



THE
SUSTAINABLE
RESTAURANT
ASSOCIATION

University of Hertfordshire

2026
FOOD MADE GOOD
STANDARD
FINAL REPORT

Prepared by The Sustainable Restaurant Association
On 26 June 2026
Valid until 26 June 2028



WELL DONE FROM THE SUSTAINABLE RESTAURANT ASSOCIATION!

Since 2010, The Sustainable Restaurant Association has set the Standard for sustainable food and drink businesses around the world, connecting organisations across the globe to accelerate change toward a hospitality sector that is socially progressive and environmentally restorative. One of the ways we work towards this ambitious and necessary goal is through Food Made Good: the world's largest sustainability Standard tailored for the sector.

The purpose of the Standard is to encourage, support, recognise and celebrate sustainability practices across the F&B sector worldwide, driving positive change and leveraging the power and influence of the industry to build a better food system for all of us. By taking a big-picture, holistic view of what sustainability should mean for the hospitality industry, the Standard is changing what it means to be a sustainable restaurant in the 21st century.

The Food Made Good Standard is reviewed by subject experts in their specific fields to ensure that the process is rigorous and evidence-based. We know that completing the Food Made Good Standard is no small undertaking – so we want to take a moment to recognise your hard work.

You should be incredibly proud of how far you've already come, and we hope the advice and insights provided in this report inspire and motivate you to continue pushing the boundaries, finding ways to do business that benefit both people and planet. Sustainability is a journey, not a destination; that's why the Standard is valid for only two years, always encouraging the industry forward on a path of continuous improvement (and offering a guiding light along the way).

As we see more and more food businesses signing up to the Standard and committing to working towards a better tomorrow, a real sense of hope is beginning to glimmer on the edges of our vision for the future. Forming a pivotal, ever-present link between the food system and the consumer, the hospitality sector holds incredible power to change our world for the better – and we believe that, ultimately, this industry that we love so dearly will play an essential role in saving our planet.

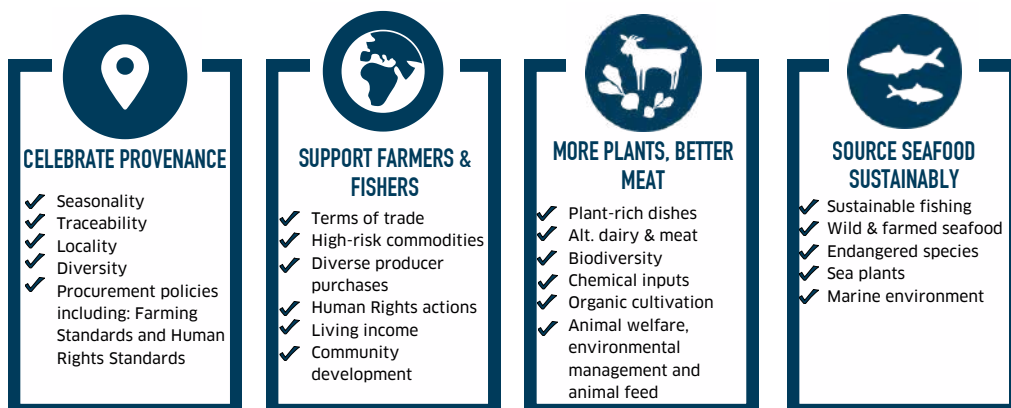
**Thank you for joining us in this movement,
and well done from all of us here at
The SRA.**

THE FOOD MADE GOOD FRAMEWORK

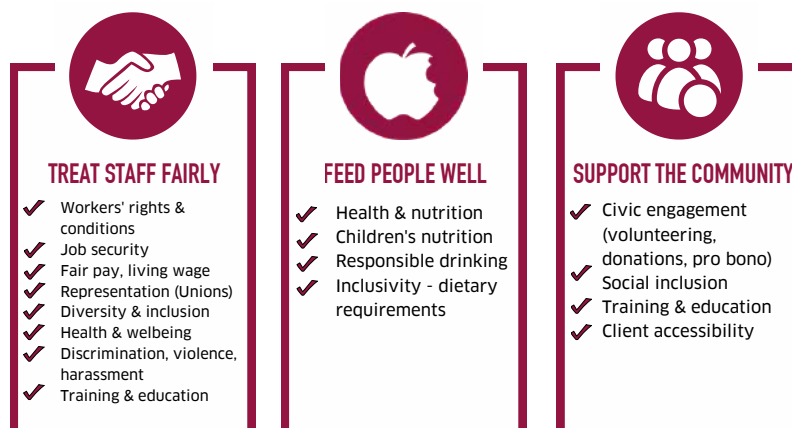
The Food Made Good Standard evaluates action across the three pillars of our framework: Sourcing, Society and Environment. Within each pillar, we focus on a number of key impact areas to incorporate sustainability at every level of operations. These are explained below in more detail.

When we say the Standard is “holistic” or “360-degree”, these aren’t just empty buzzwords. We are passionate about the idea that sustainability should be prioritised across every element of how a foodservice business operates – this is an approach to corporate responsibility that goes above and beyond carbon tracking or water use. That’s what makes Food Made Good the global gold standard for the hospitality industry.

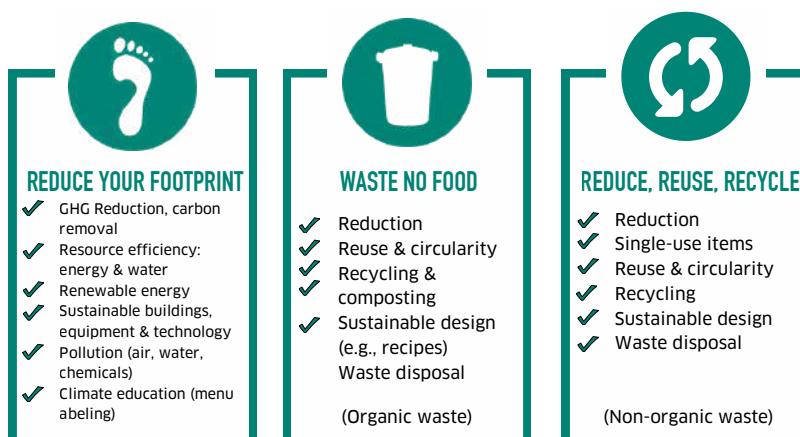
SOURCING



SOCIETY



ENVIRONMENT



CROSS-CUTTING THEMES INCLUDE POLICY, GOVERNANCE, TRAINING & COMMUNICATIONS

THE
SUSTAINABLE
RESTAURANT
ASSOCIATION



**The Sustainable Restaurant Association
is delighted to confirm that**

UNIVERSITY OF HERTFORDSHIRE

**has achieved 2 stars
in the 2026 Food Made Good Standard**

26 June 2026

Juliane Caillouette Noble
CEO, The Sustainable Restaurant Association

Brought to you by the The Sustainable Restaurant Association, Food Made Good Standard is the world's leading sustainability Standard for the hospitality sector.

The Standard is awarded to hospitality businesses worldwide that meet rigorous, measurable criteria across three focus areas: Sourcing, Society and Environment. This comprehensive evaluation of operations takes a holistic, 360-degree view of sustainability, providing a structured framework for measuring, improving and recognising sustainability performance across the global hospitality sector. This means not only reducing food waste, carbon emissions and water use, but also sourcing responsibly, designing menus that do good for people and planet, treating staff fairly and playing an active role in the local community.



www.thesra.org
[@foodmadegood](https://twitter.com/foodmadegood)
hello@thesra.org



69%

Awarded to

University of Hertfordshire

Congratulations on achieving **2 stars** in The Sustainable Restaurant Association's Food Made Good Standard!

This result is a reflection of the care and commitment that the Aramark team at the University of Hertfordshire undertakes to serve meals that benefit both people and planet.

Your sustainability work touches all areas of your operations. As part of Aramark, you contribute to the company's Be Well. Do Well. sustainability strategy. On campus, your work supports the University of Hertfordshire's Net Zero Action Plan. As a large-scale university catering operation, this sustainability engagement can be seen in actions ranging from sourcing B-Corp certified coffee, to organising ABC Day activations, to encouraging students to bring their own takeaway containers. The range and variety of your work is truly impressive.

We hope that this report serves as encouragement to keep working to make a positive impact and helps you to identify actions you can take to go even further. Be sure to take a moment to celebrate this achievement with everyone at the University of Hertfordshire who helps to make this work possible.

SOURCING

63%

SOCIETY

72%

ENVIRONMENT

72%

Proudly issued by

Raymond Blanc OBE

Raymond Blanc OBE
President

Juliane Caillouette Noble

Juliane Caillouette Noble
CEO

METHODOLOGY

HOW WE DEVELOPED YOUR ASSESSMENT

The Food Made Good Standard measures the sustainability of your business by assessing your performance against the 10 key impact areas of the Food Made Good Sustainability Framework.

Taking the Standard allows you to measure your performance, showcase areas where you excel and discover where more work is needed.

During the assessment, we look at the standards and processes you have in place, the actions you're taking to improve your impact and how you're using your influence to share good practice and mobilise your staff, suppliers and customers to act. The aim throughout is to reward action over intention.

HOW YOUR FINAL SCORE IS CALCULATED

Your overall score is expressed as a percentage, with each of the 10 impact areas of the Food Made Good Framework making up 10% of this total score. This means that the three pillars are scored as follows:



Like your overall score, your score for each impact area is expressed as a percentage. Your total score will be calculated as an average of your scores across the 10 impact areas.





REWARDING PERFORMANCE WITH STARS

If you score over 50% on the Standard, you become a Food Made Good certified business, placing you among hospitality industry leaders. Gaining a Food Made Good certification is a huge achievement in itself.

Through our star system, we give extra recognition to those businesses that are going even further. Stars are awarded as follows:



ONE STAR (50–59%)

The Food Made Good Standard is deliberately designed to be a rigorous, exacting evaluation of a restaurant's operations – so earning even one star is a highly commendable achievement and means you're well on your way.



TWO STARS (60–69%)

Attaining a two-star FMG Standard is no easy feat, and it's impossible to get this far without a clear dedication to sustainability across your entire team. You should be very proud of your admirable efforts.



THREE STARS (70–100%)

Achieving three stars in the FMG Standard is a fantastic accomplishment. While there's no such thing as perfection when it comes to sustainability, your hard work and commitment to continuous improvement place you firmly in the top tier.

We will provide you with a logo with your star rating to help you communicate about your results.

FOOD MADE GOOD STANDARD ACTION PLAN



SOURCING

63%

Your sourcing pillar reflects Aramark's well-developed procurement strategy, which you successfully execute on site. Your purchasing decisions consider the people working across your supply chain, as evidenced by the human rights and workplace standards training undertaken by your purchasing team, and ocean health, which can be seen in your commitment to sourcing certified wild seafood at scale.

You are taking steps to offer exciting plant-based options. Your relationship with Eat Curious, the Meet Me Halfway campaign, and the Wipe Out Waste initiative all demonstrate a commitment to showcasing the abundance of plant-forward eating.

Continue improving in this area by taking actions to advance the welfare and sustainability of the meat that you purchase. This can begin with first improving the traceability of the animal products that you currently purchase to ensure that they align with your standards. Following this, you can work to improve these standards over time and as budgets allow.



CELEBRATE PROVENANCE

73%

Focusing on where your ingredients come from and how you work with your suppliers and your supply chain.



SUPPORT FARMERS AND FISHERS

80%

Looking at your terms of trade and how you support farmers, fishers and their communities.



MORE PLANTS, BETTER MEAT

28%

Looking at your efforts to promote the consumption of diverse plant-based foods and higher welfare animal products.



SOURCE SEAFOOD SUSTAINABLY

70%

Ensuring that the seafood you source is caught or farmed in a manner that protects marine and freshwater ecosystems and seafood stocks.



Discover key insights and recommended actions in your Food Made Good Standard report at standard.foodmadegood.org. Visit the YOUR FMG STANDARD page on the platform for additional resources to guide your journey.

SOURCING ACTION PLAN

CELEBRATE PROVENANCE

- Further develop your procurement strategy to favour buying local, seasonal, and, where possible, heritage ingredients, starting with your top five ingredients (poultry, vegetables, plant-based meat alternatives, grains, coffee). This shift can be supported by:
 - Diversifying your supply chain to include a variety of producers.
 - Communicating these updates to your purchasing team.
 - Training your team on the provenance of your ingredients.
 - Developing partnerships with local farmers, fishers, or producers.
 - Working directly with your suppliers to identify opportunities for increasing your purchasing of these ingredients.
- Work towards establishing stronger traceability for your top 5 ingredients, aiming to get as close to the farm level as possible. Currently your poultry, vegetables, and grains are traceable to their country of origin, while your coffee and plant-based meat alternatives are traceable to their region of origin (within a country). Improving traceability can help you evaluate and manage the social and environmental risks in your supply chain and ensure that the ingredients that you purchase are in compliance with your sustainability standards.
- Train your purchasing staff on responsible procurement and on managing social and environmental risks every two years. This is something The SRA can help you with. Get in touch if you would like to learn more.
- Explore the possibility of growing food and/or herbs campus and consider ways that students could be involved with this initiative. These projects combine food production, community engagement, and sustainability to benefit the education and personal development of the campus community. You could also explore doing this in collaboration with an academic department, such as Dietetics.

SOURCING ACTION PLAN

SUPPORT FARMERS AND FISHERS

- Take further actions to manage the social and environmental risks within your supply chains, paying particular attention to your high-risk ingredients (avocados, bananas, beef, chillies, chocolate and cocoa, citrus, coffee, nuts (including coconuts, palm oil and products containing palm oil, rice, soy and products containing soy, sugar, and tea), which carry an increased likelihood of these abuses. Increasing the amount of these products that are certified to a third-party sustainability standard (e.g. Fairtrade, Rainforest Alliance, etc.) is a good starting point, as these certifications verify that the ingredient meets strict environmental, social, and ethical standards. Additionally, you could go further by conducting risk or impact assessments of these products. This [article](#) from Sedex can help you get started.
- Consider adopting a structured human rights due diligence framework aligned with the UN Guiding Principles, which would allow you to move from identifying risks to actively managing and mitigating them. Looking at your supply chain more broadly, prioritise suppliers that are signatories to international voluntary human rights standards where possible and take steps to understand whether any of your sourcing is concentrated in regions or supply chains that carry elevated human rights risks. The [Fairtrade Risk Map](#) can help you with this. Joining or engaging with multi-stakeholder initiatives in this space can also be a valuable way to stay informed and demonstrate commitment beyond your own operations.
- Diversify your supply chain through sourcing from a variety of producer organisations, such as those located in disadvantaged communities, cooperatives or community run farms or fisheries, social enterprises, and minority- and/or women-owned or run farms or fisheries. This purchasing strategy can help to make your own supply chain more resilient, while also helping to foster a more fair and sustainable food system at large. Take a look at this [resource](#) for more information on expanding your supplier list.
- Take steps to ensure that the suppliers, farmers, and fishers that you purchase from are playing a living wage across the entirety of their supply chains. You can learn more about this in The SRA's [explainer on living wages](#).

SOURCING ACTION PLAN

MORE PLANTS, BETTER MEAT

- You demonstrate a commitment to promoting plant-based eating. Consider formalising this work through the development of an operational policy to increase the presence of plant-based foods on your menus and promote sales of vegan, vegetarian, and plant-rich dishes. Outlining targets to serve more plants would give your food preparation and menu development teams shared goals to work towards. For further guidance, see resources such as the [EAT-Lancet Planetary Health Diet](#) and the [EAT Brief for Foodservice](#), which provide evidence-based recommendations for designing healthier and more sustainable menus. Furthermore, providing your team with information about the environmental benefits of increased consumption of plant-based ingredients can help to operationalise this policy and support meeting your targets.
- Take action to increase sales of plant-based ingredients:
 - Train your front of house staff to promote these options to diners.
 - Provide your food preparation staff with information about the health and environmental benefits of plant-rich dishes.
 - Run a plant-rich day per week, when all dishes served are plant-rich only.
 - Run cross-product promotions on plant-rich dishes, selected drinks, side dishes, and/or desserts.
 - Set timebound targets to reduce the proportion of meat and/or dairy in your recipes, as well as targets to reduce the proportion of dishes on your menus that feature meat and/or dairy.
 - Reward chefs who develop popular plant-based dishes.
- Where possible, buy animal products which are certified to third-party standards of animal welfare and environmental management, and aim for these to be certified to the highest standards, such as Pasture For Life or RSPCA Assured, rather than those that meet statutory minimums. If higher welfare meat is a budget concern, consider introducing it gradually (e.g. as part of a special event or by updating a few menu items at a time). Reducing overall meat use by increasing the proportion of plant-based ingredients in your dishes, as you are doing in your Meet Me Halfway campaign, or incorporating less popular, cheaper cuts, can also help free up budget to invest in better-welfare meat where it does appear on the menu.

SOURCING ACTION PLAN

SOURCE SEAFOOD SUSTAINABLY

- Diversify the species of seafood that you serve. In the UK, 80% of the seafood consumed comes from just 5 species (salmon, cod, tuna, prawns, haddock), placing fishing pressure on these populations. Swapping seafood for other options, particularly those lower on the food chain, such as sardines, would boost the sustainability of the seafood that you serve.
- Consider obtaining an MSC or ASC Chain of Custody certification for your business.
- Make the most of the seafood you purchase. Where applicable, utilise offcuts and bones in stocks or other dishes on your menu.
- Support campaigns or initiatives to reduce plastic pollution in oceans, rivers, and waterways. [Surfers Against Sewage](#) is a UK-based marine conservation and campaigning charity with opportunities to both get involved with and support their work.
- Communicate about your work to support source seafood sustainably to your diners and the wider public and, where possible, contribute to wider discussions around sourcing seafood sustainably:
 - Train your front of house staff to talk about your work in their guest interactions.
 - Share information about this on-site, such as on posters or table cards, or online.
 - Participate in initiatives or campaigns to promote awareness and action.

SOCIETY

72%

The score of your society pillar reflects a strong commitment to creating meaningful impact for your team, your students, and your community.

Your staff have access to Aramark's robust employee policies and benefits; and company-wide initiatives, such as ABC Day, encourage involvement with your local community. Additionally, you support student union fundraising and Aramark UK's partnership with YoungMinds through your civic engagement work.

As many of your diners eat at your establishments frequently, taking additional steps to improve the nutrition of your menus would be an impactful way to improve in this pillar. Consider changes that you can make to your offerings to align them with scientifically determined nutrition guidelines and ultimately contribute to improving the health of the University of Hertfordshire community.



TREAT STAFF FAIRLY

74%

Ensuring good working conditions, promoting staff wellbeing and creating inclusive workplaces.



FEED PEOPLE WELL

68%

Promoting healthy eating and responsible drinking.



SUPPORT THE COMMUNITY

74%

Looking at the ways you work to create a flourishing local community, from donations and skill sharing to volunteering.



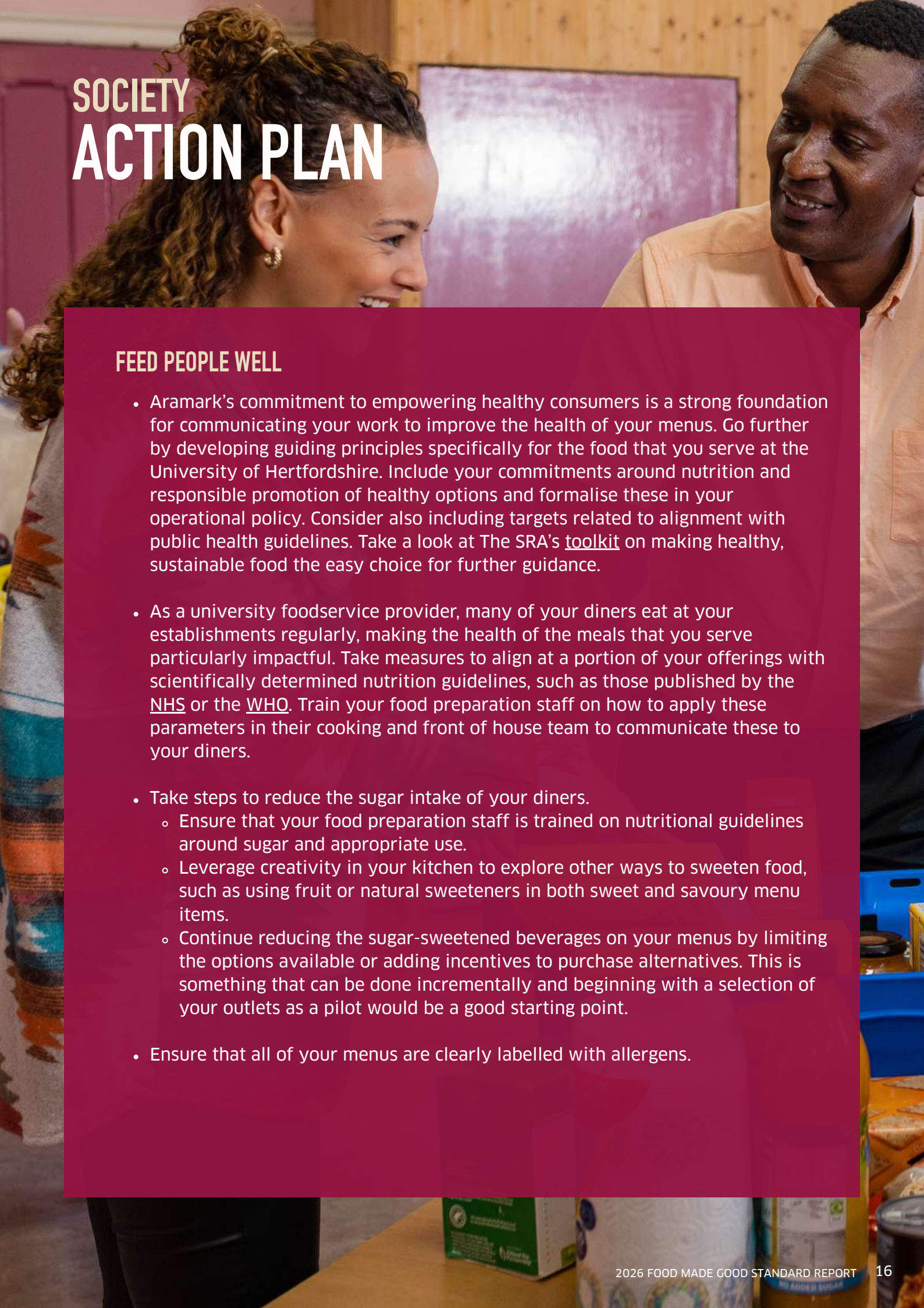
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A smiling woman with curly hair and a man in a kitchen setting. The woman is on the left, looking towards the man on the right. They are both smiling. The background shows a kitchen with a wooden wall and a purple board.

SOCIETY ACTION PLAN

TREAT STAFF FAIRLY

- Aim to reduce the number of staff on zero-hour contracts and increase the number of staff on permanent contracts as much as possible, focusing particularly on members of your staff who are not students, to provide greater financial security, strengthen employee loyalty, and promote sustainable careers in hospitality.
- Share rotas with staff at least 30 days in advance.
- Ensure that the lowest wage in your company is equivalent to, or higher than, a living wage for your area, calculated on an hourly basis. Note that a living wage is not the same as minimum wage, and often the national minimum wage is the lower of this. However, this pay rate is calculated to meet the true cost of living, which in 2025-2026 is £13.45. Refer to the [Living Wage Foundation](#) for more information and review their annually updated calculated living wage to ensure that your pay rates are aligned.
- Increase the variety of non-career specific training opportunities that are available to your staff. Having just completed the FMG Standard, trainings on sustainability and environmental management might feel particularly relevant to both communicating the significance of this and enacting further improvements. Check out our Knowledge Library for online courses, toolkits, and other resources on these topics. However, if there are particular topics that you'd like to train on, we can help. Reach out to learn more.
- Continue to make University of Hertfordshire dining a fair and inclusive place to work by taking actions such as actively diversifying your recruitment sources, including recruiting staff from people who do not have the access or skills to enter traditional recruitment channels, and designing a recruitment process that eliminates bias. This process could include anonymising CV's, creating a defined interview questionnaire with a score system, sending the questionnaire for interviews beforehand, having more than 1 team member perform the interviews, and having different formats for people to apply. Refer to this [article](#) from Sense for more information.



SOCIETY ACTION PLAN

FEED PEOPLE WELL

- Aramark's commitment to empowering healthy consumers is a strong foundation for communicating your work to improve the health of your menus. Go further by developing guiding principles specifically for the food that you serve at the University of Hertfordshire. Include your commitments around nutrition and responsible promotion of healthy options and formalise these in your operational policy. Consider also including targets related to alignment with public health guidelines. Take a look at The SRA's [toolkit](#) on making healthy, sustainable food the easy choice for further guidance.
- As a university foodservice provider, many of your diners eat at your establishments regularly, making the health of the meals that you serve particularly impactful. Take measures to align a portion of your offerings with scientifically determined nutrition guidelines, such as those published by the [NHS](#) or the [WHO](#). Train your food preparation staff on how to apply these parameters in their cooking and front of house team to communicate these to your diners.
- Take steps to reduce the sugar intake of your diners.
 - Ensure that your food preparation staff is trained on nutritional guidelines around sugar and appropriate use.
 - Leverage creativity in your kitchen to explore other ways to sweeten food, such as using fruit or natural sweeteners in both sweet and savoury menu items.
 - Continue reducing the sugar-sweetened beverages on your menus by limiting the options available or adding incentives to purchase alternatives. This is something that can be done incrementally and beginning with a selection of your outlets as a pilot would be a good starting point.
- Ensure that all of your menus are clearly labelled with allergens.

SOCIETY ACTION PLAN

SUPPORT THE COMMUNITY

- Consider developing guiding principles to civic engagement specifically for University of Hertfordshire catering through setting out your direction, intentions, and goals. This could include what type of partnerships you might prioritise, which local causes or organisations align with your values, how much time or resources you can realistically commit, and what kind of impact you hope to achieve in your local area.
- Monitor and set targets around staff volunteering to drive progress in this area. Communicate this information to staff and management.
- Ensure that your spaces are accessible to diners with disabilities:
 - Provide menus for visually impaired diners (e.g. high contrast and large font, audio, and/or braille). A way to ensure this is operationally viable for all your outlets is to have the menus available on tablets so your diners can zoom in as much as they need and/or the text to be transformed to audio, and you can edit the menus easily and as frequently as needed.
 - Ensure that at least some of your seating options, self-service items, hooks, and handles are easy to reach and easily visible to people in wheelchairs or who are short of stature.
 - Publish your accessibility information online so that those seeking it out can easily find it. You are already listed on [AccessAble's](#) guide so share the link on all your website and social media.

ENVIRONMENT

72%

Your environment pillar is characterised by your contribution to the sustainability goals of both Aramark and the University of Hertfordshire, both of which have ambitious net zero targets.

Food waste management on site stands out. A combination of creative use of upcycled ingredients, composting, and selling surplus food at a discounted rate through Too Good To Go ensure that this waste stream is diverted from landfill, which has a significant positive impact on the footprint of your operations.

An area to focus on moving forward is reducing the quantity of single-use items that you both offer your diners and use in your operations. This includes swapping out bottled water where possible and seeking out alternatives for items such as cling film and gloves.



REDUCE YOUR FOOTPRINT

69%

Encouraging you to reduce your environmental footprint – from greenhouse gas emissions to energy use, water use and pollution – and so minimise damage to the environment and to human health.



REDUCE, REUSE, RECYCLE

61%

Looking at what you're doing to reduce, reuse and recycle non-organic waste.



WASTE NO FOOD

87%

Focusing on what you're doing to fight food waste, through reducing, reusing, redistributing and recycling.



Discover key insights and recommended actions in your Food Made Good Standard report at standard.foodmadegood.org. Visit the YOUR FMG STANDARD page on the platform for additional resources to guide your journey.

ENVIRONMENT ACTION PLAN

REDUCE YOUR FOOTPRINT

- Encourage and incentivise your staff to work towards your goals around environmental sustainability (covering energy and water management, food waste management, and non-food waste management). For example, you could introduce a 'sustainability champion' scheme or reward individuals or teams who make exceptional contributions towards your goals with financial rewards or in-kind benefits. See this [article](#) from The SRA for more information about using your sustainability work to boost team motivation.
- Set a reduction target for electricity, in addition to the gas reduction target that you already have in place. To aid on your gas reduction target, look at this toolkit on [electrifying your kitchen](#).
- When it comes time to replace equipment, always opt for the energy efficient option.
- Conduct regular energy and water audits of your facilities. Use the data gathered from these to inform your reduction strategies.
- Install equipment or technology to help improve water use in your business. Some solutions are practical, low-cost actions, for example, adding a bottle of water or a brick inside the water tank of the toilet to reduce water used per flush, or using melted leftover ice that has not come into contact with contaminants as water for cleaning. As you make updates to your facilities over time, you could also consider investing in equipment like smart meters for water, automatic sensors, or low-flow options for taps, faucets, toilets, or urinals. In general, when it comes time to replace a piece of equipment, choose a water efficient option.
- Participate in initiatives or campaigns to promote action around working towards global net zero and/or reducing our environmental footprint.

ENVIRONMENT ACTION PLAN

WASTE NO FOOD

- Carry out regular food waste audits to help you understand the sources of food waste in your facilities and inform your reduction strategies. Technologies such as [Leanpath](#) and [Winnow](#) can help you with this, as can this [toolkit](#) from The SRA's Knowledge Library.
- Explore using suppliers who procure food that would otherwise go to waste, such as [Waste Knot](#).
- Investigate additional opportunities to redistribute surplus food. Collaborating with local businesses, community members, or charities can help to ensure that safe, edible food reached individuals who need it, rather than going to waste.
- Using the data you collect from your food waste audits, set clear and measurable reduction targets. Be sure to include detailed information about the actions you will undertake to meet these targets. Align these targets with the UNs Sustainable Development Goal 12.3, which aims to reduce food waste by 50% by 2030. Ensure that you consider food waste from all areas of your operations, not just post-consumer waste and include a composting or recycling target for your food waste as part of overarching food waste management strategy.
- Educate students and get them more involved in fighting food waste by promoting actions on your website and/or social media. Additionally, you could explore hosting cooking workshops on food waste reduction techniques such as pickling or preserving. These could be a great way for your chefs to share their skills with the University of Hertfordshire community, while also equipping students with culinary knowledge that they can use well beyond their time at university.

ENVIRONMENT ACTION PLAN

REDUCE, REUSE, RECYCLE

- Carry out regular waste audits and use the data that you collect to inform your reduction strategy.
- Set a reduction target for non-organic waste and a recycling target, ideally for individual waste streams. These goals can help you develop a tailored approach to waste management that serves as a guide for your team across all areas of your operations. Note that a reduction target aims to decrease the amount waste generated, whereas a recycling target seeks to increase the amount of waste that is diverted from landfill. Both of these contribute to a comprehensive waste management strategy.
- Work to decrease the use of single-use items in your facilities. This should include paper, food packaging, and items used in the kitchen. [Replacer](#) is a free resource that can help you identify alternatives to these items. Shifting from single use to reusable items frequently raises concerns regarding health and safety. Ensure that the reusable options you select align with food safety regulations and consider consulting a professional in this field to better understand what is permitted by law and to support you in training your staff.
- Where possible within your facilities, offer water filtered on site as the default.
- Promote packaging reuse in your facilities:
 - Explore collaborating with other members of the University of Hertfordshire community to promote the reuse of packaging or non-organic waste in your supply chain. For example, the Architecture, Creative Media, Engineering, or Robotics students and faculty may be able to make use of these materials for projects or assignments.
 - Work with suppliers who use reusable packaging.
 - Where possible, reuse packaging within your operations.



THANK YOU FROM THE SUSTAINABLE RESTAURANT ASSOCIATION

We aim high at The SRA. Transforming the global hospitality industry is a hefty task – but certainly a critical one if we want to avoid the worst outcomes of the climate crisis, safeguard biodiversity and our natural environment, create a cultural shift in how we eat (both for our health and that of our planet) and build better, stronger food systems that will serve generations to come.

Despite our best efforts, we wouldn't get anywhere without the hard work and commitment of businesses like yours, who are prepared to take an honest look at where you stand today with the goal of being even better tomorrow.

Thank you for completing the Food Made Good Standard and joining us on our mission to drive positive change through the global F&B industry – we are so thrilled to have you on board.



CONTACT US

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