



“Footprint Awards 2012”

Editorial Coverage



The total circulation of the editorial coverage received for the “Footprint Awards 2012” to-date, including foodservice trade, consumer and social media is 3,357,507. This document shows the foodservice trade coverage.



Foodservice Trade Coverage



Publication: University Business e-newsletter
Issue: 11 June 2012
Circulation: 4,600



From **University Caterer**

A look at this year's winners of the Footprint Awards

New cook book celebrates the best of British food

Skills for Chefs 2012 Conference coming soon

2013 National Fish and Chip Awards open for entry

New technology to assist shellfish harvesters

New Divine Chocolate flavours go on sale

University College Birmingham students win UK Young Seafood Chef of the Year

Sodexo Prestige finds the perfect British sandwich

Thank you and enjoy!

The Magazine



Publication: Farm Business
Issue: 8 June 2012
Circulation: 15,828



Firm wins award for promotion of British farmers

Independent food service provider BaxterStorey has boosted its sustainability credentials with a British Supply Award at the 2012 Footprint Awards.

The company had to demonstrate that buying British products is a key part of its purchasing strategy and that it places an emphasis on promoting British farmers and producers.

The caterer won the award for its dedication to sourcing local, seasonal produce to provide its chefs with the highest quality fresh ingredients. It was also commended for its commitment to sourcing produce that supports high standards of animal welfare, including Red Tractor accredited meat, RSPCA Freedom Food free-range eggs and MSC certified fish.

Noel Mahony, BaxterStorey's chief executive, said: "Fantastic food needs the best ingredients and for us this means using produce that has been reared to the highest standards and moves from farm to fork in the quickest time.

"Our success is dependent upon a thriving domestic agricultural market and we are absolutely determined to help British farmers prosper.

"Sustainability in the food chain runs deeper than simply food miles. It's about ensuring that the farming community has the physical and economic environment in which it can thrive," he concluded.

Publication: University Business
Issue: 7 June 2012
Circulation:

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The Footprint Awards 2012

[Footprint Awards](#) [Raymond Blanc](#)

07 Jun 2012 by [Clemmie Robinson](#) [SHARE](#) [f](#) [t](#) [e](#) ...



In a glittering ceremony that told a story of sustainability, the [Footprint Awards](#) at the stunning 8 Northumberland in London, rewarded its winners for their contributions to sustainability and environmental excellence.

Details of the winners and runners-up are provided below, per category:

Sustainable Use of Natural Resources Award (sponsored by Hultamaki)
Winner: 3663, for its Environmentally Efficient Logistics
Research into making its heavy goods vehicles more environmentally efficient led 3663 to implement a number of initiatives both operationally as a business, and working in partnership with suppliers and customers. 3663's Environmentally Efficient Logistics focuses on sustainable recycled biodiesel and use of transport refrigeration and Telematics technology to improve fleet efficiency, reduce costs and emissions.
Runner-up: The Caterers Linen Supply (The London Linen Group)

Innovations in Packaging Award (sponsored by M&J Seafood)
Winner: Vegware, for zero waste packaging: Vegware and the Food Waste Network
Vegware is the first packaging firm to create a cradle-to-grave solution to transform foodservice packaging into a useful natural resource, not waste. To ensure that its packaging can be diverted from landfill, Vegware started mapping all UK organics recycling services. This developed into its new, free-to-use Food Waste Network, which match-makes any UK business with its ideal local food waste recycling services, helping them save money by maximising recycling.



Publication: Vegware e-newsletter
Issue: 7 June 2012
Circulation: 4,535

Hello there.

The long-awaited summer of 2012 has finally arrived, even if it is a bit drizzly. Anyway, we're British. We like drizzle, right? Right.

In this newsletter: our [Green Britain cup](#), our [Footprint Award win](#), our [big news about Brakes](#) and our [Community Fund](#).

1. Green Britain Cup

Our eco [Green Britain cups](#) are proving to be a huge hit – it seems a green Union Jack cup is just the thing for all the festivities this summer. Our Green Britain cups come in 8oz or 12oz, in packs of 25 or cases of 500, and are the same price as our [stock double wall cup](#). Plus we are giving away a yummy prize every month - scan the QR code for your chance to win some artisan chocolate. Email orders@vegware.co.uk or ring us on 0845 643 0406 to order your Green Britain cups.

2. Footprint Award win

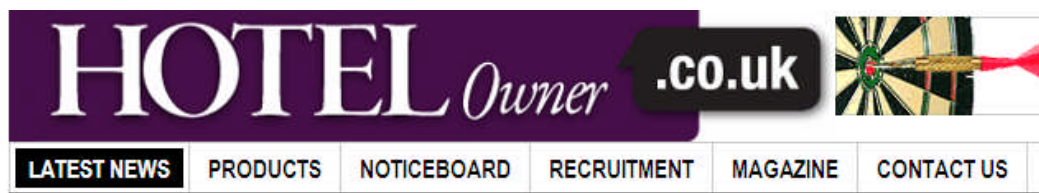
Yes – we've won another award! This latest sustainability award win is 'Innovations in Packaging' at the [Footprint Awards](#). In a glittering ballroom stuffed full of industry friends and customers, we sauntered up to the stage to collect our new monogrammed plate, beaming all the way. This award is fantastic recognition for all the effort we have put into creating the first genuinely zero waste food packaging.

But it doesn't stop there. We have also been nominated for the [Business Commitment to the Environment \(BCE\) award](#) for Best SME. You'll have to wait for the next newsletter to see the video summary of our entry – in song form(!). The award ceremony on 20th June will double as the world premiere of The Vegware Song. Possibly a front-runner for Christmas number one? We think so.

3. New partnership with Brakes

Vegware's compostable packaging is now available through Brakes! [Brakes](#) is a leading supplier to the foodservice sector in the UK, delivering food and more to tens of thousands of caterers across Europe. Like us, Brakes also won a Footprint Award, so we are delighted to be working together. This new partnership even got a mention in [The Caterer](#) and [The Grocer](#).

Publication: Hotel Owner
Issue: 7 June 2012
Circulation: -



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The Montagu Arms Hotel toasts successful week of awards

Details Category: [Hotels](#) 06 Jun 2012
Written by [Callum Gildart](#)



Hampshire's Montagu Arms Hotel won two awards in a week at the end of May.


The 4-star country house hotel won its Tripadvisor Certificate of Excellence for another year first, before it was crowned the Considerate Hoteliers Sustainable Food Award 2012 winner later on in the week. The Montagu Arms Hotel was also nominated for a Footprint Award for its sustainable and green hotel initiatives.

The Sustainable Food Award aims to recognise the hotel that has made a conscious effort to support local food producers and purchase ethically, seasonably and sustainably before presenting, through their menu, to dining customers.

James Hiley-Jones, operations director at the Montagu Arms, said: "We are lucky enough as a hotel to be situated in the heart of one of the most beautiful settings in the country. The New Forest National Park is not only full of ancient woodland and stunning coastal areas but also plays host to a diverse and abundant supply of local produce. Matt Tomkinson, head chef at the Terrace Restaurant, and the team at the Montagu Arms are keen to utilise this on the menu."



Publication: Vegware
Issue: 6 June 2012
Circulation: -



The screenshot shows the Vegware website homepage. At the top, there is a navigation bar with links for HOME, CATALOGUE, EXPRESS, ABOUT, NEWS, and CONTACT. The main content area features a news article titled "Finalist in prestigious BCE Environmental Leadership Awards". The article text reads: "This has been a good year for awards so far. First we're named Green Company of the Year, then we win the Footprint Awards, and now we are a finalist in the BCE Environmental Leadership Awards. This means a lot as it is the longest running, and one of the most prestigious, environmental award schemes in the UK. The 2012 BCE awards ceremony will take place on Wednesday 20 June at the Lincoln Centre, London. BCE Awards President Sir Anthony Cleaver commented: 'The calibre of entries to this year's awards has been exceptional. Read the rest of this entry'." To the right of the article is a "Categories" sidebar listing various topics and their counts: all news (256), awards (21), community Fund (137), competitions (2), composting (5), customers (8), events (17), jobs (2), media (48), new products (37), and newsletters (3). Below the article, there is a section titled "WINNER! Footprint Awards choose VEGWARE :)" with a photo of a group of people on stage receiving an award.



Rawlins Lane Publicity

Publication: SRA e-newsletter
Issue: 6 June 2012
Circulation: 5,700



Afternoon tea with a difference! Image: Courtesy of [Bloom!](#) florist, Letchworth Garden City

HERE COMES SUMMER

News from the Sustainable Restaurant Association
Issue 30, June 2012 www.thesra.org

Dear Susannah,

Following our pairing up with Harden's, home of the 'UK's most authoritative restaurant reviews', we're pleased to announce that we've teamed with Les Routiers to give travellers (both vacationers and 'stay-cationers' alike) the information they need to find restaurants and hotels that match their values. The SRA's Sustainability Rating is the sign to look for in both guides and in restaurant windows nationwide.



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Award-winning sustainable restaurants



Two SRA members were named regional winners in [The Good Food Guide Readers' Restaurant of the Year Award](#): [Charlotte's Place](#) in Ealing claimed the title for the capital while [The Swan](#) in Wedmore won it for the South West.

The recent [Footprint Awards](#) saw SRA members honoured across the board too. [Raymond Blanc](#) was presented with the Special Achievement Award; [The Clink Charity](#) was awarded the top spot for Corporate Social & Environmental Responsibility; [Sark Island Hotels](#) were named runners up in the Environmentally Efficient Logistics category while [Squid and Pear](#) were highly commended in the Community Vote contest.

The [Considerate Hoteliers Awards](#) gave SRA Member the [Lancaster London](#) the coveted title of Hotel of the Year, while fellow Member and Three Star Sustainability Champion [Hotel Petit Champ](#), one of the Sark Island Hotels picked up the title of Considerate Small Provider of Accommodation of the Year. This year's awards placed a special emphasis on food waste, in conjunction with WRAP, and the Lancaster London was commended for 'achieving zero waste to landfill - through waste prevention, procurement changes, reuse and recycling'.



Rawlingson Lane Publicity

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Circulation: 56,411

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Atress Julie Peasgood, Charlie Miers of Footprint Media Group and Ian Platt, supply chain general manager at BaxterStorey

CONTRACTOR BAXTERSTOREY'S 'BUY BRITISH' POLICY EARNS AWARD

31st May 2012, 11:19am

BAXTERSTOREY, THE UK'S LARGEST INDEPENDENT FOOD SERVICE PROVIDER, HAS BOOSTED ITS SUSTAINABILITY CREDENTIALS WITH A BRITISH SUPPLY AWARD AT THE 2012 FOOTPRINT AWARDS.

SUPPLY AWARD AT THE 2012 FOOTPRINT AWARDS.

To be considered for the award, BaxterStorey had to demonstrate that buying British products was a key part of its purchasing strategy and that it placed emphasis on promoting British farmers and producers.

The award citation said the caterer won because of its dedication to sourcing local, seasonal produce to provide its chefs with the highest quality fresh ingredients.

The company was also commended for its commitment to sourcing produce that supports high standards of animal welfare, including Red Tractor accredited meat, RSPCA Freedom Food free range eggs and MSC certified fish.

Noel Mahony, BaxterStorey's Chief Executive, commented: "We are thrilled to receive the British Supply award in recognition of our efforts in supporting British suppliers.

"Fantastic food needs the best ingredients and for us this means using produce that has been reared to the highest standards and moves from farm to fork in the quickest time.

"Our success is dependent upon a thriving domestic agricultural market and we are absolutely determined to help British farmers prosper.

"Sustainability in the food chain runs deeper than simply food miles. It's about ensuring that the farming community has the physical and economic environment in which it can thrive."

WORDS DAVID FOAD 0 COMMENTS



Rawlins Lane Publicity

Publication: www.tuco.org
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Circulation: 1,800



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Harper Adams victory

Wednesday, 30 May 2012

Harper Adams University College has been revealed as the winner of the Community Vote at the Foodservice Footprint Awards 2012.

Harper Adams Catering was voted ahead of about 50 other British companies, including leading chef Raymond Blanc's restaurant, Le Manoir Aux Quat'Saisons, to scoop the prize for sustainability in foodservice at the awards ceremony in London.

"We are delighted to have received this recognition for our efforts to deliver sustainable catering at Harper Adams," says David Nuttall, catering manager. "The catering team has been working very hard to make sure everything we do has the smallest possible impact on the environment and this recognition shows we are making a difference where it matters most, because our customers and other stakeholders have made the effort to vote and helped us to win another national award. My thanks go to everyone in the team at the University College and everyone who voted."

The Footprint Awards aim to recognise the many innovative ways businesses and individuals are making a difference to sustainability in the foodservice industry.

Harper Adams University College puts sustainability at the core of everything it does, and the catering department is no exception. Since 2007, the department has reduced food miles by sourcing the majority of ingredients from the University College farm or from suppliers within 20 miles of the campus. Where products are not available in the UK they are sourced from Fairtrade suppliers overseas.

90% of waste from the department is recycled – with waste food being fed into the University College's anaerobic digester, which converts it into heat and power for use on the campus. Cooking oils have been converted into vehicle fuel and packaging is recycled at every opportunity.



Rawlingson Lane Publicity

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Circulation: -



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Brakes Win Environmentally Efficient Logistics Award

Wednesday, 30 May 2012.

We are delighted to announce that Brakes Group has won the Environmentally Efficient Logistics Award at The Footprint Awards 2012.

The Footprint Awards recognise the many innovative ways that foodservice organisations are making a positive impact on the environment, providing businesses with the opportunity to showcase their achievements and raise awareness of the progress being made by foodservice towards delivering a sustainable future.

This accolade reinforces Brakes position as a leading 'Responsible Supplier', so that your customers can have confidence in your choice of food supplier. One of the many challenges Brakes face is to use energy as efficiently as we can, reducing harmful emissions and using renewable resources whenever possible - whilst continuing to offer excellent service to our customers. We also have a duty to behave responsibly towards you, our customers, and in turn to all the consumers you serve.

The judges commented that they were impressed by the comprehensive range of energy saving activities that Brakes integrate across their UK businesses to drive down food miles. These included driving down food miles through route optimisation, journey collaboration with suppliers, moving day to night deliveries and buying more British produce. Also praised were initiatives to increase fuel efficiencies through economic driving practices, fuel efficient lubrication and new vehicle refrigeration systems.

We are very grateful for TPL's continued support of our CSER activities. It is a tremendous honour for the efforts of our joint environmental, logistics and supply chain teams to be recognised with the Environmentally Efficient Logistics Award.

Our CSER objectives are a core element of our business focus, and this achievement reflects the huge steps we have made and the resulting benefits that our programmes will continue to deliver to TPL and your clients.



Don't miss an issue!

Publication: BaxterStorey
Issue: 30 May 2012
Circulation: -

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baxterstorey ⇒ IN A NUTSHELL ⇒ GOT AN APPETITE? ⇒ WE USE FRESH INGREDIENTS ⇒ PREPARED BY OUR CHEFS ⇒ SERVED IN OUR RESTAURANTS AND CAFES ⇒ WE LOVE THIS BUSINESS



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Some of the exciting things that happened in 2012

This Season's Feature

BaxterStorey brings home the bacon with British Supply Award

BaxterStorey has boosted its sustainability credentials with a British Supply Award at the 2012 Footprint Awards.

[Read more...](#)

BaxterStorey brings home the bacon with British Supply Award

BaxterStorey has boosted its sustainability credentials with a British Supply Award at the 2012 Footprint Awards.



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BaxterStorey strengthens executive team to support regional growth

With a significant focus on expanding its regional foothold, BaxterStorey has strengthened its executive team

✉ Hi, I just have a quick question

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Publication: Sustainability 4 Hospitality
Issue: 30 May 2012
Circulation: -

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Teenager wins Sustainable Menu Challenge

May 30th, 2012

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Sixteen year old William Kent from Passmores School and Technology College – a Springboard Ambassador and FutureChef National Finalist this year and last – has won the inaugural 'Back to the Future' Student Chef Challenge, a unique competition held in conjunction with the Footprint Awards 2012 which promotes the development of responsible menus amongst the foodservice industry's rising stars.



Pictured: William Kent accepting his Student Chef Challenge Footprint Award from Julie Peasgood (left) and Anne Pearce, Chief Executive of Award sponsor, Springboard UK (right).

Designed to encourage the consideration of the environmental and economic impacts that menus can have on the businesses and communities they are sourced from – even when that means going beyond their local environment – William's winning entry comprised Galantine of Essex rabbit with a boudin blanc stuffing chantenay carrots and a black truffle and celeriac pure with a white wine jus; followed by a white chocolate and asparagus tart.

"We are absolutely thrilled that William has won our 'Back to the Future' Challenge. His comprehension of such an impressive, well-balanced menu clearly demonstrates his culinary flare and really stood out from the other entries. Not only is his sophisticated menu carefully considered, but it was the entry which best embraced the social and economic aspects of sustainability as well as technology to optimise operations. William has great ability and we definitely think he's one to watch for the future!"

Charlie Miers, Managing Director of the Footprint Awards 2012.

Publication: Peach Report
 Issue: 30 May 2012
 Circulation: -

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Spirit reduces its way to Footprint Award

30 May, 2012

Spirit Pub Company is among the winners at this year's Footprint Awards after scooping the category for waste management and reduction.

Spirit won for efforts to reduce waste that include the recycling of 5,000 tonnes of food waste and 700,000 litres of cooking oil. It has also recycled 10,000 tonnes of cardboard, 128 tonnes of plastic and tin and 40,000 tonnes of glass.

Spirit calculates that the efforts have led to a 65% reduction of waste bins. This has also helped to reduce its exposure to landfill tax increases. Spirit is now looking at new ideas including using recycled cooking oil to fuel heat and power as it works towards a zero landfill target.

Vince Fairman-Smith, Spirit's head of logistics, said: "We are truly delighted to have been crowned the winners. We have worked really hard over the last year with our suppliers to implement efficient processes to improve our waste management and recycling. This award is the icing on the cake and testament to all the teams involved, including our pubs, who continue to work together to ensure we are leading the market with our innovations in sustainability."

Other winners at this year's Footprint Awards include Innocent Drinks, which took the prize for sustainable sourcing, and Raymond Blanc, who received a special achievement award.



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Publication: Dudson
 Issue: 29 May 2012
 Circulation: -



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Footprint Awards 2012 – Winners Revealed

29 May 2012

Celebrating sustainability in foodservice, the Footprint Awards were held at a glittering event at 8 Northumberland in London on 24th May, with Dudson sponsoring the Energy Efficiency Award.

The evening provides a framework for demonstrating best practice, and offers inspiration by showcasing the remarkable achievements of those nominated.

Once again, Dudson proudly supplied the award plates, one of which Katie Dudson, Marketing Manager, presented to the winner of the Energy Efficiency Award 3663. As the food industry consumes so much energy, right through the chain from growers to food on the table, this category was open to anyone who could show they had reduced their energy use by introducing innovative changes or investing in new technology. 3663 has instigated a robust programme for environmental improvement in response to customer, stakeholder and environmental pressures. This has resulted in a reduction of more than 20% in absolute carbon emissions since 2007 when the baseline was established.

The awards recognise the achievements of both companies and individuals in reducing the impact of their processes and/or services on the environment, promote sustainability within the industry and highlight the opportunity to make a difference by getting involved.

[For a full list of winners, please click here.](#)



Andy Bulled & Heather Angus from 3663 receive the award from Katie Dudson

Publication: Johnsons Stalbridge Linen
Issue: 29 May 2012
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Stalbridge supporting Foodservice Footprint Awards

Posted on 29th May 2012 in [News](#)

FOOTPRINT AWARDS



We were delighted to once again sponsor a category at the 2nd annual Foodservice Footprint Awards on the 24th May 2012.

The awards showcase the commitment and innovation within the foodservice industry to become more sustainable and the event itself was no exception! Our Commercial Director Donald Smith was on hand to present the Commercial Benefit through Sustainable Practice award to Unilever Food Solutions for its continued efforts towards a sustainable future.

The tables were dressed to impress in our very own black table linen and looked striking with the edible vegetable centrepieces. The Footprint Awards are an important standard in our industry and we're already looking forward to next year's event!



Publication: Spirit Pub Co.
Issue: 29 May 2012
Circulation: -



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SPIRIT'S ENVIRONMENTAL FOOTPRINT IS A WINNER

29/05/2012

Burton based Spirit Pub Company has received a second award for its innovative waste management after being named a winner at the Footprint Awards 2012.

The pub company, which operates over 800 managed pubs across the UK, has won the Waste Management and Reduction Award for its waste managed programme, which was also recognised with a Supply Chain Excellence Award.

Spirit Pub Company's Head of Logistics, Vance Fairman-Smith, said: "We are truly delighted to have been crowned the winners. We have worked really hard over the last year with our suppliers to implement efficient processes to improve our waste management and recycling.

"This award is the icing on the cake and testament to all the teams involved, including our pubs, who continue to work together to ensure we are leading the market with our innovations in sustainability."

Despite being up against stiff competition, the judges felt that Spirit had demonstrated thought leadership and excellence and were considered role models in terms of inspiring others to raise their game.

Environmentally, Spirit is now recycling the following:

- 5,000 tonnes of food waste to anaerobic digestion
- 700,000 litres of cooking oil converted into bio fuel
- 10,000 tonnes of cardboard
- 128 tonnes of plastic and tin
- 40,000 tonnes of glass

The overall benefit is a 65% reduction of waste bins which in turn has protected the company from substantial on-going landfill tax increases.

But the story doesn't end here as the waste recycling initiative has built the foundations for Spirit to now look at how it introduces returnable assets within the supply chain. Through a range of solutions such as; combined heat and power using bio oil from used cooking oil, renewable energy from the anaerobic digestion and meeting a zero landfill target.



Email Alerts

We won a prestigious European environmental award for our recycling scheme.

Publication: Innocent Drinks
Issue: 29 May 2012
Circulation: -



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29 may 2012 the footprint awards

We're very proud to announce that last week innocent won the **Footprint Sustainable Sourcing Award**. The Footprint Awards are given to businesses who are making a difference to sustainability in the Foodservice industry, and to enter we had to demonstrate how the sourcing of our fruit and veg around the world makes a positive impact on the environment and communities we work with.

Our Philippa was all smiles on the night as she collected the award.



The Judges were really impressed with the innovation & impact shown in three of our major projects:

1. Spanish Strawberries Water Efficiency project

Taking a partnership approach to reducing water use in the region.

2. Climate adaptation project in India

Helping farmers to adapt to adverse conditions and increase the productivity of Alphonso mangoes.

3. Smallholder mango farming project in Rajapuri

Helping farmers to improve their agricultural practices and marketing approach in order to increase their income.

We're very lucky to have such dedicated fruit and sustainability teams who make projects like this possible. Thanks guys.



Rawlingson Lane Publicity

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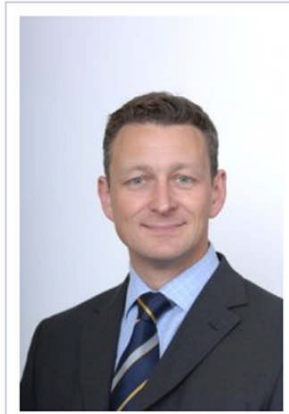
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David Nuttall - set for additional term advising the FSA

HARPER ADAMS CATERING HEAD RE-APPOINTED TO FOOD STANDARDS AGENCY

28th May 2012, 1:01pm

HARPER ADAMS UNIVERSITY COLLEGE HAS ANNOUNCED THAT ITS CATERING MANAGER DAVID NUTTALL HAS BEEN REAPPOINTED AS A FOOD SAFETY ADVISER AT THE FOOD STANDARDS AGENCY (FSA).

His initial appointment, which was announced by FSA chairman Lord Rooker in 2010, was to provide independent advice to the Advisory Committee on the Microbiological Safety of Food (ACMSF).

With more than 24 years in the catering industry, Nuttall has a wealth of experience in the application of food safety, and has previously lectured students on the subject at Harper Adams.

He holds masters degrees in food safety and business administration, and spent time as deputy catering manager at Bradford University before joining the University College in 2005.

Nuttall, who will be part of the ACMSF until March 2014, said: "It is a great honour to be a member of the ACMSF. I'm very pleased to offer my experience to the application of the microbiological safety of food in the UK."

* Meanwhile, the catering team at Harper Adams has won the Community Vote at the Foodservice Footprint Awards 2012.

Harper Adams Catering was voted ahead of about 50 other British companies, including leading chef Raymond Blanc's restaurant, Le Manoir Aux Quat' Saisons, to scoop the prize, for sustainability in foodservice, at the awards ceremony in London.

Nuttall said: "We are delighted to have received this recognition for our efforts to deliver sustainable catering at Harper Adams.

"The catering team has been working very hard to make sure everything we do has the smallest possible impact on the environment and this recognition shows we are making a difference where it matters most, because our customers and other stakeholders have made the effort to vote and helped us to win another national award."

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Rawlingson Lane Publicity


Publication: Big Hospitality e-newsletter
Issue: 28 May 2012
Circulation: 24,437



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VIDEO

French glacé cherries, not just for decoration!
There is more to French glacé cherries than being a topping on a Bakewell tart. To demonstrate that this 100% natural product is worthy of being a main ingredient in a dish, French glacé cherries have challenged Yolande Stanley MCA to create a series of recipes using them to their full potential. To watch the e-masterclass video... [Click Here](#)



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Issue: 28 May 2012

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Raymond Blanc wins outstanding contribution to sustainability award

May 28th, 2012 [No Comments](#)

Raymond Blanc, one of the UK's most respected chefs, has been rewarded for his outstanding contribution to sustainability and the environment by being awarded the 'Special Achievement' Award (sponsored by BaxterStorey) at the "Footprint Awards 2012".



Winner
Special Achievement Award
Raymond Blanc, Le Manoir Aux Quat' Saison

Sponsored by:

baxterstorey

Pictured receiving the award on right hand side is Gurval Durand, Deputy General Manager, Le Manoir aux Quat'Saisons alongside Julie Peasgood who presented the Awards and a representative from Baxter Storey

Nominated for his passion and deep down conviction to sustainability in an environmental, social and economic sense which seems to be built into his DNA, the chef's nomination in this Special Achievement Award comes as a result of the public pressure he has put on the foodservice industry by being outspoken about the responsibility across the whole foodservice industry to be experts and teachers in sustainability issues.

At an event organised by the Sustainable Fish City campaign at Fishmongers' Hall in London attended by Michelin-starred chefs, independent restaurant owners, some of the UK's largest restaurant and pub chains, policymakers, fish sustainability experts and fishermen; Blanc advocated that London's caterers and chefs must use their buying power to make the capital the world's first-ever sustainable fish city.

Having talked about sustainability long before it became 'trendy', Blanc champions an ethical approach to cooking and is devoted to energy efficiency and recycling. Le Manoir is viewed by many in the industry as the model to aspire to.

You can watch the video of Raymond Blanc accepting his Special Achievement Award [here](#).

In a glittering ceremony that told a story of sustainability, Thursday night's Footprint Awards at the stunning 8 Northumberland in London, rewarded its winners for their contributions to sustainability and environmental excellence.

For further information about the Footprint Awards 2012, please visit www.footprint-awards.com or email Charlie Miers – charlie@footprintmediagroup.com. Alternatively, you can 'follow' the Awards on [Twitter](#) – [@footprintawards](#)

Publication: Hospitality & Catering News
Issue: 28 May 2012
Circulation: 22,087

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Publication: Space Catering Equipment
Issue: 25 May 2012
Circulation: -



Eco-kitchen wins us another award

Posted in: [News](#) - May 25, 2012

[No Comments](#)

We've picked up another trophy to go in the cabinet! The amazing eco-friendly kitchen we created for The Scarlet Hotel in Mawgan Porth, North Cornwall earned us a national 'Footprint Award' at an awards ceremony in London on 19th May.

We fought off stiff competition to carry off the title of Best Sustainable Foodservice Installation and with it recognition for the wealth of sustainable features we put into the kitchen. Our innovative Green Footprint scheme and the fact that we packed in an impressive array of technologies into a single installation also caught the judges' eye. Come and talk to us soon about greening your kitchen!

Portfolio links

- > [Curve Theatre, Leicester](#)
- > [The Curlew, Robertsbridge, Sussex](#)
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- > [Paramount Pictures, Chiswick Park, London](#)
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- > [Petroc College, Barnstaple \(North Devon College\)](#)

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Rawlingson Lane Publicity

Publication: www.bighospitality.co.uk

Issue: 25 May 2012

Circulation: 70,000

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Top Headlines Friday 25 May 2012

Bath's Hole in the Wall restaurant closed as owner claims 'I was robbed by staff'

The owner of long-standing Bath restaurant The Hole in the Wall has made claims he was being 'robbed by the staff' which led to the site's immediate closure and placement on the market, BigHospitality has discovered.

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- New Italian restaurant Blummyz not 'too expensive', insists owner
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Footprint Awards for The Clink, Spirit Pub Company and Raymond Blanc
Prison restaurant charity The Clink, Spirit Pub Company and Michelin-starred celebrity chef Raymond Blanc have all been recognised for contributing to sustainable and environmental excellence in the Footprint Awards 2012.

Coco di Mama prepares to open second London site
Coco di Mama, the Italian fast casual and quick service operator founded by a former investment banker and management consultant, opens its second site in the City of London at the end of May.

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Charity menu at Zizzi and Flower Show Afternoon Tea at Hilton Park Lane
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Footprint Awards for The Clink, Spirit Pub Company and Raymond Blanc

By Peter Ruddick, 25-May-2012

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Prison restaurant charity The Clink, Spirit Pub Company and Michelin-starred celebrity chef Raymond Blanc have all been recognised for contributing to sustainable and environmental excellence in the Footprint Awards 2012.

The annual awards are accredited by the Royal Society for the encouragement of Arts, Manufactures and Commerce (RSA) Environment Forum and recognise hospitality businesses, caterers and suppliers.

The Clink Charity, founded by chef Alberto Crisci, scooped the accolade for Corporate Social & Environmental Responsibility. The award, sponsored by Nestlé Professional, was given to the team from HMP High Down prison in Surrey for their work on prisoner rehabilitation.

The charity runs the first and only commercial restaurant inside a working prison with selected inmates getting the chance to work in the kitchen and front of house while gaining training and qualifications to use in the workplace after they are released.



The team from prison restaurant charity The Clink took home the Corporate Social & Environmental Responsibility Award at the Footprint Awards 2012

Wind turbine

Chris Moore, chief executive of The Clink Charity said the team was pleased and proud to have been recognised. "Sustainable practise is high on our agenda. All of our fryer oil is turned into bio diesel on site and this is used to power our tractor, lawn mowers and mini bus. All cardboard, glass and cans are recycled and sold, and all our food waste is composted and reused on the prison grounds."

"The prison also has a wind turbine that produces 900kw hours a year which is enough to power one of our ovens in The Clink kitchen," Moore added.

Giorgio Locatelli and Antonio Carluccio are both ambassadors for the restaurant helping train prisoners and fundraise for the charity which earlier this year announced it was planning to open a second prison restaurant - this time in Cardiff.

It was almost a double celebration for the charity at the ceremony at 8 Northumberland in London as The Clink Charity was also named runner-up in another category - the Commercial Benefit Through Sustainable Practice Award.

Spirit Pub Company

Staffordshire-based pubco Spirit Pub Company took the prize for Waste Management and Reduction for its reverse logistics waste recycling scheme.

Alongside foodservice provider Wincanton, Spirit pubs separate oil, food waste, and containers which are returned to the Wincanton depot where the card, tins and plastics are recycled, oil is used for further food production and food waste used to generate electricity.

Although he was unable to collect the award in person, Raymond Blanc was announced as the recipient of the Special Achievement Award for his work on sustainability at Le Manoir aux Quat'Saisons and his outspoken and educated pressure he puts on the entire foodservice industry.

It is the second year in a row the prize has been awarded to a chef after Cyrus Todiwala, chef proprietor of Cafe Spice Namaste was given the accolade last year.

Hendrik Lessing from the four-strong Sark Island Hotels group was also nominated in the category while the group was named runner-up in the fight for the Environmentally Efficient Logistics Award.

The full list of winners of the Footprint Awards 2012:

- **Sustainable Use of Natural Resources Award:** 3663
- **Innovations in Packaging Award:** Vegware
- **Sustainable Sourcing Award:** Innocent
- **Environmentally Efficient Logistics Award:** Brakes
- **Corporate Social & Environmental Responsibility Award:** The Clink Charity
- **British Supply Award:** BaxterStorey
- **Energy Efficiency Award:** 3663
- **Best Sustainable Catering Equipment Manufacturer Award:** Adande
- **Best Sustainable Foodservice Installation Award:** PKL
- **Commercial Benefit Through Sustainable Practice Award:** Unilever Food Solutions
- **Stakeholder Communications Award:** Sodexo
- **Waste Management and Reduction:** Spirit Pub Company
- **Special Achievement Award:** Raymond Blanc
- **Community Vote Award:** Harper Adams University College
- **Young Chef's Sustainability Challenge Award:** William Kent

Publication: Raymond Blanc
 Issue: 25 May 2012
 Circulation: -

RAYMOND BLANC

Latest News

2012

25 May

Raymond Blanc wins Special Achievement Award at the 2012 Footprint Awards

24 May

FCO Evening with Raymond Blanc at the British Ambassador's Residence in Paris

18 May

Raymond Blanc is Guest Editor of The Caterer Magazine

17 May

Brasserie Blanc now open at the Opera Terrace, Covent Garden

17 May

Raymond Blanc receives the Freedom of the City of London

09 May

ACA Annual Awards of Excellence 2012

05 May

Raymond Blanc's Kitchen Secrets on BBC1. Saturday at 11.30

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Raymond Blanc is presented with Special Achievement Award at 2012 Footprint Awards

24 May 2012

Raymond Blanc was last night rewarded for his outstanding contribution to sustainability and the environment by being awarded the 'Special Achievement' Award (sponsored by BaxterStorey) at the "Footprint Awards 2012".



Winner
Special Achievement Award
Raymond Blanc, Le Manoir Aux Quat' Saison

Sponsored by:

baxterstorey

Nominated for his passion and deep down conviction to sustainability in an environmental, social and economic sense which seems to be built into his DNA, the chef's nomination in this Special Achievement Award comes as a result of the public pressure he has put on the foodservice industry by being outspoken about the responsibility across the whole foodservice industry to be experts and teachers in sustainability issues.

At an event organised by the Sustainable Fish City campaign at Fishmongers' Hall in London attended by Michelin-starred chefs, independent restaurant owners, some of the UK's largest restaurant and pub chains, policymakers, fish sustainability experts and fishermen, Blanc advocated that London's caterers and chefs must use their buying power to make the capital the world's first-ever sustainable fish city.

Having talked about sustainability long before it became 'trendy', Blanc champions an ethical approach to cooking and is devoted to energy efficiency and recycling. Le Manoir is viewed by many in the industry as the model to aspire to.

The video of Raymond Blanc accepting his Special Achievement Award can be seen here:



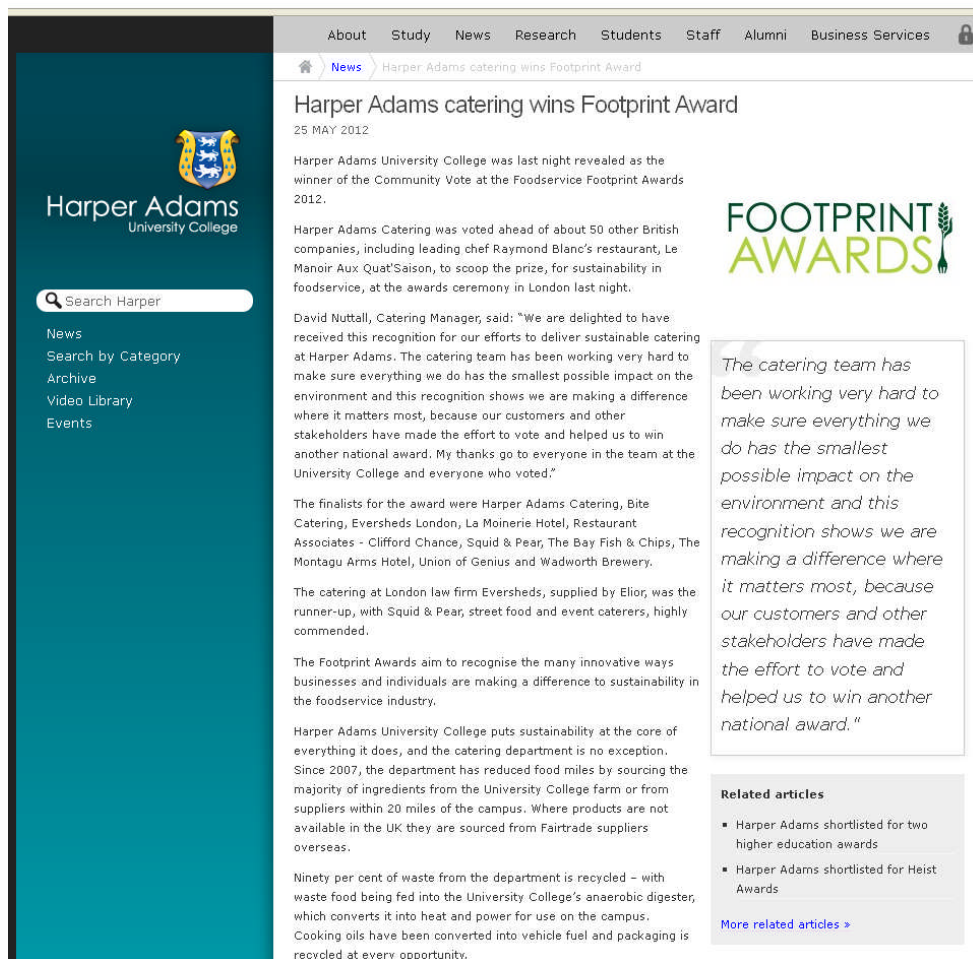
The award was accepted on Raymond's behalf by Gurval Durand, Deputy General Manager of Le Manoir aux Quat'Saisons.



In a glittering ceremony that told a story of sustainability, last night's Footprint Awards at the stunning 8 Northumberland in London, rewarded its winners for their contributions to sustainability and environmental excellence.

For further information about the Footprint Awards 2012, please visit www.footprint-awards.com

Publication: Harper Adams University College
Issue: 25 May 2012
Circulation: -



The screenshot shows a news article on the Harper Adams University College website. The article is titled "Harper Adams catering wins Footprint Award" and is dated 25 May 2012. The article text describes the college's success in winning the Community Vote at the Foodservice Footprint Awards 2012. It highlights the college's commitment to sustainability and the efforts of the catering team. A quote from David Nuttall, Catering Manager, is featured in a callout box. The article also lists the finalists for the award and mentions the college's recycling efforts. The website layout includes a navigation menu at the top, a search bar, and a sidebar with links to News, Search by Category, Archive, Video Library, and Events. The Harper Adams University College logo is visible in the top left corner of the page.

About Study News Research Students Staff Alumni Business Services

News Harper Adams catering wins Footprint Award

Harper Adams catering wins Footprint Award

25 MAY 2012

Harper Adams University College was last night revealed as the winner of the Community Vote at the Foodservice Footprint Awards 2012.

Harper Adams Catering was voted ahead of about 50 other British companies, including leading chef Raymond Blanc's restaurant, Le Manoir Aux Quat'Saisons, to scoop the prize, for sustainability in foodservice, at the awards ceremony in London last night.

David Nuttall, Catering Manager, said: "We are delighted to have received this recognition for our efforts to deliver sustainable catering at Harper Adams. The catering team has been working very hard to make sure everything we do has the smallest possible impact on the environment and this recognition shows we are making a difference where it matters most, because our customers and other stakeholders have made the effort to vote and helped us to win another national award. My thanks go to everyone in the team at the University College and everyone who voted."


The finalists for the award were Harper Adams Catering, Bite Catering, Eversheds London, La Moinerie Hotel, Restaurant Associates - Clifford Chance, Squid & Pear, The Bay Fish & Chips, The Montagu Arms Hotel, Union of Genius and Wadworth Brewery.

The catering at London law firm Eversheds, supplied by Elior, was the runner-up, with Squid & Pear, street food and event caterers, highly commended.

The Footprint Awards aim to recognise the many innovative ways businesses and individuals are making a difference to sustainability in the foodservice industry.

Harper Adams University College puts sustainability at the core of everything it does, and the catering department is no exception. Since 2007, the department has reduced food miles by sourcing the majority of ingredients from the University College farm or from suppliers within 20 miles of the campus. Where products are not available in the UK they are sourced from Fairtrade suppliers overseas.

Ninety per cent of waste from the department is recycled - with waste food being fed into the University College's anaerobic digester, which converts it into heat and power for use on the campus. Cooking oils have been converted into vehicle fuel and packaging is recycled at every opportunity.



The catering team has been working very hard to make sure everything we do has the smallest possible impact on the environment and this recognition shows we are making a difference where it matters most, because our customers and other stakeholders have made the effort to vote and helped us to win another national award."

Related articles

- Harper Adams shortlisted for two higher education awards
- Harper Adams shortlisted for Heist Awards

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Publication: London Linen Supply
 Issue: 25 May 2012
 Circulation: -



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The Caterers Linen Supply Are Runners Up Twice At Footprint Awards!

The Caterers Linen Supply are delighted to be runners up in 2 Award categories in the Footprint Awards!

We were declared the runners up for both the 'Sustainable Use of Natural Resources Award' and the 'Corporate Social & Environmental Responsibility Award' at a glittering awards ceremony on Thursday 24th May at 8 Northumberland in London.

Up against such excellent competition, this achievement really means a great deal to the company. These Awards recognise achievements in sustainability within the hospitality industry and we are delighted that we have been honoured in this way. As the UK's most environmentally friendly linen hire and laundry service, this further highlights our strong commitment to sustainability.

The Awards have gained RSA Accreditation, awarded by the RSA Environment Forum, and winners, runners up and specially commended entries are eligible to enter the European Business Awards for the Environment (EBAE) – a prestigious scheme run by the European Commission.

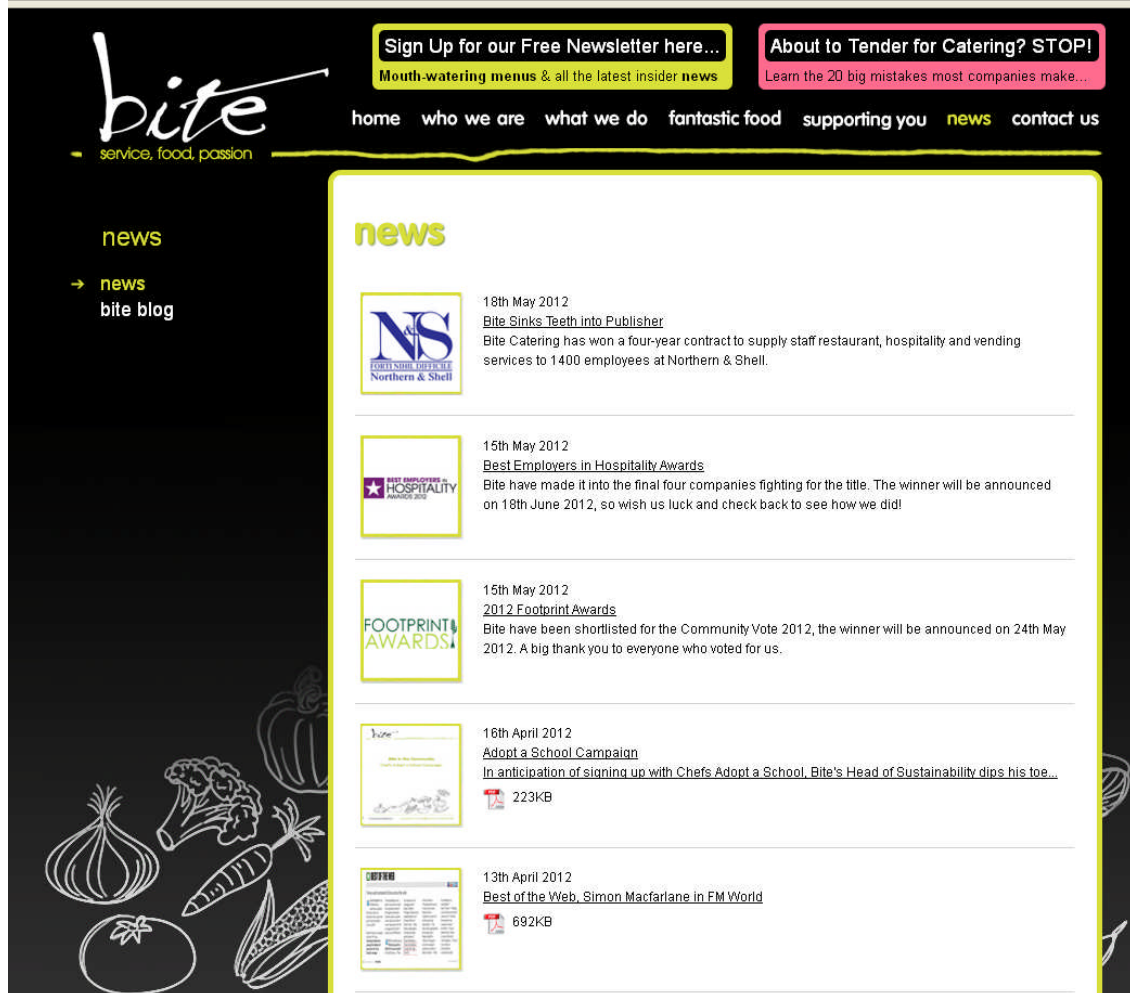
You can see a full list of winners and runners up from the evening here <http://www.footprint-awards.com/winners-2012>.

News Archive

- 2012
- May
- The Caterers Linen Supply Are Runners Up Twice At Footprint Awards!**
- April
- February
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- 2010

© The Caterers Linen Supply 2012 | London Linen Supply | London Workwear Rental | **Login** | website design by Gencon

Publication: Bite Catering
Issue: 15 May 2012
Circulation: -



The screenshot shows the Bite Catering website's news section. At the top, there are two promotional banners: a yellow one for a free newsletter and a pink one about catering mistakes. The navigation bar includes 'home', 'who we are', 'what we do', 'fantastic food', 'supporting you', 'news', and 'contact us'. The 'bite' logo is on the left with the tagline 'service, food, passion'. Below the logo are links for 'news' and 'bite blog'. The main content area is titled 'news' and lists five articles with their dates, titles, and brief descriptions. Each article has a small thumbnail image.

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 18th May 2012
[Bite Sinks Teeth into Publisher](#)
Bite Catering has won a four-year contract to supply staff restaurant, hospitality and vending services to 1400 employees at Northern & Shell.

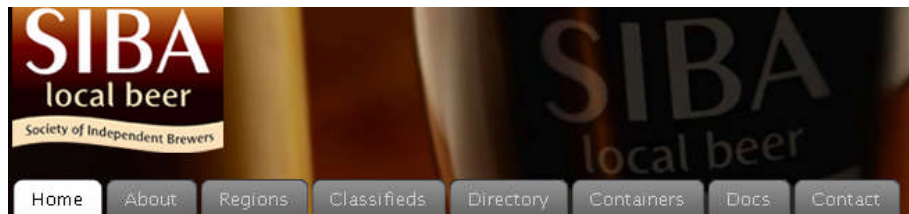
 15th May 2012
[Best Employers in Hospitality Awards](#)
Bite have made it into the final four companies fighting for the title. The winner will be announced on 18th June 2012, so wish us luck and check back to see how we did!

 15th May 2012
[2012 Footprint Awards](#)
Bite have been shortlisted for the Community Vote 2012, the winner will be announced on 24th May 2012. A big thank you to everyone who voted for us.

 16th April 2012
[Adopt a School Campaign](#)
[In anticipation of signing up with Chefs Adopt a School, Bite's Head of Sustainability dips his toe...](#)
223KB

 13th April 2012
[Best of the Web, Simon Macfarlane in FM World](#)
692KB

Publication: SIBA (Society of Independent Brewers)
Issue: 13 May 2012
Circulation: -



Wadworth Brewery in line for Green Award

Posted by [admin](#) in [south west](#) on May 14, 2012

Wadworth brewery in Devizes has confirmed its eco-friendly credentials after it was announced that it is up for a national 'green' award.

The Northgate brewery is one of ten companies shortlisted in the community vote category of the National Footprint Awards 2012.

The award encourages consumers to support local food and drink businesses that operate strong green policies by voting for them to win. There were originally some 50 companies nominated in this category.

The winner and two runners-up will be announced at the National Footprint Awards dinner to be held in London on May 24.

Su Stafford, manager of the brewery's popular visitor centre, said: "We worked hard to implement our green policies and are proud of our commitment to sustainable brewing.

"I'm delighted that the progress we have made has been recognised, and many thanks to everyone who voted for us - fingers crossed now for May 24."

Wadworth has implemented a wide variety of green measures over the last few years. These include re-using casks and kegs and the recycling of waste products from the brewery such as used grain and hops.

Energy conservation has been assisted with the installation of a vapour condenser, which makes use of steam produced in the brewing process to heat incoming water.

The inclusion in the short-list is the latest accolade the brewery has received for its conservation and recycling policies.

The visitor centre at the brewery was recently awarded silver in the National Sustainable Tourism Certificate scheme, the only such scheme for the UK.

It is an improvement on last year's bronze award and reflects the further efforts made by Wadworth staff to improve green measures and work with the community.

The inspectors praised the informal role played by the visitor centre in taking on the role of Devizes Information Tourist Centre, closed last year by Wiltshire Council.



Chairman Charles Bartholomew, Dawn Youngman, Su Stafford, Brian Yorston and Colin Oke of Wadworth's



Rawlins Lane Pubs

Publication: www.caterersearch.com
Issue: 8 May 2012
Circulation: 228,000

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Tags: [Disposables/linen](#), [Equipment](#), [Green](#)

Vegware hailed as Green Company of the Year in Edinburgh awards

Angela Frewin
Tuesday 08 May 2012 09:00



Eco-packaging pioneer [Vegware](#) has been named Green Company of the Year at the Edinburgh Chamber of Commerce Awards.

The company, which claims to be UK's first and only supplier of certified, fully-compostable, plastic-free catering disposables that can be composted alongside food waste, has also been shortlisted for the Innovation in Packaging award in the food service [Footprint Awards](#).

"We are hugely proud of Vegware – they are a low-carbon, high-growth Edinburgh company, living proof that ethics and commercial success do mix," said Graham Birse, deputy chief executive officer at Edinburgh Chamber of Commerce. "We are delighted to officially recognise Vegware's contribution both to the local economy and to improving sustainability worldwide."

Vegware says its UK customers saved 260 tonnes of carbon in 2011 by switching to sustainable disposables as well as saving themselves money by diverting their waste from landfill which, following this month's tax hike, has become the most expensive destination for waste.

Vegware – which now offers 277 lines – was founded in 2006 by Joe Frankel with just the one product in the form of cornstarch cutlery.

It is now launching a zero-waste initiative, the Food Waste Network, a free service designed to help UK operators find food waste recycling services. Caterers can locate their local amenities by e-mailing their postcode to recycle@foodwastenetwork.org.uk or calling the network on 03300 883 654.

A web-based enquiry service will soon follow on www.foodwastenetwork.org.uk.

[Click here to view more stories about responsible hospitality.](#)



Rawlins Lane Publicity

Publication: SLTN
Issue: 3 May 2012
Circulation: 17,350

catering

Firms put best food forward

FOOD and drink companies across the UK are lining up to collect awards at a national event recognising environmental excellence.

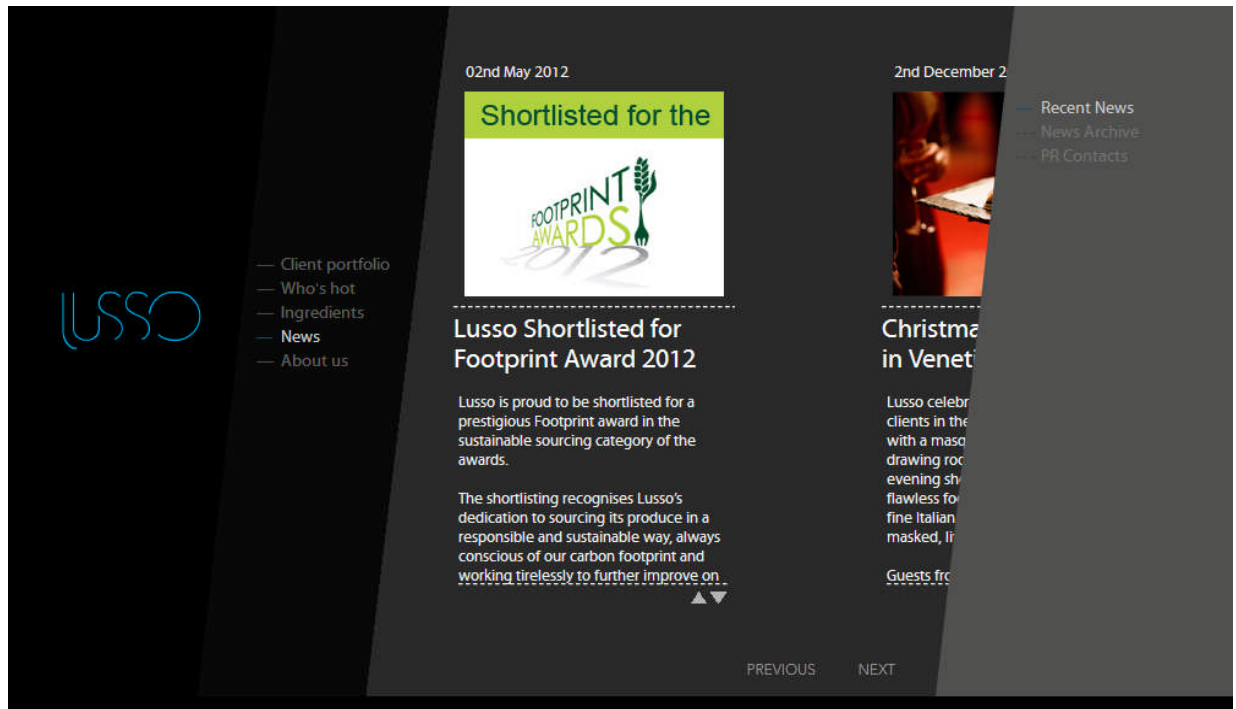
The Footprint Awards will take place on Thursday May 24 in London venue 8 Northumberland. Among the shortlisted companies are foodservice suppliers 3663 and Brakes, and pub group Spirit Pub Company, as well as businesses such as Nestle Professional, Unilever Food

Solutions and Innocent.

The award categories include Sustainable Use of Natural Resources, Innovations in Packaging, Commercial Benefit Through Sustainable Practice, and Waste Management and Reduction.

There will also be two awards handed out for outstanding and individual contributions – the Community Vote Award and the Special Achievement Award.


Publication: Lusso
Issue: 2 May 2012
Circulation: -



The screenshot shows a website layout with a dark background. On the left is a navigation menu with the 'LUSSO' logo and links for Client portfolio, Who's hot, Ingredients, News, and About us. The main content area features two news items. The first, dated 02nd May 2012, is titled 'Shortlisted for the Footprint Awards 2012' and includes a graphic of the award logo. The second, dated 2nd December 2011, is titled 'Christmas in Venetia' and includes a photo of a masquerade. A right-hand sidebar contains links for Recent News, News Archive, and PR Contacts. At the bottom, there are 'PREVIOUS' and 'NEXT' navigation buttons.

02nd May 2012

Shortlisted for the

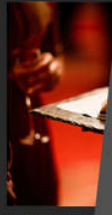


Lusso Shortlisted for Footprint Award 2012

Lusso is proud to be shortlisted for a prestigious Footprint award in the sustainable sourcing category of the awards.

The shortlisting recognises Lusso's dedication to sourcing its produce in a responsible and sustainable way, always conscious of our carbon footprint and working tirelessly to further improve on

2nd December 2011



Christmas in Venetia

Lusso celebrates clients in the city with a masquerade evening showing flawless fine Italian masked, li

Guests from

Client portfolio
Who's hot
Ingredients
News
About us

Recent News
News Archive
PR Contacts

PREVIOUS NEXT

Publication: Café Business
Issue: May 2012
Circulation: 7,128

Marketing Campaign Award

Sponsor, Kobusch

Also judged by a panel, this time comprising marketing professionals, the factors to be considered when judging this award included clarity of the campaign objectives, its ability to promote the company, how well the campaign stood out, how original and creative it was. The winner was Huhtamaki UK for its unique sculpture themed around the Royal Wedding of 2011.

Huhtamaki teamed up with the organiser of the Footprint Awards, of which it was a sponsor, to develop a bespoke wedding dress made entirely from its BioWare paper cold cups. The sculpture was designed to



continue to support Huhtamaki's communication of the positive benefits of foodservice packaging and disposable products. At the same time it gained the company considerable exposure both at the Footprint Awards, where it took pride of place on stage at the Awards dinner, ensuring a branded presence for Huhtamaki on an evening attended by senior operations and environmental employees from major UK contract caterers, and through social media.



Publication: Squid & Pear
Issue: May 2012
Circulation: -



LATEST NEWS & EVENTS

TEDx Houses of Parliament

x = independently organized TED event

There are still tickets available for this June's [TEDxHousesofParliament](#). For those of you who are fans of TED, this one is not to be missed. For those of you who are not yet familiar with TED talks yet are blessed with an incurably inquisitive mind, then we highly recommend you give this a go.

The theme is Democracy and the event itself will be held in [Banqueting House - the very building outside which King Charles I was beheaded](#), ushering in a new era/age of greater democracy in this country. Don't know about you, but we find that really rather exciting...

Oh, and if you do make it, we'll be feeding you! [Click here](#) to purchase tickets for this fabulous event. S&Px



So last Thursday 3rd May we received some ridiculously exciting news...

[WE MADE THE SHORTLIST FOR THE 2012 FOOTPRINT AWARDS COMMUNITY VOTE!!!!](#) Jubilations!

THANK YOU. So, so very much to all of you who voted - you are truly wonderful! Winners will be announced on Thursday 24th May... Wish us luck! S&Px



Hello friends, apparently we are up for this years [Footprint Awards 'Community Vote'](#) in recognition of our [eco work](#)... The Community Vote is designed for the foodservice community (suppliers, peers, customers and partners alike) to vote for a business they feel particularly worthy of an Award. We have just found out that we have a week left to get as many people to vote for us as possible & we're up against some serious Big Guns! We've been working so hard of late making lots of improvements on our small sustainable company and it would mean so much to us to have this recognised.

If you feel us worthy enough for a two second click of your mouse key, [PLEASE VOTE!!](#) You would make a tired pair of sisters very happy S&Px



Publication: Peach Report
Issue: 30 April 2012
Circulation: -

PeachReport

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Operations

Spirit gets Footprint nomination

25 April, 2012



The Spirit Pub Company has made the shortlists for this year's Footprint Awards, set up to celebrate good practice on sustainability and environmental responsibility in the food supply chain.

[more...](#)



Publication: Hospitality & Catering News e-newsletter
Issue: 27 April 2012
Circulation: -

[Click here to view today's **Hospitality And Catering News** online](#)

HOSPITALITY AND CATERING NEWS Bringing Buyers and Sellers Together	issue sponsored by: dawson FOODSERVICE EQUIPMENT
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Publication: Sustainability 4 Hospitality
Issue: 27 April 2012
Circulation: -

SUSTAINABILITY4HOSPITALITY.COM

FROM HOSPITALITY AND CATERING NEWS

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Vegware shortlisted for Foodservice Footprint award

April 26th, 2012 [No Comments](#)

Vegware, the UK's first and only completely compostable food packaging firm, has been shortlisted for the Foodservice Footprint Innovation in Packaging award. This green business success story has created a cradle-to-cradle solution to turn food packaging into a resource, not waste.

Designed from the outset to have a positive impact of the environment, Vegware's entire range is certified compostable. And now Vegware's new initiative, the Food Waste Network helps customers, and any UK business, find its local food waste recycling services.

(For background info on the Food Waste Network [click here](#))

Founder and Managing Director Joe Frankel says:

"We have invested our time, capital and expertise in creating the first and only range of completely compostable foodservice packaging. Now our Food Waste Network closes the loop, enabling all businesses to divert food waste and used packaging from expensive landfill. We are delighted that the Footprint Awards have recognised our achievements in reducing the catering sector's environmental impact."

This is Vegware's third accolade this spring. In March, Vegware beat four other companies to be named Green Company of the Year in the Edinburgh Chamber of Commerce Awards.

To find your ideal food waste recycling services, email your postcode to recycle@foodwastenetwork.org.uk or ring the Food Waste Network on 03300 883 654. Web-based enquiry service and food waste hub coming soon to www.foodwastenetwork.org.uk.

About Vegware



Publication: www.rsaaccreditation.org
Issue: 27 April 2012
Circulation: -



[Home](#) [What is accreditation?](#) [I want to enter an award](#) [I am an award scheme](#) [Accredited schemes](#)

NEWS

Footprint Awards 2012 Shortlist Announced

The finalists for the Footprint Awards have been shortlisted by the Footprint Awards Judges.

[Read more: Footprint Awards 2012 Shortlist Announced](#)



[Home](#) [What is accreditation?](#) [I want to enter an award](#) [I am an award scheme](#) [Accredited schemes](#) [Eur](#)

Footprint Awards 2012 Shortlist Announced

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. Footprint Awards enjoyed a record number of entries and it has been a very competitive year.

Winners will now be selected by our independent panel of judges and will be announced at a sparkling Awards Dinner on 24th May at 8 Northumberland in London's West End. [See the shortlist here...](#)

Join the most prominent names in the foodservice sector at the most glamorous awards programme in the industry, to recognise excellence in sustainability and responsible business across the supply chain. Footprint Awards 2012 winners will be announced at an extraordinary evening on 24th May at 8 Northumberland – London's most central venue. [We hope you will be able to join us.](#)

Publication: Hospital Caterers Association
Issue: 26 April 2012
Circulation: 1,661



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HOSPITAL CATERERS ASSOCIATION

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Press Releases

Hospital Caterers Need YOUR Vote To Win Prestigious Foodservice Award!

A couple of hospitals have been nominated for their catering in the Footprint Awards 2012 and need support to win the 'Community Vote' category - a prestigious Award from the UK foodservice industry's only awards scheme to be accredited by the 'Royal Society for the Encouragement of Arts, Manufactures and Commerce' (RSA) Environment Forum; and exclusively dedicated to rewarding contributions to sustainability and environmental excellence.



Details for the nominated hospitals in the Community Vote are provided below:

- "Royal Bournemouth Hospital" - Bournemouth
Tel: 01202 303626 / www.rbch.nhs.uk
- "Royal Brompton Hospital" - London
www.rbht.nhs.uk

Visit www.footprint-awards.com/awards/shownominations.php to see the reasons behind each nomination and to cast your vote - votes must be made by Tuesday 1st May 2012!

For further information about the Footprint Awards please visit www.footprint-awards.com or email Charlie Miers - charlie@footprintmediagroup.com. Alternatively, keep up-to-date with all the latest Awards goings-on by 'following' @footprintawards on Twitter (please use #footprintawards in your 'Tweets').

[Download a copy of the Community Vote Nominations](#)



Publication: www.caterersearch.com
Issue: 25 April 2012
Circulation: 228,000

Publication: Big Hospitality e-newsletter
Issue: 21 April 2012
Circulation: 24,437

Today on BigHospitality.co.uk

- **Noma's René Redzepi to set up restaurant in London during 2012 Olympics**
- **Hotel loses out on Formula One team booking due to bad Wi-Fi signal**
- **Raymond Blanc and Spirit Pub Company among Footprint Awards 2012 nominees**
- **Chancellor 'totally wrong to raise beer tax', says BBPA**
- **UK hotel investment the most active in Europe as more 'creative transactions' reported**
- **London's hotels offered free operations checklist to help prepare for 2012 Olympics**



Daily 23-Apr-2012

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New: Claim your FREE restaurant marketing book

2 UK restaurant businesses go bust every day. A new book reveals why so many fail, and what independent owners can do to protect & grow their business. 100 paperback copies of "Recipe for Disaster" are free for readers. To get your free copy... [click here](#)



World's 50 Best Restaurants Awards 2012: The final countdown begins

With just one week to go until the World's 50 Best Restaurants Awards 2012 on 30 April at the London Guildhall speculation is mounting over which chefs will be celebrating and which restaurant will be taking home the top prize. [Read](#)

ACCESS FULL STORIES

Noma's René Redzepi to set up restaurant in London during 2012 Olympics

Noma's head chef René Redzepi is to open a pop-up restaurant at London hotel Claridge's this summer to coincide with the start of the 2012 Olympics. [Read](#)

Hotel loses out on Formula One team booking due to bad Wi-Fi signal

A leading internet provider has issued a word of warning for hoteliers across the UK after one of its high-profile clients lost out on a booking from a Formula 1 team because of a poor internet connection... [Read](#)

Raymond Blanc and Spirit Pub Company among Footprint Awards 2012 nominees

Raymond Blanc, Spirit Pub Company, The Clink and the Sark Island Hotel are among hospitality professionals and businesses nominated for the Footprint Awards 2012 which celebrates sustainable and environmental excellence in the foodservice supply chain... [Read](#)

Publication: Vacherin
Issue: 21 April 2012
Circulation: -



Publication: Hotel Industry
Issue: 20 April 2012
Circulation: 16,940

hotel-industry.co.uk

Hotel Industry Magazine - Actionable Intelligence for the UK's Hotel Industry



Hi! NewsWatch: Real-Time News and Information for Hoteliers (New from Hi! Community?)

Raymond Blanc and Spirit Pub Company among Footprint Awards 2012 nominees

More About: [Hi! NewsWatch](#)

On 20 April 2012, [BigHospitality.co.uk](#) reported:

"Raymond Blanc and Spirit Pub Company among Footprint Awards 2012 nominees"

20 April 2012



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More Detail...

Raymond Blanc, Spirit Pub Company, The Clink and the Sark Island Hotel are among hospitality professionals and businesses nominated for the Footprint Awards 2012 which celebrates sustainable and environmental excellence in the foodservice supply chain.

[Read Full Article](#)

Latest from Hi! NewsWatch

1. [What's on the menu? Matthew Norman says The Queen has a cracking local restaurant in the Goring hotel](#)
By Caterer and Hotelkeeper on 28 May 2012
2. [Average TripAdvisor ratings for UK hotels and B&Bs at highest ever level](#)
By BigHospitality.co.uk on 28 May 2012
3. [Hotels are busiest sector for recruitment, according to HEI report](#)



Publication: Vegware
Issue: 20 April 2012
Circulation: -



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Another innovation award for Vegware!

News item posted on Friday, April, 20th filed under all news, awards

The gods of awards smile upon us yet again. Now we have been chosen as a **finalist** in the **Footprint Awards 2012**. This prestigious RSA-accredited award scheme celebrates the best new initiatives to make foodservice more sustainable. We have been shortlisted in the **Innovations in Packaging** category, for creating the UK's first zero waste packaging solution.

Not only is our entire range of 250+ products completely compostable, we also have third-party [certification](#) to prove it. And now our latest initiative, the Food Waste Network, is a unique free service to matchmake any business creating food waste with its ideal organics recycling partner. So it seems the Footprint Award judges were impressed that our foodservice packaging is designed to help caterers reduce waste and reduce their environmental impact. We're all delighted to be chosen 😊





Publication: www.bighospitality.co.uk
Issue: 20 April 2012
Circulation: 70,000

Raymond Blanc and Spirit Pub Company among Footprint Awards 2012 nominees

By Peter Ruddick, 20-Apr-2012

[Post a comment](#)

Related topics: [Business, Venues, Events & Awards, People, Trends & Reports, Restaurants, Hotels, Pubs & Bars](#)

Raymond Blanc, Spirit Pub Company, The Clink and the Sark Island Hotel are among hospitality professionals and businesses nominated for the Footprint Awards 2012 which celebrates sustainable and environmental excellence in the foodservice supply chain.

The awards, accredited by the Royal Society for the encouragement of Arts, Manufactures and Commerce (RSA) Environment Forum, are designed to reward companies that show progress in areas of sustainability such as sourcing, energy efficiency and waste management.

Businesses from across the foodservice sector and supply chain have been nominated but hospitality operators have made the shortlist in a number of categories. Spirit Pub Company has been recognised for its work on waste reduction alongside contract caterers Sodexo and food producer Arla while the Sark Island Hotel is up for the Environmentally Efficient Logistics Award with Brakes and Creed Foodservice.



Raymond Blanc, Spirit Pub Company and the Sark Island Hotel have all been nominated in the Footprint Awards 2012 which celebrates sustainable excellence in the foodservice supply chain.

Hendrik Lessing from the hotel is also up for the Special Achievement Award alongside Raymond Blanc for his work championing environmentally-friendly practices at Le Manoir Aux Quat'Saisons. Last year Cyrus Todiwala OBE, chef proprietor of Café Spice Namaste in London, was given the Special Achievement Award at the annual event; Todiwala was then on this year's judging panel.

The full list of nominees for the Footprint Awards 2012:

Innovations in Packaging Award

- Nampak
- Solo Cup
- Vegware

Sustainable Sourcing Award

- CH&Co.
- Innocent
- Nestlé Professional

Environmentally Efficient Logistics Award

- Brakes
- Creed Foodservice
- Sark Island Hotel

Corporate Social & Environmental Responsibility Award

- Brakes Group
- The Clink Charity
- The London Linen Group

British Supply Award

- BaxterStorey
- Dingley Dell
- Partners In Purchasing

Energy Efficiency Award

- 3663
- Adande
- Solo Cup

Best Sustainable Catering Equipment Manufacturer Award

- Adande
- Gram UK
- Rational
- Toasty Products

Best Sustainable Foodservice Installation Award

- Biffa
- PKL
- Space Catering Equipment

Commercial Benefit Through Sustainable Practice Award

- The Clink Charity
- Unilever Food Solutions
- Vacherin Limited

Stakeholder Communications Award

- Dingley Dell
- Sodexo
- Unilever Food Solutions

Waste Management and Reduction

- Arla
- Sodexo
- Spirit Pub Company

Special Achievement Award

- Raymond Blanc, Le Manoir Aux Quat'Saisons
- Hannah Carmichael, Bartlett Mitchell
- Mark Hayward, Dingley Dell
- Thomas Jelley, Sodexo
- Harriet Lamb, Fairtrade Foundation
- Hendrik Lessing, Sark Island Hotel
- Terry Reeves, Vegware
- Sophie Tranchell, Divine Chocolate
- Joint nominees - Peter Goodfrey and James Robert, Peros

Votes for outlets nominated in the final award - the Community Vote Award - are being welcomed online until 1 May.

Winners and runners-up will be announced during an awards evening on 24 May at the 8 Northumberland venue in London.

Keywords: Footprint Awards 2012, Sark Island Hotel, Footprint Awards, Raymond Blanc, Spirit Pub Company



Rawlingson Lane Publicity

Publication: www.cateringinsight.co.uk
Issue: 18 April 2012
Circulation: 6,100

Catering

BUSINESS INTELLIGENCE FOR THE CATERING EQUIPMENT INDUSTRY

INSIGHT

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HOME / PROMOTIONAL FEATURES / STANDEX CHIEF TO JUDGE SUSTAINABILITY AWARDS

Standex chief to judge sustainability awards

Article Reader Comment (1)

Apr 18, 2012

FACEBOOK TWITTER PRINT

For the second consecutive year, Standex Food Service Equipment's Managing Director, Steve Loughton, has been appointed to the judging panel for the Footprint Awards.



Steve Loughton believes environmental responsibility and sustainability are among the most important challenges facing the industry.

This year's awards will recognise innovation in the areas of sustainability and environmental excellence within the food service industry. They will also create a legacy, promoting the vital role of sustainability across the broad church of the industry.

The award categories provide businesses with the opportunity to showcase their values and sustainability initiatives in a genuine environment. Winners of the various award categories will be announced at a dinner held on Thursday 24 May 2012 at the 8 Northumberland venue in West London.

Steve is one of 16 high profile judges drawn from the broad spectrum of the food service industry, all of whom have embraced sustainability in their respective areas of operation.

Steve's judging credentials include his ongoing commitment to a sustainability agenda at work and home. He 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 has gained the Certified Food Service Professional (CFSP) qualification.

Steve said: "It is an honour and a privilege to sit on the judging panel for the 2012 Footprint Awards. Environmental responsibility and sustainability are amongst the most important challenges facing our industry, particularly in the current economic climate. These Awards will help raise the profile of the initiatives being made and encourage further progress within the food service sector."

For further information on the 2012 Footprint Awards, visit: www.footprint-awards.com

For further information, contact Standex Food Service Equipment:

Tel: 0870 990 4242

Email: sales@standexfse.com

Website: www.standexfse.com

Related Stories

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- Standex shines with training initiatives

Publication: Beacon
 Issue: 13 April 2012
 Circulation: -



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Blog

Beacon purchasing make the Footprint awards shortlist

Posted on April 13, 2011 at 3:04 pm **1 Response**

Beacon purchasing are thrilled to have been shortlisted for the 'Consumer Engagement Award' and congratulations also go to Diane Webster, head of sales and marketing – who has been nominated for the 'Special Achievement Award'.

Winners of the awards will be selected by an independent panel of judges and all winners will be announced at the sparkling awards dinner on 19th May at the RIBA in London's West End.

A full list of all shortlisted is shown below:

The Footprint Awards Shortlist*

Sustainable Use of Natural Resources Award

Alpro soya
 Greenvale AP
 R-OIL

Innovations in Packaging Award

Llanhlyr Water Company
 The Paper Pallet Company
 Solo Cup Europe

Sustainable Sourcing Award

BaxterStorey
 Brakes Group
 Cafédirect
 Nestlé Professional
 Strattons Hotel, Swaffham

Environmentally Efficient Logistics Award

Brakes Group
 3663
 Reynolds

Corporate Social & Environmental Responsibility Award

Apetito UK
 Bartlett Mitchell
 Brakes Group
 Cafédirect
 CH&Co
 Pret A Manger
 Sodexo
 Unilever Foodsolutions
 Wahaca

British Supply Award

BaxterStorey
 Brakes Group
 CH&Co

Energy Efficiency Award

Creed Foodservice
 Meiko UK
 Winterhalter

Best Sustainable Catering Equipment

Dudson
 Gram UK
 Winterhalter

Best Sustainable Foodservice Installation

Machline Developments Ltd for HMS Collingwood
 Meiko UK for The Royal Garden Hotel
 Space Catering Equipment for The Scarlet Hotel, Cornwall

Commercial Benefit Through Sustainable Practice Award

BaxterStorey
 Bunzl Vending Services
 Creed Foodservice

Internal Communications Award

Bartlett Mitchell
 3663

Consumer Engagement Award

Beacon Purchasing
 Partners In Purchasing
 Wahaca

Special Achievement Award

Jan Booth Reynolds
 Katie Dudson Dudson
 Nicki Fisher Pret A Manger
 Caroline Fry CH&Co
 Tamsin Gane Sodexo
 Thomasina Miers Wahaca
 Debra Patterson The Savoy Hotel
 Cyrus Todiwala OBE DL Stratamarco
 Diane Webster Beacon Purchasing

*Numbers of shortlisted companies in different categories vary according to the numbers of entries received and where judges scores for entries are tied.



Publication: **Standex**
Issue: **10 April 2012**
Circulation: -



INNOVATION FOR
Food Service Professionals



News & Events

We are committed to keeping our business partners informed of news and events within the Standex Food Service Equipment organisation. This page will be updated frequently with details of company developments.

Please visit us regularly to keep up to date with everything that is happening at Standex Food Service Equipment.

Helping Tesco plan "what good looks like"



19 April 2012

We recently welcomed Tesco Counters' Manager, Adam Smith, and Counters' Buying Manager, Nicola Jamieson, to our development kitchen facility in Theale.

[Read more...](#)

Steve retraces his footprints to judge sustainability awards



10 April 2012

For the second consecutive year, Managing Director, Steve Loughton, has been appointed to the judging panel for the Footprint Awards.

[Read more...](#)

Publication: Hospitality & Catering News
Issue: 2 April 2012
Circulation: 22,087

HOSPITALITY AND CATERING NEWS

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Votes needed for Footprint Awards

April 1st, 2012 [No Comments](#)

The Footprint Awards are exclusively dedicated to rewarding contributions to sustainability and environmental excellence, and are the UK foodservice industry's only awards scheme to be accredited by the 'Royal Society for the Encouragement of Arts, Manufactures and Commerce' (RSA) Environment Forum.



This year, a large number of hotels, restaurants and pubs have been nominated in the Footprint Awards 2012 – and need YOUR support to win the prestigious 'Community Vote' category.

Visit www.footprint-awards.com/awards/shownominations.php to see the reasons behind all the nominations (listed below) and to cast your vote – votes must be made by Tuesday 1st May 2012.

Community Vote Nominations

The outlets nominated in the Footprint Awards 2012 'Community Vote' category, alphabetically by sector are provided below.

Cafés / QSR

- "Pret A Manger" – London

Tel: 020 7827 8000 / www.pret.com

- "The Table Café" – London

Tel: 020 7401 2760 / <http://thetablecafe.com/>

Publication: Hotels For London
Issue: 2 April 2012
Circulation: -

Hotels for London

All of London's Hotels in One Place

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Votes needed for Footprint Awards

TR • April 2, 2012 • [Comments \(0\)](#)

The Footprint Awards are exclusively dedicated to rewarding contributions to sustainability and environmental excellence, and are the UK foodservice industry's only awards scheme to be accredited by the 'Royal Society for the Encouragement of Arts, Manufactures and Commerce' (RSA) Environment Forum.



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Cafés / QSR

> - "Pret A Manger" – London

Tel: 020 7827 8000 / www.pret.com

> - "The Table Café" – London

Tel: 020 7401 2760 / <http://thetablecafe.com/>

> "The Watershed Café/Bar" – Harbourside, Bristol

Tel: 0117 927 5100 / www.watershed.co.uk

> "Union of Genius" – Edinburgh

Tel: 0131 226 4436 / <http://unionofgenius.com>

Publication: Sustainability 4 Hospitality
Issue: 1 April 2012
Circulation: -

SUSTAINABILITY4HOSPITALITY.COM

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Votes needed for Footprint Awards

April 1st, 2012 [No Comments](#)

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Community Vote Nominations

The outlets nominated in the Footprint Awards 2012 'Community Vote' category, alphabetically by sector are provided below.

Cafés / QSR

- "Pret A Manger" – London

Tel: 020 7827 8000 / www.pret.com

Publication: London Linen Supply
 Issue: April 2012
 Circulation: -



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The London Linen Group are shortlisted in industry's Footprint Awards!

The London Linen Group are very pleased to have been shortlisted in 2 Award categories in the Footprint Awards!

We are finalists for the 'Sustainable Use of Natural Resources Award' and the 'Corporate Social & Environmental Responsibility Award'.

These Awards recognise achievements in sustainability within the hospitality industry and we are delighted that we have been honoured in this way. As the UK's most environmentally friendly linen hire and laundry service, this further highlights our firm commitment to sustainability.

The Awards have gained RSA Accreditation, awarded by the RSA Environment Forum, and winners, runners up and specially commended entries are eligible to enter the European Business Awards for the Environment (EBAE) – a prestigious scheme run by the European Commission.

<http://www.footprint-awards.com/shortlist2012>

News Archive

2012
 May
 April
The London Linen Group are shortlisted in industry's Footprint Awards!
 February
 2011
 2010

Publication: FSM
 Issue: April 2012
 Circulation: 10,000



Automatic Vending Association
www.ava-vending.co.uk
 Tel: 01494 568 960

Vending VIEWPOINT

Jonathan Hilder, chief executive officer of AVA, looks at healthy vending, award-winning members, news of an industry first and the importance of sourcing vending requirements through the Association

AS WE ARE ALL AWARE EXERCISE and what we eat go hand-in-hand; and with so many people consuming food out of home, it's no surprise that more and more consumers are seeking healthier food choices. This shouldn't stop when it comes to vending, and for workplace catering in particular – where vending is key – consumers should be able to purchase healthy convenience food or drink products to enjoy at their desk, without having to leave their building. It is as important as ever for vended products to include healthy alternatives.

Abercromby Vending, Scotland's first fresh food vending company, has won the healthyliving award. This is a national award for the foodservice sector in Scotland, which rewards caterers for serving healthier food and helping their customers make improved food choices. Set to gain the company widespread coverage in Scotland, as the only vending company to have ever received the accolade, the win – an industry first – will not only raise the standard of vending overall, but will also contribute significantly to maintaining a healthier image for the sector going forward across the United Kingdom.

As a supplier of fresh foods, hot and cold drinks, snacks and confectionery, Abercromby Vending has worked hard to ensure that half of the products it makes available to consumers are healthy, so any customer looking to choose the company for its facility can rest assured that they will be



Caption goes here

able to select a nutritious option. To find out more, visit www.abercrombyvending.com or call 0141 554 2563.

Another Automatic Vending Association (AVA) member, the leading packaging manufacturer Huhtamaki (UK) Ltd, is also celebrating after winning the Foodservice Packaging Association (FPA) Marketing Award! A specially commissioned wedding dress made entirely from Huhtamaki BioWare paper cold cups was created to highlight the importance of recycling, providing a thought-provoking, fun take on the issue which is somewhat out of the hands of the packaging manufacturers, but which needs to be encouraged and supported by operators themselves in order to satisfy consumer expectations. The dress was commissioned in support of Huhtamaki's sponsorship of the first




"It is as important as ever for vended products to include healthy alternatives"




ever Footprint Awards and the company's ongoing promotion of the positive benefits of foodservice packaging and disposable products. To find out more, visit www.foodservice.huhtamaki.co.uk or call 02392 512 434.

With over 200 member companies from all areas of the vending industry, which are subject to ongoing quality standard approval to ensure that they deliver the best possible service, choosing to source all of your site's vending operation requirements through an AVA member offers reassurance that you're dealing with a quality-approved company. It also assures you that the company has the right procedures and policies in place to provide exemplary vending for your establishment.

So no matter what vended offering you choose to provide, by using an AVA member you can leave the entire operation in their capable hands. Machines are stocked, cleaned and managed, the stock is controlled and re-ordered when required, and none of it needs to be stored on site. This saves you time, energy and resources. Look for companies with the AVA logo – it guarantees you trouble free vending by working with the very best in the vending industry.

 Follow us on Twitter – @vendingava

 Join us on LinkedIn – The Automatic Vending Group



Rawlins Lane Publicity

Publication: Masala
Issue: April 2012
Circulation: 8,000

Winning A Footprint Award Is Only The Beginning...

The Footprint Awards is so much more than just another awards scheme. As the UK foodservice industry's only awards scheme to be accredited by the 'Royal Society for the Encouragement of Arts, Manufactures and Commerce' (RSA) Environment Forum, the Footprints provide its winners and runners-up with the opportunity to enter the prestigious, biennial 'European Business Awards for the Environment' (EBAE).

The Footprint Awards is the only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence in the foodservice industry, and demonstrate what the foodservice industry can do when those working within it decide to act to protect and sustain the environment.

The Footprint Awards 2012 are now open for entries, so no matter how great or small your achievements in sustainability, **make sure you enter today!**



Rawlingson Lane Publicity

Publication: Vending International
Issue: April 2012
Circulation: 12,523

News



It's been an award-winning time for AVA members...

Abercromby Vending, Scotland's first and exclusive fresh food vending company, has won the 'healthyliving award' - a national



award for the foodservice sector in Scotland, which rewards Scottish caterers for serving healthier food and helping their customers make improved food choices. As the only vending company to have ever received this accolade, the win - a vending industry first - will not only raise the standard of vending overall, but will also contribute significantly to maintaining a healthier image for vending going forward across the United Kingdom.



Leading packaging manufacturer Huhtamaki (UK) Ltd., has won the Foodservice Packaging Association (FPA) Marketing Award! A specially commissioned wedding dress made entirely from Huhtamaki BioWare paper cold cups was created to highlight the importance of recycling - providing a thought-provoking, fun take on the issue which is somewhat out of the hands of the packaging manufacturers but which needs to be encouraged and supported by operators themselves in order to satisfy consumer expectations. The dress was commissioned in support of Huhtamaki's sponsorship of the first-ever Footprint Awards and the company's on-going promotion of the positive benefits of foodservice packaging and disposable products.

With over 200 members companies from all areas of the vending industry, which are subject to on-going quality standard approval to ensure that vending delivers the best possible service; choosing to source all of your site's vending operation requirements through an AVA member offers reassurance that you're dealing with a quality-approved company that has the right procedures and policies in place to provide exemplary vending for your establishment!

Automatic Vending Association
Tel: 01494 568960
Web: www.ava-vending.co.uk
Follow the AVA on Twitter - @vendingava
Join The Automatic Vending Group on



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Rawlingson Lane Publicity

Publication: Hospital Caterers Association
Issue: April 2012
Circulation: 1,661



Press Releases

Sustainability, Do You Go The Extra Mile?

'Sustainability' is now all but synonymous with competitive and commercial advantage in the foodservice industry. Increasingly in the consumer mind and already included in every corporate tender – in the public or private sector – it's no longer enough for restaurants and foodservice operators to simply do the basics, understanding and practices we missing on fact and anyone in foodservice is expected to, at the very least, address:

- The Environmental – using natural resource responsibly
- The Economic – embedding sustainability as a business principle, changing commercial culture and growing the bottom line
- The Social – harnessing positive impact that business has within communities, and harnessing this to make positive change, whilst enhancing profitability

The Footprint Awards are about recognising such initiatives and progress, no matter how great or small. Tell Footprint Awards' unique line-up of judges what you are doing, and, whilst improving your own reputation, send a clear message to the industry. Perhaps you have:

- Reclaimed scrap items to revamp your establishment, like Brighton School who refitted their dining hall with Eneco 111 Navy ChangTM (111 refers to the 111 recycled plastic Coca-Cola bottles which are used to make each one)
- Installed beehives so that you can serve guests your own honey at breakfast, like the Royal Lancaster London
- Kitted staff out with uniforms made from up-cycled plastic bottles or recycled polyester, like London 2012
- Installed a biomass boiler, fired on wood chips, to heat spa baths and produce hot water and heating throughout your establishment, like The Scarlet in Cornwall
- Developed a water saving solution, however small
- Reduced your waste to landfill and increased your recycling rates

Whatever you are doing to be more sustainable, enter the Footprint Awards 2012 – the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence within the foodservice industry, not to mention the only awards scheme in foodservice to be accredited by the FSA Environment Forum!

The Footprint Awards include recognition for Sustainable Use of Natural Resources, Sustainable Sourcing, Corporate Social & Environmental Responsibility, British Supply and Energy Efficiency, and bring deserved recognition to its winners:

"Winning the 2011 Community Vote Award was an outstanding achievement for Holland House. The 'win' has increased people's interest in us – they know that we take sustainability seriously – and we've developed 40 ways to be more sustainable."

Ian Spencer, "Holland House Retreat Centre", Pershore.

To find out more about the Awards, and for further information including detailed criteria and entry requirements for a specific Award, please visit www.footprint-awards.com. Alternatively, please email christophe@footprint-awards.com.

You can also keep up-to-date with all the latest Awards goings-on by 'following' @footprintawards on Twitter (please use #footprintawards in your 'tweets') or by 'joining' 'Foodservice Footprint' on LinkedIn.

End Notes:

The following Awards categories are welcoming entries:

- Sustainable Use of Natural Resources, sponsored by Huhtamaki
- Innovations in Packaging
- Sustainable Sourcing, sponsored by epsys
- Environmentally Efficient Logistics
- Corporate Social & Environmental Responsibility
- British Supply
- Energy Efficiency
- Best Sustainable Catering Equipment Manufacturer
- Best Sustainable Foodservice Installation
- Commercial Benefit Through Sustainable Practice
- Stakeholder Communications, sponsored by Brakes
- Waste Management and Reduction, sponsored by Unilever Food Solutions
- Community Vote
- Special Achievement, sponsored by BaxterStorey

The Footprint Awards is supported by some well-known representatives:

The following Awards categories are welcoming entries:

- Sustainable Use of Natural Resources, sponsored by Huhtamaki
- Innovations in Packaging
- Sustainable Sourcing, sponsored by epsys
- Environmentally Efficient Logistics
- Corporate Social & Environmental Responsibility
- British Supply
- Energy Efficiency
- Best Sustainable Catering Equipment Manufacturer
- Best Sustainable Foodservice Installation
- Commercial Benefit Through Sustainable Practice
- Stakeholder Communications, sponsored by Brakes
- Waste Management and Reduction, sponsored by Unilever Food Solutions
- Community Vote
- Special Achievement, sponsored by BaxterStorey

The Footprint Awards is supported by some well-known representatives:

"We work tirelessly to embed responsible business practice across Sodexo's operations and the Footprint Awards gave us recognition for the Better Tomorrow Plan, our sustainability strategy to 2020."

Thomas Jelley, Corporate Citizenship Manager, Sodexo UK & Ireland.

"For businesses like Pret that take sustainability seriously Footprint Awards, as the only Awards for operators and suppliers alike, represents a great opportunity to showcase what great things are being done throughout the industry."

Nicki Fisher, Head of Sustainability, Pret A Manger.

"The Savoy is a 5 star luxury product, what I am trying to do is show that sustainability can be luxurious too and change perception, Footprint Awards gave me the platform to communicate this."

Debra Patterson, Environmental Manager, The Savoy.

Issued on behalf of Footprint Awards 2012 by Rawlingson Lane Publicity Ltd.

before reproducing any or part of this document.

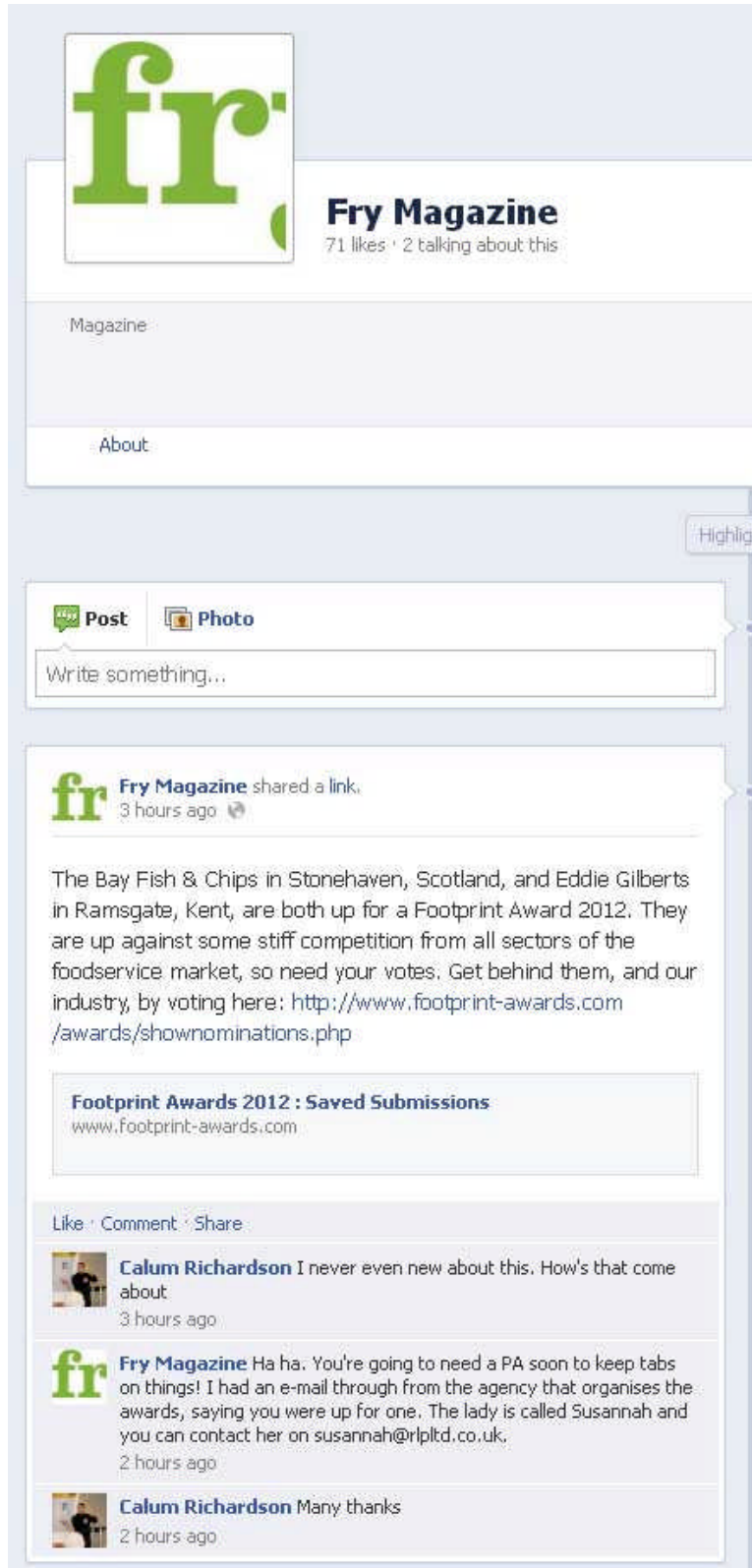
Publication: AVA e-newsletter
Issue: 30 March 2012
Circulation: 700

Cup Dress Wins Award!



Well done to [Huhtamaki](#)
- winners of the
Foodservice Packaging
Association (FPA)
Marketing Award
2012. Its specially
commissioned wedding
dress, made entirely
from BioWare paper
cups, was created to
highlight the importance
of recycling and was
created in support of
their sponsorship of the
Footprint Awards.

Publication: Fry Monthly – Facebook
Issue: 30 March 2012
Circulation: 71



The screenshot shows the Facebook profile for Fry Magazine. The profile picture is a green 'fr' logo. The name is 'Fry Magazine' with 71 likes and 2 people talking about this. Below the name are tabs for 'Magazine' and 'About'. A post creation box is visible with 'Post' and 'Photo' options and a text input field containing 'Write something...'. The main post is a link share from Fry Magazine, 3 hours ago, about the Footprint Awards 2012. The text of the post reads: 'The Bay Fish & Chips in Stonehaven, Scotland, and Eddie Gilberts in Ramsgate, Kent, are both up for a Footprint Award 2012. They are up against some stiff competition from all sectors of the foodservice market, so need your votes. Get behind them, and our industry, by voting here: <http://www.footprint-awards.com/awards/shownominations.php>'. Below the text is a link to 'Footprint Awards 2012 : Saved Submissions' at www.footprint-awards.com. The post has three comments: Calum Richardson (3 hours ago) asking how he got there, Fry Magazine (2 hours ago) replying with a laugh and providing contact info for Susannah, and Calum Richardson (2 hours ago) saying 'Many thanks'.



Rawlingson Lane Publicity

Publication: www.caterersearch.com
Issue: 23 March 2012
Circulation: 228,000

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Huhtamaki wins award for bridal gown made of compostable cups

Angela Frewin
Friday 23 March 2012 10:00



Disposables and packaging supplier **Huhtamaki** has won the **Foodservice Packaging Association's** Marketing Award for a bridal dress inspired by the royal wedding that is made entirely from compostable paper cups.

Commissioned by Huhtamaki and the organiser of the **Footprint Awards** – where it took pride of place at the award dinner – the gown was created by Julia Roebuck from BioWare paper cold cups, which are certified to be industrially compostable and are made from renewable sources. The Footprint Awards were created to reward sustainability in food service.

"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," said Linda Salt, UK foodservice marketing manager at Huhtamaki.

The dress remains on display at Huhtamaki's base in Gosport, Hampshire.

By *Angela Frewin*

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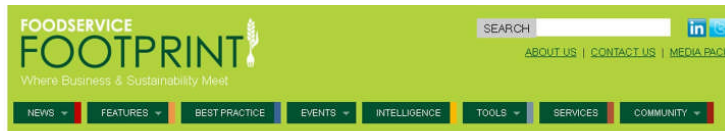
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Publication: www.foodservicefootprint.com
 Issue: 15 March 2012
 Circulation: -



Huhtamaki wins FPA Marketing Award from 2011 Footprint Awards campaign

By [footprint](#) on March 15, 2012

Published in: [Latest News](#) and tagged [Foodservice Packaging Association Awards](#), [Footprint Awards](#), [Huhtamaki](#), [Julia Roebuck](#), [Linda Salt](#)

An Unique wedding dress inspired by the Royal Wedding and made entirely from disposable paper cups for Footprint Awards 2011 has won leading packaging and disposables manufacturer, Huhtamaki, the prestigious Foodservice Packaging Association (FPA) Marketing Award at the annual FPA Awards Dinner.



Related Posts:

[Royal Wedding Dress Rumours Rubbished!](#)

[Neil Whittall – Huhtamaki UK and Foodservice Packaging Association](#)

[Footprint Awards 2011 – Attendance Details](#)

[Footprint Award Winner Greenvale nominated in Pan-European Awards](#)

[Results Footprint Awards 2011](#)

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

Speaking of the win, Linda Salt, UK Foodservice Marketing Manager, Huhtamaki Ltd. made the following comment:

"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 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."



"The dress perfectly reflected the credentials of both BioWare and the Footprint Awards, and was created at exactly the right time – a time when Huhtamaki was supporting a brand new industry Awards scheme and when the whole country was wrapped up in the excitement of the Royal Wedding. Not only did the dress highlight the importance of recycling, but it took pride of place on stage at the Footprint Awards Dinner, providing Huhtamaki with a branded presence at an evening attended by senior operations and environmental employees from the majority of the UK's major contract caterers."



The FPA Marketing Award recognises the best-planned, implemented and effective marketing campaign amongst FPA members. Judges were impressed by the creativity and originality of the Huhtamaki bridal cup dress, as well as the fact that the concept positively promoted single-use foodservice packaging.



Rawlins Lane Publicity

Publication: www.packaginggazette.co.uk
Issue: 15 March 2012
Circulation: 32,313

packaging GAZETTE

Huhtamaki win award with bridal cup dress

By: Rebecca Hubbard
Posted: Thursday, March 15, 2012 4:22 pm



The Huhtamaki crowd collect their award

A unique wedding dress inspired by the Royal Wedding and made entirely from disposable paper cups has won packaging and disposables manufacturer, Huhtamaki, the prestigious Foodservice Packaging Association (FPA) Marketing Award at the annual FPA Awards Dinner held on 8th March at The Grand Hotel, Brighton.

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

Speaking of the win, Linda Salt, UK Foodservice Marketing Manager, Huhtamaki Ltd, 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.

"The dress perfectly reflected the credentials of both BioWare and the Footprint Awards, and was created at exactly the right time – a time when Huhtamaki was supporting a brand new industry Awards scheme and when the whole country was wrapped up in the excitement of the Royal Wedding. Not only did the dress highlight the importance of recycling, but it took pride of place on stage at the Footprint Awards Dinner; providing Huhtamaki with a branded presence at an evening attended by senior operations and environmental employees from the majority of the UK's major contract caterers."



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Publication: NFU
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Food Service Footprint Awards 2012

14 Mar 2012

The Awards are dedicated to recognising the whole foodservice supply chain, and all of the businesses that operate within it from producers to chefs.

So if you supply the foodservice sector, or think you should be recognised for the work you do in sustainable production then take a look at the categories for the awards.

Details of last year's winners and details of how to take part this year can be accessed by following the Foodservice Footprint Awards link.

Award Categories

Nominate someone for a Special Achievement Award
 is there someone in your business (maybe even a client or supplier) who has made a difference?

The Community Vote
 The Community Vote is for the industry to vote for businesses making special contributions.

Footprint Awards: So much more than just another award

Sustainable use of Natural Resource Footprint Awards 2011 winner Greenvale nominated for European Business Award for the Environment 2012

Young Chef's Back to the Future Sustainability Challenge
 Footprint Awards launches a new annual competition to encourage young chefs to think about sustainability as a business principle.

Footprint Awards: Be part of a genuine legacy
 Footprint Awards placing top academic sustainability post graduates with sponsors to showcase responsible business practice.

Feedback

[Click here to have your say.](#) Comments may be used in NFU publications.

No comments have been made.

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Rawlingson Lane Publicity

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Issue: 9 March 2012
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Entries sought for green foodservice awards

MARCH 9 2012



RSA

Accredited



AN awards scheme that celebrates green initiatives in the foodservice industry is now open for entries.

The Footprint Awards acknowledges the efforts of foodservice companies in the fields of sustainability and environmental excellence, with gongs handed out in 14 different categories.

As well as competing within the categories, winners and runners-up also have the chance to enter the European Business Awards for the Environment (EBAE).

"The EBAE can only be entered by those who are put forward by an accredited scheme, such as the Footprint Awards," said Christophe Stourton, communications director at the Footprint Awards.

"We are delighted to announce that Greenvale, winner of the Sustainable Use of Natural Resources award at the Footprints in 2011, are 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."

The deadline for entries to the 2012 Footprint Awards is March 19, with the event due to take place in London on May 24.



Rawlins Lane Publicity

Publication: SLTN
Issue: 8 March 2012
Circulation: 17,350



The winners of the Footprint Awards have the chance to compete on the European stage.

Entries sought for green foodservice awards

AN awards scheme that celebrates green initiatives in the foodservice industry is now open for entries.

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"We are delighted to announce that Greenvale, winner of the Sustainable Use of Natural Resources award at the Footprints in 2011, are 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."

The deadline for entries to the 2012 Footprint Awards is March 19, with the event due to take place in London on May 24.

Publication: Grocery Footprint
Issue: 7 March 2012
Circulation: -



[Home](#) / [Footprint Awards 2012](#)

Footprint Awards 2012

Young chef's sustainable menu challenge launched at Hotelympia

By [footprint](#) on [March 7, 2012](#)

Published in: [Latest](#), [News](#) and tagged [8 Northumberland](#), [Caroline Fry](#), [CH&Co](#), [David Cavalier](#), [David Collison](#), [Foodservice Footprint](#), [Footprint Awards](#), [Footprint Awards 2012](#), [Footprint Media Group](#), [The Footprint](#), [Young Chef's Challenge 2012](#)



DAVID CAVALIER, Food Director, CH&Co, last week launched the Footprint Awards Young Chef 'Back to the Future' challenge at The Skillery at Hotelympia – offering the chance for one lucky student chef to win the opportunity to work alongside David and David Collison, Head Chef, 8 Northumberland in their preparation of the prestigious Footprint Awards [\[...\]](#)

Publication: www.vendinginternational-online.com
Issue: 6 March 2012
Circulation: 17,193

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Huhtamaki support Footprint Awards
Published: 06 March, 2012

Huhtamaki is once again lending its support to the Footprint Awards – the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence – as sponsor of the 'Sustainable Use of Natural Resources' Award.

www.footprint-awards.com





Publication: Vending International
Issue: March 2012
Circulation: 12,523

Huhtamaki support Footprint Awards

Huhtamaki is once again lending its support to the Footprint Awards - the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence - as sponsor of the 'Sustainable Use of Natural Resources' Award.

www.footprint-awards.com



Rawlins Lane Publicity

Publication: Caterer & Hotelkeeper
Issue: 24 February 2012
Circulation: 11,234

LIVE AND COOKIN'

The Skillery

The Craft Guild of Chefs' Skillery offers five action-packed days of 40-minute demos and masterclasses headed up by leading pan-industry chefs, such as the Dorchester and Marriott County Hall hotels' executive chefs Henry Brosi and Christopher Basten and L'Anima chef-patron Francesco Mazzei.

There is something to cater for every interest, be it glacé cherries, recipes for dementia, regional recipes from dairy specialist Pritchitts' 2012 calendar, guinea fowl, gluten-free solutions, bangers, Sri Lankan cuisine, soup, or chocolate.

Some sessions tie in with new or established prize competitions from sponsoring suppliers, including the Schwartz for Chef Flavour Pairing Challenge, Mövenpick's Gourmet Dessert Chef of the Year competition, and the new Back to the Future Challenge highlighting sustainable menus from CH&Co food director David Cavalier and the Footprints Awards 2012 organiser.

For the full schedule see www.hotelympia.com



Rawlingson Lane Publicity

Publication: www.caterersearch.com
Issue: 23 February 2012
Circulation: 228,000

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Hotelympia 2012 – 20 things you mustn't miss

Thursday 23 February 2012 14:38



With hundreds of exhibitors, numerous seminars, conferences, and live displays, there's a bewildering amount going on at Hotelympia 2012. To help you sort the best from the rest we've compiled 20 things you can't afford to miss.



LIVE AND COOKIN' The Skillery

The Craft Guild of Chefs' Skillery offers five action-packed days of 40-minute demos and masterclasses headed up by leading pan-industry chefs, such as the Dorchester and Marriott County Hall hotels' executive chefs Henry Brosi and Christopher Basten and L'Anima chef-patron Francesco Mazzei.

There is something to cater for every interest, be it glacé cherries, recipes for dementia, regional recipes from dairy specialist Pritchitts' 2012 calendar, guinea fowl, gluten-free solutions, bangers, Sri Lankan cuisine, soup, or chocolate.

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For the full schedule see www.hotelympia.com

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Publication: Arena Newsletter
Issue: February 2012
Circulation: 2,000


Organisers of the **Footprint Awards** 2012 have teamed up with The Skillery at Hotelympia and David Cavalier, Food Director, CH&Co, to offer emerging chefs the chance to enter a unique 'Back to the Future' Challenge that will encourage the development of sustainable menus. Be at The Skillery at 10.30am on Tuesday 28 February to find out more.






Rawlingson Lane Publicity

Publication: www.craftguildofchefs.co.uk
Issue: 16 February 2012
Circulation: 33,459




CRAFT GUILD OF CHEFS

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Opportunity for chefs to enter the 'Back to the Future' challenge



Organisers of the Footprint Awards 2012 have teamed with the Craft Guild of Chefs Skillery at Hotelympia and contract caterer CH&Co's food director David Cavalier to offer emerging chefs the chance to enter a 'Back to the Future' challenge that will encourage the development of sustainable menus.

On Tuesday, February 28, at 10.30am Cavalier will demonstrate and encourage youngsters to consider sustainability as more than just regionality and seasonality of food, and that it should be understood not just as a concept, but integrated into everyday practice – a business principle.

"The Back to the Future theme is illustrated perfectly by looking at a dish from the last century inspired by Joël Robuchon: tête de porc mijotée Lucien Vannier," says Cavalier.

"It has sustainability at its heart using as much of the raw material as possible thereby minimising waste and maximising potential margin, culminating in an exquisite dish. These are old principles which we want young chefs to apply in a modern environment in their bid to create a more sustainable industry."

His demo will help launch the 'Back to the Future' challenge where entrants will be asked to develop and submit a sustainable meal suggestion, detailing the sustainability principles – environmental, social and economic – behind every aspect of what they put forward.

The winner will be rewarded with an opportunity to work with Cavalier and his brigade, and elements of the winning entry will form part of the Footprint Awards' dinner on May 24.

Words: Sheila Eggleston



Rawlingson Lane Publicity

Publication: www.café-business.co.uk
Issue: 16 February 2012
Circulation: -

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The UK industry's first choice for news, views, features and reviews

News

Still time to reward your efforts for Being Green

The organiser of the Footprint Awards has extended the deadline date for entries to Monday, March 19, 2012.

The Footprint Awards is the only UK foodservice Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence. In 2011, The Footprint Awards received over 100 entries showcasing true initiatives and progress. If being a responsible business is at the heart of your ethos, don't delay, enter today for your chance to get the recognition you deserve. Visit www.footprint-awards.com to view the Award's categories and nominate your business.

If you know someone who has made an outstanding contribution to sustainability in the foodservice sector, either from an organisation that you work with or for, make sure you nominate them in the 'Special Achievement' Footprint Award. You can also nominate a foodservice outlet in your community that you feel should be recognised, by putting them forward in the 'Community Vote' category. The community will then be encouraged to vote online and the outlet that receives the most votes will be announced as the winner at the Awards ceremony to be held on May 24 in London.

The Footprint Awards is the only scheme of its kind demonstrating what the foodservice industry can do when those working within it decide to act to protect and sustain the environment, and they guarantee great recognition within the industry for the winners! So go on, show your customers, competitors and fellow industry colleagues that you take sustainability seriously.

For further information about the Footprint Awards please visit www.footprint-awards.com



Season's Eatings

Think of Easter and you can't help but think chocolate, bunnies and eggs.



Caffe Culture launches UK Barista Challenge

The UK's leading event for the cafe bar market has announced the launch of The Caffe Culture Barista Challenge - a new competition to find the UK's Barista of the Year.



Best Dressed Doughnut

Diamond Doughnut competition to find the Best Dressed Doughnut



Unilever invites industry to share its food waste success with video wall

Unilever Food Solutions has launched an interactive video wall for operators to share their success and exchange best practice on reducing avoidable food waste: www.youtube.com/unitedagainstwaste

OTHER STORIES

- [Horizons identifies growth in healthy and different concepts](#)
- [Still time to reward your efforts for Being Green](#)
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Rawlins Lane Publicity

Publication: www.packagingeurope.com

Issue: 11 February 2012

Circulation: 35,000

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Huhtamaki support awards that reward sustainability and environmental excellence

 11/02/2012 09:00:43

 Translations

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Huhtamaki, is once again lending its support to the Footprint Awards – the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence – as sponsor of the 'Sustainable Use of Natural Resources' Award.

Speaking of Huhtamaki's decision to sponsor the 'Sustainable Use of Natural Resources' Award category, John Young, UK Foodservice Sales & Marketing Director at Huhtamaki UK made the following comment:

"We are delighted to support the Footprint Awards for a second year, and are pleased to be associated with an Awards scheme that recognises the many innovative ways that businesses and individuals are making a difference to sustainability in the foodservice industry."

The 'Sustainable Use of Natural Resources' Award will show the industry how we can reduce our impact on the use of natural resources and maximise the use of what is available. Judges will be looking for entrants who are able to demonstrate technological innovations, as well as systems and strategies that can be adapted and adopted across the foodservice industry. Anyone in the UK foodservice supply chain can enter, from growers to food outlets, communities to hotels and entertainment retailers.

For more information, visit www.footprint-awards.com



Rawlins Lane Publicity

Publication: www.vendinginternational-online.com
Issue: 7 February 2012
Circulation: 17,193

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Foodservice Awards Scheme wins RSA Environment Forum Accreditation

Published: 07 February, 2012

The 'Footprint Awards', the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence in the foodservice industry, has received 'Royal Society for the Encouragement of Arts, Manufactures and Commerce' (RSA) Accreditation.

Christophe Stourton, Communications Director, Footprint Awards: "We are absolutely delighted that the Footprint Awards has won RSA Accreditation, which means our winners and runners-up from last year can enter the 2012 'European Business Awards for the Environment' (EBAE) which are run by the EU Commission.

Of the twelve schemes involved, we are the only one specifically concerned with foodservice. It is a whole new source of recognition for those that triumph in The Footprints."

The Footprint Awards demonstrate what foodservice, as an industry, can do when the companies and individuals that work within it decide to act to protect and sustain the environment; and the 2012 Awards is now open for entries – visit www.footprint-awards.com to view the categories and nominate your business.



Rawlins Lane Publicity

Publication: www.quickbitemagazine.co.uk

Issue: 2 February 2012

Circulation: -



For advice and information, please contact:
Ian James – sales@quickbitemagazine.co.uk
Tel 0207 183 1815 Mob 07825 336766

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Industry News

2 Feb 2012
The Footprint Awards are now open to entries in a variety of categories so read on to find out more [Read more >](#)

Statistics prove Scots are a nation of Domino's Pizza lovers
2 Feb 2012

Peros steps towards Fairtrade Fortnight
2 Feb 2012

Footprint Awards now open to entries
2 Feb 2012

LATEST ISSUE | ARCHIVE



February 2012 Free

It's hard to believe that it has been a year since QuickBite magazine launched. The time has flown and in that time we have grown so much.

Footprint Awards now open to entries



The Footprint Awards are now open to entries in a variety of categories so read on to find out more

'Sustainability' is now all but synonymous with competitive and commercial advantage in the foodservice industry. Increasingly in the consumer mind and already included in every corporate tender – in the public or private sector – it's no longer enough for restaurants and foodservice operators to simply do the basics. Understanding and practices are moving on fast and anyone in foodservice is expected to, at the very least address:

- The Environmental – using natural resource responsibly
- The Economic – embedding sustainability as a business principle, changing commercial culture and growing the bottom line
- The Social – harnessing positive impact that business has within communities and harnessing this to make positive change, whilst enhancing profitability

The Footprint Awards are about recognising true initiatives and progress, no matter how great or small. Tell Footprint Awards' unique line-up of judges what you are doing, and, whilst improving your own reputation, send a clear message to the industry. Perhaps you have:

- Reclaimed scrap items to revamp your establishment, like Bryanston School who refitted their dining hall with Emeco 111 Navy Chairs TM ('111' refers to the 111 recycled plastic Coca-Cola bottles which are used to make each one)
- Installed beehives so that you can serve guests your own honey at breakfast, like the Royal Lancaster London
- Kitted staff out with uniforms made from up-cycled plastic bottles or recycled polyester, like London 2012
- Installed a biomass boiler, fired on wood chips, to heat spa baths and produce hot water and heating throughout your establishment, like The Scarlet in Cornwall
- Developed a water saving solution, however small
- Reduced your waste to landfill and increased your recycling rates

Whatever you are doing to be more sustainable, enter the Footprint Awards 2012 – the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence within the foodservice industry, not to mention the only awards scheme in foodservice to be accredited by the RSA Environment Forum!

The Footprint Awards include recognition for Sustainable Use of Natural Resources, Sustainable Sourcing, Corporate Social & Environmental Responsibility, British Supply and Energy Efficiency, and bring deserved recognition to its winners:

"Winning the 2011 Community Vote Award was an outstanding achievement for Holland House. The 'win' has increased people's interest in us – they know that we take sustainability seriously – and we've developed 40 ways to be more sustainable," says Ian Spencer, 'Holland House Retreat Centre', Pershore.

The following Awards categories are welcoming entries:

- Sustainable Use of Natural Resources, sponsored by Huhtamaki
- Innovations in Packaging
- Sustainable Sourcing, sponsored by epsys
- Environmentally Efficient Logistics
- Corporate Social & Environmental Responsibility
- British Supply
- Energy Efficiency
- Best Sustainable Catering Equipment Manufacturer
- Best Sustainable Foodservice Installation
- Commercial Benefit Through Sustainable Practice
- Stakeholder Communications, sponsored by Brakes
- Waste Management and Reduction, sponsored by Unilever Food Solutions
- Community Vote
- Special Achievement, sponsored by BaxterStorey

To find out more about the Awards, and for further information including detailed criteria and entry requirements for a specific Award, visit www.footprint-awards.com or you can email christophe@footprint-awards.com.



Publication: FSM
Issue: February 2012
Circulation: 10,000

Enter the 2012 Footprint Awards

Entries are now open for the 2012 Footprint Awards, the UK foodservice industry's only awards programme that is exclusively dedicated to rewarding contributions to sustainability and environmental excellence within the industry. The Footprint Awards include recognition for Sustainable Use of Natural Resources, Sustainable Sourcing, Corporate Social & Environmental Responsibility, British Supply and Energy Efficiency.

Previous winner Ian Spencer, of Holland House Retreat Centre, said: "Winning the 2011 Community Vote Award was an outstanding achievement for us. It has increased people's interest in us – they know that we take sustainability seriously and we've developed 40 ways to be more sustainable."

To find out more about the Awards, go to www.footprint-awards.com. Alternatively, e-mail christophe@footprint-awards.com, follow [@footprintawards](https://twitter.com/footprintawards) on Twitter, or join 'Foodservice Footprint' on LinkedIn.

Publication: OOH
Issue: February 2012
Circulation: 6,149

Enter the 2012 Footprint Awards

Entries are now open for the 2012 Footprint Awards, the UK foodservice industry's only awards programme that is exclusively dedicated to rewarding contributions to sustainability and environmental excellence within the industry. The Footprint Awards include recognition for Sustainable Use of Natural Resources, Sustainable Sourcing, Corporate Social & Environmental Responsibility, and British Supply and Energy Efficiency.

Previous winner Ian Spencer, of Holland House Retreat Centre, said: "Winning the 2011 Community Vote Award was an outstanding achievement for us. It has increased people's interest in us – they know that we take sustainability seriously and we've developed 40 ways to be more sustainable."

To find out more, go to www.footprint-awards.com. Alternatively, e-mail christophe@footprint-awards.com, follow @footprintawards on Twitter, or join 'Foodservice Footprint' on LinkedIn.



Publication: QuickBite
Issue: February 2012
Circulation: 11,000

Industry news

Footprint Awards now open to entries

The Footprint Awards are now open to entries in a variety of categories so read on to find out more

'Sustainability' is now all but synonymous with competitive and commercial advantage in the foodservice industry. Increasingly in the consumer mind and already included in every corporate tender – in the public or private sector – it's no longer enough for restaurants and foodservice operators to simply do the basics. Understanding and practices are moving on fast and anyone in foodservice is expected to, at the very least address:

- The Environmental – using natural resource responsibly
- The Economic – embedding sustainability as a business principle, changing commercial culture and growing the bottom line
- The Social – harnessing positive impact that business has within communities and harnessing this to make positive change, whilst enhancing profitability

The Footprint Awards are about recognising true initiatives and progress, no matter how great or small. Tell Footprint Awards' unique line-up of judges what you are doing, and, whilst improving your own reputation, send a clear message to the industry. Perhaps you have:

- Reclaimed scrap items to revamp your establishment, like Bryanston School who refitted their dining hall with Emeco 111 Navy Chairs TM ('111' refers to the 111 recycled plastic Coca-Cola bottles which are used to make each one)

- Installed beehives so that you can serve guests your own honey at breakfast, like the Royal Lancaster London
- Kitted staff out with uniforms made from up-cycled plastic bottles or recycled polyester, like London 2012
- Installed a biomass boiler, fired on wood chips, to heat spa baths and produce hot water and heating throughout your establishment, like The Scarlet in Cornwall
- Developed a water saving solution, however small
- Reduced your waste to landfill and increased your recycling rates

Whatever you are doing to be more sustainable, enter the Footprint Awards 2012 – the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence within the foodservice industry, not to mention the only awards scheme in foodservice to be accredited by the RSA Environment Forum!

The Footprint Awards include recognition for Sustainable Use of Natural Resources, Sustainable Sourcing, Corporate Social & Environmental Responsibility, British Supply and Energy Efficiency; and bring deserved recognition to its winners:

"Winning the 2011 Community Voice Award was an outstanding achievement for Holland House. The 'win' has increased people's interest in us - they know that we take sustainability seriously - and we've developed 40 ways



to be more sustainable," says Ian Spencer, 'Holland House Retreat Centre', Pershore.

The following Awards categories are welcoming entries:

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- Innovations in Packaging
- Sustainable Sourcing, sponsored by cpsys
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- British Supply
- Energy Efficiency
- Best Sustainable Catering Equipment Manufacturer
- Best Sustainable Foodservice Installation

- Commercial Benefit Through Sustainable Practice
- Stakeholder Communications, sponsored by Brakes
- Waste Management and Reduction, sponsored by Unilever Food Solutions
- Community Vote
- Special Achievement, sponsored by BaxterStorey

To find out more about the Awards, and for further information including detailed criteria and entry requirements for a specific Award, visit www.footprint-awards.com or you can email christophe@footprint-awards.com.

Publication: University Business
Issue: February 2012
Circulation: 6,000

Briefs

Footprint Awards to recognise sustainability initiatives

University and college caterers are being encouraged to enter their institution into the Footprint Awards – the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence within the foodservice industry, not to mention the only awards scheme in foodservice to be accredited by the RSA Environment Forum!

=The Footprint Awards are about recognising true sustainability initiatives and progress, no matter how great or small. Whatever you are doing to be more sustainable, make sure that you enter the Footprint Awards 2012 now.

Please visit www.footprint-awards.com for more information

Publication: Vending International
Issue: January/February 2012
Circulation: 12,523



RSA
Accredited

Foodservice Awards Scheme wins RSA Environment Forum Accreditation

The 'Footprint Awards', the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence in the foodservice industry, has received 'Royal Society for the Encouragement of Arts, Manufactures and Commerce' (RSA) Accreditation.

Christophe Stourton, Communications Director, Footprint Awards:
"We are absolutely delighted that the Footprint Awards has won RSA Accreditation, which means our winners and runners-up from last year can enter the 2012 'European Business Awards for the Environment' (EBAE) which are run by the EU Commission. Of the twelve schemes involved, we are the only one specifically concerned with foodservice. It is a whole new source of recognition for those that triumph in The Footprints."

The Footprint Awards demonstrate what foodservice, as an industry, can do when the companies and individuals that work within it decide to act to protect and sustain the environment; and the 2012 Awards is now open for entries - visit www.footprint-awards.com to view the categories and nominate your business.



Rawlins Lane Publicity

Publication: www.fry-online.co.uk
Issue: 24 January 2012
Circulation: 2,400

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Breaking News

Home ▶ News ▶ Awards put spotlight on sustainability

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on Tuesday, 24 January 2012.



Awards put spotlight on sustainability

If you're embarking on a sustainable business, then enter the Footprint Awards 2012, the UK foodservice industry's only Awards programme dedicated to rewarding contributions to sustainability and environmental excellence.

The Footprint Awards recognise true initiatives and progress, no matter how great or small. Perhaps you have reduced your waste to landfill, increased your recycling rates or developed a water saving solution.

The Footprint Awards include awards for energy efficiency, sustainable sourcing and Best Sustainable Foodservice Installation to name just a few, and bring deserved recognition to its winners.

Last year's winner Ian Spencer of Holland House Retreat Centre, Pershore, says: "Winning the 2011 Community Vote Award was an outstanding achievement for Holland House. The 'win' has increased people's interest in us – they know that we take sustainability seriously – and we've developed 40 ways to be more sustainable."

Entering the awards costs £95.00 and applications must be completed on-line at www.footprint-awards.com by February 10th 2012.

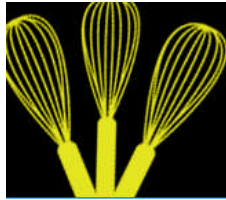
To find out more about the Awards, and for further information including detailed criteria and entry requirements for a specific Award, please visit www.footprint-awards.com. Alternatively, email christophe@footprint-awards.com.

You can also keep up-to-date with all the latest Awards goings-on by 'following' @footprintawards on Twitter (use #footprintawards in your 'Tweets') or by 'joining' 'Foodservice Footprint' on LinkedIn.



Rawlingson Lane Publicity

Publication: In The Mix Craft Guild of Chefs Blog
Issue: 17 January 2012
Circulation: 2,075



IN THE MIX

The Official Blog of The Craft Guild of Chefs



Back To The Future....

By Craft Guild of Chefs on January 17, 2012 1:49 PM | [No Comments](#) | [No TrackBacks](#)

Organisers of the Footprint Awards 2012 have teamed up with The Skillery at Hotelympia and David Cavalier, Food Director, CH&Co. to offer emerging chefs the chance to enter a unique 'Back to the Future' Challenge that will encourage the development of sustainable menus.

On Tuesday 28 February at 10.30am, David will conduct a live masterclass to demonstrate, explore and encourage youngsters to consider sustainability as more than just the regionality and seasonality of food, and that it should be understood not just as a concept, but integrated into everyday practice - a business principle.

"The Back to The Future theme is illustrated perfectly by looking at a dish from the last century inspired by Joël Robuchon: Tête de Porc mijotée Lucien Vannier. It has sustainability at its heart using as much of the raw material as possible thereby minimising waste and maximising potential margin, culminating in an exquisite dish. These are old principles which we want young chefs to apply in a modern environment in their bid to create a more sustainable industry."
David Cavalier, Food Director, CH&Co.

David's demonstration will help launch the 'Back to the Future' Challenge. Challengers will be asked to develop and submit a sustainable meal suggestion - detailing the sustainability principles (environmental, social and economic) behind every aspect of what they put forward. The winner will be rewarded for their efforts with the opportunity to work alongside David and his brigade, and elements of the winning entry will form part of the Footprint Awards' Dinner on 24 May this year - the best showcase for sustainability, attended by the great and the good of the industry!

The 'Back to the Future' Challenge has been designed to encourage the industry's rising stars to think about their responsibility not only terms of the environmental impact they create, but also the economic impact on businesses and the communities they have to source from - even when that means going beyond their local environment.

Please visit www.footprint-awards.com to find out more about the Awards. Alternatively, please email christophe@footprint-awards.com for further information. You can also keep up-to-date with all the latest Awards goings-on by 'following' @footprintawards on Twitter (please use #footprintawards in your 'tweets') or by 'joining' 'Foodservice Footprint' on LinkedIn.



Tags: [Back To The Future](#), [David Cavalier](#), [Foot Print Awards](#), [Hotelympia](#), [Joel Robuchon](#), [Lucien Vannier](#), [Skillery](#), [Sustainable Menu](#)

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Publication: www.essentiallycatering.co.uk
 Issue: 13 January 2012
 Circulation: -



13TH JANUARY 2012

Sustainability, do you go the extra mile?

Take a punt and enter the Footprint Awards 2012 - the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence within the foodservice industry.

Increasingly in the consumer mind and already included in every corporate tender - in both the public and private sectors - 'sustainability' has moved rapidly from being simply the latest trend in the commercial arena to becoming an integral and unavoidable part of everyday life. Today it is no longer enough for restaurants and foodservice operators merely to make a half-hearted nod in the direction of sustainability, everyone is expected to take this global concern seriously and play their part effectively.

The Footprint Awards are about recognising true initiatives and progress regarding sustainability - no matter how great or small - and foodservice businesses are being urged to enter. The Awards include recognition for Sustainable Use of Natural Resources, Sustainable Sourcing, Corporate Social & Environmental Responsibility, British Supply and Energy Efficiency.

To find out more about the Awards, including detailed criteria and entry requirements for a specific Award, visit www.footprint-awards.com. Alternatively, email christophe@footprint-awards.com.



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11 January 2012 09:49

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SUSTAINABILITY

Do you go the extra mile?

UK companies are being encouraged the Footprint Awards – the only awards dedicated to rewarding contributions to sustainability and environmental excellence within the foodservice industry.

Sustainability is now all but synonymous with competitive and commercial advantage in the foodservice industry. Increasingly in the consumer mind and already included in every corporate tender – in the public or private sector – it's no longer enough for restaurants and foodservice operators to simply do the basics. Understanding and practices are moving on fast and anyone in foodservice is expected to, at the very least address the environmental, economic and social factors.



The Footprint Awards are about recognising true initiatives and progress, no matter how great or small. Tell Footprint Awards' unique line-up of judges what you are doing, and, whilst improving your own reputation, send a clear message to the industry. The Awards are the UK foodservice industry's only programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence, as well as the only awards scheme in foodservice to be accredited by the RSA Environment Forum.

The Footprint Awards include recognition for Sustainable Use of Natural Resources, Sustainable Sourcing, Corporate Social & Environmental Responsibility, British Supply and Energy Efficiency and bring deserved recognition to its winners. For example, Ian Spencer of the Holland House Retreat Centre, Pershore, says, "Winning the 2011 Community Vote Award was an outstanding achievement for Holland House. The win has increased people's interest in us – they know that we take sustainability seriously – and we've developed forty ways to be more sustainable."

To find out more about the Awards, and for further information including detailed criteria and entry requirements for a specific Award, visit www.footprint-awards.com.

Publication: www.bighospitality.co.uk
 Issue: 10 January 2012
 Circulation: 70,000



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Footprint Awards 2012 recognise sustainable restaurants

By Luke Nicholls, 10-Jan-2012 [Post a comment](#)

Related topics: Business, Events & Awards, Restaurants, Hotels

Sustainable restaurants and foodservice operators are being urged to enter the 2012 Footprint Awards, which recognises contributions to environmental excellence within the hospitality industry.

The Footprint Awards are the only awards in the foodservice industry to be accredited by the RSA Environment Forum. They reward businesses that demonstrate true initiatives and progress in areas including the use of natural resources, sustainable sourcing, social and environmental responsibility and energy efficiency.



"Winning the 2011 Community Vote Award was an outstanding achievement for us," said Ian Spencer of Holland House Retreat Centre, which won the award last year.

"The win has increased people's interest in us - they know that we take sustainability seriously - and we've developed 40 ways to be more sustainable."

The Footprint Awards is also supported by many hospitality businesses and restaurants:

- **Sodexo UK and Ireland:** "We work tirelessly to embed responsible business practice across Sodexo's operations and the Footprint Awards gave us recognition for the Better Tomorrow Plan, our sustainability strategy to 2020." - Thomas Jelley, Corporate Citizenship Manager
- **Pret a Manger:** "For businesses like Pret that take sustainability seriously Footprint Awards, as the only Awards for operators and suppliers alike, represents a great opportunity to showcase what great things are being done throughout the industry." - Nicki Fisher, Head of Sustainability
- **The Savoy:** "The Savoy is a 5 star luxury product, what I am trying to do is show that sustainability can be luxurious too and change perception, Footprint Awards gave me the platform to communicate this." - Debra Patterson, Environmental Manager

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The UK's largest food & drink trade show in 2012

Join us at Food & Drink Expo featuring Farm Shop & Deli, 25-27 March at Birmingham's NEC. Exhibitors will be flaunting their wares whilst industry greats take to the stage in Come Dine Regionally. Register Free Now - can you afford to miss the show?... [Click here](#)

The following categories are welcoming entries for the 2012 Footprint Awards:

- Sustainable Use of Natural Resources, sponsored by Huhtamaki
- Innovations in Packaging
- Sustainable Sourcing, sponsored by epsys
- Environmentally Efficient Logistics
- Corporate Social & Environmental Responsibility
- British Supply
- Energy Efficiency
- Best Sustainable Catering Equipment Manufacturer
- Best Sustainable Foodservice Installation
- Commercial Benefit Through Sustainable Practice
- Stakeholder Communications, sponsored by Brakes
- Waste Management and Reduction, sponsored by Unilever Food Solutions
- Community Vote
- Special Achievement, sponsored by BaxterStorey

To find out more about the Awards, and for further information including detailed criteria and entry requirements for a specific Award, please visit www.footprint-awards.com.

Keywords: Footprint Awards, sustainable restaurants, RSA Environment Forum, foodservice, Sodexo, Pret a Manger, The Savoy

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Rawlingson Lane Publicity

Publication: DEFRA sustainable development news & comment e-newsletter
Issue: 9 January 2012
Circulation: -

From: Defra sustainable development news & comment [mailto:DEFRA@cmp.dotmailer.co.uk]
Sent: 09 January 2012 13:21
To: Christophe Stourton
Subject: Water for Life; circular production; health ethics; footprinting & supply chains; indicator feedback...

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Issue 1, 2012: 9th January
News & comment on sustainable development

Comment UK Government Civil Society Local Research Events

A new vision for water management

Launching Defra's **water white paper** last month, Environment Secretary Caroline Spelman described the urgent need for a new approach to water management:

"Making sure we've got enough water for everyone is going to be one of the major challenges this country will have to deal with in the years ahead."

Business has a key role to play: we look at **water footprinting**, as well as wider issues around **product footprinting** and **supply chains**, and a call for more sustainable **circular approaches** to production.

Other features consider feedback on **sustainable development indicators**, the **ethics of sustainable health**, the EU's **energy roadmap**, and a **sustainable development bill** for Wales. We also review our most popular articles of 2011. Please share your news with us in 2012.

Nick Saltmarsh, Editor - sd.scene@defra.gsi.gov.uk

Comment >>

Sustainable developments 2011 >>



Looking back at our most popular articles in 2011, including behavioural insights, buying standards and the Government's vision for sustainable development.

About SD Scene

SD Scene is the UK Government's monthly sustainable development newsletter, providing news and independent comment from government, civil society and business.

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[Education for sustainable development: changing behaviours and inspiring positive action](#) by Kazuhiko Takemoto

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Business news >>

Carbon literacy e-learning resource for private sector >>



National Sustainable Public Procurement Programme's carbon literacy e-learning resource on principles of climate change now available to private sector.

Developing a Green Supply Chain >>



A functioning 'green supply chain' extends environmental consideration to all aspects of a product or service: from sourcing, to design, manufacture, distribution and disposal.

Footprint Awards open to entries: rewarding sustainability in foodservice >>



The Footprint Awards, now open for entries, aim to reward businesses for contributions to sustainability and environmental excellence in foodservice.

Publication: Masala
Issue: January 2012
Circulation: 8,000

Do you go the extra mile?

'Sustainability' is now all but synonymous with competitive and commercial advantage in the foodservice industry. Increasingly in the consumer mind and already included in every corporate tender – in the public or private sector – it's no longer enough for restaurants and foodservice operators to simply do the basics. Understanding and practices are moving on fast and anyone in foodservice is expected to, at the very least address:

The Environmental – using natural resource responsibly

The Economic – embedding sustainability as a business principle, changing commercial culture and growing the bottom line

The Social – harnessing positive impact that business has within communities and harnessing this to make positive change, whilst enhancing profitability

The Footprint Awards are about recognising true initiatives and

progress, no matter how great or small. Tell Footprint Awards' unique line-up of judges what you are doing, and, whilst improving your own reputation, send a clear message to the industry.

To find out more about the Awards, and for further information including detailed criteria and entry requirements for a specific Award, please visit www.footprint-awards.com.

Alternatively, please email christophe@footprint-awards.com

RSA

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Business

Footprint Awards open to entries: rewarding sustainability in foodservice

by **Christophe Stourton, Foodservice Footprint**

22 Dec 2011

Christophe Stourton of Foodservice Footprint explains how the Footprint Awards aim to reward businesses for their contribution to sustainability and environmental excellence in the foodservice sector, and create a legacy through research internships.



The **Footprint Awards** enter their second year in 2012 and remain dedicated to rewarding businesses for their contribution to sustainability and environmental excellence in the foodservice sector. It's the only such awards programme with accreditation from the **RSA Environment Awards Forum**.

The relevance of the Footprint Awards in promoting sustainable behaviour is greater than ever. 2011 has seen extraordinary events affecting what we eat, both in and out of the home: resource constraints caused by extremes of weather, continuing economic troubles and a record global population – all are issues of sustainability.

In this climate, it may seem a tough decision to devote time and resources to sustainability, yet across the foodservice landscape, in every part of the supply chain, people are working to reduce the negative impact of the UK's 5th biggest industry in employment terms. The Footprint Awards are all about recognising that work; showcasing those companies and individuals, how they have innovated and what they have achieved in driving a more environmentally, socially and economically sustainable future for the foodservice sector.

Last year's winners included Greenvale's Cascade project to use recycled water for potato washing; the Paper Pallet Company's innovative lightweight pallets, made entirely from recycled waste; Sodexo's Better Tomorrow Plan to support the sustainability of employees, clients, customers and suppliers; and Nestlé Professional's Cocoa Plan, helping cocoa farmers run profitable farms, respect the environment, have a good quality of life and for their children to benefit from an education and see cocoa farming as a respectable profession.

Awards with another purpose

The organisers of the Footprint Awards are eager to ensure a legacy for the awards. The awards represent an opportunity to attract young, new talent into sustainability in foodservice so sponsors are asked to commit to providing an internship to a post-graduate to carry out specific research on behalf of that sponsor on a topic that will bring benefit to the whole industry.

Open for entries

Anyone from across the sector can enter from large international businesses to small independent companies. There is also the opportunity to nominate individuals for an award for their personal contribution.

A full list of categories and the entry process is available on the Footprint Awards website. Entries close on 10th February 2012 and winners will be announced at the **Footprint Awards Event** on 24 May 2012 at 8 Northumberland Avenue in central London.

You may also be interested in...

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Rawlingson Lane Publicity

Publication: QuickBite
Issue: December 2011
Circulation: 11,000

Industry news

Foodservice Awards Scheme wins RSA environment forum accreditation

The 'Footprint Awards', the UK foodservice industry's only Awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence in the foodservice industry, has received 'Royal Society for the Encouragement of Arts, Manufactures and Commerce' (RSA) Accreditation



The 'Footprint Awards' has received 'Royal Society for the Encouragement of Arts, Manufactures and Commerce' (RSA) Accreditation

"We are absolutely delighted that the Footprint Awards has won RSA Accreditation, which means our winners and runners-up from last year can enter the 2012 'European Business Awards for the Environment' (EBAE) which are run by the EU Commission," said Christophe Stourton, Communications Director, Footprint Awards.

FOOTPRINT AWARDS

"Of the twelve schemes involved, we are the only one specifically concerned with foodservice. It is a whole new source of recognition for those that triumph in The Footprints."

The EBAE is biennial and can only be entered into by those who are put forward by an Accredited scheme, such as the Footprint Awards. For further information please visit http://ec.europa.eu/environment/awards/whats_ebae.html?panel=0

The Footprint Awards demonstrate what foodservice, as an industry, can do when the companies and individuals that work within it decide to act to protect and sustain the environment; and the 2012 Awards is now open for entries – visit www.footprint-awards.com to view the categories and nominate your business today!

To find out more about the Footprint Awards 2012 please visit www.footprint-awards.com or email christophe@footprint-awards.com



Publication: Stockpot
Issue: Winter 2011
Circulation: 5,000

FOOTPRINT AWARDS RSA ACCREDITED

The Footprint Awards that reward contributions to sustainability and environmental excellence in foodservice has received Royal Society for the Encouragement of Arts, Manufactures and Commerce (RSA) accreditation. This means our winners and runners up from last year can enter the 2012 European Business Awards for the Environment (EBAE) run by the EU Commission, says communications director Christophe Stourton. The EBAE is biennial and can only be entered by those put forward by an accredited scheme.

- For more information about the 2012 Footprint Awards, visit www.footprint-awards.com

Publication: Auto Vending
Issue: November 2011
Circulation: 10,096

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Entries are now invited for the 2012 Awards.



Publication: www.tuco.org
Issue: 31 October 2011
Circulation: 1,800



news → General → Foodservice awards scheme wins RSA environment forum accreditation

LATEST NEWS FROM TUCO



Foodservice awards scheme wins RSA environment forum accreditation

Monday, 31 October 2011

The Footprint Awards, the UK foodservice industry's awards programme exclusively dedicated to rewarding contributions to sustainability and environmental excellence, has received Royal Society for the Encouragement of Arts, Manufactures and Commerce (RSA) Accreditation.

"We are absolutely delighted that the Footprint Awards has won RSA Accreditation," says Christophe Stourton, communications director of the Footprint Awards. "It means our winners and runners up from last year can enter the 2012 European Business Awards for the Environment (EBAE), which are run by the EU Commission. Of the twelve schemes involved, we are the only one specifically concerned with foodservice. It is a whole new source of recognition for those that triumph in the Footprints."

The EBAE is biennial and can only be entered into by those who are put forward by an accredited scheme, such as the Footprint Awards.

Caterers can now be part of next year's awards, as it's now open for entries.

The awards demonstrate what foodservice can do when the companies and individuals that work within it decide to act to protect and sustain the environment.

To find out more about the Footprint Awards 2012, please visit www.footprint-awards.com or email christophe@footprint-awards.com.