

Restaurant Associates achieves 3 stars in the Food Made Good Standard

1 year ago



[Restaurant Associates](#) has announced the renewal of their prestigious three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, the world's leading sustainability certification for the hospitality sector.

This certification, valid for another two years, saw Restaurant Associates awarded an extraordinary 90% score – one of the highest ever achieved in the foodservice sector. This milestone reflects the company's unwavering commitment to excellence in food, service and sustainability.

This remarkable accomplishment underscores Restaurant Associates' dedication to environmental stewardship and social responsibility, which are deeply embedded in their operations. The Food Made Good Standard evaluates businesses across three critical pillars: Sourcing, Society and Environment.

Key advancements that contributed to the impressive rise in its previous score from 78% to 90% include:

- Partnerships with impactful suppliers: A strong commitment to working with suppliers who champion environmentally and socially sustainable practices.
- Driving customer engagement: Implementing innovative initiatives to encourage sustainable choices among customers, fostering positive change at scale.
- Enhanced governance: Developing a robust framework of policies and risk assessments, ensuring operational excellence across all areas.

Industry Recognition

Juliane Caillouette Noble, Managing Director of The Sustainable Restaurant Association, praised this exceptional achievement: "This is something to be incredibly proud of. Their commitment to sustainability

was evident throughout the assessment process – demonstrated by their comprehensive policies, ambitious public commitments and the resources they’ve developed to educate, inform and inspire others. We hope this recognition helps the team at Restaurant Associates and the wider Compass Group celebrate their industry-leading approach to sustainable operations.”

Leadership Reflections

Luxey Dayanandan, Head of ESG at Restaurant Associates, shared her thoughts on this success: “We are incredibly proud to have retained our three-star Food Made Good rating with The Sustainable Restaurant Association. Being recognised for our sustainable practices across sourcing, society and the environment is a true accomplishment. This milestone inspires us to continue building on our progress as we move forward on our net zero journey.”

Looking Ahead

As Restaurant Associates enters 2025, their mission remains clear: to deliver extraordinary dining experiences that respect the planet and uplift the communities they serve. With sustainability at the core of their strategy, they are well-positioned to lead the industry toward a greener, more equitable future.