



Food Made Good Standard

Report 2023

Prepared for

Gaucho

Published on

02/07/2024

Valid until
02/07/2026

Certified



The Sustainable Restaurant Association is delighted to award

TWO STAR FOOD MADE GOOD SUSTAINABILITY AWARD

status to:

Gaucho

02 July 2024

A handwritten signature in black ink, appearing to read 'Juliane Caillouette Noble'.

Juliane Caillouette Noble

Managing Director

The Sustainable Restaurant Association

For more information about Food Made Good visit www.thesra.org

Sustainable Restaurant Association,
25 Gerrard Street, London, W1D 6JL



Your Food Made Good Standard

62%

Awarded to

Gaicho



Congratulations on achieving 2 stars in the Food Made Good Standard.

See final report

SOURCING

PILLAR SCORE

40%

SOCIETY

PILLAR SCORE

80%

ENVIRONMENT

PILLAR SCORE

73%

Proudly issued by



Raymond Blanc OBE

Raymond Blanc OBE

President

Juliane Caillouette Noble

Managing Director



SOURCING

Key takeaways

See final report

PILLAR SCORE

40%

Impact Areas



Celebrate Provenance

51%

Focusing on where your ingredients come from and how you work with your suppliers and your supply chain.



Support Farmers and Fishers

29%

Looking at your terms of trade and how you support farmers, fishers and their communities.



More Plants, Better Meat

31%

Looking at your efforts to promote the consumption of diverse plant-based foods and higher welfare animal products.



Source Seafood Sustainably

47%

Ensuring that the seafood you source is caught or farmed in manner that protects marine and freshwater ecosystems and seafood stocks.

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to standard.foodmadegood.org for more information.



SOURCING

Action Plan



Celebrate Provenance

- Update your supplier agreements, code of conduct or procurement policy to include human rights, deforestation, sustainable agricultural practices, biodiversity, anti-corruption, fair terms of trade, water stress, land use change, soil health, sustainable manufacturing practices
- Establish traceability for your products to the producer organisation or cooperative of origin
- Take steps to ensure your suppliers meet your sustainability standards, such as providing them with material or practical support, evaluating new and existing suppliers, sharing your code of conduct with your principal suppliers or getting a written commitment from your suppliers
- Work to ensure that all of the goods you purchase are covered by your written document(s), whether this is your supplier agreements, procurement policy or code of conduct
- Develop a written supplier agreement, procurement policy, or written code of conduct for your suppliers and business relationships
- Ensure that your diners, the wider public, all staff and suppliers have access to information about the standards you use to source ingredients sustainably
- Review and update your written supplier agreements at least once a year, as well as when the contract term expires or whenever you take on new suppliers.
- Develop an operational policy or procurement strategy that favours buying local, seasonal and heritage ingredients



Support Farmers and Fishers

- Source ingredients from different types of suppliers, including small scale suppliers, cooperatives, businesses in disadvantaged communities or organisations that are female or minority owned/run
- Take action to mitigate the social and environmental risks to farmers and fishers of the high-risk products you purchase through third-party suppliers, including regularly carrying out risk assessments for high-risk products, or buying products that are certified to a third-party sustainability standard
- Ensure that all of the high-risk products that you buy directly are covered by your terms of trade
- Take action to uphold human rights in your supply chain, such as sourcing from suppliers that are aligned with international human rights standards, training purchasing staff, identifying and managing risks, making a public commitment or participating in multi-stakeholder initiatives to tackle human rights issues in your supply chain
- Take action to mitigate the social and environmental risks to farmers and fishers of the high-risk products you purchase directly, for example by supporting farmers to transition to regenerative farming systems, regularly carrying out risk assessments for high-risk products, or buying products that are certified to a third-party sustainability standard
- Ensure that your terms of trade apply to all of your direct-trade relationships
- Ensure your terms of trade cover all of your indirect trade relationships
- Take action to support development in the farming and/or fishing communities you source from, including investing in projects, contributing to a living income or living wage, supporting producers using sustainable



SOCIETY

Key takeaways

See final report

PILLAR SCORE

80%

Impact Areas



Treat Staff Fairly

90%

Ensuring good working conditions, promoting staff wellbeing and creating inclusive workplaces.



Feed People Well

61%

Promoting healthy eating and responsible drinking.



Support The Community

90%

Looking at the ways you work to create a flourishing local community, from donations and skill sharing to volunteering.

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to standard.foodmadegood.org for more information.



SOCIETY

Action Plan



Treat Staff Fairly

- Measure the proportion of front and back of house staff that work over 48 hours a week



Feed People Well

- Contribute to discussions within the hospitality industry around promoting healthy diets and responsible drinking
- Put in place a written strategy or operational policy to improve the health impact of your menu
- Take steps to reduce the salt intake of your diners such training your food preparation staff on nutritional guidelines around salt and appropriate use, reducing the amount of salt you use in your recipes and to cook, committing to voluntary reduction targets, limiting the salty snacks on offer on your menu and not offering salt or high-sodium sauces on the table
- Favour the use of oils high in mono-unsaturated fats, such as olive oil, avocado oil, rape-seed oil and nut oils
- Redesign some of your lunch and/or dinner menu or selected menu options (excluding your bestselling items) to meet scientific and/or public health nutrition guidelines around healthy eating, including on nutrient content



Support The Community

- Source ingredients from different types of suppliers, such as cooperatives/charities, businesses in disadvantaged communities and minority-owned businesses.



ENVIRONMENT

Key takeaways

See final report

PILLAR SCORE

73%

Impact Areas



Reduce Your Footprint

62%

Encouraging you to reduce your environmental footprint - from greenhouse gas emissions to energy use, water use and pollution - and so minimise damage to the environment and to human health.



Waste No Food

82%

Focusing on what you're doing to fight food waste, through reducing, reusing, redistributing and recycling.



Reduce, Reuse, Recycle

76%

Looking at what you're doing to reduce, reuse and recycle non-organic waste.

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to standard.foodmadegood.org for more information.



ENVIRONMENT

Action Plan

Reduce Your Footprint

- Consider generating some of your own electricity, if this is possible in your facilities
- Use cleaning products that are free from volatile organic compounds
- Work to ensure that the majority of your energy mix comes from renewable/nuclear energy
- Set a reduction target for your water use
- Use reclaimed, recycled, low impact or certified sustainable materials, fixtures or fittings during fit-out and/or refurbishment
- Consider installing more equipment or technology to help improve water use in your business, such as, high water efficient equipment (including dishwashers, steam cookers and air-cooled ice machines), connectionless combination ovens or steam-cookers, automatic sensors or low-flow options for taps, faucets, toilets or urinals, high-efficiency pre-rinse spray valves, smart meters for water, cooling systems that re-circulate the cooling water through a cooling tower or heat exchanger, condensate return systems on boiler-based steam kettles, and equipment that reuses greywater or harvested rainwater.
- Conduct a water footprint analysis of your activity or a risk mapping around water use in your supply chain
- Take action to reduce the environmental footprint of your facilities, such as ensuring that your facilities are certified to an accredited green-building standard, designing your site to optimise energy use, maximising the use of natural ventilation and natural light, conducting regular maintenance of your facilities, insulating your facilities and using natural paints or paints with high recycled content

Waste No Food

- Set a composting or recycling target for your food waste
- Consider composting on site, if this is possible in your facilities
- Collaborate with local businesses or other members of the community to find alternative uses for your food that would otherwise go to waste

Reduce, Reuse, Recycle

- Replace single-use utensils, cleaning equipment and other consumables in your kitchen and/or bar with reusable alternatives
- Serve tap water or water that you filter on site as standard and provide bottled water on request
- Set reduction targets for the amount of non-organic waste that you produce
- Eliminate the use of single-use items in your kitchen and/or bar



METHODOLOGY

The Food Made Good Standard measures the sustainability of your business by assessing your performance against the 10 key impact areas of the Food Made Good Sustainability Framework. Taking the Standard allows you to measure your performance, showcase areas where you excel and discover where more work is needed.

During the assessment, we look at the standards and processes you have in place, the actions you're taking to improve your impact and also how you're using your influence to share good practice and mobilise your staff, suppliers, and customers to act. The aim throughout is to reward action over intention.

HOW YOUR FINAL SCORE IS CALCULATED

Your overall score is expressed as a percentage, with each of the ten impact areas of the Food Made Good framework making up 10% of this total score. This means that the three pillars are scored as follows:

<i>Sourcing:</i>	40%
<i>Society:</i>	30%
<i>Environment:</i>	30%

Like your overall score, your score for each impact area is expressed as a percentage. Your total score will be calculated as an average of your scores across the 10 impact areas.

REWARDING PERFORMANCE WITH STARS

If you score over 50% on the Standard, you become a Food Made Good business, putting you among the leaders in the hospitality industry. Becoming Food Made Good business is a huge achievement. Through our star system, we also reward those businesses that are going even further. These are awarded as follows:



We will provide you with a logo with your star rating to help you communicate about your results. This can be downloaded from the "Your FMG Standard" section on the Food Made Good platform.