

FOOTPRINT
AWARDS
2012



Souvenir Programme



Creative Food & Beverage Solutions

The Footprint Awards

Back to the Future Menu

Venue

Sponsored by



Drinks Reception

Sponsored by



Canapés

Sponsored by



Garden vegetable crudité served in flower pots with edible earth and edible flowers

...

Cockle Popcorn

...

Fish bait shot

...

Ginger beer tempura battered cuttlefish with a coriander puree

...

Miniature fishcake with gurnard, minted peas and lemon mayonnaise

...

Tempura battered lobster tails with a gin and bitter lemon reduction

Dinner in the Ballroom

NIB salad, lemon balm and rose petals

...

Lobster Egg & Soldier

Awards Presentation 1

Trio of Rose Veal

...

Slow Roasted Fillet with truffle dressed forest mushrooms and peppercorn sauce, pan fried sweetbreads and watercress and shallot salad, ravioli of NIB veal, served with carrot puree, peas, broad beans and fresh herbs

Awards Presentation 2

Strawberry meringue parfait and bubble gum milkshake

Awards Presentation 3

Coffee and Petit Fours

Footprint Forward

For us this booklet has enormous significance. It allows us to restate our objectives and holds us to account for what has actually been achieved through the Footprint Awards. Our vision for this Souvenir Programme is for it to become a series of volumes in which progress in sustainability achievement in the foodservice industry is measured.

Our objectives remain very clear:

- To recognise the many innovative ways that businesses and individuals are making a difference to sustainability in the foodservice industry, thereby creating a standard of excellence and a replicable benchmark for the whole supply chain to strive towards
- To provide the industry with a platform to showcase values and approach to sustainability in a genuine environment
- To raise awareness in the mainstream of the progress being made in foodservice towards a more sustainable future
- To attract new talent into sustainability in foodservice from the growing number of students studying sustainability and the environment in further education

The by-product of this is tonight, an evening for senior management and executives to get together and share their success in a non-competitive environment.

This year we have delivered on all of our objectives and will continue to build on this success.

Last year's consensus was that the 100 plus entries we achieved was an extraordinary number, considering it was our first year. This year we have surpassed 150 entries, manifest to how seriously the issue of sustainability is taken and how much activity there is throughout the supply chain. The amount of activity is growing despite increasing economic hardship. The only thing that can be concluded from this is that sustainability makes economic sense.

Last year we set a precedent and gave the foodservice supply chain a standard to work towards. We had entries from brands able to make a big difference as well as entries from smaller operations that are making a smaller,

yet most significant, contribution. It all counts and is making our industry more sustainable and an example to many other sectors.

We have raised awareness of the foodservice industry's achievements. Be that through press coverage (both trade and consumer), our own ongoing innovation, Footprint's close work with government, the Footprint Post Graduate Placement Programme (FGPP) and endless endeavour to promote genuine effort to be sustainable throughout the supply chain.

Our post graduate programme is in its infancy, but increasingly gaining momentum with an ever-growing number of companies showing an interest in taking on an environmental sustainability post graduate. The purpose is to channel talent into foodservice (most will not have even heard of this industry per se). We are plugging gaps in knowledge by sharing intelligence, whilst improving the pool of data available to us on this highly complex subject.

We do also, unashamedly, take pride in the value Footprint Awards offers participants. The Footprint's have created a standard to work towards and a platform to communicate achievements. Simply put, Footprint Awards has created a community of excellence.

The RSA Accreditation, received last year, allows us to represent the industry on a pan-European level. As the Footprint Awards is an annual cycle rather than a one off event, it gives those businesses closely engaged, something to talk to the market about all year long.

Our thanks has to go to our Headline Sponsor Nestle Professional and all of our Category sponsors, without whom this process would simply not be possible. Our gratitude goes to all of those businesses that entered and are making a difference. You know who you are, and you are the vanguard. If you truly believe in it, continue the momentum!



A warm welcome from the headline sponsor, Nestlé Professional



Welcome to the Footprint Awards 2012 of which Nestlé Professional is the proud headline sponsor.

Nestlé Professional and Footprint work closely together in their common belief that sustainability doesn't just make sense in a philosophical sense but also in a commercial context.

Foodservice is a big contributor to GDP and UK employment. Nestlé Professional has a significant role to play in this sector and we see it as our responsibility to lead in creating a lighthouse effect. By this we mean "Creating Shared Value" by means of transparency to best practice, and allowing operators and suppliers throughout the industry to have access to a platform, both to consume and share information about responsibility in business.

Sustainability remains as important a topic as ever and anyone who argues it to be a mere fad is fighting a losing battle. Those that are not building sustainability, as a commercial reality, into their ways of working, should use Footprint Awards winners as a reference for excellence.

Running a business in a more sustainable way is not something that happens overnight. If the topic is engaged with as a very real commercial principle, and is applied to as many areas of your business as possible, it will undoubtedly deliver commercial value.

The Footprint Awards have clearly moved on significantly. Not only has it achieved RSA Accredited status, attracted unprecedented amounts of entries, placed post graduates successfully, promoted understanding of sustainability as a business principle amongst young chefs but has no doubt delivered a legacy to all of those involved in the process throughout the year.

We are very pleased about Footprint's emphasis on social issues and encouraging talent into the foodservice industry and learning when in it. This is a cause which we at Nestlé Professional champion with the Nestlé Toque D'Or® programme, not to mention our launch of the online nutrition course currently for catering students.

It has been a testing year for the entire industry. Rising commodity prices, increased operating costs and reduced consumer spend have had an impact on foodservice. However, as proof that sustainability offers positive value, Nestlé are proud to be one of only two companies globally to have been awarded, and retained, Gold Class Membership in the food category of the Dow Jones Global Sustainability Index. We are also proud to play a significant part in driving this celebration and uniting the industry on arguably the most burning topic of our time.

We hope that you enjoy the Footprint Awards Dinner as much as we enjoy supporting it.

A handwritten signature in blue ink, appearing to read 'NS', written over a light blue circular graphic element.

Neil Stephens
Managing Director,
Nestlé Professional

The Nestlé Professional logo, featuring the Nestlé logo (a bird's nest) in orange and brown, followed by the word 'Nestlé' in a large, bold, sans-serif font, and 'PROFESSIONAL' in a smaller, bold, sans-serif font below it. Underneath the logo is the tagline 'Creative Food & Beverage Solutions' in a smaller, sans-serif font.

Nestlé
PROFESSIONAL
Creative Food & Beverage Solutions

The Footprint Awards Shortlist*

The finalists for the Footprint Awards have been shortlisted by the Footprint Awards Judges. Congratulations to all those who have made the shortlist and our commiserations to those who have not. It has been a very competitive year with over 150 high quality entries.

Sustainable Use of Natural Resources

3663
Adande
SoloCup
The Caterers Linen Supply (London Linen Group)
Hobart
sponsored by



Innovations in Packaging

Nampak
Solo Cup
Vegware
sponsored by



Sustainable Sourcing

Lusso
Innocent
Nestlé Professional
sponsored by



Environmentally Efficient Logistics

Brakes Group
Creed Foodservice
Sark Island Hotels
sponsored by



Corporate Social & Environmental Responsibility

Brakes Group
The Clink Charity
The London Linen Group
sponsored by



British Supply

BaxterStorey
Dingley Dell
Partners in Purchasing
sponsored by



Energy Efficiency

3663
Adande
SoloCup
sponsored by



Best Sustainable Catering Equipment

Adande
Gram
Rational
Toasty Products*
sponsored by



Best Sustainable Foodservice Installation

Biffa
PKL
Space Catering Equipment
sponsored by



Commercial Benefit Through Sustainable Practice

The Clink Charity
Unilever Food Solutions
Vacherin Limited
sponsored by



Stakeholder Communications Award

Dingley Dell
Sodexo
Unilever Food Solutions
sponsored by



Waste Management

Arla Foods
Tillery Valley
Spirit Pub Company
sponsored by



The Community Vote

As voted for by consumers
sponsored by



Special Achievement

Ramond Blanc
- *Le Manoir Aux Quat' Saison*
Hannah Carmichael
- *Bartlett Mitchell*
Mark Hayward
- *Dingley Dell*
Thomas Jelley
- *Sodexo*
Harriet Lamb
- *The Fairtrade Foundation*
Hendrick Lessing
- *Sark Island Hotels*
Terry Reeves
- *Royal Bournemouth Hospital*
Sophie Tranchell
- *Divine Chocolate*
Joint:
Peter Goodfrey & James Robert
- *Peros*

sponsored by



The Young Chef's Challenge

sponsored by



Your host for the evening



Julie Peasgood

Successful actress and prolific voice over artist, **Julie Peasgood**, has also established herself as a versatile television presenter, and more recently, an author and columnist. Julie regularly hosted 'Good Food Live' and ITV1's 'This Morning', where she won considerable acclaim as the guest co-presenter. She has written, directed and presented 'A Buyer's Guide to Spain', presented the gardening series 'Turf Wars', and her second series of 'Bootsale Challenge' achieved record ratings. She was then awarded Television Personality of the Year by the Royal Television Society. As an actress, Julie's career has spanned over thirty years of prestigious theatre and television. Her numerous credits include 'Taggart', 'Spender', 'The Bill', 'First Born', 'September Song', 'Luv', 'Holby City', and 'Doctors', but she is best known for her work in 'Brookside', 'Emmerdale' and 'Hollyoaks'. Her theatre credits include work at The Royal Court, The Old Vic, and five years with the Royal Shakespeare Company. Julie currently presents a weekly strand as the resident sex and relationships expert on ITV1's 'The Alan Titchmarsh Show,' as a result of her award-winning book 'The Greatest Sex Tips in the World'. She now writes for many leading magazines and newspapers including Woman, Now, Cosmopolitan, Metro, Bella, The Sun, Men's Health, Slimmer and the Mail on Sunday, and she has regular columns in Yours magazine and the Sunday Mirror. Julie is the anchor for The Shoe Channel on Sky 659, and she has just finished filming for The Travel Channel.

The Footprint Awards - Sponsors

Nestlé Professional
Headline Sponsor &
Corporate Social & Environmental
Responsibility Award



Welcome to the Footprint Awards which will be a celebration of success in Sustainability within the Foodservice industry. Sustainability, despite the recession's far reaching impact, remains a key challenge for the whole Hospitality industry. This is why Nestlé Professional continues to work closely with Footprint in order to drive awareness of the issues, demonstrate how every organisation can "make a real difference" and of course, continue to share good practice.

Right now, the bottom line is a priority for businesses in line with the economic challenge. It's about long term dedication and not simply looking at quick wins. It's about looking through the entire end-to-end process, and adopting an approach that is interwoven into the very heart of an organisation through its employees, its business partners and the supply chain.

As part of Nestlé's comprehensive programme we continue to invest in a number of sustainable initiatives in the UK as well as globally. These include over £200 million in the Nescafé Plan and £65 million in The Cocoa Plan over ten years (2011-2020), through to investment in an anaerobic digestion plant at our UK Fawdon factory later in 2012.

Finally, I was delighted to hear how many entries there were for this year's awards – it shows just how important Sustainability is within our industry. The Footprint awards will recognise the very best of these, right down to individuals who have made a difference.



Neil Stephens
Managing Director,
Nestlé Professional

BaxterStorey
Special Achievement Award



At BaxterStorey we pride ourselves on being a responsible business and that's why we have once again sponsored the Footprint Awards.

Everything we do at BaxterStorey is driven by our goal of delivering fantastic food which uses the freshest, locally sourced, seasonal ingredients. This means using produce that has been reared to the highest standards and is not forced to travel across international boundaries for rearing or processing.

Placing sustainable behaviour at the heart of our business forces us to think differently and be more creative and innovative in how we deliver our services, this has a direct and positive impact on the service we provide to our clients. We are wholly committed to implementing new initiatives to help reduce and mitigate the impacts our operations have on the environment and communities in which we work. We strive to lead our field not only for commercial gain but for the good of our industry and society.



Noel Mahony,
Chief Executive,
BaxterStorey

Brakes
Stakeholder Communications Award



"Brakes Group is committed to 'protecting tomorrow today' - minimising our impact on the environment and respecting the communities in which we serve. We are delighted to be supporting the Footprint Awards again this year.

"CSER forms an intrinsic part of our operations and programmes and helps

form our overall business strategy. Under each of our five CSER pillars - environment, responsible sourcing, health & nutrition, community and our people - we have ambitious targets and commitments to ensure we are working in a focused way to make a positive impact on the environment. "We are proud of our achievements to date, from driving down food miles, achieving new 'firsts' in responsible sourcing and supporting and nurturing young talent in the communities in which we serve. "With growing demands being placed upon the environment, Brakes Group is determined to constantly re-evaluate its CSER commitments, strategy and plans – to continue to stretch the boundaries of what can be achieved in foodservice."



James Armitage
Marketing Director,
Brakes

CH&Co
Best Sustainable Equipment Award



CH&Co dishes up around 80,000 meals daily in 130 sites across the UK, serves literally millions of canapés each month and feeds thousands of visitors to London's best loved tourist destinations every day. Our sustainable sourcing policy follows a set of guiding principles designed to ensure we achieve a sustainable balance between environmental responsibility, competitive pricing, high quality and consistency of supply. We sponsor the Footprint Awards because we are passionate about sustainability in our industry and we believe that if a company operating on the scale of CH&Co can be sustainable, there's no excuse for others not to be. Our sustainable sourcing policy was born of a desire to reduce our CO2 impact and an awareness of the growing importance of sustainability to many clients. Having a demonstrable commitment to sustainability

The Footprint Awards - Sponsors

makes good business sense on many levels and is a concept which employees and clients can get behind and support. CH&Co is recognized for intelligence and innovation in sustainability - a win-win situation for CH&Co and our clients, adding value to the CH&Co brand and attracting new business opportunities from environmentally aware, forward-thinking clients.



Carolyn Fry
CEO,
CH&Co.

Dudson Energy Efficiency Award



For everyone at Dudson, our support of the Footprint Awards reflects a serious commitment to help protect the environment for future generations. Being able to recognise the impact of our actions on the environment is something that affects us all, both within the hospitality industry and in our everyday lives. The Footprint Awards recognise the efforts of businesses and individuals who are making a positive difference in our industry. They provide an opportunity to share innovative ideas with others whilst recognising best practice in environmental management. Dudson has always taken a proactive approach towards the environment, with an on-going number of initiatives that address key areas of the business that could affect environmental performance, including waste minimisation, water efficiency, and energy efficiency and reduction.



Katie Dudson
Marketing Manager,
Dudson

epsys Sustainable Sourcing Award



The sustainability agenda has gathered real pace over the last couple of years and, to varying degrees, most foodservice providers have adopted sustainable buying policies and are now deploying them. Our sponsorship of the Footprint Awards absolutely complements our passion for helping foodservice organisations realise their unique sustainable visions through the best use of procurement technology.

The sustainability mix - all the issues and challenges that affect the delivery of good practice comprises many different elements. Our job is to make it easy for organisations to measure and control their buying and operational activity so that they are able to gauge the effectiveness of their sustainability related activity.

Data rich systems like epsys are ideally placed to assist organisations in managing their purchasing profiles and so it follows that such data can be used to deliver sustainable buying policies at centre and in the field.

epsys provides trusted e-trading systems to clients across the hospitality industry. epsys is designed to support the complete procurement process, from online order placement to full electronic invoice reconciliation. We work in partnership with our clients to fine-tune their buying processes to deliver cost effective and sustainable online buying solutions.



Ed Bevan
Communications
Director, epsys

Huhtamaki Sustainable Use of Natural Resources Award



"Following a successful event last year, Huhtamaki is once again proud to sponsor the Footprint Awards – the foodservice industry's only Awards scheme of its kind! "Huhtamaki take the whole subject of sustainability very seriously and our customers expect us to be able to supply them with disposable packaging solutions including a sustainable range. It is therefore important, from the way that we do business to the products that we produce, for us to continually look for ways to promote our commitment to the whole CSR agenda. The Footprint Awards is a great platform in which to do this, as well as being great for networking.

"Last year, Huhtamaki showcased its specially designed 'cup couture' BioWare wedding dress as part of the sustainable themed sculptures at the Awards evening. This received great interest in the foodservice press and we hope that this year's appropriately themed 'Celebration2012 tree sculpture', encapsulating the spirit of the Diamond Jubilee and the Olympics, will do the same!"



John Young,
UK Foodservice
Sales & Marketing
Director, Huhtamaki
UK Ltd.

innocent The Community Vote Award



Launched twelve years ago, innocent is now the number one smoothie brand in the UK. We sell over two million pure fruit smoothies each week in 11,000 outlets - everywhere from Sainsbury to Starbucks to your local deli.

The Footprint Awards - Sponsors

The innocent range has expanded to include: smoothies in little bottles and big one litre cartons, smoothies for children, thickies made from a blend of yoghurt and fruit, orange and apple juice and Veg pots, a range of quick and tasty meals.

As a business we want to make it easy for people to do themselves some good. And we want to leave the planet a little bit better than we found it. This is reflected in everything that we do.

From our use of green electricity at Fruit Towers, to sourcing fruit from places that go the extra mile in terms of looking after the people that work on the farms, and the environment.

As of 2006 we are proud to say that all our bananas come from Rainforest Alliance accredited farms.

We also donate 10% of our profits to the innocent foundation, which funds Non Government Organisations in the countries and areas where we source our fruits



Richard Reed
Co-Founder
Innocent Drinks

M&J Seafood Innovations in Packaging



A shared vision

M&J Seafood are the largest fish and seafood supplier in the UK. For the last 30 years we have tirelessly championed sustainability and the future of our seas.

It is something that we take very seriously. Doing things the right way is not only the passion that drives our business but it is a promise we make to all those that we do business with.

This is why we are very proud to support this evening's event, which recognises our industry foodservice partners who share and practice a likeminded vision.

A vision that understands that only by ensuring good husbandry, stewardship and care for the resources and people around

us, will we all continue to be successful not just this evening but for long into the future.



Mike Berthet
Director of Fish &
Seafood

New Generation Wines Best Sustainable Foodservice Installation Award



Sustainability and provenance are key to our range of wines. More than half of our wineries are organic / biodynamic and all operate with sustainability at the core of how they make wine. As much as anything, we see this as a quality approach that ultimately leads to a better glass of wine. We see the Footprint Awards as a unique way of recognising those in the industry who are focussed on sustainability and decreasing the impact of their own 'footprint'.



Andy Muskat
Director,
New Generation
Wines

Notbox Environmentally Efficient Logistics



The Footprint Awards event and philosophy maps precisely to the Notbox ethos for recognising innovations in sustainability and the reduction of CO2 emissions. This is an opportunity to be part of a likeminded community committed to cleaner and more efficient methods within our industry. Notbox has already taken an active participation in the sustainability

movement, providing solutions to organisations across the globe and helping them to reduce their carbon footprint. But it is felt that we may have only just started addressing the environmental imperative to do more with less. Commercially and ethically, we will want to be at the centre of the Footprint agenda in encouraging businesses of all sizes to constantly inspect their use of resources and their attention to reuse and waste.



Jonathan Cobb
Managing Director

Stalbridge Linen Services Commercial Benefit Through Sustainable Practice Award



"We're delighted to be sponsoring the Footprint Awards for the second year running. These awards showcase the impressive steps businesses are taking to help make our industry more sustainable. At Johnsons Stalbridge Linen Services we pride ourselves on implementing changes that make a big difference to both our own carbon footprint and that of our customers. As a leading supplier of table & bed linen, chefs wear, bathrobes and towels we know the big difference things like our in-house driver training scheme, our water recycling and our use of recycled fabrics can make. These company-wide initiatives have not only made us more sustainable but have helped us reduce costs significantly. It's why this category is important to us – we're reaping the commercial benefits being sustainable can offer and are excited to see how other businesses are doing the same."



David Hill
Sales and Marketing
Director

Unilever Food Solutions
Waste Management Award



“Unilever Food Solutions is proud to sponsor the new Waste Reduction category at this year’s Footprint Awards. An issue close to our hearts, we’re continuing to work closely with WRAP – the government’s advisory body on waste – and the wider foodservice industry to tackle avoidable food waste, following the launch of our successful United Against Waste campaign last year.

“At Unilever Food Solutions, operating sustainably is key to everything we do. We recognise that the old view of growth at any cost is unacceptable, and that the only responsible way to do business is through sustainable growth. This is why we’re committed to our Sustainable Living Plan – our 10-year global environmental strategy that aims to halve the environmental footprint of our ingredients; source 100% of our agricultural raw materials sustainably and help a billion people take action to improve their health and wellbeing.”
For more details on Unilever’s Sustainable Living Plan, visit: www.sustainable-living.unilever.com



Tracey Rogers
Managing Director,
Unilever Food
Solutions



The Footprint Awards - Partners

FAIR.



FAIR. is the first Fairtrade spirits brand in the world and our Quinoa Vodka is not only the first Quinoa-based vodka but also the first Fairtrade certified Vodka in the world. Quinoa Vodka was also nominated Best Tasting Vodka 2009 at The New York Spirits Award and won the Gold Medal at the Chicago Beverage Institute in 2009. All our spirits are produced from Fair Trade certified ingredients and comply with organic farming methods before benefiting from the know-how of the most acclaimed distillers in France. Our goal is to build long-term relationships with our partnered co-operatives along with their communities in order to ensure their sustainable development.

Vivreau



Vivreau originated back in the 1980's and today are Europe's leading developer and manufacturer of purified drinking water systems. Viewed as the industry standard for Table Water Bottling Systems in hospitality and catering environments, from corporate headquarters and leading hotels to Michelin starred restaurants, Vivreau services the needs of the world's leading companies including approximately 75% of the top 100 UK companies and many fortune 500 companies. Manufactured in the UK, the systems are leased to each outlet on a monthly basis, with a full aftersales and service provided within the cost. Providing an environmentally positive alternative to pre-bottled mineral waters the systems are available both as in-house table water bottling systems, as well as in a single font tap format that will dispense both still and sparkling chilled water, as well as boiling water, direct to the glass.

Reynolds



At Reynolds sustainability is something we take very seriously as we firmly believe it's crucial to the continued success of our business and that of our customers'. It's well documented that the world's resources are depleting. Only by forming long-term partnerships with our growers and farmers, both at home and abroad, and working together to establish best environmental practice, can we deliver the food security so crucial to us all.

For some years now we have been embedding sustainability into all our processes - into our business DNA, if you like. At Reynolds, part of our commitment is to share best practice.

Rawlingson Lane



Tackling environmental issues and conveying positive changes associated with their business have become an increased priority for many organisations, making the trend for ethical communications as popular as ever. Rawlingson Lane Publicity, specialists in the food industry with over 22 years experience, recognise and understand this importance and we can help strengthen your environmental message and give it greater credibility. Frequently viewed as an add-on to a client's own marketing resource, Rawlingson Lane has an extensive portfolio of services and is uniquely positioned to offer the most comprehensive marketing support package available, with solutions far superior to any single discipline agency.

The Footprint Awards

Judging Panel



David Clarke

David Clarke has a career spanning well over three decades in the food industry including more than 20 years in the food service sector working in the supply chain

for the Forte Group. Since 1998 he has been managing farm assurance schemes and the Red Tractor assurance mark.



Nicki Fisher

I have worked for Pret for 14 years – and been Head of Sustainability for the last 5. Responsible for sustainability strategy and direction setting across UK, US and

Hong Kong. Also Head of the Pret Foundation Trust, which supports homeless charities and provides employment to the homeless and ex-offenders via the Pret Foundation Apprenticeship Scheme.

Post graduate Diploma in Sustainable Business from Cambridge University, Post-grad certificate in Ecology & Conservation from Birkbeck, University of London BA Hons in English & History, Goldsmiths College, University of London

I live in East Sussex, growing vegetables and keeping chickens.



Michael Gidney

Michael Gidney joined the Fairtrade Foundation in July 2009, as Deputy Executive Director. For the previous eight years he was Director of Policy at

Traidcraft, where he led their research and advocacy programme on issues including international trade and development policy, corporate accountability, competition and responsible sourcing. He served on the Fairtrade Foundation's Board as a Trustee (2002-08) and Chair (2005-08).



Tony Goodger

Tony is Foodservice Trade Manager for BPEX, a division of the Agriculture and Horticulture Development Board (AHDB). In this role he is responsible for

marketing pig meat, in particular the health and nutritional benefits of pork, to both cost and profit sector caterers.

He is currently working on promotional activity linking sustainable pig production with large corporate foodservice businesses requirements for delivering their CSR and Government initiatives, such as the Government Buying Standards and the Public Health Responsibility Deal. He is also working to facilitate the supply of Red Tractor assured pork and pork products to the Olympics.



Lorna Hayes

Lorna has worked in the food industry all her life, as a chef in quality hotels, and also working for some of the larger contract caterers. She has worked for food service wholesalers, and now

the NFU where part of her role is to engage foodservice and British farming supply chains.



Charlotte Henderson

Charlotte Henderson joined WRAP's Food and Drink team in May 2004, having previously worked for the Environment Agency. She worked closely with retailers

and their supply chain to develop and meet the objectives of the Courtauld Commitment to reduce the packaging and food that is thrown away. This involves the development of strategy development, category guidance, packaging reviews and running workshops. Charlotte is now managing the Hospitality and Food Service programme at WRAP to work with the sector to manage food and packaging resources more efficiently.



Dr. Beth Kewell

Dr. Beth Kewell is Senior Lecturer in Risk Management at the University of York (The York Management School). Her research and teaching activities engage with

some of the key challenges and questions raised by risk in contemporary societies. Since 2008, Beth has convened a Master's programme in Corporate Social Responsibility with Environmental Management (CSR with EM). This programme is shared between the management school and the university's department of environmental science. Its aim is to prepare students for careers in 'green business' by combining traditional management skills with training at the cutting edge of environmental analysis.



Harriet Kingaby

Harriet is a sustainability communications expert with specialisms in employee engagement, PR and behaviour change. Currently with Ogilvy Earth and

previously at Futerra and the Energy Saving Trust, she has worked on projects for a variety of brands including Bupa, Unilever, AXA and Sony. She creates programmes to catalyse change, motivate employees and build brand loyalty through sustainability. She lead the implementation team for the Big Sustainability Summit, designed to create a roadmap for sustainable development in the UK following the abolition of the Sustainable Development Commission.



Jiggy Lloyd

Jiggy Lloyd is an independent consultant in public policy, corporate strategy and sustainable development. Her clients include international and

UK companies and the public and not-for-

The Footprint Awards

Judging Panel

profit sectors. She is an Associate of the environmental policy think-tank Green Alliance, adviser to F&C Asset Management Plc for the "Stewardship" socially responsible investment funds and holds a non-executive advisory role with Defra concerned with sustainable consumption, resources and waste. Prior to setting up her own consultancy she held senior posts in corporate social responsibility, sustainability and government affairs in two different FTSE companies and in Vivendi, the global utility and services business (now called Veolia).



Steve Loughton

Steve Loughton has spent his working life with major international corporations involved in manufacturing and distributing commercial food service equipment.

Extensive travel in North America and EMEA has enabled him to uniquely understand and objectively view a variety of equipment and its use and application. He champions a Sustainability agenda at work and home and has been a member of a DEFRA sponsored committee seeking ways to accurately measure industry carbon footprints.

Steve is actively involved with the Catering Equipment Suppliers Association (CESA), the European Federation of Catering Equipment Manufacturers (EFCEM) and recently gained the Certified Foodservice Professional (CFSP) accreditation.



Paula Moon

Paula is Sustainability and Nutrition, Health & Wellness Manager for Nestlé Professional. She has been with Nestlé for over 20 years in a variety of marketing roles, but

her farming background makes her particularly well suited to her work on Sustainability. She is happily married with 2 children.



Steve Munkley

As the award-winning Executive Chef at the Royal Garden Hotel, Steve Munkley's remit includes the newly launched Park Terrace restaurant, the launch of Min Jiang restaurant

in June 2008, as well as 10 banqueting rooms that can cater for up to 550 people and 24-hour room service. Among many other things Steve Munkley is a past Chairman of the Craft Guild of Chefs and presently a Vice President of the association.



Laura Spence

Laura J. Spence, PhD holds a Chair in Business Ethics at Royal Holloway, University of London. She is Director of the Centre for Research into Sustainability

at Royal Holloway, Vice-President for the International Society for Business, Economics and Ethics and a Trustee of the Institute of Business Ethics. Professor Spence's research has been published widely. She specialises particularly in sustainability and social responsibility in small and medium sized enterprises. Her most recent book is Corporate Social Responsibility: Readings and Cases in a Global Context (with A. Crane and D. Matten), published by Routledge.



Cyrus Todiwala OBE DL

One of the most respected chefs and restaurateurs operating in the UK today, Cyrus is renowned for his commitment to sustainability and the

environment. Born and raised in Bombay, the Chef Patron of Cafe Spice Namaste trained as a chef with the Taj Group in India, where he rose to become Executive Chef of the group's hotels in Goa.

Cyrus champions British farmers and producers and is on HRH The Prince of Wales' Mutton Renaissance Committee and the Marine Conservation Society. In 2011, Café Spice Namaste, the restaurant he set up with his wife Pervin 16 years ago, won the Corporation of London's Sustainable Food Award. Cyrus was also awarded the 2011 Special Achievement Award by the Footprint Forum. He is a Deputy Lieutenant of Greater London.



Keith Warren

Appointed as the director of CESA, the Catering Equipment Suppliers' Association in 2001, Keith has overseen the growth of the membership to over 150 members and

he has helped to establish CESA as the leading voice for the foodservice equipment industry. His activity involves extensive representation with UK government and regulators. As the chair of the EFCEM Technical Committee, The European Federation of Catering Equipment Manufacturers, this extends his role to undertaking this work in Brussels on behalf of the eight national members. EFCEM is currently drafting standards covering the measurement of energy use for the key equipment product categories.



Bethan Wood

Lecturer in the School of Interdisciplinary Studies at the University of Glasgow. She is a Chartered Biologist and Fellow of the Society of Biology. She set up the first UK

postgraduate degree in Carbon Management and undergraduate degree in Environmental Stewardship. Her research interests are in embedding sustainability in teaching, environmental stewardship and ecosystem services.

Footprint Awards Winner's Dinner

Sustainability Story

The inaugural Footprint Awards were proof of concept; to minimise the impact of an awards scheme and remain true to the mantra of being the antithesis of the typical industry awards. Our objective was to create an event of exceptional standard, showing that sustainability can be sumptuous and doesn't have to be consumptuous (we made the word 'consumptuous' up - you know what we mean).



The Awards Judging:

In line with our mantra of being the antithesis to the 'average' industry awards, in 2010 we invested in developing the software that reformed the awards judging processes. To courier reams of paper and judges around the UK, we considered to be unsustainable and unnecessary. The system stood the test last year and with a few tweaks, the Footprint Awards judging system sets a great example of how technology aids sustainability.

The Venue:

We worked closely with our friends at Its The Agency to find a venue that could accommodate the numbers required, whilst fulfilling our objective of being the antithesis of other industry awards and most importantly meeting our expectations of a venue displaying best practice in responsible business.

8 Northumberland will allow Footprint Awards to grow so we won't have to turn people away like we did last year. It's steeped in history and lots of what you see is reclaimed from the original MOD building. It captures the essence of Footprint Awards' 'Back to the Future' theme. As a venue and catering company 8 Northumberland operates with the environment and sustainability very much in mind. A sense of belief that best environmental practices and good business

sense go hand in hand to benefit everyone, runs through the business.

Recycling is taken very seriously and the best example of this is the refurbishment of the building. A very high percentage of the building is recycled and not rebuilt, reducing the carbon footprint by hundreds of thousands of tons. Up to 10,000 bottles are recycled each week. Even 'onsite' daily recycling is high on the agenda with a program to educate employees in waste management. This approach has resulted in the business recycling all its paper, card and glass (nothing new there but if you look at the overall picture it starts to add up).

8 Northumberland only use energy saving light bulbs throughout the venue but have also taken this further in the Old Billiard Room and Annex by only having LED lighting which reduces our energy usage by a staggering 80%.

As Charles Boyd says, it delights him that businesses are being forced to think about the wider picture and be more responsible. Our verdict is that he has topped that by reclaiming a beautiful building and most within it.

Backdrop, Stage and The Tree:

Last year we had our stage made of corporate waste; an old marquee and scaffolding poles. We concluded it was 'rubbish'. This year we have had to bite the bullet but the stage set has been built

reusing what we were able to and using as much recyclable material as possible.

You will have noticed the 'Tree'. It was built by the pupils of Park Primary School in the Olympic Borough of Newham and is made of nearly 1000 Huhtamaki cups. Each pupil has made a leaf and if you look very closely you will recognise the Olympic values of Respect, Excellence and Friendship. The reason for commissioning the tree is to highlight the social pillar of sustainability. With the London 2012 Olympics almost upon us, the Olympic context was both relevant and timely. We might even have some future star chef's on our hands with the children of Park Primary having spent some time in the kitchen this afternoon. The tree will be used during the course of this year to raise money to install recycling bins in every classroom of Park Primary; a campaign that we want to work on nationally to highlight the lack of infrastructure provided by councils throughout the UK. In addition, we want to raise £2000 to install a garden and outdoor learning space at the school where the children can grow their own veg, so donations welcome. To find out more about this do get in touch.

We would like to thank the lovely Julia Roebuck, who you may remember from her upcycled fashion at the Footprint Awards last year, for all of her creative direction on this.

The Footprint Awards

Sustainability Story



Table decorations:

As pioneered at last year's awards, why use flowers that will perish within 24 hours of the event when we can use produce that we can all take home at the end of the evening to nurture and hopefully remind us of a fantastic night? By the way, the flowers on the table are edible so get stuck in and feel free to take a pot or two home with you at the end of the night. And if you feel David has under-seasoned the NIB salad, help yourself to the chives!

The linen has been provided by Johnsons Stalbridge Linen. Its linen sites are able to recycle 50-80 per cent of their waste water so you know it will be cleaned in a highly sustainable manner once you have managed to drop your veal tortellini on it (Yes, Mark Hayward of Dingley Dell, you!).

The Menu:

Where do we start...

We designed this menu with Back to the Future cuisine eating in mind. We want the dining experience at Footprint Awards to be synonymous with the very best of any industry awards. Following David Cavalier's extraordinarily high standards set last year, the Executive Chef at 8 Northumberland, David Collison, had much to compete with. I am sure you will agree that he has stepped up to the plate (forgive the pun). Canapés; you will have noticed we only

served vegetables and fish. As a society we eat too much meat and we thought it would be interesting to cut it from just one element of tonight's dinner. When we think of fish, we think of over-fishing and decreasing fish stocks. However, we need to graduate from this and should eat more fish as long as its caught/sourced responsibly and sustainably.

There is a huge range of hidden treasures of the sea that need rediscovering by restaurant goers. By diversifying the species we put on our menus we can reduce the pressure on existing stocks. It's our mission to highlight the under utilised fish and seafood species to British Menus with an emphasis on perpetual diversification. To achieve this, as an industry we will have to pull together and understand the supply chain. Tonight's canapés show how these 'sustainable heroes' should feature on our menus alongside traditional choices.

M&J Seafood very kindly donated the fish and their development chef to showcase what we can do with fish sustainably. Its good for our health and if you listened to Prof John Stein at Footprint Forum, its good for society! True.....

Waste has been one of the biggest issues in the sustainability arena and great work has been done, notably by our friends at Unilever Food Solutions with their United Against Waste campaign. We wanted to display that the negative connotations of

food waste are not what they are perceived to be. So please do enjoy the NIB salad. We thought of calling it BIN salad but thought it might put you off. Don't worry, it's not literally from a bin but it was sourced this morning and was destined for landfill within the next 12 hours.

Rose Veal is the base for your main course. Veal, as we know, is the meat from a dairy calf. Essentially it is a bi-product of the dairy industry, as a cow has to calf to produce milk. However, of the half-a-million bull calves born each year, only 5000 are reared for veal and some are sent to Europe to be reared in systems illegal in the UK since 1990. The vast majority, though, are shot and disposed of; an extraordinary waste of a valuable resource and a desperately sad aspect of being a dairy farmer.

But things are changing. The Rose Veal you are eating this evening has been reared by David Tory, from Brookfield Farm in Dorset, and we are delighted that David is able to join us tonight. It is called Rose Veal due to its pinky colour and to differentiate it from the white veal product found in Europe.

In direct contrast to the perhaps embedded negative perceptions of veal production, David's calves are carefully reared on straw bedding in groups, with completely unrestricted access to food, barley straw and water. They are kept to accredited high welfare standards and slaughtered at 7-8

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months, as with pigs and lambs. David is providing a long term and sustainable solution to this shocking waste and adoption of Rose Veal by the foodservice industry will go some way to building this potential market for dairy farmers.

Finally, your pudding tonight represents a trip down memory lane and the very best of Back to the Future...when's the last time you had a milkshake?!

Footprint is all about connecting the supply chain and along with David Tory, we have Andrew Frewer who grows the herbs and edible flowers.

The Drinks:

We chose to work with New Generation Wines again this year. The business's philosophy of the very best from old and new world wines is arguably more relevant this year than it was last year. Contextually we have chosen two wines that represent both the 'back' and the 'future' of tonight's theme. The El Descanco, to go with the starter, we have chosen is a Chilean Sauvignon Blanc. We were sold by the fact that El Descanco still use horse drawn vehicles on their estate but we are also reliably informed that its cracking hooch! Similarly the South African Reyneke is a fine example of an organic production wine. Organic production methods are as ancient as wine itself but these in combination with modern production methods produces a very fine example of wine, perfectly matched to the veal.

We deliberately did not want to serve bottled water this year. Not because we have anything against bottled water – quite the opposite. But we thought we would

have a Vivreau machine installed at 8 Northumberland and see how it goes. We have also had the Footprint Awards logo printed with the object of every other person taking one home to remember what an amazing evening Footprint Awards was. Better still, use them to water your Footprint Awards herbs!

We are pleased to have Andy Muscat of New Generation Wines here tonight. At last year's Footprint Awards he promised to aid keeping our carbon footprint down by cycling to the event. He was promptly knocked off his bike and just about survived. If you saw a dishevelled chap in a shredded dinner jacket at last year's Footprint Awards, it was Muscat. Hopefully he has made it in one piece tonight! An avid Twit please tweet your thoughts on his wines @newgenwines

The Awards Plate:

We were so pleased to see the Footprint Award in pride of place at so many receptions and board rooms this year. Hopefully some of you will be adding to the collection this year. The plates themselves were kindly supplied by Dudson. The reason we turned to Dudson is that the Dudson Evolution range has the lowest carbon footprint of any ceramic hospitality tableware manufactured anywhere in the world. Any tableware manufacturer leading the way on processes showing such steep reduction in carbon output is good enough to supply our awards!

The After Dinner Drinks:

Footprint Awards is designed very much with the attendance of the senior executives

of the foodservice industry in mind. You probably would have noticed that the awards punctuate the dinner rather than being lumped onto the end. We do this because many of you will have early starts tomorrow and after very good food and excellent wine, not to mention civilised company, you will hopefully not even have a headache tomorrow morning. However, for those of you wanting to continue the fun, we will be continuing the celebrations in Boyd's Bar. As last year, we have worked in collaboration with Fair Vodka and Innocent to serve the Not So Innocent Smoothie. This is on us for as long as it lasts, but should you want anything else, it's a cash bar which will remain open until two (specially organised for the catering equipment boys).

Thank you (not Gwyneth style)

Our heartfelt thanks go to our Headline Sponsor Nestle Professional, our Category Sponsors BaxterStorey, Brakes, CH&Co, Dudson, epsys, Huhtamaki, Innocent, Johnsons Stalbridge, M&J Seafoods, New Generation Wines, NotBox and Unilever: also our partners FAIR. and Reynolds, without whom this process would not be possible. Sustainability, if anything, enhances a night out in the West End. We encourage real-time coverage. Please do tweet as much as you can live from the event @footprintawards #footprintawards. Don't feel rude. It's OK to tweet, but gentlemen are discouraged from removing their jackets. We have funny old fashioned ways, but embrace modern form ...

'Back to the Future'

Footprint Scholars

Post Graduate Placement Programme

Footprint Awards make a genuine difference. The legacy is one of the most important aspects of the whole initiative. As well as involving students throughout the process, Category Sponsors have the opportunity to take on a Post Graduate Environmental Sustainability Student, selected from top universities, to accomplish a specific environmental sustainability research project.

Nestlé in the UK has set itself a target to achieve zero waste to landfill from its factories by 2015. Yao-Ting Huang, an MSc student from the University of Glasgow, came on board in 2011 to help out.

When it comes to environmental issues, waste is top of the pile in terms of recognition: the UK public has been sorting its waste for some time now, while few other issues stir the public more than packaging, plastic bags and the like. 'Zero waste', in turn, has become the ultimate goal for many corporates wanting to satisfy consumers, reduce environmental impacts and save money. Nestlé in the UK has a target in place to send no waste to landfill from factories by 2015.

"Zero waste is a tough challenge," says Neil Stephens, Managing Director of Nestlé Professional, "but we're already making progress towards that goal. Two Nestlé UK factories have already achieved zero waste to landfill [Girvan and Dalston], and others will follow that lead."

Yao's role is to help Nestlé identify how – and support work that is already underway via the company's technical experts. He dug into the waste records from the past couple of years. "Nestlé wants to reach its target efficiently, so the first step was for me to review their current waste practices, such as the waste streams they have, the destinations of that waste, and what costs are involved. After comparing this data, a best practice report will be produced."

What he discovered very quickly? "It's hard to help a company like Nestlé to achieve more on their waste target. Nevertheless, I have identified that one of the key factors



Yao-Ting Huang

affecting waste management is sales volume. For example, if customers want more coffee, Nestlé has to produce more coffee products, which results in increased coffee grounds being produced. This in turn increases ash production, which is another form of waste." With more intelligence like this it's a win-win project. Yao gets first-hand experience of the challenges faced by one of the world's largest food companies: "It's a wonderful experience and I'm learning so much." Nestlé, in return, has access to a fresh, young mind with, perhaps, new ideas on how to meet these challenges head on. "If we are going to make progress in the years and decades to come, we need to be operating more sustainably – we therefore need access to new thinking on everything from waste to biodiversity", says Stephens.

Indeed, the students can act as a kind of short-term consultant, says Footprint Awards judge, Bethan Wood, programme director for the MSc in Applied Carbon Management and the BSc (Hons) in Environmental Stewardship. The student selected is carefully matched to the placement to ensure a best fit in terms of interests and career path. They will also be up to date in all things carbon.

A nine week placement it may be, but in that short time students can get a real insight into how businesses work. It's vital that companies like Nestlé are involved. "It benefits the whole foodservice sector," says Nestlé's Stephens, "when the likes of Yao go back to their courses and tell them what a vibrant, challenging and rewarding sector this can be to work in."



Nicola Cotton

This year we have placed Nicola Cotton with Nestlé. Nicola is 23 years old, and lives in rural North Yorkshire and achieved a BSc in Earth and Environmental Science from Lancaster University before moving on to the University of York. At York she attained the equivalent of a merit in MSc Environmental Science and Management, graduating in January 2012. Nicola will be reporting directly to Inder Poonaji, whose mandate is sustainability, health and safety for the whole UK. Exciting work is being undertaken and you will be hearing a lot more about Nicola's work and findings in the build up to Footprint Awards 2013.

"When we conceived Footprint Awards back in 2008, Charlie Miers and I were determined to provide a legacy that would perpetuate the impact of the programme beyond each year's event. The Footprint Scholars Post-Graduate Scheme is becoming just that. Through the generosity of our Category Sponsors, we are providing students with worthwhile experience and exposure to an industry which otherwise might well be off-radar to them. With the industry's support we intend to grow this scheme and I would encourage any organization that feels they can contribute to please take part." said Nick Fenwicke-Clelland, CEO of Footprint Media Group.

Together with a number of other category sponsors, we are in discussion with a number of Universities. The word about the Footprint Scholars is out and hopefully we will see a new generation of academic talent attracted by the fantastic work that is being undertaken in the foodservice industry.

The Footprint Awards

So much more than 'just another Award'

Ironically, also taking place tonight is the European Business Awards for the Environment in Brussels.

Following Footprint's RSA accreditation, entrants to the Footprint Awards can enjoy pan-European exposure.

Greenvale AP, one of the UK's leading suppliers of fresh potatoes and winner of last year's Sustainable Use of Natural Resources category, was one of the companies that, through Footprint Awards, was able to go forward to the European Business Awards for the Environment.

Greenvale AP, impressed the judges to the extent that it was one of only 12 companies selected from across the UK, along with the likes of M&S and Levi's, to compete with representation from 23 countries. We are following the EBAE's live on twitter so we hope to be able to give you some good news tonight.

Winners and runners up of the Footprint Awards 2012 are entitled to enter the bi-annual European Business Awards for the Environment in 2014.

Celebrations for the 12 UK Entrants for the European Business Awards took place on Tuesday the 13th of March at DEFRA with Lord Taylor, Parliamentary Under Secretary of State presenting certificates to the 12 UK Entrants chosen to be entered into this year's EBAE finals. We were delighted to attend.

It all goes to show that the Footprint Awards is so much more than just another awards scheme.

"The EBAE can only be entered by those who are put forward by an Accredited Feeder Scheme – winners and runners-up of the Footprint Awards. We are very pleased that Greenvale, winner of the 'Sustainable Use of Natural Resources' award at the Footprint Awards 2011, is one of only 12 UK entries to have been selected to compete on the European stage alongside big brand names like M&S, Levi Strauss and Hanson. This really goes to show that the Footprint Awards offers a valuable platform and pan-European exposure for those who triumph. For us it is so tremendously exciting because part of our objective is to display what amazing work in the realms of sustainability and

responsible business is being accomplished by the foodservice industry. As my colleagues have said, winning a 'Footprint' really is the start of international recognition for your achievements!" said Charles Miers, Managing Director of Footprint Awards.

Also worth noting is Huhtamaki's victory at the FPA Awards; a legacy of Footprint Awards 2011

For the Footprint Awards 2011 a unique wedding dress inspired by the Royal Wedding was made entirely from disposable paper cups. It was with this same sculpture that Huhtamaki, who provided the cups, won the Marketing Award at the 2012 FPA Awards Dinner.

Specially commissioned by Footprint Awards and Huhtamaki, the bespoke bridal cup dress – made entirely from BioWare paper cold cups – was designed and created by Julia Roebuck to support of on-going promotion of the positive benefits of foodservice packaging and disposable products.

Speaking of the win, Linda Salt, Marketing Manager of Huhtamaki said:

"Winning the FPA Marketing Award 2012 with the bridal cup dress is a great achievement for Huhtamaki and I'm absolutely delighted! The dress was commissioned as a thought-provoking, fun take on the importance of recycling – an issue which is somewhat out of the hands of the packaging manufacturers but which needs to be encouraged and supported by the operators themselves in order to satisfy consumer expectations.

Lets see what comes out of this year!



The Footprint Awards

Respect, Excellence and Friendship



The pupils at Park Primary School in Newham, East London, have been supported by the Recycle for your Community Schools Programme to transform 1000 cups into a tree sculpture to be displayed at the Footprint Awards 2012. All cups have been provided by awards sponsor Huhtamaki.

The Park Primary Tree is a collaborative school project with all pupils involved in creating the sculpture. Every child in the school has transformed a Huhtamaki cup into a flower, leaf or bird. The pupil Eco Warriors collected the transformed cups and attached them to the branches, also made from cups, to build the shape of the tree. In addition to the Park Primary Tree, a short film has also been made by the Eco Warriors to show at the awards ceremony.

From a young age we are taught about the importance of trees. From memories of reading Dr. Seuss' book *The Lorax*, to playing games in the woods, learning about trees as a child inspires many people to develop a lifelong interest in the great outdoors. A tree, the globally recognised symbol of sustainability, is also the Park Primary School logo. By looking back and remembering our childhood enthusiasm for nature, new perspectives can inspire us all to act responsibly, changing the future for the better. Following the Footprint Awards 2012 the Park Primary Tree will be displayed at the school to remind everyone of the beauty in nature, the importance of working together to achieve more and to always act with respect to the environment.

The Park Primary Tree will represent an important Olympic value – respect. As a school in Newham, an Olympic host

borough, Park Primary will experience a summer like no other in 2012. Schemes of work focusing on the Olympic values are taught in schools across the country, but with the Olympics taking place on the doorstep, it is a great opportunity to collaborate and take part in exciting projects promoting the important values.

If you would like to help sustain the work of the Eco Warriors at Park Primary School, please donate to the Footprint Fund to support the school's next Eco project. The school garden and outdoor learning space are in need of development to provide gardening opportunities for pupils at school. The garden will also help the school secure a sustainable food supply. Fruit and vegetables will be planted, looked after by the children and eaten to teach children about food in a practical, sustainable and exciting way.

The Footprint Awards

RSA Accreditation

Footprint Awards officially received its RSA accredited status, thereby becoming the first awards initiative in the food industry and one of only 12 schemes to have ever received accreditation. The RSA Environment Awards Accreditation Scheme has been in operation for the past 10 years, with the aim of helping to differentiate the large number of award schemes currently in existence. It provides a mechanism with which to identify the best from the rest, giving recognition to those award schemes that meet a robust set of criteria and by doing so demonstrate high quality and validity.

The Scheme is committed to improving the design, operation and efficiency of award schemes across the UK and so supporting DEFRA in meeting its overarching challenge 'to secure a healthy environment in which we and future generations can prosper'.

It does this by accrediting awards to objective standards, ensuring that there is a benchmark for awards that reward

real progress towards sustainability. The Accreditation Scheme encourages the creation of new awards and provides guidance and advice on best practice for running award schemes.

It is run by the RSA Environment Awards Forum, whose broad range of disciplines, professional experience and sectoral representation forms the necessary bedrock on which to base an evaluation framework that ensures UK Awards remain robust, credible and exemplary.

Good news for Footprint Awards Winners and Runners-Up: An important aim of the Accreditation Scheme is to provide good quality feeder schemes for the European Commission's biennial European Business Awards for the Environment.

The EBAE play a crucial role in demonstrating progress on environmental and sustainable development issues worldwide. The Forum is tasked with selecting the UK entrants through

accredited feeder schemes for the EBAE, meaning that the companies that get through are the cream of the crop in terms of UK environmental innovation. The UK is an exemplar throughout Europe due to its success at the EBAE (it has won 9 consecutive rounds, the last one being in 2010 with Findus Group).

Winners and Runners-Up of Footprint Awards 2011 qualify to enter EBAE's 2012 and Winners and Runners-Up of Footprint Awards 2012 qualify to enter EBAE's 2014. For more information and criteria please contact Footprint.



The Footprint Awards

Young Chef's Challenge

Footprint Awards 2012 sees the inaugural Young Chef's Challenge. The Challenge summons aspiring chef's to contest either a Bill of Fare, dish or element of a dish, symbolising sustainability. The challenging aspect is that entries have to embrace all pillars of sustainability – environmental, social and economic.

Most young chef's will associate sustainability with local and seasonal dishes. The objective of this initiative is to promote sustainability as a business principle for chef's to engage with and consider in all aspects of their daily activities. The message: Sustainability Makes Commercial sense.

Launched at Hotelympia 2012 the Young Chef's Challenge has been supported by Springboard and it is an initiative you will be hearing a lot more about in 2013.



We're proud to reward businesses that deliver more with less.



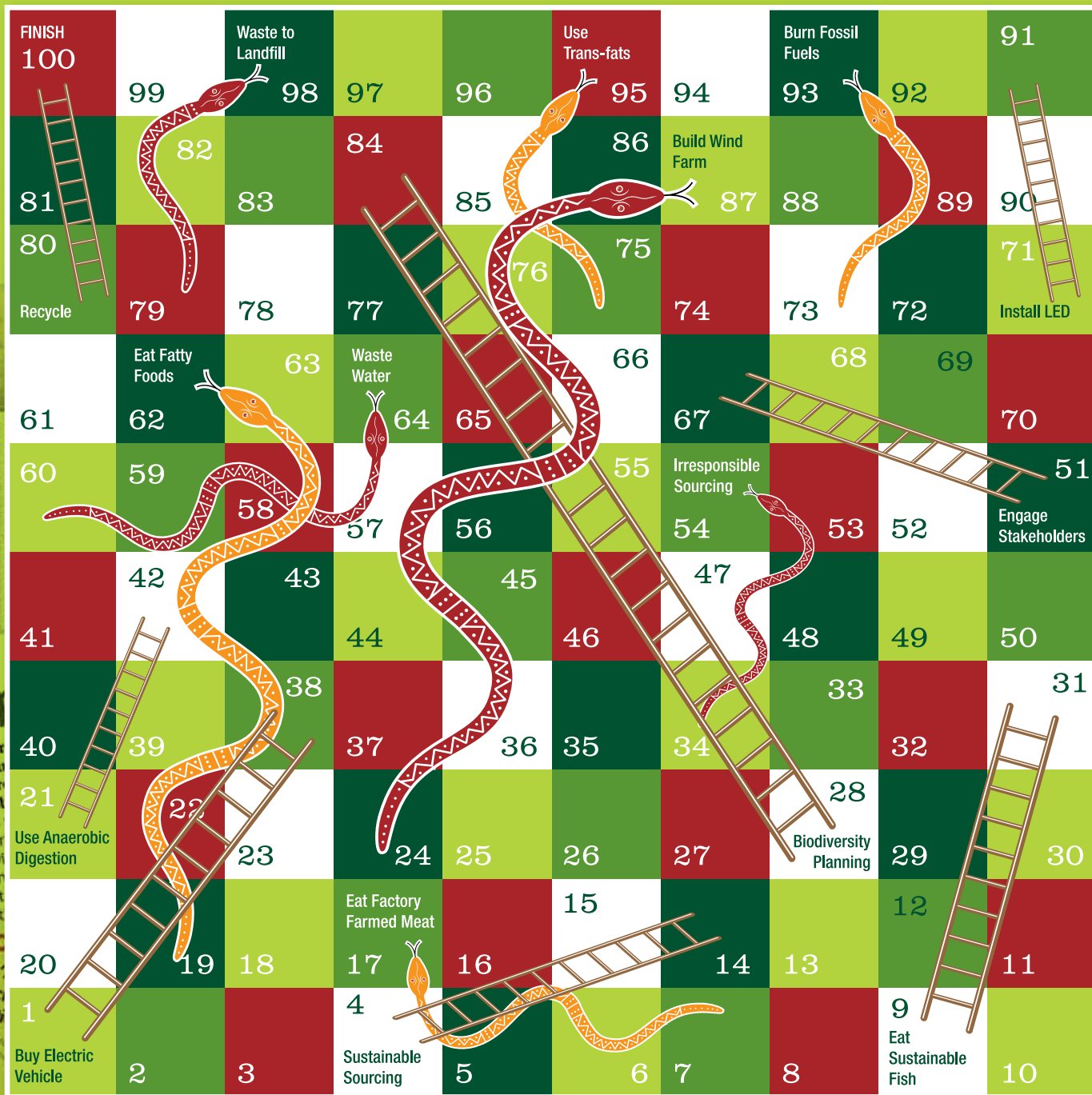
FOOTPRINT AWARDS



NESTLÉ PROFESSIONAL®, headline sponsor of the 2012 Footprint Awards.

At NESTLÉ PROFESSIONAL® we're strong believers that less can be more. We're not just working closely with our customers, partners and suppliers to provide the quality and value that they expect from us, but also working closely with them to reduce their impact on the environment.





BACK TO THE FUTURE

FOOTPRINTMEDIAGROUP

