

Compass Group UK & Ireland Fish Commitments and Approach

Compass Group UK & Ireland loves to serve excellent food and when it comes to seafood we know that a great seafood dish must be both delicious and sustainable.

Our commitment to sustainable seafood is expressed through our promises to not serve seafood on the fish to avoid list (as defined by the Marine Conservation Society (MCS)) and to buy more certified sustainable seafood every year.

Our approach to sourcing sustainable seafood is encapsulated in three key themes; avoid, improve and promote.

Avoid: We have made a promise to avoid serving endangered species, a promise we don't take lightly. We work with our suppliers across our supply chain to ensure they fully understand that they should only supply sustainable fish to our restaurants.

We hold workshops annually with chefs, suppliers and fish sustainability experts to keep colleagues updated on sustainable seafood practices and carry out audits in our restaurants. We have also extended our fish commitments across our wider supply chain to include our sandwiches and wraps.

Improve: Each year we review all of our centrally created recipes and seafood purchasing to identify where swaps can be made for even more sustainable species. We have aligned our internal communications on fish with the MCS ratings to ensure our business is ready to respond to ratings changes.

Where individual sites have signed the Sustainable Fish Cities Pledge or are Marine Stewardship Council (MSC) certified, we annually audit site level purchasing, identifying an "improve" action plan if needed.

Promote: As the world's leading food service business we know we have an opportunity to educate clients, colleagues and the marketplace on topics such as sustainable seafood.

We use our internal marketing platform "Know Your Food" to highlight sustainable fish species to our customers and annually run a monthly campaign on sustainable fish as part of this activity.

We have partnered with the MCS to develop the Good Fish Guide App which allows everyone from chefs to consumers to quickly make sustainable choices. Through the MCS sustainable seafood roadshows we will also support the MCS in taking a sustainable fish message into schools and businesses, promoting more sustainable seafood choices.

For more information on Know Your Food visit: www.know-your-food.co.uk

For more information on the Good Fish Guide visit: <http://www.goodfishguide.org/>

For more information on the Sustainable Fish Cities Pledge visit: <http://www.sustainweb.org/sustainablefishcity/>