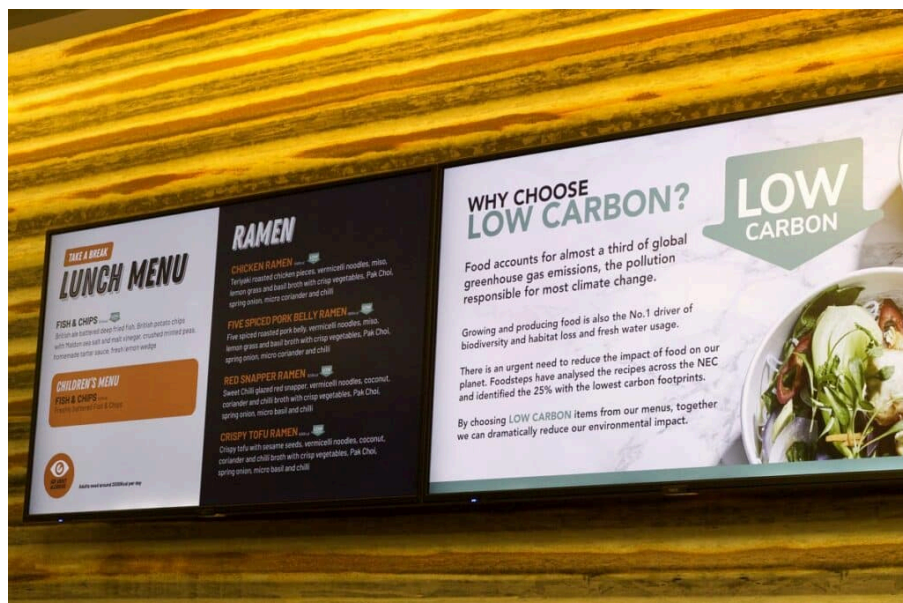


## In The News | 23rd September 2022 | Latest Facilities Management News

3 years ago



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Welcome to InTheNews - covering all the FM news you may have missed over the last week:

At the halfway point of a groundbreaking six-month trial of a four-day week pilot programme in the United Kingdom, data points and qualitative feedback are flowing in.

The indicative research being gathered by 4 Day Week Global reveals a general tenor of positive experiences alongside valuable lessons for some organisations that are striving to change decades of ingrained work cultures and systems. More than 3,300 employees are getting a paid day off weekly through the course of the trial.

4 Day Week Global CEO Joe O'Connor says, "Essentially, the organisations in the United Kingdom pilot are laying the foundation for the future of work by putting a four-day week into practice, across every size of business and nearly every sector, and telling us exactly what they are finding as they go."

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*In catering, [Amadeus](#) has introduced the labels at the NEC and ICC, in a partnership with food technology and sustainability specialists Foodsteps.*

The trial is assessing the carbon impacts of 1,800 recipes sold at the venues, labelling dishes as low carbon footprint on its menus. The project comes in collaboration with a study conducted by the West

Midlands Combined Authority (WMCA), who funded the project, and the University of Birmingham (UOB) on food sustainability labelling and behaviour change.

It is the latest move in Amadeus' ambitious sustainability strategy, working to drive down carbon footprint across its venue portfolio, which also includes the Vox and Birmingham's two live music arenas, Utilita Arena Birmingham and Resorts World Arena.

Elsewhere, six new apprentices, aged 16 to 18, have been appointed and undergone their induction to a new apprentice academy, following news of its launch by Sodexo Live! and Michelin-starred chef Raymond Blanc OBE in February 2022.

The [Sodexo Live! academy with Raymond Blanc](#) was set up with the aim of discovering, fostering, and launching the next generation of chefs from the greater London area into rewarding careers in the kitchen.

Ben Dutson, food innovation director, Sodexo Live! said: "We want to spread the word about the fantastic experiences and opportunities available at Sodexo Live!, and we're hoping that this course will inspire the apprentices to pursue rewarding careers in the kitchen."

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In appointments, [phs Wastekit](#) has expanded its strategic development team as the business continues to grow across the country.

Mark Little has been appointed as business development manager, tasked with developing large-scale national business opportunities.

Jason Smith, Managing Director at phs Wastekit, said: "We are continuing our expansion plans across the country with a very specific and strategic direction. We have a fantastic team and the best equipment on the market and having Mark on board gives us the extra focus we need to drive the business even further forward."

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