



Carbon Net Zero Plan

Issued: August 2025
Next Review: August 2026
Owner: NT



1.0 Aim

School Catering Support aims to promote environmental and social sustainability in all aspects of its meals provision by being a leading sustainable organisation. Empowering employees, partners and associates to support its clients in creating Net Zero Carbon Emissions.

2.0 Processes

2.1 Waste

2.1a Food Waste

1. By implementation of the Reli-Till ordering platform, reduction for over production can be implemented in each establishment
2. By monitoring and recording waste from dining halls and kitchens, effective planning on menu designs will reduce unpopular dishes being created
3. By pre planning new menu tasting sessions, new dishes can be tested before being added to the cycle

2.1b General Waste

1. By working with like minded suppliers who have Net Zero Carbon targets reduced general waste can be reduced eg Sysco GB is committed to achieving Net Zero emissions by 2050
2. By using the Relish "Food For Life" menu system packaged food will be reduced in favour of cooking from scratch.

2.2 Transport

1. Relish have taken steps to encourage, by offering financial incentives, the mobile teams working on their behalf to use electric vehicles for day to day use.
2. When transported meals services are required Relish are investing in electric vehicles for this process.
3. Working with suppliers who are promoting electric vehicles for staff and deliveries.
4. Working with "local" fresh food services to reduce mileage for deliveries.
5. Producing Seasonal Menus (in line with Food for Life) ensures seasonal items are used and food miles for goods can be reduced.

2.3 Energy Usage

1. Wherever possible, the Company will use technology and electronic communication to eliminate the unnecessary use of paper. Clients and suppliers will be encouraged to use paperless communication methods whether through e-mail or other web-based communications, in preference to a paper-based process.



2. Wherever possible, the Company will use web-based platforms for meetings as opposed to individuals having to attend in person, thus reducing emissions.
3. As far as possible we will work with suppliers who provide evidence of energy efficiencies eg use of solar energy at depots

2.4 Supply

1. By teaming up with the Soil Association for the Food for Life system checking solution, emphasis on recipes created using responsibly sourced ingredients and meat from animals that conform to high animal welfare standards are used.
2. By teaming up with the Soil Association for the Food for Life system checking solution recipes using cooking from scratch methods are used, avoiding as much manufactured product as possible.
3. By offering suppliers who can provide alternative drinks to single use plastic bottles, choices can be made by all customers.
4. We will reduce energy consumption of office equipment by purchasing energy efficient equipment and by good housekeeping.

3.0 Implementation and Monitoring

The SCS Board, employees and associates will work within the policy as appropriate to achieve the aims.

School Catering Support Ltd recognises that the development of a culture supportive of health and safety is necessary to achieve control over risks. Accordingly, it does all that is reasonably practicable to promote co-operation between companies, groups and individuals so that health and safety is a collaborative effort. It supports quality initiatives aimed at continuous safety improvement and ensures the communication of necessary information throughout the organisation.

The aim of School Catering Support Ltd is to contribute to an environment free of injuries, ill-health and loss.

I hereby commit the necessary company resources to affect the aims and goals as listed in this policy in the promotion of good practice and general health and safety throughout our business.

A handwritten signature in blue ink, appearing to be 'C. [unclear]', written over a large, stylized blue 'C'.

Signed:

Position: Managing Director

Date: August 2025