

Hospitality Sector Environmental Targets

Winter 2022



This paper aims to incorporate the targets of the leading environmental sustainability organisations within the hospitality sector, notably, UKHospitality (UKH), the Zero Carbon Forum (ZCF), Waste & Resources Action Programme (WRAP), and the Sustainable Restaurant Association (SRA).

We recognise that many businesses will have set closer dates than noted within this document, and many will have broader challenges including those with franchise or similar business models that may take longer to achieve.

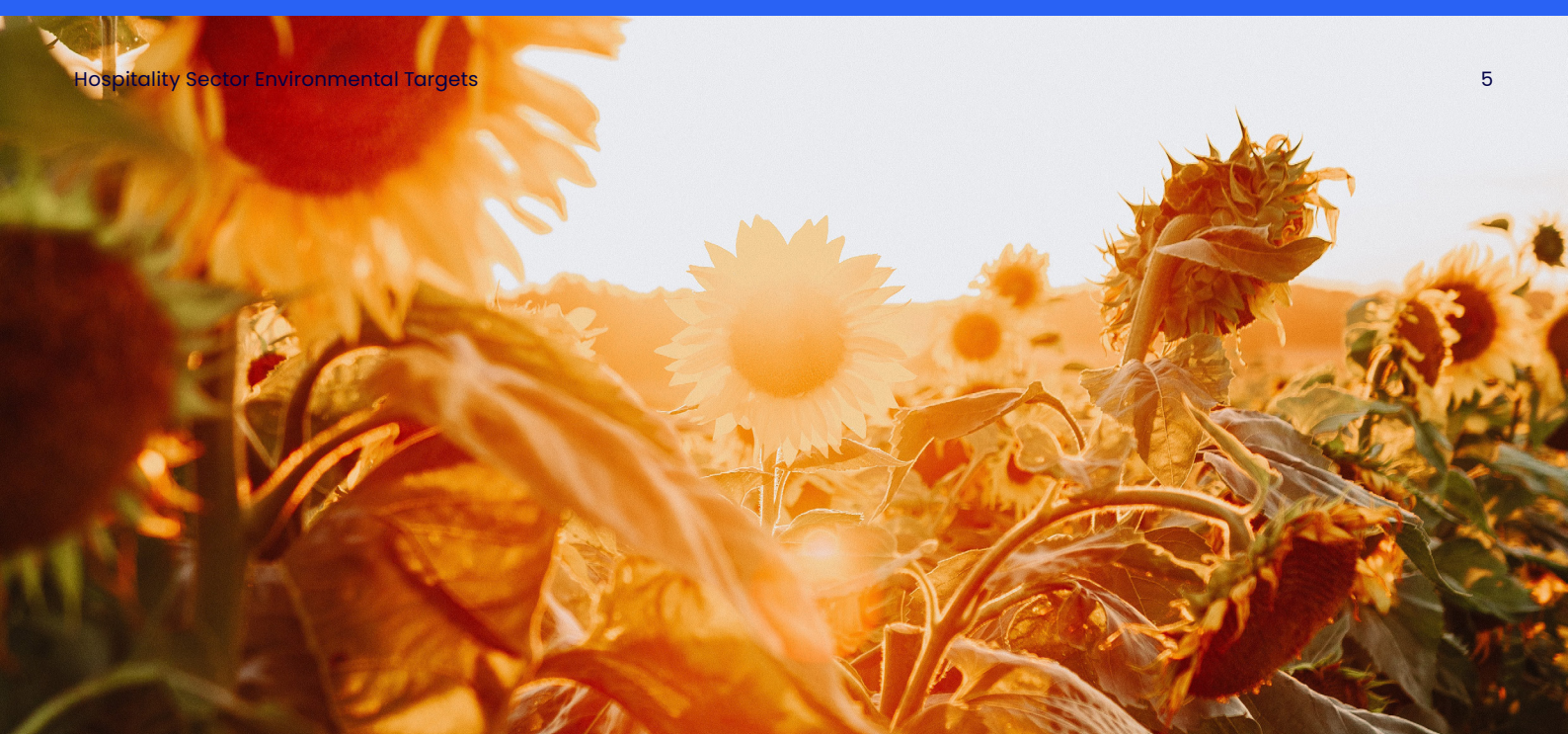
To deliver the commitments outlined in the environmental sustainability workstreams of the strategy, which are:

- a) Meet, create, and share best practice on environmental guidance to help businesses decarbonise supply chains and achieve Net-zero. (1 and 3).
- b) Reduce waste and single-use plastic consumption and work to ensure any recyclable waste that is produced is collected for recycling (2c). This includes working with the sector to repurpose, reuse and divert food waste (2a); support the sector to minimise use of single use items and packaging (2b,d,e,f); collaborating with local authorities to increase rates of recycling where usage remains (2c); promoting and supporting innovative wetland systems for breweries to reduce water waste (5c).
- c) Where applicable, the working group may choose to focus on additional commitments in order to achieve environmental sustainability in the hospitality sector. (4)

| Area | Goal | Date |
|--------------|--|------|
| 1. Energy | 1a. The overarching goal is to deliver a 50% absolute reduction in GHG emissions associated with food and drink consumed in the UK by 2030 (against 2015 baseline) (WRAP). | 2030 |
| | 1b. Achieve net-zero for scope 1 and 2 emissions (ZCF). | 2030 |
| | 1c. Achieve net-zero for scope 3 emissions (ZCF). | 2040 |

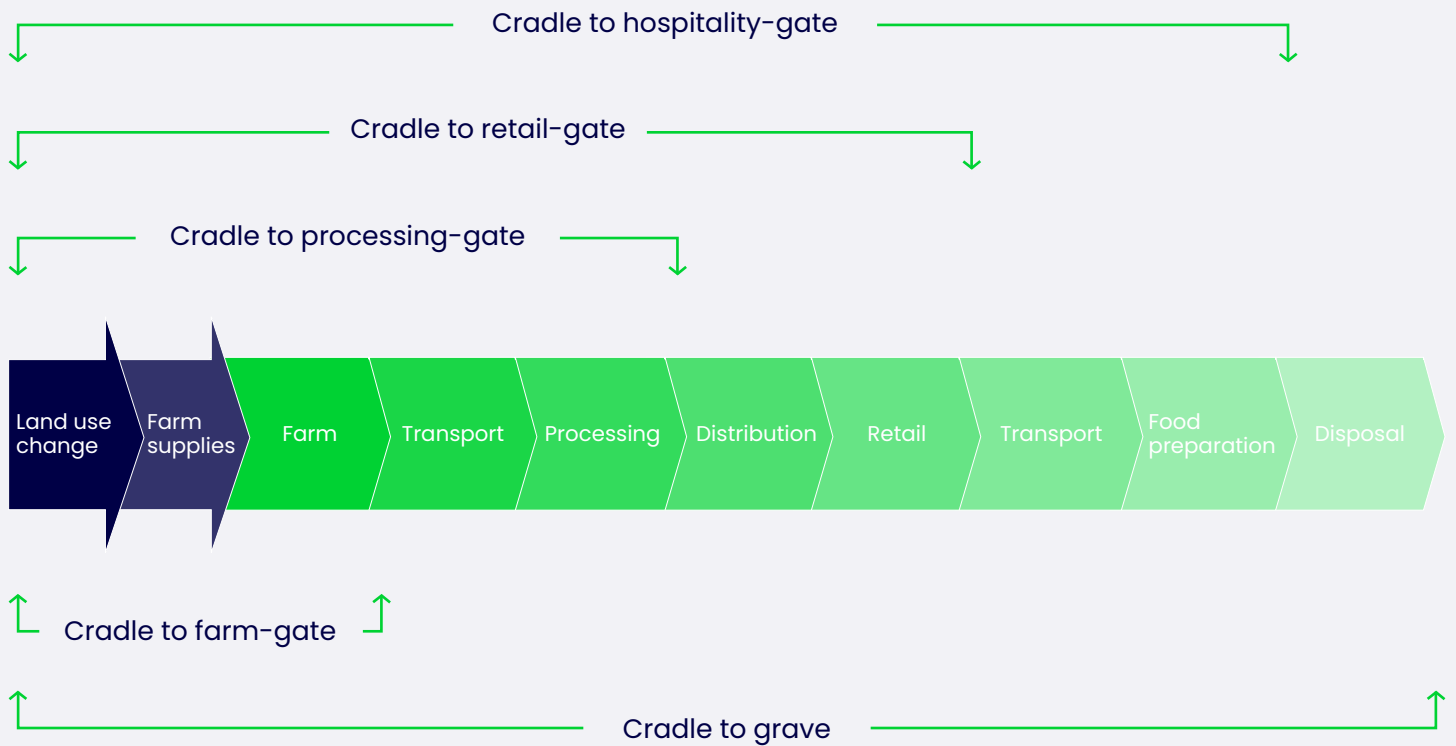
| Area | | Goal | Date |
|-------------|------------------------|--|------|
| 2. Waste | Food Waste | 2a. Businesses to achieve 50% reduction in food waste (WRAP) – Courtauld Commitment and UK Food Waste Reduction Roadmap Guardians of Grub . (note: SDG 12.3 – By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses). | 2030 |
| | Plastics/ Packaging | 2b. Eliminate problematic or unnecessary single-use packaging through redesign, innovation or alternative (reuse) delivery model (WRAP). | 2025 |
| | | 2c. 100% of plastic packaging to be reusable, recyclable or compostable (WRAP). | 2025 |
| | | 2d. i) Aiming to increase recycled content specified across all plastic packaging (WRAP). ii) 30% average recycled content across all plastic packaging. | 2023 |
| | | 2e. Businesses to adhere to the principles of the UK Plastics Pact, and encouraged to sign up (WRAP). | 2023 |

| Area | Goal | Date |
|--------------------------------|---|------|
| 3. Supply Chain | <p>3a. Businesses to work with suppliers to identify GHG reduction and removal opportunities, ensuring that suppliers give annual sustainability information of 70% of purchased goods.</p> <p>As initial first steps:</p> <ol style="list-style-type: none"> 1. Suppliers to provide consumption (volume) metrics of products supplied in invoicing/ reporting to enable Scope 3 emission calculations for hospitality operators, which in turn will inform reduction activities. 2. Hospitality Sector Suppliers asked to commit to forum roadmap dates of reaching net zero by 2030 for Scopes 1 & 2 and 2040 for Scope 3. 3. Develop a GHG reduction plan with Supply Chain. 4. Suppliers to commit to buying renewable energy in the next contract cycle. | 2030 |
| | <p>3b. Work with suppliers to design packaging for recyclability with the latest best practice guidance.</p> | 2023 |
| | <p>3c. Work with suppliers to conduct life cycle analysis on all packaging.</p> | 2025 |
| | <p>3d. (Repeat of 2a) Supply Chain businesses to achieve 50% reduction in food waste (WRAP) – Courtauld Commitment.</p> | 2030 |
| | <p>3e. At least 50% of fresh food sourced from areas with sustainable water management (WWF/WRAP).</p> | 2030 |



| Area | Goal | Date |
|----------------------------|--|------|
| 4. Biodiversity | 4a. Review of menus, to incorporate more locally produced goods, plant dishes and meet MSC, free range standards. | 2023 |
| | 4b. Work with your supply chain to ensure goods are responsibly sourced, protecting and enhancing biodiversity. | 2023 |
| | 4c. 100% meat, dairy and eggs, including as ingredients sourced to 'Better' standard (WWF). | 2030 |
| | 4d. 100% deforestation and conversion-free agricultural commodity supply chains (WWF). | 2025 |

| Area | Goal | Date |
|---------------------|--|------|
| 5. Water | 5a. 100% of seafood from sustainable sources (WWF). | 2030 |
| | 5b. Promote and support innovative wetland systems for breweries to reduce water waste. | 2030 |



Note: Each of these targets and commitments has steering committees and industry bodies collaborating on them. For example, target 2d. to discuss with the WRAP Plastics Pact steering group.

Reducing food waste is an important step in the fight to halt climate change. When a product is wasted, not only are there resulting disposal emissions but emissions from every input and processing stage up until that moment are also wasted.

By reducing waste, we can do more with less.