

THREE STAR FOOD MADE GOOD SUSTAINABILITY AWARD

Who are Food Made Good?

"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."

President = Raymond Blanc

Businesses are awarded either 1, 2 or 3 stars for their work. **Brunning and Price have just been awarded** the highest accolade of 3 stars again in the latest report published in January 2024.



2024 Score 83%

(74% in 2023 so an increase of 11%)

2024 - 2026

The overall score is made up of scores from 3 different areas, or 'pillars';

"Brunning and Price has done exceptionally well on the Environment pillar, reflecting your commitment to reducing your energy use, food waste, and non-organic waste. A particular standout is your work around reducing your footprint. From developing a thorough environmental policy to conducting scope 1,2, and 3 carbon footprint analysis it is clear that Brunning and Price is committed to reducing its carbon impact".

Sourcing Pillar: 84%

"At Brunning and Price, it is clear that great care is paid to sourcing high-quality, sustainable ingredients and ensuring that you work with suppliers that share your values. You scored well throughout this section, particularly regarding sourcing seafood sustainably."

A few highlights from this section and an area to improve on:



Celebrate Provenance

91%

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



Support Farmers and Fishers

89%

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



More Plants, Better Meat

62%

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



Source Seafood Sustainably

93%

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

To improve in this area one of the things we are advised to do is to "Formalise your commitment and strategy for promoting plant-based ingredients and reducing meat consumption in an operational policy."

Society Pillar: 76%

Brunning and Price's highest scoring impact area in this section was 'Support the Community'. "This was achieved through your work to ensure that your locations are

accessible to customers with physical disabilities, making financial donations, and your defined strategy to support the community in your annual report."

A few highlights from this section and an area to improve on:



Treat Staff Fairly

82%

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



Feed People Well

62%

Promoting healthy eating and responsible drinking.



Support The Community

84%

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

In order to raise our score in the 'Feed People Well' category we are advised to "design your menu offering to meet scientifically determined national guidelines". This could be anything from reducing portion sizes, reducing salt content, reducing how many salty or sodium based snacks we have behind the bar or on the tables, reducing the amount of meat based dishes on our menus etc.

Environment Pillar: 88%

"Brunning and Price make a great effort to manage its environmental impact, which is evidenced by the fact that Environment was the highest-scoring section".

A few highlights from this section and an area to improve on:



Reduce Your Footprint

82%

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

92%

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



Reduce, Reuse, Recycle

90%

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

To improve in this section we have been advised to "set recycling targets for individual recycling streams, and conduct a water footprint analysis of your activity or a risk mapping around water use in your supply chain."

A great result and validation for all our efforts. There is always more to do, but this has again shown us that we are moving in the right direction.