diverse catering and hospitality business – that operates at over 900 sites across workplaces, education, healthcare, destinations, venues, Livery and events in the UK and Ireland – with the overall score attained increasing by 4% to 74%.

The SRA Food Made Good rating framework measures sustainability across ten areas under three key themes of sourcing, society and environment.

CH&CO became the largest and most diverse contract caterer to be awarded the top rating by the SRA in 2018 and it has continued to work in partnership with the association to evolve and improve practices as part of its long-term sustainability strategy.

CH&CO performed exceptionally well under the society category, scoring an impressive 90% for Treating Staff Fairly (an increase of 15%) thanks in part to the introduction of its new family-friendly procedures with enhanced family benefits for all employees. It also achieved an incredibly high score of 95% (up 9%) for Support The Community.

In the report under treating staff fairly, the SRA stated: “Such an impressive score in this section which is testament to the diversity of ways that you innovate to improve the wellbeing and overall employee experience at CH&CO.”

CH&CO also scored very well under Waste No Food (80%) and Source Fish Responsibly (82%)

demonstrating its ongoing commitment to progression in these areas.

Clare Clark, Sustainability Business Partner, CH&CO, said: “We’re incredibly proud to have retained the top three-star rating from the SRA. The past two years have been exceptionally challenging in the hospitality industry so the fact that we have been able to continue to improve our sustainability practices and gain significant advances in our scores is testament to the dedication of our teams and the culture of sustainability that we are cultivating.”

“It’s important that we also share our learnings and know-how through the Food Made Good Online Community to encourage and help others to be more sustainable. We are, for example, working with the SRA on a case study outlining our journey to achieve our fantastic society scores.”

Allister Richards, COO, CH&CO, added: “The SRA’s Food Made Good rating is known throughout the industry as the benchmark for sustainability, so to have retained the maximum rating so convincingly is fantastic and real credit to our ESG practices and our teams. It’s especially pleasing to have scored so well in the society section. Our people and the communities in which we work are very important to us and for this to be recognised is fantastic and sends a clear message that our people are valued and we are a great company to work for.

“We are not resting on our laurels. There is always more to be done and learn and we are committed to continue on our journey of operating responsibly and sustainably and doing the right thing to help protect our planet. Working in partnership with the SRA we are sure that we can continue to make great strides forward.”

Juliane Caillouette Noble, SRA’s Managing Director, said: “Ever since CH&CO started working with the SRA we’ve been impressed with the company’s commitment to constantly do more. In such a competitive market as contract catering, it can be easy to cut corners. CH&CO has demonstrated, with its recent Three Stars in our Food Made Good Sustainability Rating, that it’s possible to source, prepare and serve food that’s good for their customers, the planet and the bottom line.”