

A golden combine harvester is shown in a field of wheat at sunset. The harvester is in the background, slightly out of focus, and the wheat is in the foreground, in sharp focus. The sky is a warm, golden color, and the overall scene is bathed in the light of the setting sun.

Eat, Learn, Live!

Because what we do now,
counts later...

The *'journey'* so far ...

Eat, Learn, Live

- Eat
 - nutritionally sound and healthy menus
 - recruitment of chefs across education
 - promotions, literature and meal deals to promote awareness
- Learn
 - 'Putting Fun Back into Food' campaign
 - nutrition assemblies and food and nutrition training
 - chef workshops
 - Nutmeg
- Live
 - Taking responsibility for the impact of our business



Live!

“Compass Group has a responsibility to make a positive contribution to our customers and the communities in which we operate as well as continuously reviewing the impact our business operations make to our stakeholders and the environment.”

- We have a policy of sustainable procurement
- We work in partnership with our suppliers and distributors to manage the impact of our businesses.
- We have links with national bodies such as DEFRA, the Soil Association, Public Sector Procurement Initiative, the Institute of Grocery Distributors (IGD) and Business in the Community (BITC).



Food for thought!

Organic debate

Food flown from far away is miles better for the planet!

Greener by miles!

The Sunday Telegraph 3rd June



Product Sourcing

The safety of our customers comes first

All approved suppliers have to meet health and food safety regulations and Compass audits process

We have full traceability of products through our supply chain with approved suppliers

Ensures produced from sustainable and ethical sources

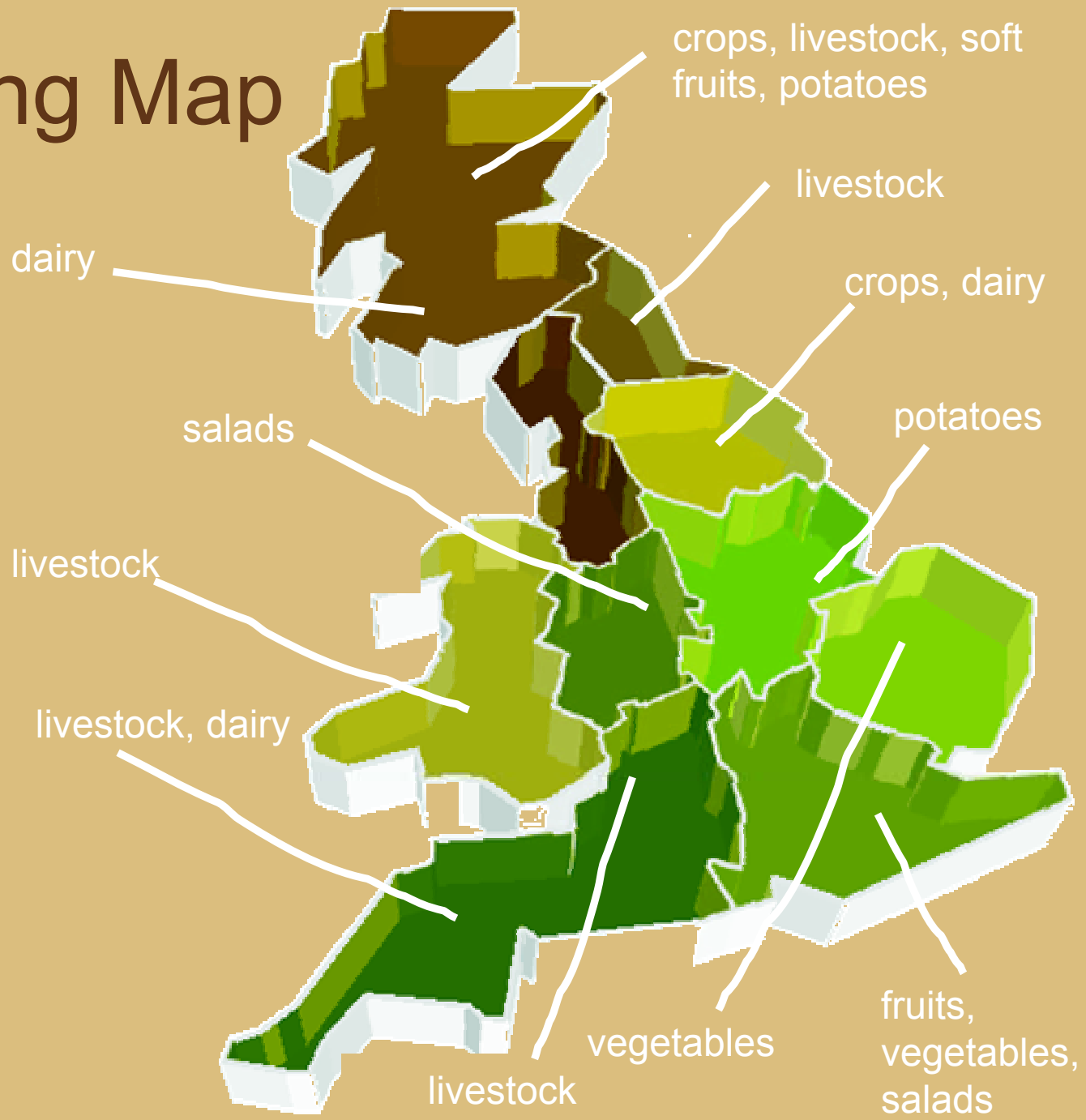
50% of our requirements in dairy, meat, poultry and vegetables from UK producers

Favorable against DEFRA figures which show the UK produces 60% of its own food



Because what we do now, counts later...

UK Sourcing Map



Product sourcing

Example sourcing when in season

Products	UK sourced	Growing regions
Carrots	85%	Cambridge, Lincolnshire, Lancashire, Norfolk, Scotland,
Potatoes	95%	Cambridge, Lincolnshire, Lancashire, Norfolk, Scotland, Wales, Somerset, Kent, Staffordshire, Evesham
Cabbage	90%	Cambridge, Lincolnshire, Lancashire, Kent, Evesham
Onions	90%	Cambridge, Lincolnshire, Norfolk
Iceberg	45%	Lancashire, Kent, Staffordshire
Salad cress & Beansprouts	100%	Lancashire
Prepared Vegetables	90%	Lincolnshire, Lancashire, Norfolk, Scotland, Wales, Somerset, Kent, Staffordshire, Evesham
Strawberries and Raspberries	45%	Norfolk, Scotland, Kent, Staffordshire, Evesham
Fresh milk	100%	Various regions throughout the UK
Cheddar Cheese	97%	Lockerbie, Devon
Yoghurts – Muller or Rowen Glen	100%	Market Drayton and Dumfries
Margarine – Own Label	100%	Osset, Yorkshire
Fresh meat	95%	Farms across south west, Croyden, Gloucester, West Yorkshire, North Wales, Scotland

Meet our growers ...

Strawberries

John Hincliff, farm manager, Kent. 25 acres of strawberries. The production of tunnel-protected fruit begins in mid-May and extends to outdoor main crop in June



Potatoes

Chris Marshall (MBMg Agronomist) inspects field of potatoes with Bill Legge one of their growers in Cambridgeshire

Packhouse in Cambridgeshire

Broccoli

Robbie Wilson, who grows Scottish broccoli for AV Produce in the summer



Cabbages

Billy Logan a grower in East Lothian. Range of cabbage for AV Produce



Lettuce

The planting crew and field at Chadwell Farm in Newport - PDM UK



Cauliflower

Winter cauliflower grown by G Philpott in Broadstairs, East Kent.



Parsnips and Carrots

Shenstone Park Farm, Staffordshire – R&RW Bartlett

Seasonality

Best flavours, optimum nutrient content and controlling food miles utilising UK produce

- Education process
- Utilising our chef's expertise
- Creating greater variety within our menus
- Greater consumer satisfaction
- Monthly communication
- Reduction in imported produce



SEASONALITY CHART

JANUARY – FEBRUARY

VEGETABLES	SALAD	FRUIT
Broccoli	Celery	Apples
Brussels Sprouts	Watercress	Pears
Onions UK	Spring Onions	Satsuma
Parsnips		Tangerines
Spinach		Clementines
Swede		Oranges
Turnips		Lemons

FEATURE FRUIT and VEGETABLES

September	Apples Blackberries Blueberries	Broccoli
October	Plums	Leeks
November	Melons Grapes	Parsnips
December	Satsumas Clementines Cranberries	Celery
January	Early Apples UK Pears	Curly Kale Cabbage
February	Grapes	Swede Turnip
March	Pineapple	Spring greens
April	Rhubarb	Carrots
May	Rhubarb	Cauliflower
June	Strawberries	Courgettes
July	Peaches Nectarines Watermelon	Beans

MARCH, APRIL and MAY

VEGETABLES	SALAD	FRUIT
Beetroot	Tomatoes	Apples
Broccoli	Celery	Pears
Savoy Cabbage	Lettuce	Melons
Spring Cabbage	Watercress	Rhubarb
Swedes	Peppers	Oranges
Turnips	Spring Onions	Lemons
Parsnips (not May)		
Onions		
Spinach		
Courgettes (May)		
Curly Kale		

JUNE, JULY and AUGUST

VEGETABLES	SALAD	FRUIT
Carrots	Lettuce	Apples
Cabbage	Tomatoes	Pears
Courgettes	Cucumber	Gooseberries
New Potatoes	Radish	Rhubarb
Cauliflower	Peppers	Melon
Marrow	Spring Onions	Strawberries
Green Beans	Celery	Redcurrants
White Turnips		Blackcurrants
Broccoli		Peaches
		Grapes
		Pineapple
		Mangos

SEPTEMBER – OCTOBER

VEGETABLES	SALAD	FRUIT
Beetroot	Peppers	Blackberries
Savoy Cabbage	Tomatoes	Plums
Carrots	Celery	Apples UK
Brussels Sprouts	Cucumber	Pears
Spinach		Melons
Leeks		Grapefruits
Swedes		
Parsnips		
Cauliflower		
Onions		
Jacket Potatoes		
Pumpkin		

NOVEMBER – DECEMBER

VEGETABLES	SALADS	FRUIT
Jerusalem Artichokes	Peppers	Apples
Beetroot	Celery	Pears
Broccoli	Tomatoes	Citrus
Cabbage		Oranges/Lemons
Leeks		Grapes
Onions		Pineapples
Swedes		Dates
Parsnips		Dried Fruits
Brussels Sprouts		Cranberries
Butternut Squash		

Many fruit and vegetables are available all year round, but they are at their best when they are most plentiful. We want to try and use ingredients at their best – UK produced where possible. This gives us best flavours, with optimum nutrient content and helps us to reduce our food miles.

Different crops grow best in different parts of the UK, depending on climate and soil conditions. We buy direct from growers, supporting local producers. We use central distribution for all fresh produce. Goods are brought directly into hubs on day 1, packed to order and sent out to units the next day.

Some core products will be available all year round, but this chart shows what is in season at certain times of the year. We aim to incorporate these into our menus. We will have a feature fruit and vegetable for each month, with some recipe and presentation ideas.

With more unusual ingredients you could add an extra choice onto your menu and have tasting sessions to encourage your customers to try new things.

Discuss with your Area Manager how you can do this.

Our distribution network

5 years ago

- Supplied by 135 regional wholesalers
 - little control over traceability
- Average over 10 deliveries per week in school
 - high number of food miles
- Disruption and strangers into schools

Now ...

- Two key distributors – 3663 and Brakes
 - fewer deliveries = fewer food miles
- Established network open to smaller and regional suppliers
- UK fresh produce distribution centre, one receiving point with on-site quality control testing
 - UK growers harvest crops and deliver on same day



Working with our Suppliers and Growers

- Suppliers ISO14001 certificated
- At least 40% of fleet using bio-diesel
 - use of bio-diesel to support reduction in CO2 emissions and fuel consumption
 - used cooking oil is largely used to support bio-diesel production

Policies include:

- environmental management systems
- waste management
- environmental
- use of pesticides
- crop management
- GM
- ethical trading
- packaging and recycling
- waste water recycling
- energy conservation



Because what we do now, counts later...

Accreditations, quality marks and associations

Examples

IDG membership

Red Tractor Mark (managed by the AFS)

APS (Assured Produce Scheme)

LEAF (linking environment and farming)

Organic Produce Standards

EC Marketing Standards

MSC (Marine Stewardship Council)

FWAG (Farming and Wildlife Advisory Group)

BRC (British Retail Consortium Grade A)

EFSIS (highest supplier accreditation for hygiene and standards)

EBLEX (English beef and lamb executive)

BPEX (British pig executive)



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The journey forward

Challenging our suppliers and ourselves

- Pollution prevention and waste management
- Energy efficiency
- Recycling and packaging review

Driving the journey forward

- Quantify impact
- Trials of our new *Source* menu
 - 30% organic
 - 50% UK sourced
 - 75% unprocessed
- Fair trade
 - fair trade status at Oxford Brookes University
 - continue to lead the way within sector
 - Café direct
 - reviewing introduction of fair trade commodities
- Sustainability qualification



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