

Taylor Shaw – helping to keep the Environment green within your school and City

SHEFFIELD THE GREENEST CITY IN THE UK

Taylor Shaw
Seeing food differently

POSITIVE FOOTPRINT PLAN

SUSTAINABLE INGREDIENTS

Agriculture and environment: responsible purchasing

TAYLOR SHAW HAVE COMMITTED TO PRESERVING BIODIVERSITY BY ADOPTING A DYNAMIC AND PROACTIVE FISH POPULATION SOURCING POLICY IN LINE WITH THE EVOLUTION OF MARINE ECO SYSTEMS AND THE RECOMMENDATIONS OF EXPERT STAKEHOLDERS.



We follow the Marine Conservation Society Good Fish Guide, which ensures that 'At Risk' and 'Endangered' species never appear on our menus. Taylor Shaw scored 65% within the Sustainable Fish Cities League Table, receiving a particularly high score for 'Avoid the worst — exclude fish considered 'Fish to Avoid' (red-rated) by the Marine Conservation Society'.

100% SUSTAINABLE PALM OIL COMMITMENT

ELIOR'S SUCCESSFUL PARTICIPATION IN THE EASY ON THE PLANET PROGRAM WITH STAPLES Business Advantage HAS LED TO THE PLANTING OF

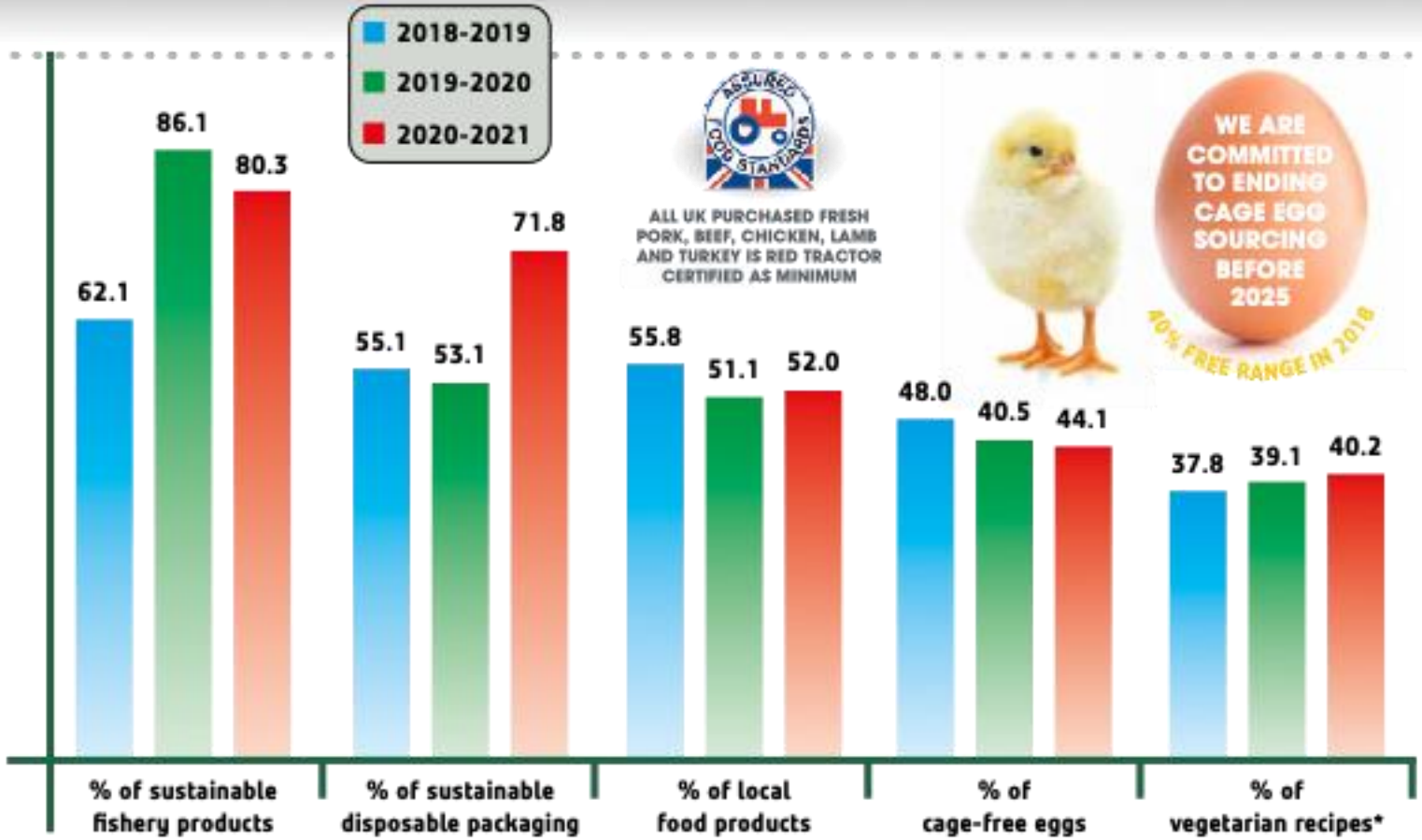


109 NEW TREES

Each tree offsets 700kg of CO_2, boosting the quality of our air and helping us all breath more easily.

SUSTAINABLE INGREDIENTS

Agriculture and environment: responsible purchasing



ALL UK PURCHASED FRESH PORK, BEEF, CHICKEN, LAMB AND TURKEY IS RED TRACTOR CERTIFIED AS MINIMUM

SUSTAINABLE FISHERY PRODUCTS

To be considered as sustainable, fishery products must be labelled by the MSC (Marine Stewardship Council) or any other relevant label or certification validated by an independent third-party body.

SUSTAINABLE DISPOSABLE PACKAGING

Sustainable packaging refers to alternative materials to oil used to produce disposable packaging.

- Biodegradable
- Compostable
- Bio-sourced: PLA (polylactic acid), corn, bamboo, sugar cane pulp, etc.

Types of packaging considered: cups, cutlery, bin bags and other bags, food containers, salad bowls, plastic plates, plastic straws.

LOCAL FOOD PRODUCTS

Local is a territorial concept, designing the distance between the place of production and the place of consumption of a product. The definition of "local" differs from country to country.

CAGE-FREE EGGS

Cage-free eggs relates to organic, free range and barn eggs. All types of eggs (shell, liquid, frozen, omelet, etc.) are included in this indicator.

VEGETARIAN RECIPES

A vegetarian recipe does not contain any meat or fish, but includes other protein sources, such as vegetables and/or egg-based and/or dairy products (milk, cream, cheese). Plant-based recipes must combine vegetables with cereals and/or pulses.

**This KPI only refers to main course recipes.*

SUSTAINABLE INGREDIENTS

Agriculture and environment: responsible purchasing

ENVIRONMENT

VALUE NATURAL RESOURCES

Improving energy efficiency to save resources, protect the environment and managing water usage to save money and reduce environmental impact.

REDUCE REUSES RECYCLE

Managing what comes in and goes out of your business to reduce wastage and eliminate waste-to-landfill.

WASTE NO FOOD

Monitoring, managing and innovating to reduce food waste.



SOURCING

CELEBRATE LOCAL & SEASONAL

Using local and seasonal produce to support British business, reduce haulage costs and the environmental impact of transport.

SERVE MORE VEG & BETTER MEAT

Increasing the proportion of veg-led dishes on your menu to combat the environemantal damage, and purchasing high welfare meat and dairy products..

SOURCE FISH RESPONSIBLY

Serving sustainability caught fish to ensure the future of fish stocks and marine environments.

SUPPORT GLOBAL FARMERS

Sourcing fairly traded produce to ensure farmers in the developing world have access to a trade system based on justice and fairness

% OF LABELLED FOOD PRODUCTS*		% OF LOCAL FOOD PRODUCTS*		% OF SUSTAINABLE FISHERS PRODUCTS**	
2019-2020 13.7%	2019-2020 13.4%***	2019-2020 12.7%	2019-2020 11.5%	2019-2020 35.7%	2019-2020 41.9%

% of products sustainably sourced in 2020-2021 = 24.8%

*Spend **Volume
***NA in scope now

kgCO2e/MEAL		kgCO2e FROM FOOD SOURCING/MEAL	
2019-2020 3.89	2019-2020 3.76	2019-2020 1.69	2019-2020 1.65

Many areas of compliance have been verified centrally and compliant ingredients are available, demonstrating Taylor Shaws commitment to supporting contracts in applying for Food For Life Served Here.



FOOD FOR LIFE SERVED HERE ENDORSES ELIOR FOR COMMITMENT TO GOOD FOOD & IMPROVING FOOD STANDARDS

FOOD FOR LIFE SERVED HERE
Soil Association



HEALTHY CHOICES

lifestyle, wellbeing and nutrition

YOU & LIFE

You & Life is the programme which brings together in the UK business all of Taylor Shaw's activity in the fields of health, nutrition and wellbeing with the goal of helping people to lead healthier lives.

You & Life is designed to empower, educate and benefit our customers, our clients and our own colleagues, right across our diverse portfolio of sites.

We will be building on solid foundations. Taylor Shaw has a long-standing commitment to healthy eating through education in nutrition and healthier catering practices. We have been proactively involved in wider public health initiatives such as the Public Health Responsibility Deal.

It is time however for us to refresh our efforts through You & Life because the subject of nutrition is continually evolving as scientists and researchers gain new insights.

You & Life has been updated to reflect the latest government advice, guidance and recommendations on healthy eating and will help to make it easier for everyone — from our own staff to our customers — to make healthier choices.

FRESH & SEASONAL

FRUIT & VEG FROM E-FOODS

The e-foods supply model is to provide local supply to each site on a national basis. Local means flexible, agile and versatile. This brings with it low food miles, support to local economies and suppliers passionate about what they produce.



THROUGH PURCHASING ONE WATER, ELIOR HAS RAISED

£32,000

FOR THE ONE FOUNDATION

Who's simple vision is for a world in which everyone has access to clean and safe water, forever.





HEALTHY CHOICES

lifestyle, wellbeing and nutrition

WHAT'S THE BIG IDEA?

Here at Taylor Shaw, we have a reputation for being big supporters of small businesses. With this in mind, we have found a new and exciting way to scout out those suppliers who may have been under our radar.

We hold dragon's den-style half-day 'forums' where suppliers can come and pitch their products to the Taylor Shaw team.

This involves suppliers giving a 20 minute pitch, followed by a Q&A in true dragon-den style and give suppliers a chance to demonstrate their products and what they can bring to the table.

This concept has been well received and has provided a lot of benefits. By creating this simpler way for us to find new suppliers, stakeholders from across the company can see their options first hand.

This means they are freer to choose which suppliers suit their clients needs.

This unique scheme has also created a buzz within the business, with the forums taking a different shape and location each time.

Thanks to this initiative, our sites have some new, innovative products which are really hitting the spot with customers such as Just Bee and Mallow & Marsh.

MEAT CONSORTIUM

The consortium for fresh and frozen meat consists of 3 regional butchers with total UK coverage from trusted and established suppliers. All are EFSIS approved and source Red Tractor UK products for the core meat categories. Our butchers in London & the East Midlands were established as family butchers in 1890. In Scotland our leading butcher supplies fresh meat, fresh fish and delicatessen products to food service customers. Our West Country butchers is a family business celebrating their 80th year in business.



WE'RE COMMITED TO FAIRTRADE



Fairtrade Premium is an additional sum of money which goes into a communal fund for workers and farmers to use – as they see fit – to improve their social, economic and environmental conditions. Producers determine what is most important to them; whether this is education or healthcare for their children, improving their business or building vital infrastructure such as roads and bridges for their community.

By sourcing on Fairtrade terms, Taylor Shaw is part of a global movement to build a more sustainable future for all. Of the 17 Global Goals agreed by the UN, Fairtrade focuses on nine where their efforts can make a specific contribution. Fairtrade makes an impact on these goals in many ways - for example through standards, premium, advocacy, producer support and programmes.

ELIOR'S LATEST PREMIUM WAS £17,503.10

PREMIUM BREAKDOWN BY COMODITY

- **COCOA £808.80**
- **BANANAS £1,116.32**
- **TEA £1,158.00**
- **SUGAR £2,535.54**
- **COFFEE £11,884.45**

A CIRCULAR MODEL

Reducing waste and keeping resources in use for as long as possible

vegware

88 + 39 = 156

TONNES OF CARBON | TONNES OF VIRGIN MATERIALS SAVED | FLIGHTS FROM LONDON TO NEW YORK

WE ARE PROUD TO INCLUDE VEGWARE'S PACKAGING ACROSS OUR BUSINESS, OUR LATEST REPORT SHOWS THAT WE HAVE SAVED 88 TONNES OF CARBON AS A RESULT OF ITS LAUNCH.

FOOTPRINT AWARDS



Footprint Awards announced Taylor Shaw as a Runner-Up for Waste Prevention & Waste Management Award. Footprint Awards remains the only initiative to honour the achievements of companies in the area of sustainability and responsible business practice in the out of home sector and its supply chain and Taylor Shaw are honoured to have been shortlisted!



PLASTICS POLICY

ACTION ON PLASTIC

Over 1 million plastic straws removed per year
following single-use plastic straws and stirrers ban during 2018, following the introduction of a new policy on plastic.

The catering industry's widespread use of disposable plastics, which rarely end up being recycled correctly is of growing concern to Taylor Shaw. The new policy tackles the issue head on and lays out a plan to achieve a sharp reduction in the volume of single use plastics in our supply chain and across all of our operations.

The plan also outlines measures to drastically reduce the use of disposable cups, cutlery, and food containers by expanding our highly successful 'return and reuse' schemes. In instances where reuse isn't practical, a wide range ofdisposable products made from plant-based, compostable materials have been made available to sites.

A CIRCULAR MODEL

Reducing waste and keeping resources in use for as long as possible

We will continue to evolve and adjust our environmentally friendly processes and systems and we encourage our colleagues to take part in community projects such as beach cleans & consumer awareness campaigns on at least an annual basis. We play an active part in policy conferences on waste legislation and continue to press government through our trade representatives to introduce a single, integrated and farsighted approach to waste processing and recycling that applies throughout the country.



NELLA

Knife Sharpening and Chopping Board Resurfacing

A Path To Greener Commercial Kitchens

CHOPPING BOARD CARBON FOOTPRINT

The carbon footprint of a single 18 x 12 1" thick chopping board through manufacturing, importation and distribution is

8.86kgCO2e

when disposed of by normal waste at the end of its life this is increased to

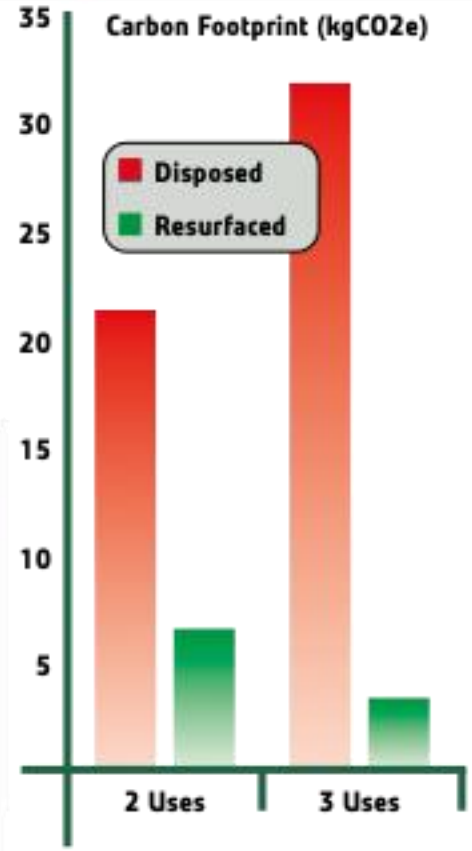
10.56kgCO2e

From one board being resurfaced just once this is reduced by

70%

when resurfaced twice it's reduced by

90%



AT TAYLOR SHAW OUR PRIORITIES ARE TO;

- Reduce our environmental footprint, including working towards zero food waste
- Innovate and develop partnerships to move towards a circular model
- Share sustainability best practices with suppliers and clients



A CIRCULAR MODEL

Reducing waste and keeping resources in use for as long as possible

HARROGATE aim for CARBON NEUTRALITY in 2022





HARROGATE OFFSET THEIR CARBON FOOTPRINT BY PLANTING TREES IN NORTH YORKSHIRE AND ARE WORKING TOWARDS BEING CARBON NEUTRAL IN 2022.

Electricity at the Harrogate facility is generated from renewable sources. This action saved 1,140 tons of CO2e in 2020.

Harrogate chooses to source its rPET in the UK, to ensure the lowest carbon footprint. 99% of materials are sourced within 110 miles, reducing road miles. Using rPET bottles lowers CO2 by 22%.

In 2020, Harrogate acquired certified carbon credits for international sustainable projects including The Kariba Forest Protection project based in Zimbabwe, which ensures that 784,987 hectares of forest and wildlife on the southern shores of Zimbabwe Lake Kariba are now protected.



Our used cooking oil has value and can be reused, that's why we recycle it as part of our zero food waste to landfill target. Annually, hundreds of thousands of litres of cooking oil is collected.





HOW BIG IS YOUR ENVIRONMENTAL FOOTPRINT?

WWF | FOR YOUR WORLD

THE PLANET IS IN CRISIS - FROM CLIMATE CHANGE TO THE POLLUTION IN OUR OCEANS AND DEVASTATION OF OUR FORESTS. IT'S UP TO ALL OF US TO FIX IT. TAKE YOUR FIRST STEP WITH OUR ENVIRONMENTAL FOOTPRINT CALCULATOR.

Visit: footprint.wwf.org.uk/

A CIRCULAR MODEL

Reducing waste and keeping resources in use for as long as possible



OUR 2025 CARBON GOALS

- 100% renewable energy for directly supplied energy contracts
- 40% reduction in beef consumption
- 15% reduction in gas & electricity consumption
- 25% reduction in food waste

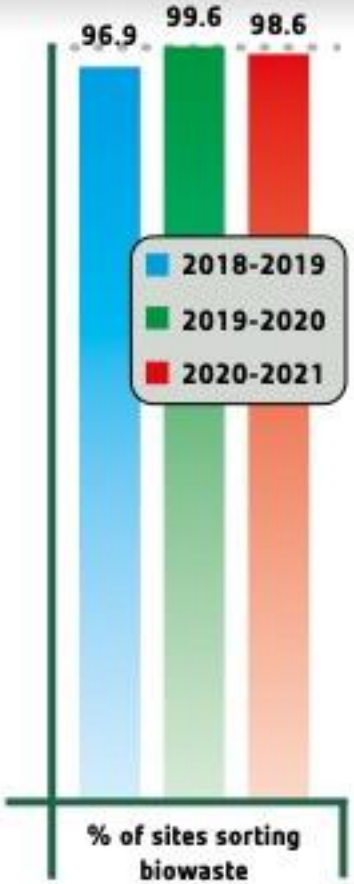




MILLGATE WASTE SERVICES

Taylor Shaw is also working with Millgate Waste Services which collects all our school kitchen waste within Sheffield. Millgate recycles 100% of our waste within Sheffield to reduce road miles and cut our carbon footprint, the food waste is then separated and fermented to create gases which are burnt off to drive turbines that produce electricity. The end waste is then used as liquid fertiliser and supplied to farmers in the local surrounding areas.

We will publish a tonnage of weights monthly and trading days for the next twelve months which then can be measured, working towards a 5% reduction.



BIOWASTE TAYLOR SHAW UK

KEY 19-20 INDICATORS: Circular model

% of sites sorting biowaste		% of the Group revenues from business units testing solutions to reduce food waste	
2019-2020	**2020-2021**	2019-2020	**2020-2021**
89.0%	**90.4%**	85.1%	**99.7%**

kgCO2e/meal		kgCO2e from food sourcing/meal	
2019-2020	**2020-2021**	2019-2020	**2020-2021**
3.89	**3.76**	1.69	**1.65**

SITES SORTING BIOWASTE

Taylor Shaw Group defines biowaste as all non-hazardous food and kitchen waste originating from restaurants, cateres or retail stores, as well as all non-hazardous biodegradable garden and park waste (green waste), and all similar waste originating in production and processing facilities.

This indicator refers to the % of sites contractually responsible for the waste management as of September 30 and sorting biowaste.

Elior is the parent company of Taylor Shaw.