

INDUSTRY FACTSHEET

FOOD SERVICES AND CATERING



Food services covering staff restaurants and collective restaurants delivering as example in schools and for elderly people as well as catering and events.



SWISS
triple impact



ABOUT THE AUTHORS



B Lab Switzerland is a non-profit organisation that serves a global movement of people using business as a force for good.

Through its newly developed **Swiss Triple Impact (STI)** program, B Lab seeks to enable Swiss businesses to support and identify future business opportunities with the Sustainable Development Goals (SDGs).

The **STI** has been designed to drive the Swiss business ecosystem towards a resilient and sustainable economy with focus on People, Planet and Prosperity.



SV Group has been committed to promote a climate-friendly diet since 2013. We continuously increase our offering of plant based dishes in order to lower our carbon footprint. The STI program supports us in aligning our sustainability strategy with the most relevant SDGs. Besides protecting the climate, we aim at positively impact other SDGs, for instance biodiversity - life on land and below water - and responsible consumption and production through sustainable supply chain management. We want to contribute towards achieving the SDGs by 2030 in the most productive way possible: in our core business.

svgroup

- Dörte Bachmann, SV Group Sustainability Manager



SUSTAINABLE DEVELOPMENT AMBITIONS IN SWITZERLAND



The **17 SDGs** of the United Nations 2030 Agenda establish economic, social and ecological dimensions of sustainable development to address the world's most urgent challenges. Established in 2015, the SDGs represent a common language for all actors in society to contribute to sustainable development; whereby all States are equally called upon to play their part in attaining them by 2030 and seize the 12 trillion \$ opportunity¹.

The **Swiss Federal Council** has adopted the SDGs as a common reference framework for the direction in which Switzerland should develop, taking the perspective that cooperation with private-sector business, non-governmental organisations, associations, and the scientific community is necessary.

To make clear advancements in the next ten years, individual **companies** must further their contributions to the sustainable use of resources and a production that is positive for people and the planet.

Furthermore, cooperation should occur within **business sectors** so to build best practices and common strategies for achieving impact at a greater scale.

With the new environmental and social aspirations driven by the younger generations and the challenges associated to the COVID-19 pandemic, the new decade has opened in a very particular way. Businesses will strive to stay adept in this new context, and should acknowledge the crucial role they have to play in **“build back better”**. Certainly, the SDGs provide an established framework to use for businesses and across industries when progressing in the sustainability journey.

¹from [Business & Sustainable Development Commission](#) report

INDUSTRY FACTSHEET - FOOD SERVICE AND CATERING



“Without major changes, our food system will continue to push Earth well beyond its planetary boundaries. In a world where climate change, biodiversity loss, food security, and diet-related illnesses are major concerns, changing diets may be one of the single most effective things we can do to build a better future”. ([«Diets for a better future» report](#) - EatForum)

In essence, this industry can strongly contribute both to improve nutrition and environmental performance by :

- Encouraging plant-based diets (eating less meat)
- Minimising food waste
- Contributing to healthier food and nutrition

This factsheet will develop examples of companies best practices contributing in an impactful way to the SDGs

SECTORIAL FACTS & LINKED SDGs



30% of produced food is **wasted**



Due to imports, **2/3** of the Swiss food environmental footprint occurs abroad



25% global **GHG emissions** come from food

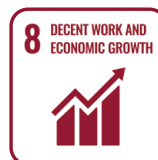


worldwide, **obesity tripled** since 1975

MAIN FOCUS SDGs



OTHER DIRECT CONTRIBUTORS



Examples of Relevant Industry Pledges

Reduce Carbon emissions : [Sodexo 34% until 2025](#)

Increase Plant based meals : Sodexo +30% until 2025

Halve Food waste : [Compass](#) (2030), [Sodexo](#) (2025), [SV Group](#) (40% since 2006)

SOME BUSINESS OPPORTUNITIES

More trust

- Dietary switch towards healthier diet

Less Risk

- Ensuring supply thanks to resilient supply chain and agricultural systems
- Anticipate legal frame (e.g. [Onexcitiy](#))

Lower cost

- Reducing food waste and consumer food waste in value chain (value saved)
- Reduce Packaging waste
- Reducing cost and improve customer satisfaction (e.g. filtered water, adapted portions...)

More Growth

- Accomodation to customers' request (e.g. [Lausanne Town](#)) and consumers' trends.
- Composting and energy capture residues' valorisation in Urban agriculture.

ENSURE SUSTAINABLE CONSUMPTION AND PRODUCTION PATTERN

INDUSTRY TRENDS LINKED TO THE SDG

- Growing consumers' care for **sustainable production mode** (organic, respectful...) and **local food**
- Emergence of sustainable and low-carbon **labels** (e.g. [Ecocook](#), [Ecotable Bee-Long](#), [Bas-Carbone](#),...)
- Increasing **legal constraints** - e.g. offer returnable dishes in events, sustainable part in the offer
- Development of sustainable food production techniques ("regenerative agriculture") and technologies

SOME SECTORIAL BEST SUSTAINABLE PRACTICES

- Offer meals with a majority of **organic, local and respectfully grown** ingredients, using most of them, not only exquisite part. Use imperfectly delicious produce
- Partnerships with local producers and wholesalers
- Identify relevant **labels** and visually identify them in restaurants/canteens
- **Performing (food)waste management and reduction.**
- Adapted and smaller portions served, but possibility to get second portion. Customers' sensibilisation
- Revalorisation of surplus (transformation, biogaz)
- Use of **sustainably certified animal ingredients** (animal welfare, fishing and aquaculture). No foie-gras
- Efficient **production and distribution methods** (incl. self-service restaurants) to avoid (food)waste. Restructuring of restaurant operations in order to avoid food waste. [Example Convivo](#) and [report page 5](#)
- **Optimised use of energy**- and resource-saving production and distribution equipment
- For out of home meals, use of **reusable dishes** possibly made out of sustainable material (recycled, from vegetables waste...)
- Use of **eco-friendly labelled detergents**, without harming the land and water environment

RELEVANT KPIs

- % sustainable products purchased
- % local products used (ex. Swiss origin)
- food waste reduction (kg collected waste)
- nb of sites revalorising food waste
- waste reduction
- nb animations around food waste
- sensibilisation
- % welfare certified products
- % reduction of energy consumption
- energy used per meal

TOOLS AND LINKED DOCUMENTS

- [Sustainable Menu Index](#)
- Evaluate ingredients / meals performance,
- ex. with [Beelong](#) or [Eaternity](#) Score
- [Food waste guide](#) (French)
- [SaveFood.ch](#)
- [United against Waste](#)
- Example of [reusable packaging](#) in takeaway catering
- Understand Food Labels with [Labelinfo](#) and [Label-Ratgeber](#)
- [SDG Action Manager](#)

LINKED CONTRIBUTIONS



- Use of sustainably certified animal ingredients
- No foie gras



Limit plastic use when possible



Supply chain mapping and evaluation concerning working conditions



Drive sustainable production equipment innovation (ex: resource efficient, waste valorisation solutions...)



Use of water-efficient processes

INDUSTRY TRENDS LINKED TO THE SDG

- Growing consumers' care for **healthy** and **nutritious food**
- Emergence of ingredients evaluation/scoring applications (Yuka, Nutriscore,...)
- Increasing **diverse food diets** (vegetarian, glutenfree...) and transparency need from customers
- Industry suppliers (food producers) have faced difficulty due to the **Covid-19 pandemic** (harvesting, transportation...)

SOME SECTORIAL BEST SUSTAINABLE PRACTICES

- Offer **healthy, various** and **balanced labelled meals** to customers
- Particular attention to increase offer of **vegetables, fruits, pulses and wholegrain** to customers while reducing processed meat and sodium
- **Empower** customers through transparency and information on:
 - Calories content of each meal offered
 - WHO nutrition recommendations and healthy way of life
 - Restaurants' good practices
- Purchase products from suppliers using **fair trade** and **sustainable agriculture** practices



RELEVANT KPIs

- % of balanced and nutritious food offered
- number of fruit portions offered
- nb of vegetarian days per year
- kg of purchased meat
- average kcal per meal
- % sustainably sourced products

TOOLS AND LINKED DOCUMENTS

- [Sustainable Menu Index](#)
- [WHO Healthy diet recommendation](#)
- [Swiss food dietary guidelines](#)
- NutriScore
- [Swiss Nutrition Policy](#)
- [Eat Lancet report](#)
- [WWF Plant-based platform](#)

LINKED CONTRIBUTIONS



- Variety of food and species contributes to biodiversity preservation
- Sustainable agriculture contributes to soil preservation and biodiversity



- Reduced diseases linked to overnutrition
- Improved longevity



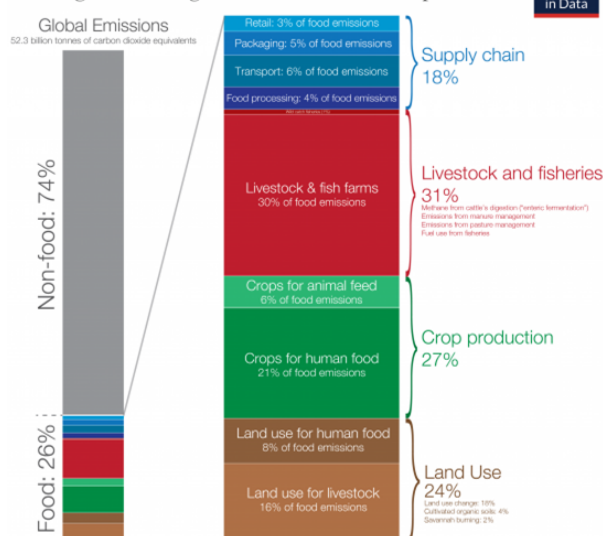
Sustainable agriculture contributes to preserving water quality while avoiding water stress

TAKE URGENT ACTIONS TO COMBAT CLIMATE CHANGE AND ITS IMPACTS

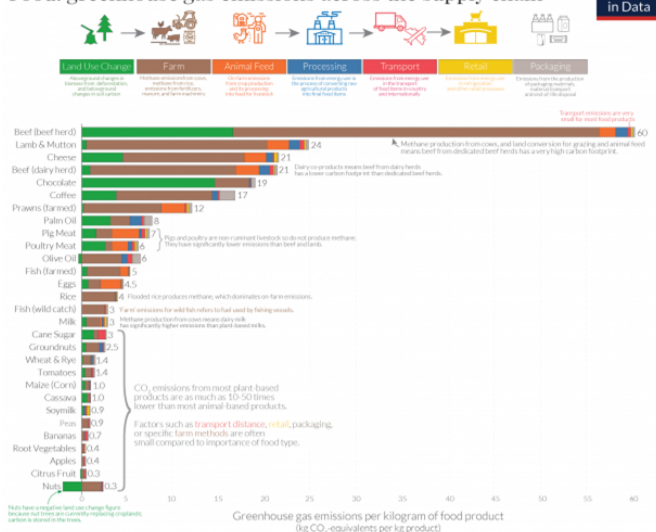
INDUSTRY TRENDS LINKED TO THE SDG

- Increasing consumers' care for **organically** and **locally grown food** however:
- "You want to reduce the carbon footprint of your food? Focus on what you eat, not whether your food is local"**
- Emergence of sustainable and low-carbon **labels** (e.g. [Ecocook](#), [Ecotable Bee-Long](#), [Bas-Carbone](#), [Eaternity...](#))
- Increasing legal constraints** (% of sustainable food) and requirements from consumers
- Increasing consumers' appeal for **plant-based**/ flexitarian **meals**

Global greenhouse gas emissions from food production



Food: greenhouse gas emissions across the supply chain



Meat products, mainly Beef, Lamb, Cheese are the most impacting food across the whole life cycle.

Source for both graphs : ourworldindata.org/environmental-impacts-of-food

SOME SECTORIAL BEST SUSTAINABLE PRACTICES

- Offer appetizing meatless meals** (vegetarian/vegan), also some days without meat
- Include **organic**, "regenerative" or "reasoned agriculture" as much as possible
- Promote seasonal ingredients**, and **Inform** about product seasonality
- Promote local ingredients and exclude air-freighted ingredients**
- Empower customers through knowledge on **food environmental impact** (being 1st cause of GHG emissions) and drive behaviour towards environmentally friendly meals. Ex. Carbon footprint sensibilisation day where meals are evaluated

RELEVANT KPIs

- nb of vegetarian days / meals
- nb of cooks trained on vegetarian cuisine
- % air-freighted ingredients

TOOLS AND LINKED DOCUMENTS

- CO2 Emission calculation
- communication and sensibilisation package
- [WWF Plant-based diets platform](#)

LINKED CONTRIBUTIONS

CONCLUSION

The degree and speed with which companies develop more sustainable and inclusive business models is key in the achievement of the SDGs. In turn, companies are challenged by how to integrate the SDGs on their Sustainability Strategies so to realistically develop more sustainable and inclusive business models. To seize the most important business opportunities presented by the SDGs and reduce risks, companies are encouraged to define their priorities based on an assessment of their positive and negative, current and potential impacts on the SDGs on their business model, internal operations and across their value chains. Organisations are incited to define their main areas of contribution through prioritisation exercise and definition of the most industry-related SDGs, while contributing to transversal SDGs that may be less sector-specific.

In 2020, we've entered the decade to meet 2030 Agenda targets. Time has come to act, build back better, cooperate and contribute to the achievement of the SDGs.

WHAT'S NEXT?

Step 1: Introduction

Learn why the Sustainable Development Goals (SDGs) are valuable for your business, and how you can benefit from the Swiss Triple Impact.

Find out more



Step 2: STI Participant

Identify how your business can leverage the opportunities ahead, set goals and take concrete pledges on how your business will contribute to the SDGs.

Find out more



Step 3: Listed STI Directory member

Join the STI Directory as a listed member, demonstrating your commitment to the SDGs to your stakeholders.

Find out more



B LAB & STI

The Swiss Triple Impact (STI) program has been designed to drive the Swiss business ecosystem towards a resilient and sustainable economy with focus on People, Planet and Prosperity.

This program, unique at the European level, supports companies of all sizes, economic sectors, and Swiss regions to recognise and integrate the opportunities brought by the SDGs into their socio-environmental strategies, and to effectively contribute to the accomplishment of the Agenda 2030. The STI has set up regional platforms across Switzerland to facilitate interaction and collaboration between businesses on this important issue.

Through a three-step pathway, participating companies will be accompanied to evaluate areas of improvement for their company, further structure their sustainability strategy, draft a robust action plan, as well as pledge for the most important SDGs. They will also have access to corporate disclosure practices, reference guides, and reports.

Furthermore, the STI has developed tools to drive private-sector actors in their sustainable journey, such as online evaluation tools, sector-specific factsheets, workshops, and (cross-)sectorial events. Overall, the participants will be able to measure their status through a national benchmarking tool. Companies will be encouraged to connect externally, in order to maximise their contribution and create broader momentum. Finally, the successful contributions will be visible in a Swiss directory.

To know more about the Swiss Triple Impact program and start a collaboration, you are warmly invited to contact us at info@swisstripleimpact.ch

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