

BM spotlights Energy Efficiency Week

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BM Caterers is raising awareness of energy efficiency this month by introducing a number of initiatives to help customers reduce energy consumption and maximise efficiency while cooking. The foodservice company has produced six low-energy recipes for customers to make at home which will be displayed on posters at client sites, supported by social media and digital content.

The recipes have been designed to save energy by harnessing residual heat and employing passive cooking techniques, such as the residual heat in a hot oven even once it's switched off. They include 'passive pasta' with n'duja, mascarpone and peas; poached cod; residual heat-baked apples; chocolate tart; a slow cooker chicken stew; and a speedy scrambled egg shakshuka.

To raise awareness of Energy Efficiency Week, site managers have the opportunity to host a 'pedal to power' pop-up where customers can make their own smoothies by pedalling on a static bike, with the energy from their pedalling powering a blender.

In addition, BM has published a blog on its website detailing five ways customers can save energy in their kitchens, such as regularly defrosting the freezer, defrosting items ahead of time, and not overfilling kettles, which can have a huge impact on both energy consumption and spend over time.

The blog spotlights the Wonderbag, a product developed in South Africa which traps residual heat in a bag-like device to cook food safely while also saving energy.

BM is also developing its energy saving training resources for its teams with up-to-date tips on how to minimise energy consumption in commercial kitchens. Inspired by similar campaigns that have taken place in previous years, BM is launching these initiatives as part of its own Energy Efficiency Week taking place 20-25 January.

Elisabeth Ortiz Kuefler, BM's ESG lead, said: "Energy Efficiency Week represents a fantastic opportunity for



us to explore all the small ways we can make a positive environmental impact in our kitchens, saving energy and money without compromising quality.”