



# PLANET PEOPLE *Progress*





# A note from PB

At RHC, we believe that our success is not only measured by guest satisfaction but also by our impact on the environment, our social responsibility, and our commitment to diversity and inclusion.

As such, we have implemented a comprehensive environmental, social, and diversity programmes that guides our business practices and decisions.

We are dedicated to minimising our environmental impact by adopting sustainable practices and reducing our carbon footprint. We also recognise our responsibility to the communities in which we operate and are committed to supporting social initiatives that enhance the quality of life for all individuals.

Furthermore, we are committed to fostering an inclusive workplace that values diversity, equity and inclusion. We strive to create a culture where all employees feel supported and empowered to bring their authentic selves to work.

We understand that these initiatives are ongoing and require continuous effort, and we are committed to regularly reviewing and improving our programmes to ensure that RHC are making a positive impact.



PB Jacobse

P.B. JACOBSE  
CEO



# Sustainable procurement

PAGE 4

To ensure that the goods and services purchased are as sustainable as possible, with the lowest environmental impact and highest positive social results.

# Community engagement

PAGE 21

To support our local communities and wider society through partnerships and projects.

# EDI & wellbeing

PAGE 27

To support the health and wellbeing of our employees. Create an inclusive workplace in which employees can learn and thrive.

# Carbon reduction

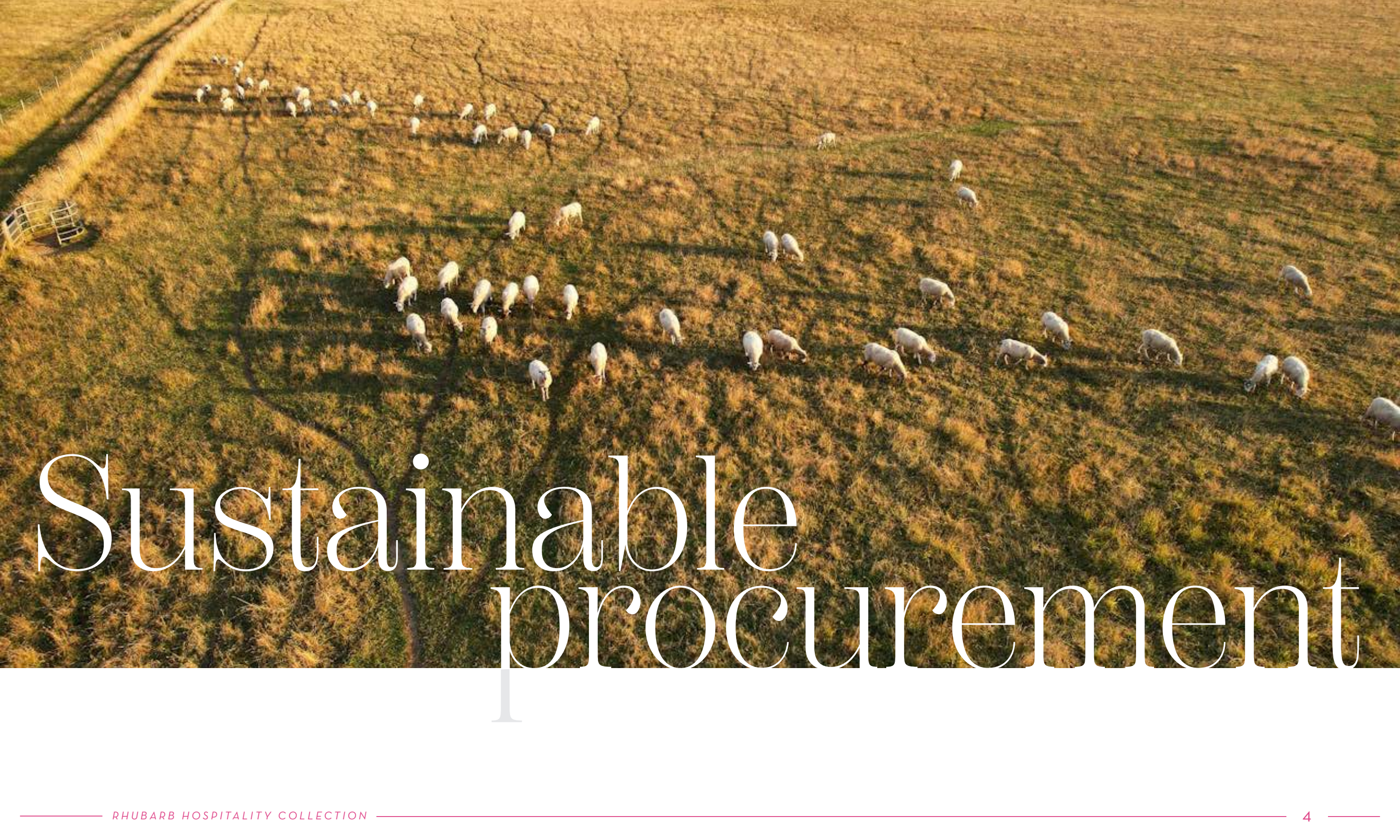
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To minimise our operational impacts on the environment, support the global efforts to achieve net zero and reduce our energy consumption and waste generation.

The following pages will outline our current status as well as our goals within each category.


🌐 Global   🇬🇧 United Kingdom   🇺🇸 United States   🇩🇪 Germany





# Sustainable procurement





“At our cafés, restaurants, food counters, bars, and through our event catering services, we are committed to creating menus that are inclusive, sustainable, and environmentally conscious.

- DIEGO CARDOSO, GLOBAL CULINARY VP

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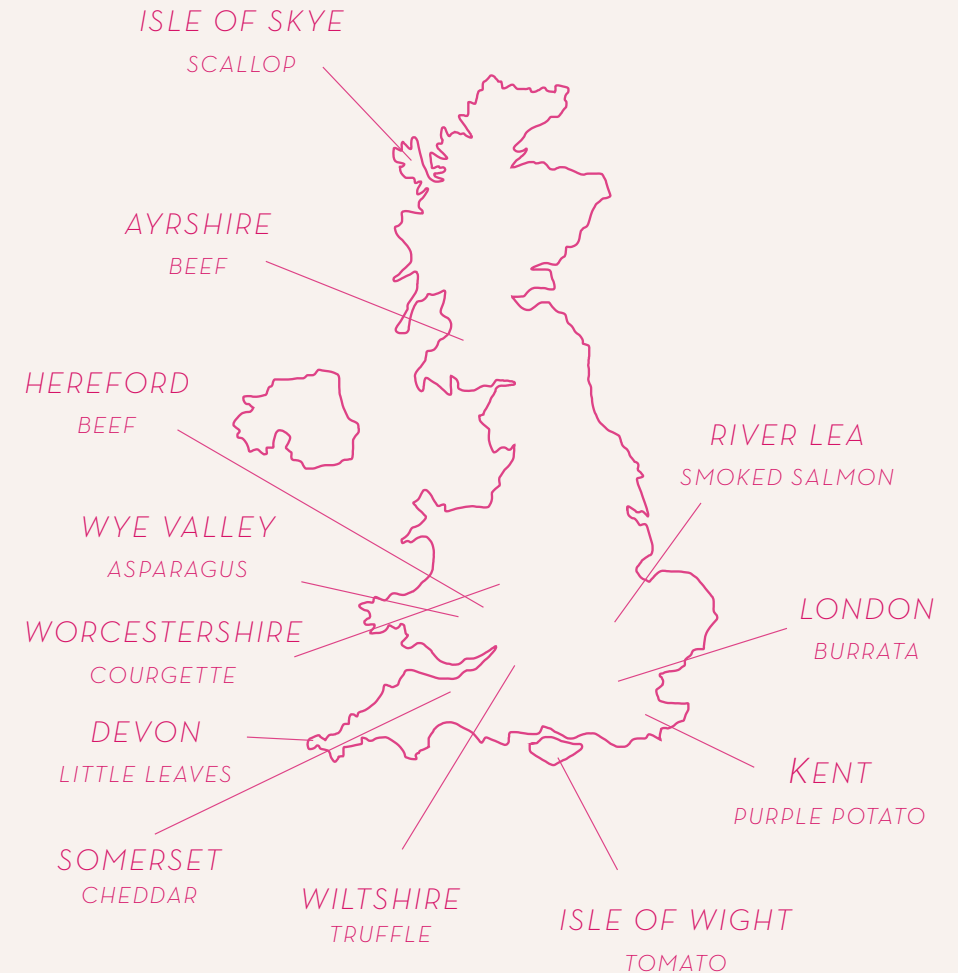
# No waste recipes



Our Group Development Chef, Dane Shelton, has a talent for transforming simple ingredients into culinary masterpieces, all while embracing zero-waste principles. Take the humble carrot, for example—Dane uses every part of it, from the vibrant tops to the delicate skins, to create an innovative, sustainable, and visually stunning carrot tart that truly showcases his creativity and commitment to reducing food waste.

## LOCAL SUPPLIERS

We are committed to sourcing our ingredients as locally as possible, prioritising both sustainability and quality. By working closely with local farmers, suppliers, and producers, we reduce our carbon footprint and support the communities in which we operate. Local sourcing not only ensures the freshest, most seasonal ingredients for our menus but also allows us to build strong, long-term relationships with those who share our commitment to quality. This approach helps us provide our customers with exceptional, flavourful dishes while contributing to the sustainability of the food industry.



90% OF OUR PRODUCE  
COMES FROM LOCAL  
UK SUPPLIERS



# Proud members of the SRA

As members of the Sustainable Restaurant Association (SRA), we have adopted their framework into all areas of the business. The SRA works to accelerate change towards an environmentally restorative and socially progressive hospitality sector.



thesra.org

SUSTAINABLE  
RESTAURANT  
ASSOCIATION

## SUSTAINABLY-CAUGHT FISH

We advise clients on the seafood that is available to them for their events, meetings and functions and encourage them to choose ingredients which are responsibly sourced. We work with fish suppliers to ensure the fish we procure is traceable and caught using responsible fishing methods.





# Rhubarb; a story as bold as its flavour

## SUPPORTING LOCAL

Working closely with Nature's Choice, our trusted vegetable supplier, we source rhubarb from the last remaining forced rhubarb producer in Yorkshire—the Tomlinson family. Their process, perfected over generations, includes the enchanting tradition of harvesting rhubarb under candlelight, which enhances its natural sweetness while preserving an age-old craft.

Supporting local farmers and preserving the rich history of British agriculture is at the heart of what we do. By championing these traditional techniques and the dedication of local farming communities, we ensure the finest quality and authentic flavours in every dish we serve.



Yorkshire Forced Rhubarb was granted Protected Designation of Origin (PDO) status by the EU in 2010, recognising its cultural and agricultural significance.





# The sustainable plate



## HARVESTED WITH CARE

Local farmers and producers cultivate high-quality, seasonal produce, ensuring freshness and sustainability at every step.



## RESCUING THE UNUSED

Surplus ingredients, from perfectly edible vegetables left behind to underutilised staples like seaweed and grains, are carefully selected to minimise waste.



## CULINARY INNOVATION

Our chefs transform these reclaimed ingredients into vibrant, flavourful canapés and bowls.



## PLATED WITH PURPOSE

Presented with care, these dishes celebrate the journey from ground to plate and invite guests to imagine a world where waste becomes opportunity.



# Supplier code of conduct

RHC has a Supplier Code of Conduct.

This means we do business in a fair and responsible manner and choose to work exclusively with partners who want to do the same.

This 'supplier code of conduct' is applicable for all our suppliers, (sub) contractors, consultants and other third parties we are conducting business with.

See our full code of conduct [here](#).





# Inspiring guests to go green



## FULLY VEGAN EVENTS

We were thrilled to cater a 100% vegan menu for Lush's annual charity and sustainability celebration. In line with their commitment to environmental responsibility, the event showcased our dedication to sustainability, offering delicious plant-based dishes and dessert stall that aligned perfectly with Lush's values of ethical sourcing and eco-conscious practices.

## EVENT MENUS

We work closely with our events clients to craft bespoke menus that are tailored to their unique occasions. Throughout 2024, we hosted several events centred around sustainability, reflecting our shared commitment to environmentally conscious practices and responsible sourcing.

*A vegan menu at an event for 100 guests saves on average:*

1600<sub>kg</sub>

CARBON DIOXIDE EQUIVALENT

*Equivalent of a flight from London to New York*

150,000<sub>l</sub>

WATER USAGE

*Equivalent to a large swimming pool*

250<sub>m</sub>

LAND USE

*Equivalent to half a football pitch*



# Ethical procurement

🌐 We have eliminated the use of eggs from caged hens and only use free-range or organic shell eggs as standard. This includes ensuring that any composite products containing eggs are also free-range.

🌐 We have committed to source from at least one local farmer (as a minimum) for all of our site locations.

🌐 Work closely with supply partners to ensure they continue to meet the standards that we require.

🇬🇧 Buy Red Tractor Assured Beef (Traceability, animal welfare, biosecurity) or RSPCA Assured beef where practicable.

🇺🇸 We work with small independent farms and suppliers where possible for all land produce.

🇩🇪 We work with small regional producers wherever possible.

## 2025 TARGETS 🌐

1. Increase plant based menu items by 15%
- 2 . Plant based menu development to create innovative and unique dishes for our events and restaurants.
3. High welfare, locally sourced meat to be used for all menus.





# Ethical procurement

## CHICKEN & EGGS

🌐 RHC have signed the European Chicken Commitment (ECC), thereby committing to meet or exceed the standards set out in the ECC by 2027 for 100% of chicken across our entire portfolio.

🌐 Signing the ECC allows us to improve the welfare of millions of chickens used in our supply chain, building on our cage-free-egg commitment, antibiotic usage reduction and responsible fish sourcing programmes, further demonstrating our responsible sourcing approach and ongoing commitment to animal welfare.

🌐 Origin of all produce must be known

## PALM OIL

🌐 Work with suppliers to use certified sustainable palm oil (including palm kernel oil and products derived from palm oil).

🌐 Buy only RSPO CSPO (and ideally POIG-verified oil).



## COFFEE, TEA, CHOCOLATE & SUGAR

🌐 We only work with coffee, tea, chocolate and or sugar suppliers who have transparent direct trade agreements.

🌐 Work with suppliers to use coffee, tea, sugar & chocolate that are Fairtrade, Direct Trade or Rainforest Alliance certified.

🌐 Partner with independent coffee suppliers to increase the amount of ethically and locally sourced coffee throughout the group.

## FRUIT & VEGETABLES

🌐 All exotic fruit is Fairtrade or Rainforest Alliance certified.

🌐 We promote local, seasonal produce on the menu. We change the menu with the seasons, using seasonal ingredients.

## FISH & SHELLFISH

🇬🇧 We only use fish which is Marine Stewardship Council certified 1-3.

🇬🇧 No 'red list' or endangered species of farmed or wild fish should be used.

## 2025 TARGETS 🌐

1. Raise money for global farmers through Fairtrade and Care International customer donations schemes.

2. Partner with independent coffee suppliers to increase the amount of ethically and locally sourced coffee throughout the group.

3. Exclusively work with The Soil Association approved and Certified B Corporation suppliers in the UK.





We work with several local charities who have systems in place to reduce food waste.

🇬🇧 **FELIX PROJECT**

The Felix project collects our surplus food and distributes it amongst foodbanks, charities and schools.

🇺🇸 **RETHINK FOOD**

Rethink Food is a non-profit organisation on a mission to address food insecurity sustainably and equitably. RHC New York is joining this mission by integrating a zero-excess model for its events.

🇬🇧 **TOO GOOD TO GO**

Too Good To Go is a social impact company on a mission to inspire and empower everyone to fight food waste together.





# 8070

MEALS DONATED IN 2024

From Monday to Thursday, all leftover food from our Blend Cafe counter is collected each afternoon by the Felix Project and delivered on foot, by bicycle or electric van straight out to local Community Organisations to support people in need of food relief.

Our partnership with the Felix Project at our 22 Bishopsgate venue ensures no food is wasted.





## The invisible guest

### ADD ONE, GIVE MANY.

Clients of our London Events business, Rhubarb Events, are invited to add our 'invisible guest' to their event, increasing their guest numbers by one and helping to deliver food for 200 meals for those in need.

### PUTTING KINDNESS ON THE MENU.

For every donation, we match it, doubling the impact and supporting communities together. This initiative, which began in March 2025, sees that all proceeds are donated directly to the Felix Project.





# Too Good To Go

Our partnership with Too Good To Go gives customers the opportunity to purchase surplus meals at a reduced price via their app, preventing perfectly good food from being thrown away. This not only helps minimise food waste but also makes delicious, high-quality meals more accessible.

By working with these organisations, we are actively reducing our environmental impact and supporting our community—one meal at a time.

784  
MEALS SAVED

2.23  
TONNES OF  
CO<sub>2</sub>E AVOIDED





# Reduce, reuse, recycle

🌐 The introduction of a cup deposit scheme within our event venues will save approximately 1,000,000 PE & PLA plastic cups per year from going to incineration.

🌐 Continue to monitor energy consumption and support business partners to reduce and reuse where possible.

🌐 Daily inventory on food, beverage and operating suppliers completed daily to reduce the number of deliveries. RHC has also introduced an aqueous coffee cup which is PE & PLA plastic free and is 100% recyclable. This cup will be in use throughout RHC's coffee outlets and is another measure introduced to reduce plastic consumption.

🌐 We separate and recycle waste in all locations.

🌐 LED lighting is installed as standard in to all new RHC locations and we are in the process of upgrading all existing lighting in historical venues.

🇩🇪 In Germany, we are a member of the exchange scheme 'Recup' with reusable coffee cups and bowls for takeaway sales.

## 2025 TARGETS 🌐

1. Continue to monitor energy consumption at RHC managed businesses and look to reduce energy consumption by 20%.
2. Continue the switch to green energy providers at RHC managed businesses.







“By reusing coffee grounds, we not only minimise waste but also contribute to the ongoing health of the garden’s plants.”

# Grounds for growth

## REPURPOSING COFFEE GROUNDS FOR A GREENER FUTURE

At our Sky Garden venue in London, sustainability plays a key role in everything we do. To support the growth and vitality of the garden’s lush green spaces, we provide our coffee grounds to the Sky Garden gardener. These nutrient-rich grounds are used to enrich the soil, helping to promote healthy plant growth and reduce the need for synthetic fertilisers. By reusing coffee grounds, we not only minimise waste but also contribute to the ongoing health of the garden’s plants. This sustainable practice enhances the beauty and biodiversity of the Sky Garden while reducing our environmental impact, demonstrating our ongoing commitment to a greener, more sustainable future.





# Sustainable sipping

We've introduced Aqua LibrA water fountains and glass bottles at our 22 Bishopsgate venue to provide guests with refreshing, sustainable hydration options. By eliminating the need for single-use plastics, this initiative aligns with our commitment to reducing environmental impact and promoting a greener future.









10

Apprentices were placed in the business in 2024 through the apprenticeship scheme.



278

Employees volunteered on paid company time in 2024



230

Employees recruited through our 'recommend a friend' scheme in 2024



4

Employees in 2024 were trained through the Kingsway College re-education.





£10,831

RAISED IN 2024 FOR  
ACTION FOR HUNGER  
& STREETSMART

Through an optional £1 added onto the bill at all our Sky Garden restaurants. This money is used to find essential services, provide meals, and offer support to those in need.



Proudly support incredible charities like StreetSmart and Action Against Hunger, helping to address homelessness and global hunger.





# +£30k

DONATED TO RANGE OF CHARITIES

- 🌐 Ukrainian orphanage
- 🇬🇧 Burnt Chef project
- 🇬🇧 The Felix project
- 🇬🇧 WasteKnot
- 🇬🇧 RNLI (Royal National Lifeguard Institute)
- 🇺🇸 Collective Food Works
- 🇩🇪 Straßenkinder e.v
- 🇩🇪 Berlin Be na angel EV
- 🇩🇪 Pink Ribbon EV for breast cancer awareness

# Giving back



# Charity partners



## STREETSMART

Works to combat homelessness by funding local grassroots charities and



A global organization dedicated to ending hunger by tackling its root causes and providing emergency food relief.



Provides free, life-changing activity camps for children with serious health challenges and their families.



## THE BURNT CHEF PROJECT

A mental health advocacy group supporting hospitality workers to eliminate stigma and promote well-being in the industry.



A nonprofit focused on funding spinal cord injury research to find a cure for paralysis.



Supports the Great Ormond Street Hospital for Children, funding patient care, research, and family support.

## Straßenkinder e.V.

Helps homeless and disadvantaged children in Berlin by providing food, support, and educational opportunities.



Rescues surplus food from suppliers and redistributes it to charities and schools to tackle hunger and food waste in the



Grants life-changing wishes to children with critical illnesses to bring them joy and hope.



Uses gardening and horticulture to improve the mental and physical well-being of people with disabilities or health challenges.



A movement raising awareness and funds for men's health issues, including prostate



Connects farmers with businesses to redistribute surplus produce, reducing



## Lifeboats

Provides lifesaving services across UK and Irish waters, offering rescue, safety education, and flood relief.



Aims to create sustainable food systems by sourcing and delivering high-quality, low-impact food to communities and businesses.



Supports refugees and marginalized communities in Berlin by offering integration programmes, legal advice, and



Promotes breast cancer awareness and supports early detection, research, and education efforts globally.



# Looking forward

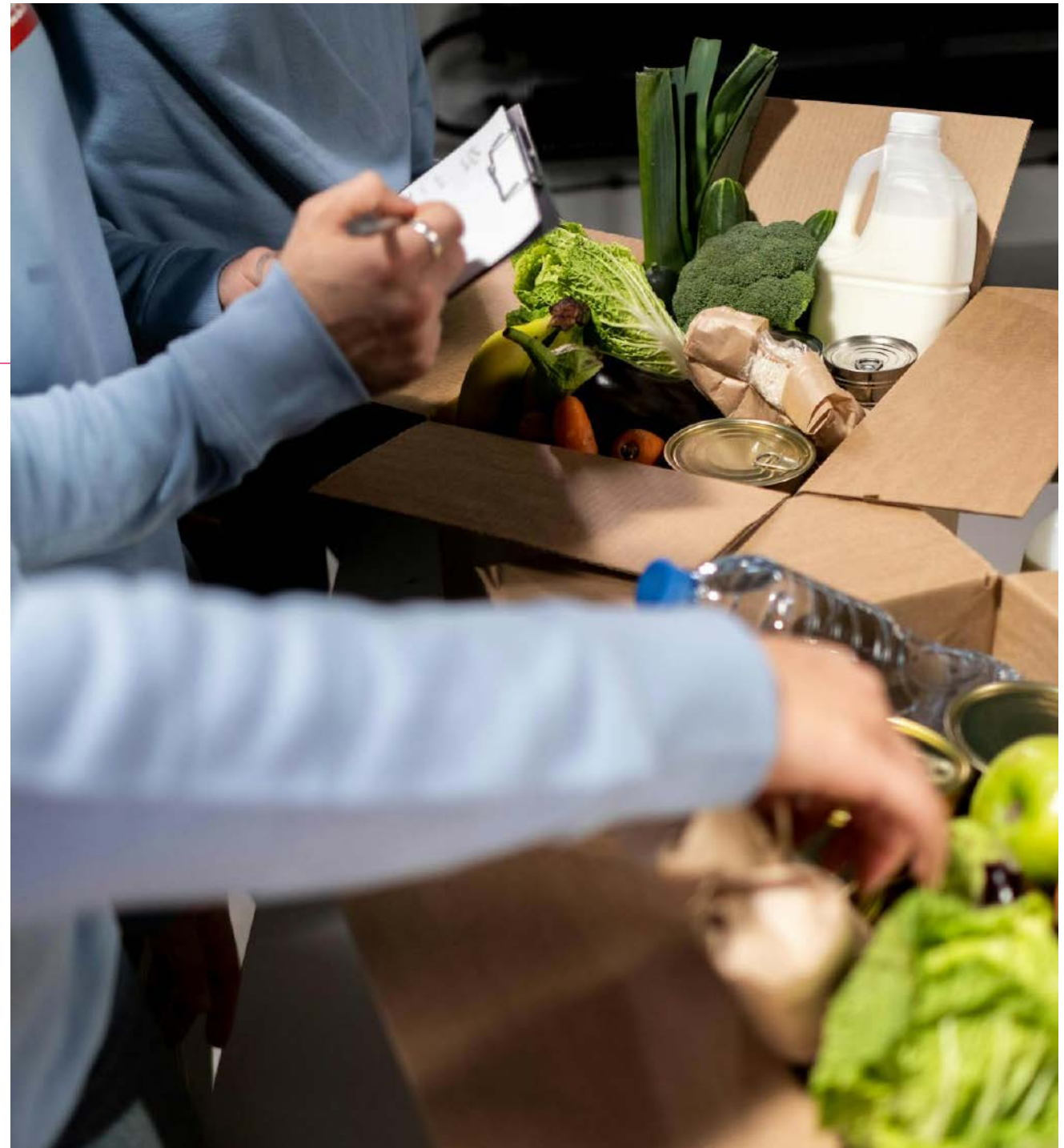
COMMUNITY ENGAGEMENT

BY  
2026

- 🌐 Charity Champion, delivery team and budget in place for charity programme.
- 🌐 Company Charity partnerships and EBP's are agreed and in place.
- 🌐 Charity engagement forms part of our values.

BY  
2027

- 🌐 40% of staff take up their 1 day of volunteering per year.









# Equality

Ensuring fair treatment and opportunity for all

# Diversity

Understanding, recognising, respecting, valuing and representing differences

# Inclusion

Celebrating differences in an environment where everyone is able to thrive and belong, regardless of background and identity

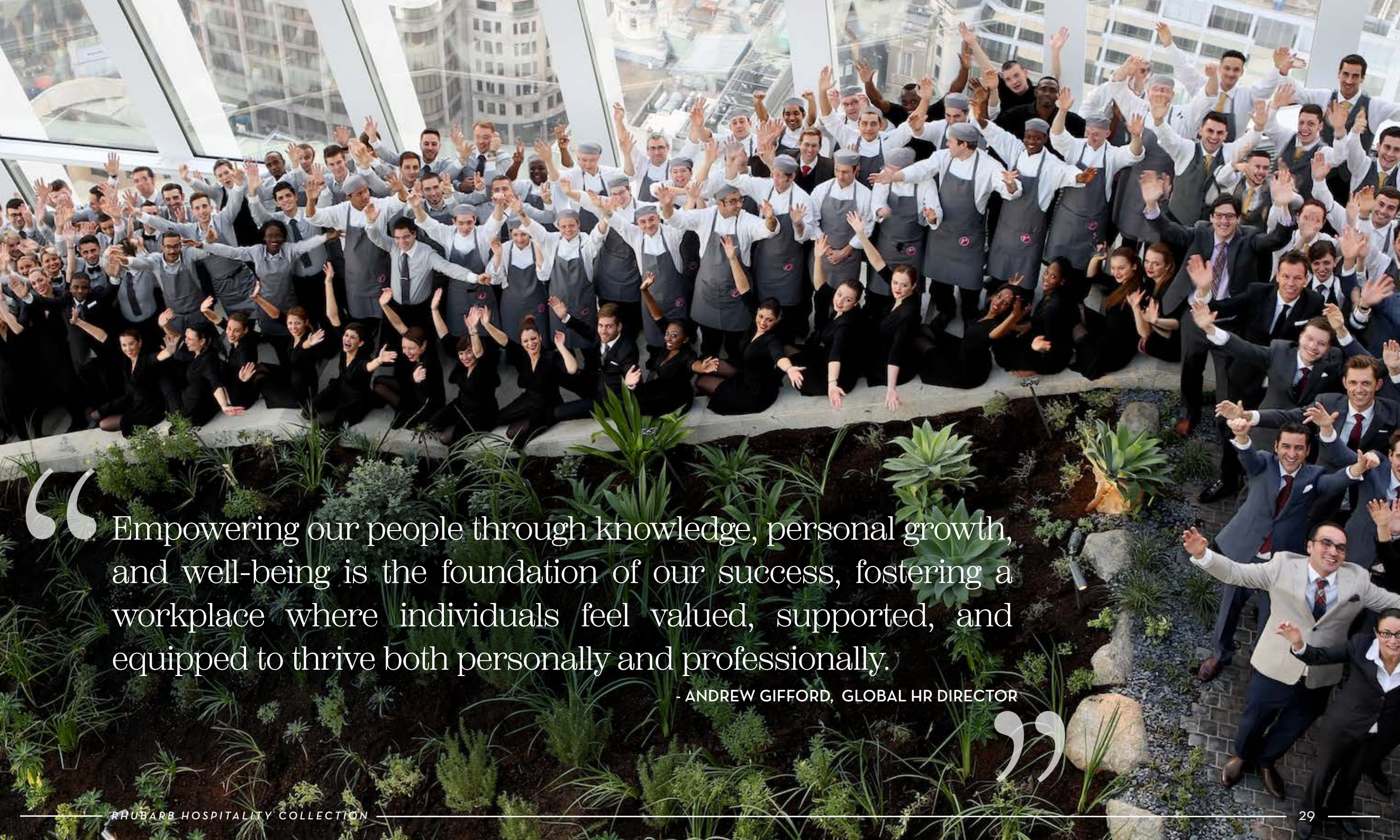
## EDI METRICS/LEARNING/ REPORTING

- 🌐 Diversity & inclusion (D&I) courses available to employees on e-learning system.
- 🌐 Engagement with organisations working with disadvantaged groups, such as the Refugee Council and Switchback (working with prisoners).
- 🌐 Managers have undergone an Unconscious Bias Workshop.
- 🌐 Policies/procedures in place; Equal Opportunities Policy, Harassment & Bullying, Grievance Procedure.
- 🇬🇧 Planning to partner with Inclusive Hospitality; running workshops/ awareness programmes to increase understanding of D&I, mentoring, bias, privilege.
- 🇺🇸 RHC in the US is an active member of the NYC Hospitality Alliance.
- 🇺🇸 Managers have undergone LGBTQ and Bystander Intervention Training.
- 🇺🇸 There has been a concerted attempt to recruit from local schools in the five boroughs to weave a workforce that is reflective of the diversity of N.Y.C.
- 🇺🇸 Partnership with the charity Rethink Food to eliminate food waste.
- 🇩🇪 Our team in Berlin are a member of DEHOGA and adhere to guidelines for equal pay.

## AT RECRUITMENT STAGE

- 🌐 Job descriptions are bias free and styled to encourage all demographics to apply.
- 🌐 Diversity questions are optional on application forms and New ATS allows team to adapt style to attract broader diversity.
- 🌐 'Recommend a friend' scheme in place to encourage cultural groups forming.
- 🌐 Flexible roles and hours to suit parents of children in full time education.
- 🌐 Work with employability organisations to encourage recruitment of marginalised groups.
- 🇬🇧 Increased outreach to local schools, colleges to encourage reflection of London's diversity.





“Empowering our people through knowledge, personal growth, and well-being is the foundation of our success, fostering a workplace where individuals feel valued, supported, and equipped to thrive both personally and professionally.”

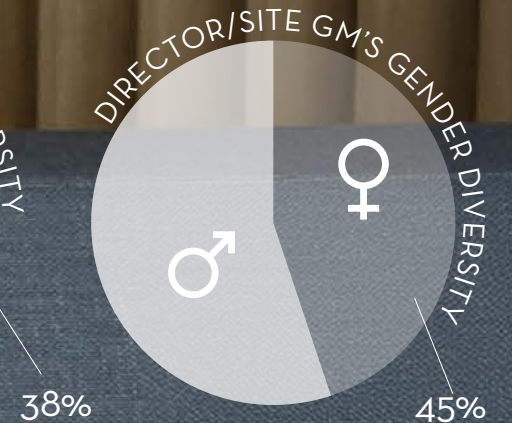
- ANDREW GIFFORD, GLOBAL HR DIRECTOR





“Empowering women means amplifying voices and fostering growth with a culture of growth & inclusion. With 54% female leadership, we’re proud to champion diversity and drive progress.”

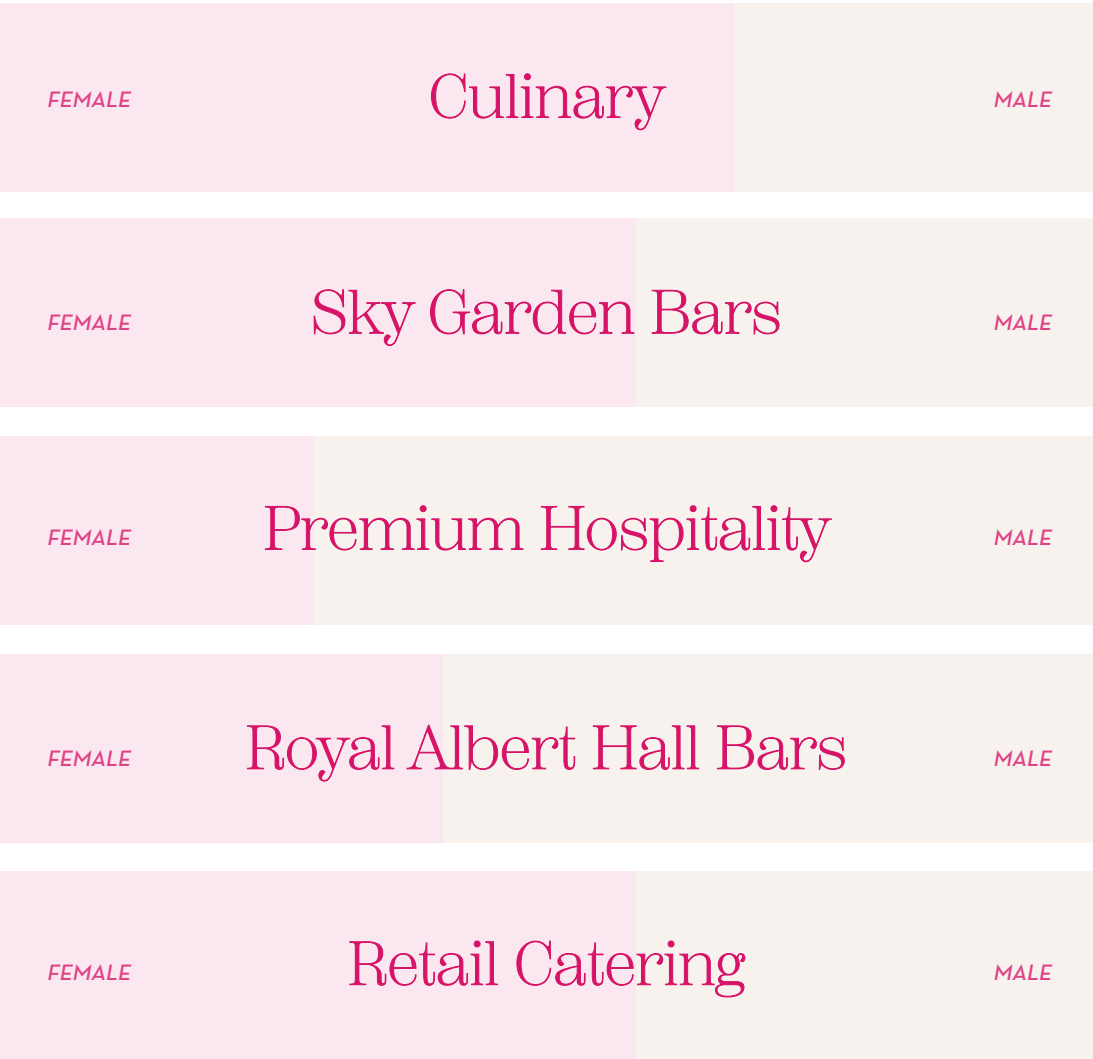
54% OF OUR LEADERSHIP TEAM ARE WOMEN





# Celebrating Equality

Our largest 5 departments have achieved balanced representation.





# Diverse perspectives, shared goals



ETHNIC DIVERSITY

30%  
WHOLE COMPANY

23%  
LEADERSHIP

AVERAGE AGE

31  
ENTIRE BUSINESS

35  
MANAGER

45  
DIRECTOR





# Looking forward

## EDI & WELLBEING

BY  
2026

- 🌐 All employees and managers participate in EDI training.
- 🌐 Quarterly EDI Committee meetings.
- 🌐 National EDI event across group.
- 🌐 Wellbeing KPI's in place.
- 🌐 Regular wellbeing initiatives in place.
- 🌐 Record and report on diversity metrics.

BY  
2027

- 🌐 Leadership training and awareness established to support the development of women and ethnic minorities into management roles.
- 🌐 Establish employee led advocacy groups.
- 🌐 Become a Disability Confident Employer.
- 🌐 Mental Health Training for all staff.
- 🌐 Initiate team wellbeing events e.g. cycling and running linked to chosen charity.

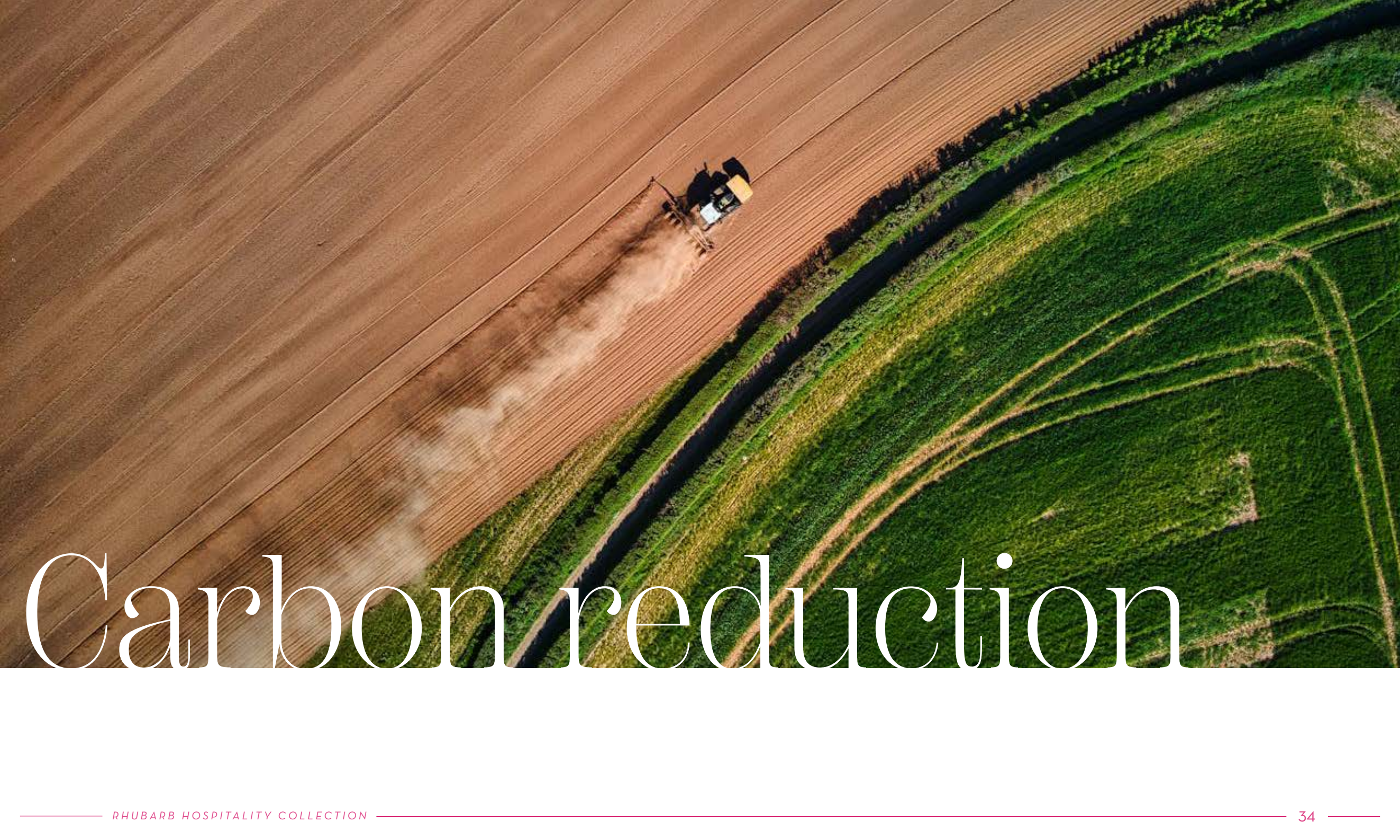
BY  
2028

- 🌐 60% of permanent staff are engaging in the Rhubarb wellness programme.
- 🌐 Secure investing into the Wellbeing Project and App resource for all employees.
- 🌐 Frequent wellbeing survey with links to healthy eating/lifestyle - RHC chef recipes & meal plans.

BY  
2029

- 🌐 Commit to at least 30% female and/or racial and ethnic diversity representation across managerial levels by 2027.
- 🌐 Industry recognised as a leading hospitality business for D&I through internal team member recognition and industry awards.





# Carbon reduction



# Cleaner energy



RHC is an international premium hospitality group with a unique ability to deliver multiple food and beverage disciplines under one roof. With over 2,000 team members across the UK, New York, and Berlin, we take pride in creating exceptional experiences.

However, we recognise that our operations contribute significantly to carbon emissions, primarily from utilities and, most importantly, from the production of the ingredients used in our restaurants and event businesses. We understand that global warming is a climate, ecological, and social emergency, and we are committed to playing our part in addressing its impact.

Our target is to achieve net zero (Scope 1 and 2) by 2035 and to reduce our Scope 3 emissions in line with science-based requirements to limit global warming to 1.5°C.



Our ambitious scope 1 and 2 net zero plans align with, and support delivery of the aspirations of many key organisations, including:

- The UN Sustainable Development Goals, particularly Goal 13, Climate Action.
- The UN's Race to Zero campaign.
- The UK government's commitment to be Net Zero by 2050.
- New York State's commitment to be Net Zero by 2050.
- The German government's commitment to be Net Zero by 2045.
- The Science-Based Target Initiative's best practice recommendations in relation to near-term targets.
- The Sustainable Restaurant Association (SRA)'s ambition accelerate change towards an environmentally restorative & socially progressive hospitality sector.



# On the road

100%  
of our UK  
vehicles are  
Euro 6 compliant

10%

OF OUR UK SUPPLIERS USE MULTI-DROP  
VEHICLES CAPABLE OF DELIVERING  
BOTH FRESH AND FROZEN PRODUCTS

60%

OF OUR UK SUPPLIERS  
USE ELECTRIC VEHICLES

#### SHARING IS CARING

We have implemented a car sharing initiative for all events, significantly reducing the carbon emissions associated with event transportation.

#### PEDAL FOR THE PLANET

We support sustainable commuting through our cycle-to-work scheme, enabling employees to reduce their carbon footprint while benefiting from tax-efficient savings on bikes and accessories.





# One drop at a time

## CHEMICAL USE & WATER CONSERVATION

We ensure that all chemicals used across our estates are diluted at the lowest possible ratio per litre of water.

Our laundry suppliers employ state-of-the-art water conservation processes and use the lowest chemical dilution rates available.



# Baseline Emissions

## Scope 1 & 2 abatement strategy

### SCOPE 1 & 2 EMISSIONS

RHC's carbon footprint for 2021 was 471 tCO<sub>2</sub>e. These emissions relate to scope 1 emissions (direct use of gas, diesel and petrol) and scope 2 (electricity) emissions. These emissions are from financial year 2021 (1st January 2021 to 31st December 2021) and form the baseline emissions for the company's targets.

Emissions have been measured in accordance with the GHG Protocol Corporate Standard market-based approach, with reporting boundaries defined by the operational consolidation (control approach).

UK Government conversion factors for 2021 have been applied for all emission sources with the exception of electricity in New York and Berlin, where location-specific conversion factors have been used.

SCOPE 1 EMISSIONS  
96

SCOPE 2 EMISSIONS  
375

### SCOPE 3 EMISSIONS

Scope 3 emissions have been indicatively measured for the first time in 2021. Estimates indicate that scope 3 emissions will be in excess of 7,500 tCO<sub>2</sub>e, at least fifteenfold that of scope 1 and 2 emissions. The primary driver of these emissions is the food purchased by the company.

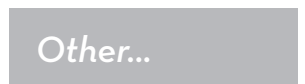
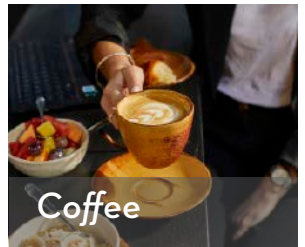
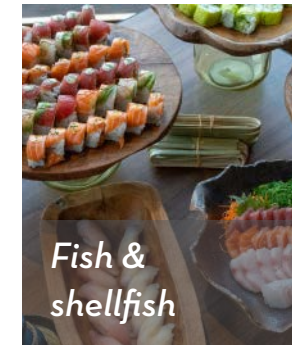
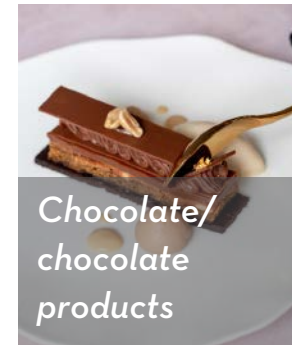
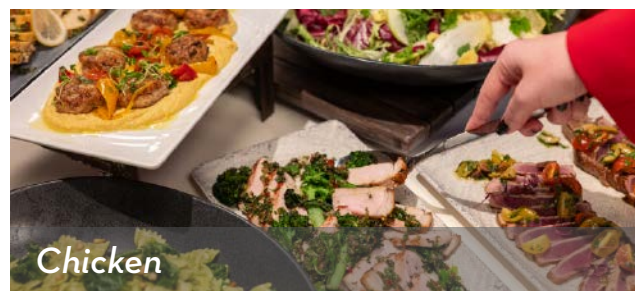
Other relevant sources not yet measured include emissions from non-food-related Group spend, including construction/fit-out works. A comprehensive assessment of the company's scope 3 footprint, covering all emission sources, is being conducted to establish a formal baseline for monitoring target progress.

A large proportion of emissions from food stem from relatively few food items – beef, lamb, chicken, cheese, chocolate, and coffee in particular. These equated to only 16% of food spend in 2021, but 65% of emissions.

SCOPE 3 EMISSIONS  
>7,500



# Total carbon footprint of food = 6,850 tco2e





# Targets & Commitments

RHC's ultimate carbon target is to achieve **Net Zero scope 1 and 2 emissions by 2035**. In accordance with recommendations by the Science-Based Target Initiative (SBTi), this will be achieved by at least a 90% emission reduction, with residual emissions offset with high-quality and certified carbon removal investments.

Our long-term target will be supplemented by a near-term target to achieve a 40% reduction in scope 1 and 2 emissions by 2028, a reduction that significantly exceeds the science-determined levels needed to limit global warming to 1.5°C.

Our scope 3 target will be to achieve a 15% emission reduction by 2028. The baseline year for our targets will be 2022, and we will seek formal verification of our near-term targets from the SBTi.

## Net Zero scope 1 & 2 emissions by 2035

Carbon neutral  
operations  
(scope 1 and 2  
emission)  
by 2024

40% reduction in  
scope 1 & 2 emissions  
by 2028

15% reduction in scope 3  
emissions by 2028

Our climate change strategy is structured around 6 goals which will enable delivery of our near-and long-term targets.

### 1. Improve our energy efficiency

- a) Streamline our energy use through data monitoring and behavioural campaigns.
- b) Integrate energy performance considerations into all significant energy-related purchases.

### 2. Switch to renewable energy sources

- a) Switch all directly controlled supplies to renewable supplies by 2025.
- b) Engage with existing and future landlords to switch to renewable electricity.
- c) Prioritise the selection of new premises that do not use gas heating and hot water.

### 3. Lead and collaborate with landlords, the industry and others

- a) Obtain near-term target verification by the science-based target initiative.
- b) Collaborate with landlords to improve energy efficiency.
- c) Participate in industry carbon-related initiatives.

### 4. Reduce food-related carbon emissions

- a) Reduce use of high-carbon foods through portion size, availability and by providing lower carbon alternatives.
- b) Reduce food waste, and increase diversion from landfill.

### 5. Enable low carbon transport

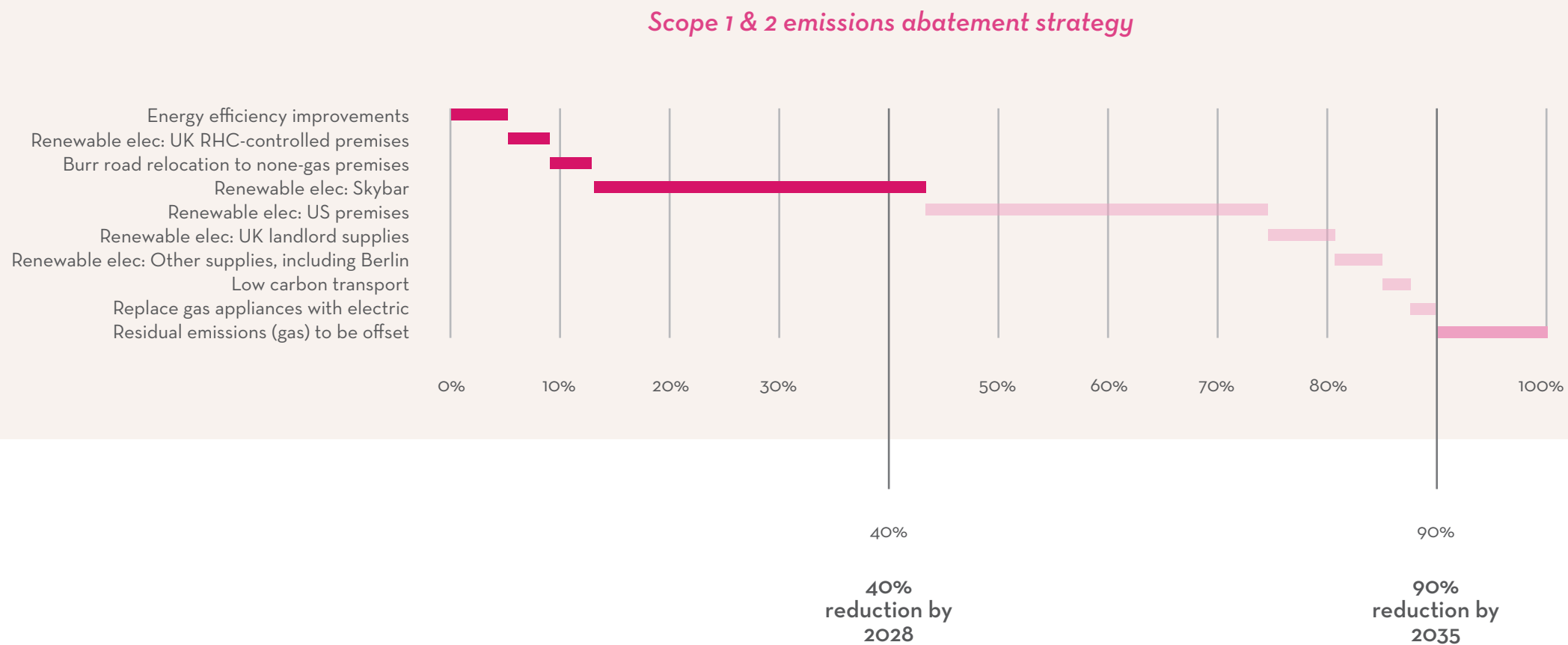
- a) Install electric charging provisions at key food preparation locations.
- b) Implement low carbon transport solutions.

### 6. Neutralising our impact

- a) Using high quality and certified carbon offsets to neutralise our



# Scope 1 & 2 abatement strategy







Thank you