

Welsh hospitality industry joins together to discuss sustainable future

2 years ago



Compass Cymru and UKHospitality – Cymru brought together leaders from across the Welsh hospitality industry to host a day of discussion about the sector's sustainable future.

The event, *The Welsh Hospitality Industry – Our Sustainable Future*, took place on 18 April at Principality Stadium in Cardiff. The day kicked off with an address by Kate Nicholls OBE, chief executive of UKHospitality, about the industry's ability to create a force for sustainable change, and was followed by a presentation from Dr Vincent Walsh on circular and regenerative food futures and how farming practices can reduce food waste.

Four industry panels took place throughout the event, covering multiple topics to touch each area of Compass' business. The first panel included updates on Compass' sustainability journey, its practices, and focus on carbon measurement and reducing food waste; followed by experts from the industry and public sector who explored sustainable procurement practices and the Welsh Government's support for the hospitality industry.

Leaders from facilities management discussed growing demand from clients to detail carbon emissions and social value, and the importance of understanding what sustainable choices are available in the sector. The final panel featured representatives from the farming, food supply and culinary world, including Compass Cymru culinary ambassador Bryn Williams, who discussed thoughtful menu development that considers a data-driven approach to carbon emissions and nutritional value, and the importance of training the next generation of chefs to have a skillset that can accommodate cooking seasonally.

Jane Byrd, Managing Director of Compass Cymru, commented: "Our first-ever sustainability event was a great success and it was fantastic to be surrounded by brilliant colleagues and hospitality professionals who are engaged in making change. Hospitality is at the heart of community protection and it's up to all of

us to breed a culture that is committed to sustainable practices from top to bottom, and that understands all of our small changes will eventually lead to big results.

“Collaboration and communication are key to this change, which is why it’s so important to bring people together at events like this. Sharing learnings and best practice can inspire others, and we all develop and grow with the support of those around us. There were some great takeaways that I hope will be rolled out by attendees over the coming months and years, and I can’t wait to see the results.”

Compass Cymru is part of Compass Group UK & Ireland, the UK’s largest food and support services firm. It launched as a distinct business within the Group in 2021 with the aim of supporting the Welsh hospitality industry, championing local suppliers, and fostering the next generation of talent.