

# SUSTAINABILITY

HOST  
OLYMPIA LONDON

At Host Olympia London we believe in taking a sustainable approach to the sourcing, preparation and presentation of dishes, to ensure our food fuels the body and makes people feel good. Our approach has been recognised by the Sustainable Restaurant Association (SRA), who awarded us the top level three star rating in 2018. This rating has been extended and maintained into 2020, through to the end of 2021. We also received recognition in the form of a Good Egg Award, an acknowledgement of our parent company; CH&CO's commitment to end the use of cages for laying hens by 2025.

Here are just a few of the things we are doing at Olympia London...

### The London Larder

We believe that high-quality ingredients are the foundation of great menus, and with that belief comes a realisation that standard wholesale suppliers will simply not offer the quality or the range required.

Our approach to a real local supply chain, through our London larder, where the best local produce and craft become headlines on every menu - from suppliers across the

capital, all of whom are as focused as we are on quality produce that tastes great but which also supports its local community.



### Green kitchens

A global shift to a plant-based diet could reduce greenhouse gases caused by food production.

We have recently introduced two new healthy eating brands at Olympia London; **Live Well** which focusses on healthy eating for a healthy mind and **Plant, The Green Kitchen** which is primarily plant-based, non-processed foods offering a range of exciting, diverse fast food that is not only fun but is good for you. It is all about natural healthiness with a focus on seasonal British ingredients.



## Wonky fruit & veg

Some farmers in the UK have up to 10 tonnes of produce rejected on a weekly basis due to the way it looks. That's why we source a wide variety of seasonal wonky fruit and veg available from our main London based fruit and veg supplier Nature's Choice.



## Reducing problematic plastic

We have been reducing our plastic consumption dramatically by using suitable alternatives until Covid hit, and unfortunately we had to go back to a few individually packaged items. Fingers crossed we can leave this behind now and go back to not only reducing our single use plastic consumption, but removing and reducing packaging all together where and when we can. The aim is that whatever we use can be recycled;

- **Soft drinks** – Where possible plastic alternatives are utilized such as aluminium cans – generally recycling plastic is more complex, leads to



degradation and has lower reuse rates than aluminium, so the metal has been heralded as a greener alternative, however if we do offer drinks options in plastic we do want to make sure that recycled plastic and plant plastic is used, which has a lower carbon footprint than glass.



## Alternative packaging currently in the pipeline

- **Milk pergals** instead of individual bottles where logistically possible.
- **Coffee bean** bulk buy instead of 1kg bags; using 73g less plastic every 10kg.
- **Hope & Glory Tea bags** for hospitality and retail; All packaging is made up of 100% sustainable materials. Every component is either biodegradable (tea leaves), recyclable and/or reusable (cartons, sachets and boxes). All sachets and envelopes are made from 100% polyethylene recyclable plastic considered the easiest material to recycle. Their pyramid bag is made from sugar beet and sugar cane and will biodegrade in approximately 33 days.



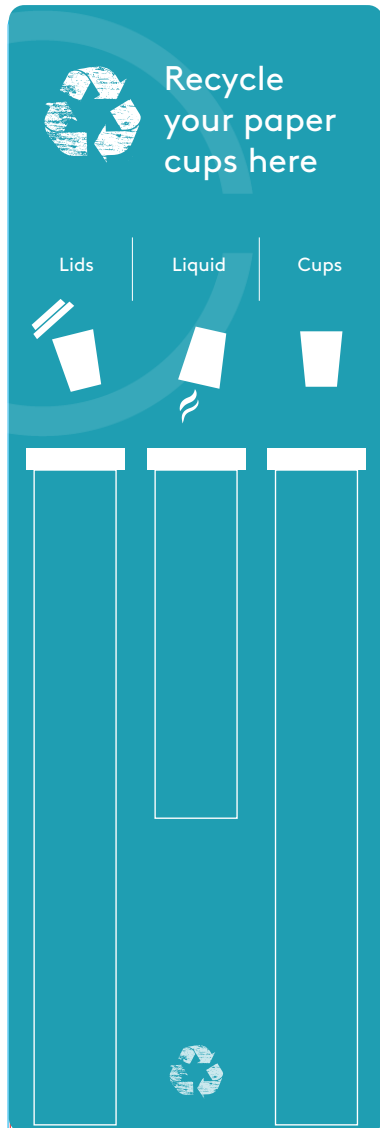
We are committed to supporting the Grand Plan in reducing food waste at the venue by targeting, measuring and acting on food waste

- Menu and recipe management (e.g. use the entire vegetable when possible). Cross utilisation.
- Stock control – FIFO
- Appropriate storage.
- Guardians of Grub - Recording and monitoring food waste to determine volume as well as type of food waste (food prep, spoilage, over production).
- Donate leftover food to local charities.



## Encouraging visitors to use our cup segregation receptacles

We have clear communication around the catering outlets informing them on what, why and how we do this.



## Life Water

Through partnering with Life Water and drop4drop; a charity dedicated to bringing safe and clean drinking water to people across the world, our customers have helped fund the installation of 18 pumps and wells - addressing the issue of water poverty across large rural communities and changing the lives of over 18,000 people.

Life water bottles are 100% recyclable including the label and lid.

Find out more about these projects here: <https://www.life-water.co.uk/gatherandgather>



NATURAL SPRING WATER



## Staff training

Knife skill training for all chefs to ensure maximum yield when prepping food.

FOH staff training on portion control to reduce customer food waste.



## News updates

Communicating with clients and visitors about the challenges we face as an industry and how they can support us.

Monthly supply chain reports are available. As an industry we need to be more flexible than ever in order to deliver great service and great products. We need to ensure our clients and customers are aware (country wide news) but do not notice the impact during their experience.

For more information please visit [host-olympia.london/grand-plan](https://host-olympia.london/grand-plan)



[www.host-olympia.london](http://www.host-olympia.london)

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