

## Regional Catering achievements

Since November 2021



	tCO2 emissions avoided	
15,000 disposable cups saved	= .45 tCO2	In all the lounges there are no use of disposable food trays for main courses meaning we have saved 22500 from being used, around 125 a day saving from landfill
2,000 deli sandwiches without packaging	=.08 tCO2	In all regional sites we do not use plastic disposables for desserts or breakfast yoghurts that's around 7000, around 35 a day saving for landfill
11,594 kilometers of travel in the last year from Operations teams movements to Birmingham by train instead of car	Car = 614 tCO2e / Train = 216 tCO2e	In all regional sites we have recycled 2025 litres of oil that has been used for biofuel
Therefore, this change has saved 398 tonnes of CO2 emissions alone, representing a...	65% reduction	In Edinburgh we know we have recycled 360kg of food waste for anaerobic digestion to produce biogas, compost and biodiesel
		The introduction of Meat Free Mondays on average has reduced our meat purchasing by 12.5% This accumulates to a staggering 525kg, so over half a tonne of meat from being purchased by DLA piper regional sites

### How at site level do we

reduce our carbon emissions further?

Within scope 3 that produce by far the greatest amount of tCO2e are:

Purchased Goods and Services – what we buy and where it comes from	Use of Goods Sold – how we prepare our food, what we cook and serve it on	Waste – the amount of waste generated and what happens to it once it leaves the building
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### What we will do into 2023

1. Targeting our suppliers and challenging them operate in the most environmentally efficient way practically and affordable possible

2. Reviewing menu content and continuing our drive to include more environmentally friendly meals. Make Mondays Matter, being the starting point when launched in September.

3. Review cooking methods to reduce amount of time equipment is used.

4. Review service times to minimise the length of time hotplates are on and hot food is being displayed.

5. Review waste control at all sites, and understand exactly what happens to it when it leaves the kitchen to understand the environmental impact and work on measures to reduce.

6. Catering Website & Electronic HACCP recording and reporting – reducing paper usage and printing.