

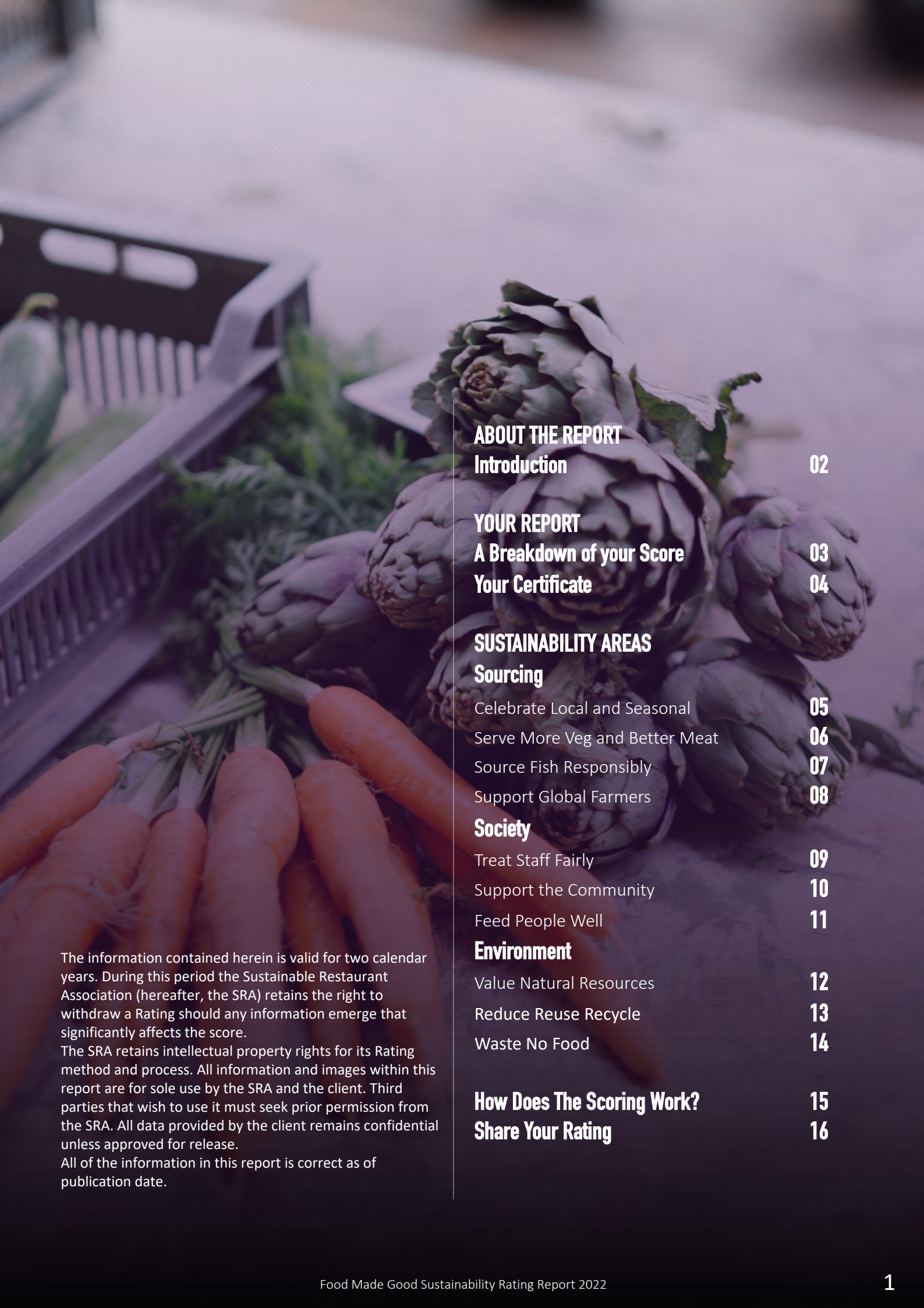


FOOD MADE GOOD

2022 RATING REPORT

This report is for:
Gaucho Restaurants

Published on:
April 1, 2022



The information contained herein is valid for two calendar years. During this period the Sustainable Restaurant Association (hereafter, the SRA) retains the right to withdraw a Rating should any information emerge that significantly affects the score. The SRA retains intellectual property rights for its Rating method and process. All information and images within this report are for sole use by the SRA and the client. Third parties that wish to use it must seek prior permission from the SRA. All data provided by the client remains confidential unless approved for release. All of the information in this report is correct as of publication date.

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INTRODUCTION

On behalf of the Sustainable Restaurant Association, I want to thank you for completing your 2021 Food Made Good Rating. Committing to this process is no small feat after the 18 months that we have collectively endured, and we are proud to see that sustainability has remained a priority for you and for so many across the industry.

When publishing the Rating this year, it was important to us as an organisation that it both challenges the sector with up to date questions that reflect current issues, while also retaining familiar goalposts after the rollercoaster of the past 18 months. Though the urgency for action is more potent than ever, we have kept the changes to a minimum as we feel it's important that businesses like yours are able to return to the Rating, post Covid, for an assurance that you've not been knocked off course.

We know that consumers care now more than ever about sustainability. The Food Made Good Rating is the world's largest and most comprehensive measure of sustainability in food service. By completing the Rating you are showing the industry, your team and your customers, that action matters infinitely more than intention. Your commitment ensures the credibility of your actions, strengthening our collective ability to push the industry further, faster forward.

This document is your final 2021 Report. In it we celebrate all the ways that your business is succeeding on the road to sustainability, while helping to lay out a path toward continual improvement. You will notice that we have spent more time celebrating the qualitative information that you have shared, while continuing to assess quantitative impact through the score.

You will also see that your initial report no longer includes the benchmark against other businesses. As our benchmarks are cumulative, they compare against previous businesses that have completed the rating. This year it didn't feel right to start reporting against a pre-Covid world. Therefore, rather than issuing rolling benchmarks, we will issue benchmark reports in one go to all those that have completed the rating by the end of the year, when we can make fair comparisons with the whole cohort.

In challenging times for our sector, it's more important than ever that you make the most of your sustainability efforts. Changing the industry begins with showing diners that better is possible, and we need your help to get the word out. Begin by sharing and celebrating your Rating, showcasing your successes, and promoting your plans for the future. You'll find a one-pager with top tips at the end of the report.

Being a Food Made Good business is more than doing your Rating – it is also about sharing your success, your knowledge, and your questions with others to drive the industry forward. Look for opportunities to engage on the Community, to share what you have learned and where you might still have questions.

We are here to help you accelerate on the issues that matter most. Please don't hesitate to get in touch. Thanks again for being part of the movement to make food good.


Managing Director

70%+



60% - 69%



50% - 59%



A BREAKDOWN OF YOUR SCORE

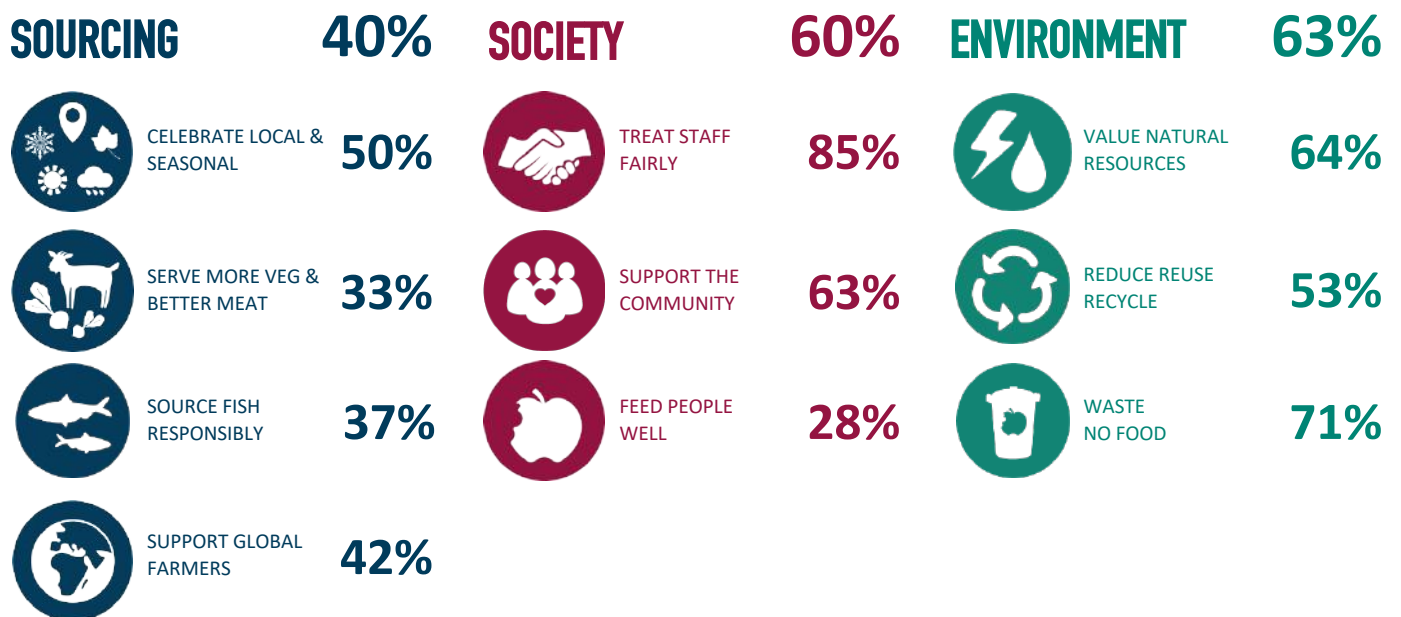
Gaicho Restaurants

YOUR SCORE IS 54%

GIVING YOU A 1 STAR RATING



A good restaurant will...





2022

YOUR OVERALL SCORE

54%

Gaucha Restaurants

Raymond Blanc OBE
President

Jo Cliff NDR
Managing Director

CELEBRATE LOCAL & SEASONAL

50%



Serving locally sourced and seasonal produce promotes a healthy environment and provides the British agricultural industry with much needed support.

Half of diners tell us they want restaurants to serve local produce, yet Britain is more reliant on food imports now than it has been at any other time over the last 40 years. Local food has become even more important in a post-Brexit and post-pandemic world.

Best performers in this area are building loyalty with local suppliers, and are enjoying more opportunities for creativity and flexibility by letting seasonal produce dictate their menus.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

Understandably given your brand identity you have low levels of procurement from British producers.

Consider ways to increase the procurement of British produce (vegetables, grains, oils) and include these in your procurement policy, use the work you have undertaken in your Scottish Establishments as a template for your English restaurants.

Where you procure from outside of the U.K. ensure that your procurement policies outlines the ethical and environmental risks of those commodities and has clear standards for procurement employees to operate to.

YOUR ATTENTION TO DETAIL

“Gaucho have a clear and transparent supply chain for their primary product, Argentinian Black Beef, providing publicly accessible information on the feeding regime, ethical and environmental standards of production, and farm-level origin.”

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- ❑ Craft an operational policy that favours British seasonal produce where appropriate on your menu aiming for local. Ensure that where you procure from overseas that your policy outlines your standards of supply chain transparency. [Use this handy guide to structure your policy.](#) Look to publish your policy on your website so that it’s publically accessible to customers.
- ❑ Work with the menu development team to change your menus more regularly. Easy ways to do this is through changing of vegetable elements on your dishes allowing you to highlight hyper seasonal produce.
- ❑ Look at ways to develop relationships with British or local farms enabling you to strengthen supply chain resiliency and support small-scale producers. Food Hubs are one strategy to achieve this, and there are suppliers who have adopted this business model enable you to do this, for instance [Shrub Provisions](#).
- ❑ [Check out our recent webinar](#) on this impact area: **(download by the 11th April)**

SERVE MORE VEG & BETTER MEAT

33%



Serving more veg and better meat is healthier for both diners and the planet. By reducing a dish's meat portion from 200g to 150g, per plate carbon emissions can be cut by a third.

With customer demand at an all time high for plant-based dishes it makes sense for the planet and your business to capitalise on veg-led eating.

Best performers in this area have upped the proportion of veg-led dishes to half the total menu. From 2021, we have added more emphasis on the increase of veg on the plate, on certification standards for fruit and veg, and on sales of veg-leg options.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

This is a difficult impact area to score highly in, the main areas affecting your score is the certification standards of your other meat and your vegetables as well as the types & cuts of meat you feature on your menus.

Based on the outcome of your sustainable supper club consider ways to mainstream the ingredients you use at the supper club within the main menus at Gaucho.

YOUR ATTENTION TO DETAIL

“Not only is the beef that Gaucho serves of top quality, but they have undertaken a pioneering project to understand the carbon footprint of every steak they purchase, farm to fork.”

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- ❑ Ensure that your procurement policy outlines your stance on, and actions to combat issues in dairy & meat production, use [this handy guide](#) to inform your policy writing process.
- ❑ Assess the ethical and environmental standards of the lamb, poultry, and pork that you serve and set targets to increase this.
- ❑ Work with your menu development teams to increase the proportion of veg-led dishes on your menu. Veg-led dishes are defined as dishes where meat is less than 33% of the weight of the dish. Consider holding a training session for chefs to educate them on why increasing the % of vegetables on the menu is important for Gaucho's carbon goals and use this session to foster innovative ideas around menu development.
- ❑ Share the outcome of your sustainable meat supper club on [our food made good community](#) as well as with us for our newsletter and inspire your peers and drive change.
- ❑ [Attend our upcoming webinar](#) on this impact area in August and bring along colleagues from procurement and menu development. Promocode: FOODMADEGOOD2022.

SOURCING

SOURCE FISH RESPONSIBLY

37%



Sourcing fish responsibly keeps our oceans healthy for years to come.

Moving away from the 'Big 5', knowing the endangered species to avoid and using the Good Fish Guide is essential in serving sustainable fish.

Best performers in this area are reaping the benefits of closer ties with suppliers and a better informed, trusting customer base keen to try a variety of fish.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

Your score here reflects the fact that you do not have a clear seafood sourcing policy that outlines your operational strategies.

You have high levels of transparency on your menu and have worked hard to remove fish rated 5 by the MCS, congratulations! Expand on this to remove fish rated 4 and work as a team to diversify species featured on the menu.

YOUR ATTENTION TO DETAIL

"Gaucho are committed to transparency in their supply chain, recently auditing their menu to remove all fish rated 5, as well as strongly interrogating new suppliers for their raw fish offering."

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Ensure that you have a strong procurement policy for your seafood supply chains which outlines your standards concerning modern slavery and human rights, illegal fishing activity, environmentally damaging capture methods, feed standards, antibiotic use, and MCS rating. Ensure these procurement standards are shared internally and are publicly accessible to customers.
- Set a target to eliminate all fish rated 4 by MCS from your menus. Ask your suppliers to provide with you place or origin, and capture method to allow you to audit the MCS rating of your menus. Check out [this handy guide](#) of questions to ask your supplier.
- Set a target to reduce the % seafood on your menus which feature the big 5 (tuna, cod, prawns, salmon, haddock). Work with the menu development teams in to increase the diversity of seafood you serve, and concentrate on increasing the % of more sustainable crustaceans and bivalves on your menu.
- [Attend our upcoming webinar](#) on this impact area in June, promocode: FOODMADEGOOD2022.

SOURCING

SUPPORT GLOBAL FARMERS

42%



Carefully selecting the products you source from global farmers ensures the livelihoods of communities and often lends itself to higher standards of agricultural practices, as well as a more considered product.

Best performers in this area have helped bring their customers and coffee suppliers closer together, creating premium bespoke products that taste great, support communities and have a great story to tell. This year we have added a focus on responsible palm oil sourcing policy and will value those who offer dairy alternatives.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

Your score here reflects the fact that you do not have a clear global commodity policy that outlines your operational strategies as well as your ethical and environmental standards. Use your beef supply chain as an example of best practice and work to ensure that the other commodities you source from abroad are to a similarly high standard.

[Check out our recent webinar](#) on this impact area ([download by the 11th April](#))

YOUR ATTENTION TO DETAIL

“Gaucho have identified impact areas in their global procurement and are working hard to ensure that their global sourcing is responsible, ethical and environmentally positive. We are excited to see how their supply chains continue to shape in the future.”

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Ensure that the standards you have in place regarding global commodity procurement currently are set in stone in strong procurement policies outlining your ethical and environmental standards. [Use this guide](#) to aid you.
- Look to work with suppliers who are involved in projects which directly support their farming communities, for instance through grants or paying wages above Fairtrade minimum. See our [directory of businesses](#) for leads.
- Craft your soy & palm oil policies ensuring that they are relevant to the sourcing at Gaucho. Check out [this handy guide](#) from EFECA on sustainable soy sourcing.
- Consider using your platform as a recognizable brand sourcing from South America to promote responsible global procurement to customers and drive change in the industry. Your beef supply chain is industry leading and a great story to share in the context of global supply chains.
- Ensure that the sugar you source is certified, we recommend either organic beet sugar or Fairtrade cane sugar.

TREAT STAFF FAIRLY

85%



Treating people fairly, especially staff, is good for business. It's hard enough attracting new team members. Treating them fairly is key to retaining them. High staff turnover costs the hospitality industry close to £300m a year and almost half of all chef vacancies are considered hard to fill.

Best performers in this area are thinking about how to offer their staff more than just a fair wage by experimenting with new working patterns and benefit packages, and from 2021 have implemented an equal pay policy. We will also value inclusive employment by asking the percentages of BAME staff members and women in leadership positions.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

An incredibly high score which reflects the variety and depth of initiatives undertaken in your business to support your staff.

Consider recruitment strategies to increase the diversity of your workforce, lean on your clear career progression pathways in the recruitment process to attract long-term talent.

YOUR ATTENTION TO DETAIL

"Gaucho have a *hardship fund* available to current and recently departed employees to support them through significant financial difficulties. This flagship program is indicative of the myriad ways that Gaucho offers practical support to employees."

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Set targets to increase the diversity of your staff, for instance women & BAME representation both in your kitchen teams and in upper management.
- Ensure that all contracts & hand-books are available in languages other than English, especially work to identify the languages spoken by kitchen porters and/or cleaners to ensure that your most vulnerable staff members are fully aware of their employee rights and benefits of working at Gaucho.
- Share your work to treat staff fairly on our [Food Made Good community](#) in order to inspire your peers and drive change in the industry.
- Share more details with us around the hardship fund and the other innovative ways you treat staff fairly for inclusion as a case study in our upcoming webinar on treating staff fairly in November. Email community@thesra.org to learn more.

SUPPORT THE COMMUNITY

63%



Supporting the community through volunteering time, raising money, donating surplus food, and working with local community groups can make a huge difference.

Best performers in this area are developing closer ties with their local neighbourhoods, and their staff are being motivated by the enriching experiences this provides.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

A high score in this impact area which reflects your clear operational strategy regarding your community engagement and social impact.

Consider ways to improve the accessibility of your buildings, menus and offerings to cater to customers that have disabilities or specific access needs.

YOUR ATTENTION TO DETAIL

“Gaucho believe that supporting the community is at the heart of what they do, whilst the overarching community engagement strategy is developed for the whole group, each site is able to choose specific charities or campaigns they want to support in order to impact their community.”

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Consider using your procurement power to support charities or social enterprises. [Check out this list of businesses](#) you can support here.
- Consider working with local schools or colleges to educate the next generation about food. Schemes like [Magic Breakfast](#), [Chefs in Schools](#) and [Adopt a School](#) are great fantastic ways to get involved and need support.
- Increase the ways that you cater to customers with accessibility needs, for instance through your menus, apps such as [Good Food Talks](#) can allow visually impaired diners easier access to menus.
- Look at ways to measure your social impact, either through charitable donations, hours volunteered, inclusive recruitment figures, or procurement spend in order to give credibility to brand narratives/marketing around this impact area.
- Attend [our upcoming webinar](#) on this impact area at the end of April, promocode: FOODMADEGOOD2022.

FEED PEOPLE WELL

28%



Feeding people well helps to encourage and educate the public about how interesting healthy eating can be.

With eating out no longer being a rare treat, it is important to provide people with dishes that are good for both them and the planet, meaning well balanced dishes which are rich in vegetables.

Best performers in this area are capitalising on families' growing appetite for an eating out experience that not only tastes great but is also nutritious.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

The lowest score for Gaucho, during the audit you indicated that this is because you are an indulgent dining destination. Although this is true there are many healthy ingredients and cooking methods signposted on your menu.

To improve your work in this area you should audit your menu for nutritional impact as well as work on the ways which you cater to children. We recommend you support customers' healthy eating, through nutritional labelling on menus, to staff training on lighter dishes, and summarize these initiatives in a publicly accessible policy.


[Attend our webinar](#) on this impact area in October: promocode: FOODMADEGOOD2022.

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Work with your menu development team to craft a strategy or policy that outlines your work to provide healthy food on your menus. This can be through procurement, modifiable dish design, alternative cooking options, and/or staff training. Ensure that once this is written that it is shared internally and is publicly accessible to customers.
- Ensure that dishes on the children's menus are designed with limited/no salt and ensure that kitchen staff are trained to modify dishes with less salt when children order off the adult's menu. [Check out this guide](#) to healthy children's menus.
- Work to understand the RDI (recommended daily intake) implications of your menu options. Once you have calculated these, you can monitor the proportion of your menu which exceeds 1/3 of the RDI of calories, salt, sugar, and saturated fat.
- As you introduce calorie labelling on to your menus ensure that you communicate this to customers in ways that protect customers with histories of eating disorders. Consider providing the full nutritional information of a dish in order to give a more nuanced picture to customers.

VALUE NATURAL RESOURCES

64% 

Global temperatures are rising, damaging the planet and our food supply. Restaurants use over twice as much energy per square foot compared to other commercial buildings, but simple things like turning the thermostat down by 1°C can reduce energy bills by 7%.

Best performers in this area are benefiting from a reduction of up to a third on their bills thanks to a smart combination of innovation, training and investment in greener technology, and are on a fully renewable tariff. From 2021 we are also asking for specific reduction targets for electricity, gas and water and will give greater value to renewables.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

You are active in a variety of campaigns and forums as well as having a very strong clear policy and pathway towards Net Zero which has resulted in a high score in this section.

Ensure that your day-to-day operations reflect these commitments and staff are empowered to support Gaucho’s carbon ambitions.

YOUR ATTENTION TO DETAIL

“Gaucho are signatories of the ‘Better Business Act, pushing to amend the companies act to allow them to align shareholder interests with their environmental and social goals. They are also committed to Net Zero by 2030, bravo!”

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Set achievable electricity, gas, and water reduction targets based on usage, and share those with operational teams and site-managers. Report to them their reduction progress monthly.
- Expand your operational strategy for resource consumption to include electricity, gas, and water. Ensure that your strategy details commits to tariffs, reduction targets, and outlines the steps you will take towards reduction.
- Set a deadline to ensure that all staff undergo environmental training, adapt training to job specifications to that staff are empowered to reduce their resource consumption during their day-to-day operations. Sign up managers [to our upcoming webinar](#) on valuing natural resources in July, promocode: FOODMADEGOOD2022.
- Craft a fit-out/new restaurant design policy that outlines your standards of energy efficient equipment, building materials, furniture design and footprint, as well as any certification standards you should align with such as BREEAM, SKA, or LEED. [Check out this guide.](#)
- Consider introducing eco-friendly cleaning products to your business, we love [Toucan products.](#)

REDUCE REUSE RECYCLE

53%



Reducing single use disposable waste, reusing whenever possible, and recycling the rest reduces the financial and environmental impact of the things we throw away. With the huge increase in takeaway and delivery this has never been more important.

Best performers in this area are actively seeking out reusable options (beyond cups and straws) and influencing their suppliers to do the same.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

Your score is reflective of actions rather than intentions, and we fully anticipate a large score increase once the program of interventions you have detailed comes into effect.

Reflect on your experience over the next 6 months and share with the industry in order to influence your peers, this isn't the most glamorous of areas so its important to share your work in order to inspire others.

YOUR ATTENTION TO DETAIL

"Gaucho are starting an impressive program to reduce their impact on non-food waste. From site-specific waste management bibles, to training their entire staff on waste management, to a full supply chain packaging audit, this is one to watch!"

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Set a reduction target for non-food waste production at Gaucho, aligning this target to national targets such as [the U.K.'s Plastic Pact](#).
- Look into suppliers who can provide keg wine in order to reduce the amount of single-use glass in your business. [Borough Wines](#) can offer advice and/or services if you are interested in this transition.
- Look into ways to reduce paper usage in your restaurant, an easy win in FOH is through paperless PDQ machines which also reduces non-recyclable waste (pdq paper) in your business. In BOH look at FSC certified blue-roll or engage with your linen supplier to procure end-of-life linen/rags for cleaning to reduce your reliance on blue roll.
- Ensure that clearly communicate the end-of-life disposal method for any consumer-facing packaging.
- Once you have started the impressive work you plan to do in this impact area share your learnings with the [food made good community](#) in order to inspire your peers and drive change.

WASTE NO FOOD

71%



Wasting food makes no sense, environmentally, socially or financially.

On top of helping to cut greenhouse gas emissions, reducing food waste can also have significant financial gains. Restaurants can make a profit of £7 for every £1 they invest in cutting food waste.

The best performers in this area are monitoring their waste, setting realistic targets with good action plans and being innovative in creative ways to manage unavoidable waste.

UNDERSTANDING YOUR SCORE

To help you understand your Rating, here is our topline assessment of the areas for you to celebrate and those on which you need to improve.

You are already taking many of the recommended steps to reduce your food waste, including undertaking an ambition whole chain plan to reduce industry waste. This is reflected in a high score in this impact area.

Continue your work to ensure that your menu can accommodate the food waste it produces for instance using beef offcuts as mince for your burgers to innovate out (un)avoidable food waste! Easy ways to increase this is through preservation techniques such as fermentation.

YOUR ATTENTION TO DETAIL

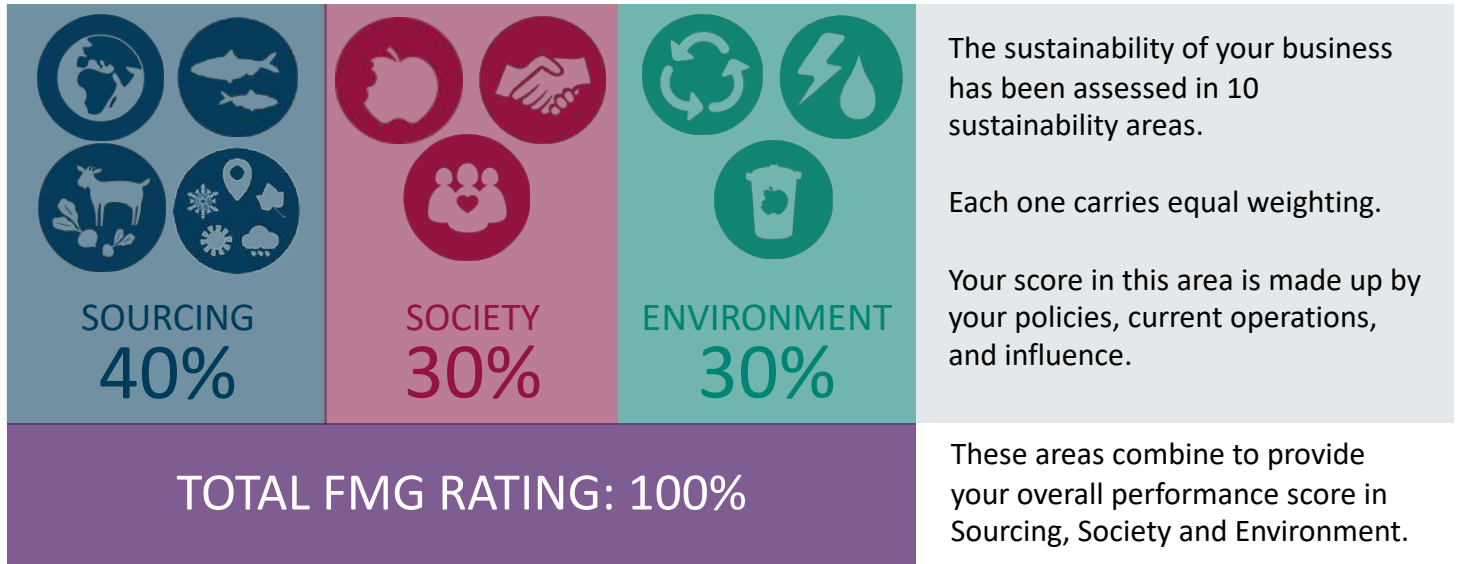
“Gaucho have a whole chain plan for the reduction of food-waste, currently working with their dairy supplier to reduce food waste in their supply chain.”

YOUR TO DO LIST

To maximise the positive impact you have on the food system we recommend you take the following actions:

- Consider separating food waste into prep, plate and surplus allowing you to monitor and assess the hot-spots of food waste in your business.
- Set a target for all staff to have been training in food-waste management; methods of segregation, methods of prevention, and the sustainability impact of food waste.
- Consider reviewing your progress against your food-waste reduction targets during your monthly reporting on food-waste targets to staff.
- Work with your menu development/executive chef teams to introduce measures onto the menus that can reduce your food waste, for instance fermentation/preserving methods, stocks, flavored oils, and/or infusions.
- Look at procurement opportunities to purchase products made from surplus produce, for instance [DASH water](#) or [Toast Ale](#).
- Bring your executive chefs, or kitchen managers to [our upcoming webinar](#) on this impact area in May. Promocode FOODMADEGOOD2022.

HOW DOES THE SCORING WORK



ANY QUESTIONS?

Head to the **Food Made Good Community**
or contact us at community@thesra.org

How We Conduct Assurance

To ensure the integrity of the Food Made Good Rating and to confirm your final score we conduct three levels of assurance. We check:

1. That your policies comply with good practice.
2. With your suppliers, the standards to which you buy key items, such as meat, dairy and seafood.
3. Areas of exceptional performance by asking for further evidence on how you've achieved success.

Your Opinion Matters

From small independent restaurants, to large chains, to university cafeterias and catering companies, you are part of a diverse group of foodservice businesses.

We recognise the need to make your Rating score reflective of your particular business and work behind the scenes to ensure that our Rating is as accurate and as relevant as possible. If you are interested in being involved in the conversations or focus groups that inform future adjustments, or have further questions, please let us know.

SHARING YOUR RATING

WHY SHARE?

Your customers care

2 out of 3 diners say that knowing the restaurant they are eating at is focussed on improving its impact on society and the environment makes them feel good.

85% of diners say knowing staff are treated fairly would impact their choice of restaurant.

HOW TO SHARE

Share with your customers

- Celebrate your FMG Rating on your menu
- Display your Rating sticker in your window
- Feature your Rating on your website
- Share and talk about your Rating on social media

Share with your staff

- Announce your achievements through internal newsletters and team briefings
- Thank your team for their hard work
- Ask their ideas, involve them in goal setting
- Provide sustainability training for your staff, let them know the difference they can make

Share with your suppliers

- Thank your suppliers for their contribution to your Rating
- Work with your suppliers to see how they can help improve future Ratings
- Ask your suppliers to speak with their other customers about the benefits of an FMG Rating

TOP TIPS TO DO MORE

Sustainability is a journey. Don't wait until you've finished a project to share what you are doing.

Bring your star Rating to life. Share it with a story about one of your proudest sustainability achievements.

Empower your staff. Encourage them to promote your achievements and confidently answer customer questions.

Involve your team and customers in the journey. Why not ask them to help nominate a local charity to support?

Look at what other rated businesses are doing to get some ideas. Browse the Food Made Good Community and get in touch if you'd like some further guidance.

Celebrate efforts and achievements on your website's sustainability page and share stories in all your marketing. Customers care.

Join our Campaigns. Visit www.oneplanetplate.org and submit your dish for a better food future.

WHAT TO SHARE?

You will have received your social media-ready Rating logo along with this report and logos for print are also available. **Tweet** about your achievements, or share a photo on **Instagram** to get started @FoodMadeGood.

If you would like specific logos or more advice on sharing your achievements, head to the Rating Feedback and Support group.

PR OPPORTUNITIES

Need further help brainstorming ideas? Reach out to our PR expert Tom Tanner to discuss further opportunities.
tom@thesra.org

SUSTAINABLE DEVELOPMENT GOALS

Our 10 key area framework is a fantastic way to make sense of the key sustainability areas that relate to foodservice and serve as a common framework to make collective progress. In order to emphasize the impact you have on the wider food system through working with the SRA, and to help you use your Food Made Good Report in your business reporting, we've mapped out how our framework relates to the [UN's Sustainable Development Goals](#) or SDGs. The 17 SDGs were agreed by all UN members in 2015, and represent a global collective progress towards a sustainable future by 2030.

sourcing



Celebrate Local & Seasonal



Serve More Veg & Better Meat



Source Fish Responsibly



Support Global Farmers



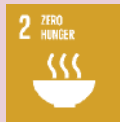
society



Treat Staff Fairly



Support the Community



Feed People Well



environment



Value Natural Resources



Reduce Reuse Recycle



Waste No Food





Congratulations!

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