

Compass Group Food Waste strategy



We are the industry leader with a strategy focused on food

Food service is our core competence. We are the industry leader and create value for our clients and consumers by providing them with a range of dining solutions that are innovative, healthy and sustainable.

Our scale and focus on execution mean that we are typically the most efficient and lowest cost provider and can therefore offer clients and consumers the greatest value as well as the most exciting and innovative solutions.

We have a global footprint and manage the business in three geographic regions. This gives us balanced exposure to developed but attractive markets in North America and Europe as well as emerging markets with exciting long term growth prospects. 50 countries

55,000 client locations

600,000 colleagues

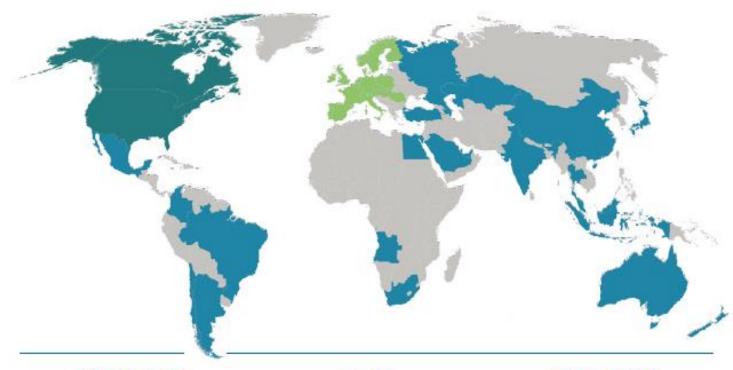
5.5 billion meals











NORTH AMERICA UNDERLYING REVENUE £13,785m (2017: £13,322m)

59%

of Group total

EUROPE UNDERLYING REVENUE £5,783m

£5,783M (20171: £5,598m)

25%

of Group total

REST OF WORLD UNDERLYING REVENUE

£3,671m (20171: £3,932m)

16%

of Group total

Connecting







Health & wellbeing

Nutrition, health and happiness at the heart of our value proposition

Better nutrition choices

Mental health

Healthy lifestyle

Safety leadership

SUSTAINABILITY PRIORITIES

Environmental game changers

Targeted action where we can make a disproportionate impact

Food waste

Single-use plastics

Plant-forward meals

Safety culture (caring for people)

Turning safety from compliance to a value

Sharing learning

Better for the world

Driving positive impact far beyond our business

Sourcing responsibly

Enriching local communities

Collaborating for big change

Simplification











UNITED NATIONS' SUSTAINABLE DEVELOPMENT GOALS



END HUNGER, ACHIEVE FOOD SECURITY AND IMPROVED NUTRITION AND PROMOTE SUSTAINABLE AGRICULTURE

OUR COMMITMENTS

Every year, we spend around £6 billion on food. Where we have surplus food, we can play a role in helping the wider community to tackle food insecurity.



ENSURE HEALTHY LIVES AND PROMOTE WELLBEING FOR ALL AT ALL AGES

Each year, we serve over five and a half billion meals. By pursuing our passion for wellbeing and nutrition, we are committed to helping our consumers and colleagues adopt a more balanced lifestyle.



ACHIEVE GENDER EQUALITY AND EMPOWER ALL WOMEN AND GIRLS Women make up 57% of our global workforce and 30% of our global leadership team. We are resolved to empower all our female colleagues as we know this leads to increases in productivity, organisational effectiveness and consumer satisfaction.



PROMOTE SUSTAINED, INCLUSIVE AND SUSTAINABLE ECONOMIC GROWTH, FULL AND PRODUCTIVE EMPLOYMENT AND DECENT WORK FOR ALL Our people are fundamental to our great service and reputation. Around the world we are working with local communities to offer fair employment and great career opportunities.

Connecting









- Food Waste one of our Environmental priorities
- Our commitment Reduce food waste by 50% by 2030

Environmental Game Changers

As a leading food service business, we are targeting specific areas where we are able to make a significant positive impact on the food system and the environment.

Relevant UN Sustainable Development Goals











STOP FOOD WASTE



PROPER ANALISYS OF FOOD WASTE







• Food Waste monitoring - **Trim Trax**











Food Waste Reduction plan - monitoring



Food Waste monitoring - Winnow















- Focus on clear OPS process
 - Menu planning
 - Ordering
 - Production planning
- Food Waste manual and training programmes for OPS colleagues
- Modern technology utilization (cook and chill, night cooking, atc.)
- Increase use of prepared ingredients (cut/sliced/peeled vegetable, etc.)
- IT solution for production/consumption prediction











- To redefine "Compass" standard to reduce overproduction (Contractual requirements)
 - No full offer last 60 min in most of the units
 - Discounts (up to 50%) during last 30-60 min to sell what is left
 - No display meals (300 000 wasted meals / year)
 - Ordering system











- Consumers and client engagement (SFWD)
- No display meals (300 000 wasted meals / year)
- Unified/robust process for food donation by cooperation with hygiene and NGO's









