



UNIVERSITY OF EDINBURGH Business School

Catering for Climate Change: From Evidence to Action



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A Changing (Policy) Climate...

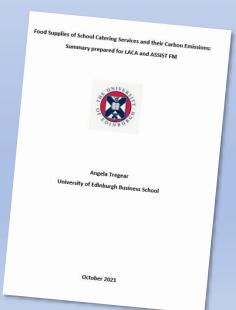


Research Evidence...

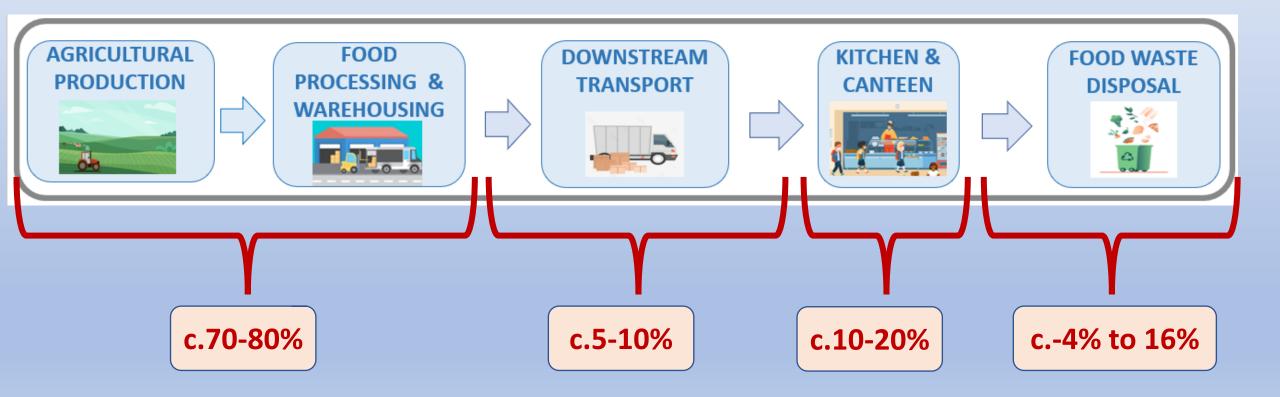
- <u>Strength2Food (www.strength2food.eu)</u>
- Investigated carbon emissions from different models of school meal procurement in Europe

- Food supplies of school catering services and their carbon emissions: Report for LACA/ASSIST FM
- Measured and compared carbon footprints of school meal services in UK





Carbon Emissions in Public Catering: What do we know?

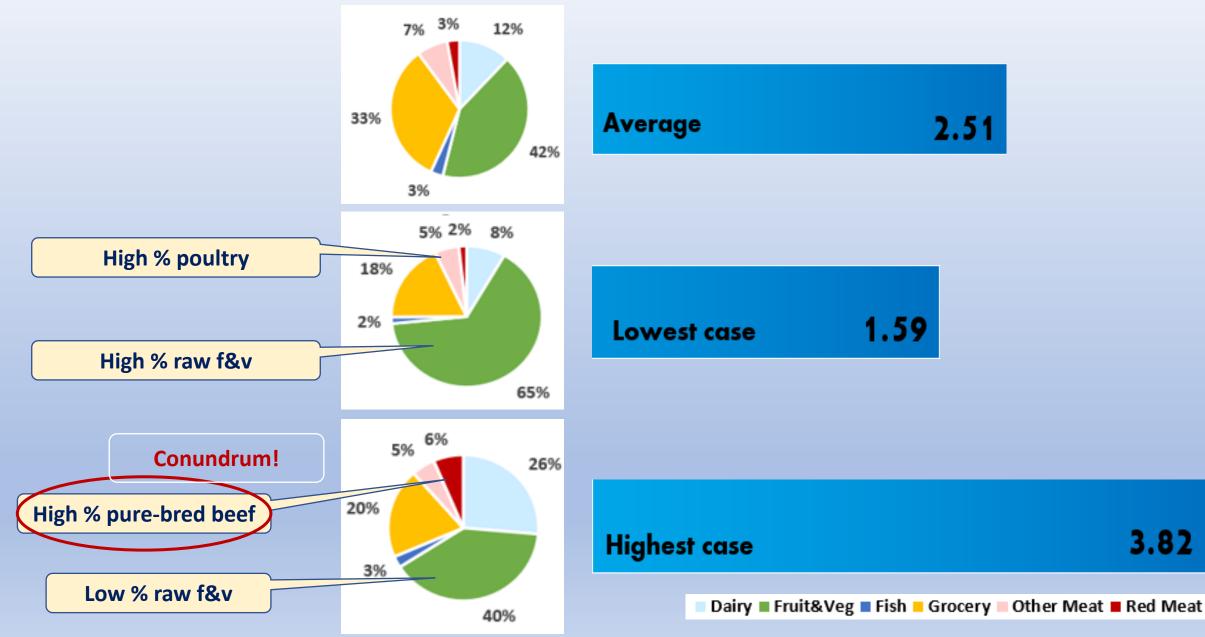


So therefore...

- The carbon footprint of a school meals service depends most on which types of foods are on the menu
- Food waste disposal method and kitchen/canteen = moderate contribution
- Transportation of foods ("food miles") = quite modest contribution

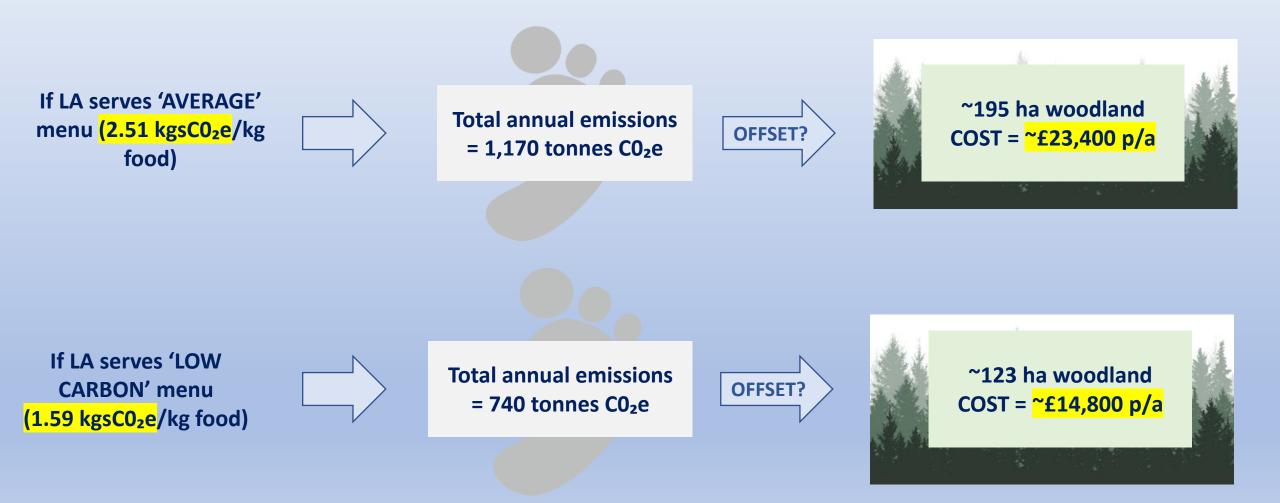
So Which Foods DO Schools Buy? What are the Emissions?

Foods purchased (kgs) and their emissions (kgs CO₂e per kg food)



Implications for Achieving Net Zero?

Example: local authority serving 25,000 meals per week, using AD for waste disposal



Actions? (operational)

- Increase fruit and veg (esp. fresh, seasonal, non air-freighted)
- Shift to pork, poultry and plant-based alternatives
- When buying meat → quality, British, "carbon lowering"
- Promote energy efficiency in kitchens & canteens
- Food waste → reduce and shift to anaerobic digestor/composting

| | kgs CO2e per kg | Data Source |
|----------------------|-----------------|-------------------|
| Beef, UK, chilled | 18.6 | CIEL (2020) |
| Pork, chilled | 7.52 | Agribalyse (2020) |
| Poultry, chilled | 5.47 | Agribalyse (2020) |
| Plant-based, chilled | 2.20 | Quorn (2019) |
| Milk | 1.49 | Agribalyse (2020) |
| Cheese, cheddar | 6.26 | Agribalyse (2020) |
| Carrots, raw | 0.29 | Agribalyse (2020) |
| Potatoes, raw | 0.58 | Agribalyse (2020) |
| Chips, frozen | 0.96 | Agribalyse (2020) |
| Tomatoes, canned | 1.01 | Agribalyse (2020) |

Actions? (strategic)

- Measure your emissions → benchmark and compare
- Engage with <u>suppliers</u> to encourage emissions reduction
- Take part in Courtaulds 2030 initiative (developing a common Standard for how carbon emissions will be measured and reported in UK food and catering) Ramping up action on greenhouse gas emissions in the food supply chain: the Courtauld Commitment is setting the standard again | WRAP









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Thanks for your attention!

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