

Levy Unveils First Climate Impact Report: 'Serving the Future'

3 weeks ago



[Levy](#), a global leader in culinary experiences for events, sports, and entertainment venues, has released its inaugural Climate Impact Report, showcasing five years of transformative progress in sustainable foodservice.

Serving the Future: Our Journey to Sustainable Hospitality, celebrates people, planet and progress, outlining Levy's trailblazing work to embed sustainability into every corner of its business as it delivers exceptional hospitality across more than 60 iconic venues in the UK and Ireland.

Its strategy between 2019 and 2024 included swapping in more sustainable ingredient and consumables such as Notpla's seaweed-based packaging and flour from Wildfarmed; reducing red meat on its menus; shifting to plant-based desserts, increasing use of plant-based milk and cream; prioritising British produce from sustainable and regenerative suppliers and rolling out a large-scale sustainability education programme to empower its teams to drive 'lasting change from the ground up.'

Resulting in "industry-leading progress" key achievements include:

71.5% reduction in beef burger emissions (between 2019 and 2024), driven by switching away from beef burgers, and introduction of Levy's 50:50 burger (half beef, half mushroom).

28 tonnes of CO₂e saved by switching to seaweed-based packaging from Earthshot Prize winner, Notpla.

8.4 million reusable cups used, replacing single-use rPET cups.

86% of dessert items now plant-based, with over 60% of venues offering fully plant-based dessert menus.

414% increase in plant-based milk and cream (procured mass FY19-FY24)

And 7,500+ minutes delivering sustainability workshops to our teams.

Impacts were calculated in partnership with Foodsteps, Levy's carbon accounting partner.

Levy CEO Jon Davies (*pictured*) said: "Our first climate impact report is a celebration of what's possible when sustainability becomes a part of every Levy team member's muscle memory. We have set out to be leaders in sustainability in the hospitality industry and we are committed to continuing our trailblazing efforts. Our latest chapter shows that we can deliver both sustainability and business success at scale. And, as the report states: we really are just getting started."

Kevin Watson, Levy Sustainability Director said: "I am hugely proud of how we've embedded best practice into every corner of our business, from carbon labelling with Foodsteps to incentivising sustainable procurement. This is about changing how our whole business thinks and works. We will be judged by our actions. We have done a lot, we are delighted with the results, and we are now doubling down on our efforts for people and planet."

Future Focus

The report – which also covers Levy's work across community, charity, social impact and Inclusion & Belonging – also outlines the future for Levy's deep decarbonisation journey with a renewed focus on environment, nature and health.

Goals include a shift to wild venison as a sustainable red meat alternative and an open call to the alcohol industry to work together to reduce emissions in wines, beers and spirits.