

Restaurant Associates awarded top 3 Stars Food Made Good certificate

4 years ago



As part of Restaurant Associates Climate Net Zero commitment by 2030, they have been putting in the work towards their long-term and ongoing goals of reducing not only their carbon footprint but also their environmental impact.

Working in collaboration with the Sustainable Restaurant Association (SRA), they have just been awarded the top 3 Stars 'Food Made Good' certificate.

SRA criteria include sourcing, society and environment, with Restaurant Associates scoring particularly well in 'celebrating local and seasonal produce'; 'treating staff fairly'; 'supporting global farmers'; 'sourcing fish responsibly' and 'wasting no food' getting top marks across all parts of the business.

Head of Culinary, Ben Harman says "We are passionate about not only 'doing the right thing' but making it easier for our guests to make 'planet-friendly' choices. We are committed to operating responsibly. Nurturing our environment, positively contributing to the communities we inhabit, taking an active role in creating healthier food for healthier lives and ensuring we manage essential resources carefully, source sustainably and ruthlessly reduce waste."

In light of this, Restaurant Associates are set to continue and improve upon its pledges to sustainability throughout 2022 as it continues to raise the bar on sustainability matters across the industry.