

# ISS and Coolfood launch world-first with low-carbon school meals

2 years ago



**Low-Carbon Meals Launch in U.K. Secondary Schools**

This fall, ISS will begin offering plant-rich, low-carbon meals certified by Coolfood in 11 secondary schools across the U.K.

More than 9,250 students will have the chance to make a daily difference for the planet with their meal choices.

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[ISS](#), a leading workplace experience and facility management (FM) company, is launching a new low-carbon initiative into its secondary school menus in the UK, working alongside partner Coolfood — an initiative run by not-for-profit organisation, World Resources Institute (WRI) — to cut food-related emissions across the education sector.

Some of the new meals were unveiled at a launch event at Outwood Academy in Freeston, West Yorkshire last week, with pupils and teachers in attendance to sample the food offerings, which will become key part of ISS's Autumn 2024 secondary school menu in the UK.

It sees ISS become the world's first organisation to launch plant-rich meals certified by Coolfood as low carbon in a secondary educational setting, with over 9250 pupils a day across an initial 11 secondary schools being eligible to receive the meals.

Coolfood has analysed ISS recipes, and meals that boast a 38% lower carbon emission rate than the average school dish will now feature the Coolfood menu badge to help students quickly spot low-carbon choices.

The initiative announcement comes a year on from ISS first teaming up with Coolfood to lower the carbon emissions of food at sites across the business, having signed up to the [Coolfood Pledge](#) to reduce carbon emissions. The partnership has since extended, with the certification badge-specific meals now available within healthcare and other industry settings.

Coolfood uses science-based methods to help food service providers around the world lower the climate impact of the food they serve. In keeping with ISS's 'Small change, big impact' approach, the meals

demonstrate how simple it is to make significant changes by effortlessly swapping meal choices, reducing the climate footprint of schools and empowering young people to help build a more sustainable future.

The menus will officially launch across applicable secondary schools in the UK on November 4.

Linda Cregan, Head of Food Sustainability & Education Catering at ISS UK & Ireland, said: “We’re delighted to finally reveal the launch of Coolfood meals across secondary schools in the UK. It is incredibly exciting to be delivering an industry first through these meals, working with the WRI to initiate change through the delivery of low carbon meals within education.

“This initiative will above all help to reduce the climate footprint of schools and empower young people to help build a more sustainable future through the food choices they make. We’re already delighted with the feedback from our launch event, and can’t wait to bring such a wide variety of delicious, plant-rich, and expertly crafted recipes to school tables nationwide.”

Jenny Arthur, Head of Coolfood at WRI, said: “The food system is responsible for one-third of all planet-warming greenhouse gas emissions. By making small changes to incorporate more plant-rich foods into our meals, we can have a significant impact on reducing our carbon footprint.

“Coolfood is committed to educating young people about the importance of sustainable choices, empowering them to understand how the choices they make every day can contribute to a more sustainable future.”