

## Cuisine Centre becomes first production kitchen to achieve “Green Kitchen Standard” certification

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[Compass One's Cuisine Centre](#) has achieved the prestigious Green Kitchen Standard certification for their sustainable kitchen practices – the first production kitchen to get the standard. The certification recognises caterers that are taking positive steps to sustainably manage energy, water and waste – demonstrating their commitment to better ways of working.

Awarded by the Soil Association, these standards assure customers that caterers are going a step further to minimise environmental impact. The Soil Association aims to transform the way people eat, farm and care for the natural world.

The Cuisine Centre has demonstrated its commitment to more sustainable practices, through a number of different initiatives and creating high standards across several areas within its operations. These include getting the most out of natural resources, for example by using 100% renewable energy within its sites. As well as reducing water and energy usage overall and having a food waste minimisation plan.

Compass' Cuisine Centre supplies over 14 million meals a year across sectors such as healthcare, schools, workplaces and the wider hospitality industry – this sustainable approach impacts every single meal produced. Achieving Green Kitchen Standard is part of Compass One's wider commitment to protect the environment and reduce its emissions.

The Cuisine Centre has a dedicated team, including Dietitians and New Product Development specialists, who are responsible for providing nutritious and delicious meals. The team produces 'Steamplicity', a

cooking system that uses fresh ingredients and steam cooks them within minutes. Plus, the recently launched 'Moreish' range, a high-quality, nutritious frozen concept, which locks in flavour, alongside chilled plated ranges. All the meals meet the nutrition criteria in the British Dietetic Association's Nutrition and Hydration Digest, which sets industry standards.

Rees Bramwell, Sustainability Director, Compass One commented: "This certification focusses on doing the basics brilliantly. We know the value that our natural resources have and this endorsement sends a clear message that we have solid sustainability practices in place – giving us the foundations to build on and progress even further. Our size and scale mean by taking positive steps to protect the environment, we can make a big impact, so it is brilliant to be able to pass these benefits on to our clients and customers too."

Greg Harrison, MD, Cuisine Centre commented: "We work hard to provide nutritious and delicious food to our clients and customers. What is important is that we do this in the most sustainable way we can, so to achieve the Green Kitchen Standard is an important milestone. This sets a clear benchmark that we are leading the way in everyday efficiency."

Caron Longden, Head of Business Development for Healthy and Sustainable Food at Soil Association says: "Becoming Green Kitchen Standard certified is a great achievement showing caterers at the forefront of combatting climate change by reducing environmental impact. Through implementing best practice, monitoring energy, water use and waste, as well as setting improvement targets, Green Kitchen Standard shines a light on your hard work and showcases caterers leading by example."