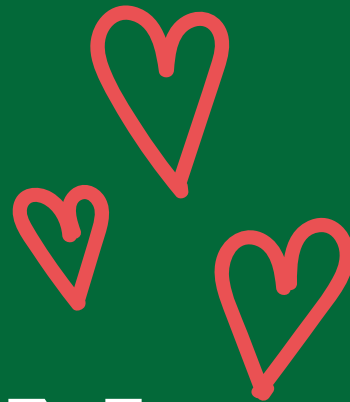
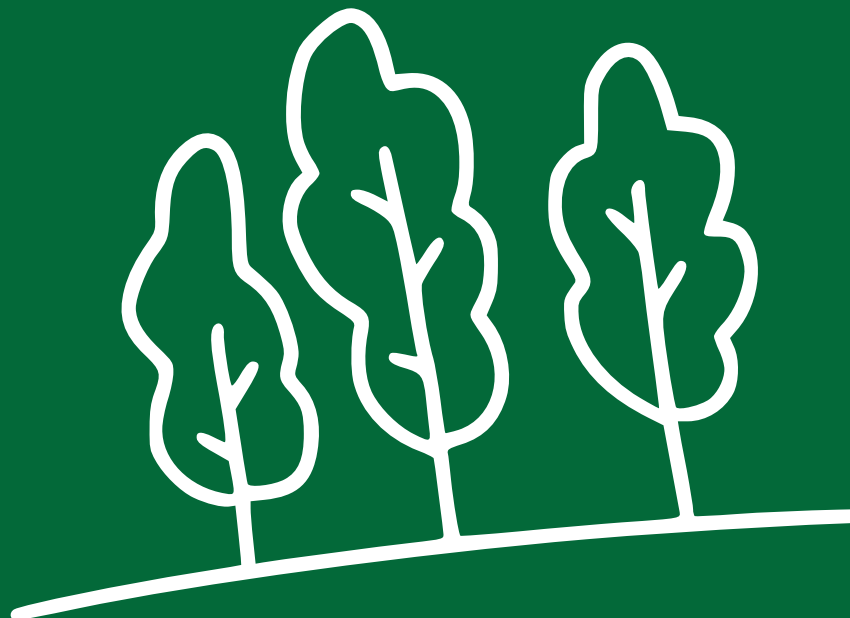


Aspens



CARBON REDUCTION PLAN

In this document, we lay out our Carbon Reduction Plan, detailing our organisational commitment to the planet and achieving Net Zero by 2050.



A GROWING SIGNIFICANCE



While providing delicious, nutritious food that our customers want to eat sits at the heart of our business, we know that isn't the complete story. Aspens is also fully committed to making business choices that reduce the environmental impact of our activities. This includes sharing our plan to reach Net Zero in our Carbon Emissions, and directly supporting your efforts in school.

As the global significance of this agenda continues to grow, we remain committed to delivering an offer that continually reduces its impact on the environment, whether through our own business practices or by working with suppliers to minimise carbon emissions.

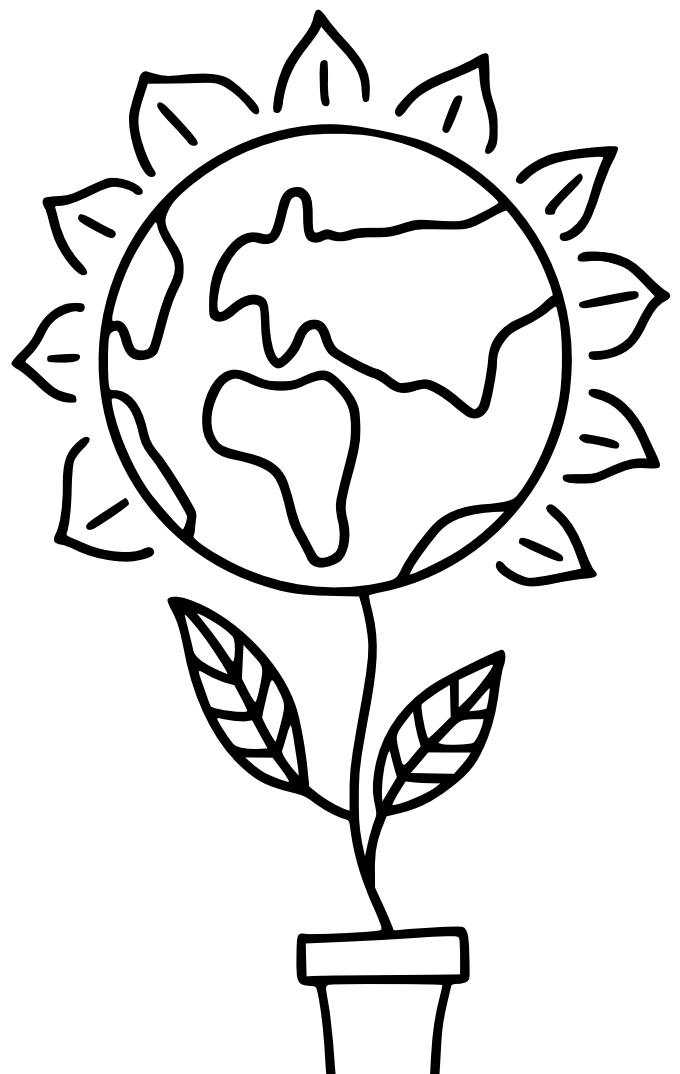
Our measures to reduce our environmental footprint are designed to be practical and achievable in realistic timeframes, without compromising on quality or service, all while ensuring continuous improvement to manage costs, which is especially critical during times of rising expenses.

We remain committed to delivering an offer that continually reduces its impact on the environment, whether through our own business practices or by working with suppliers to minimise carbon emissions

We encourage innovation and free thinking in our decision-making processes, recognising that our people are instrumental in this journey. Whether collaborating with customers and

suppliers or harnessing data and information, our team is dedicated to delivering clear measurements of success that we can build upon and enhance.

In this document, we lay out our Carbon Reduction Plan, detailing our organisational commitment to the planet and achieving Net Zero by 2050.



REDUCING EMISSIONS

On the road to net zero, one of the main ways that companies' greenhouse gas emissions (GHG) are measured and assessed is to look at them within three different 'scopes'. The three scopes are a way of categorising the different kinds of emissions a company creates in its own operations and in its wider 'value chain' (its suppliers and customers).



SCOPE 1

Direct Emissions

Fuel used in boilers, furnaces or vehicles

SCOPE 2

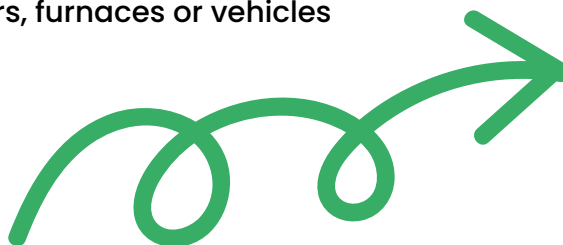
Indirect Emissions

Purchased energy (e.g. the gas and electricity that's used within our offices)

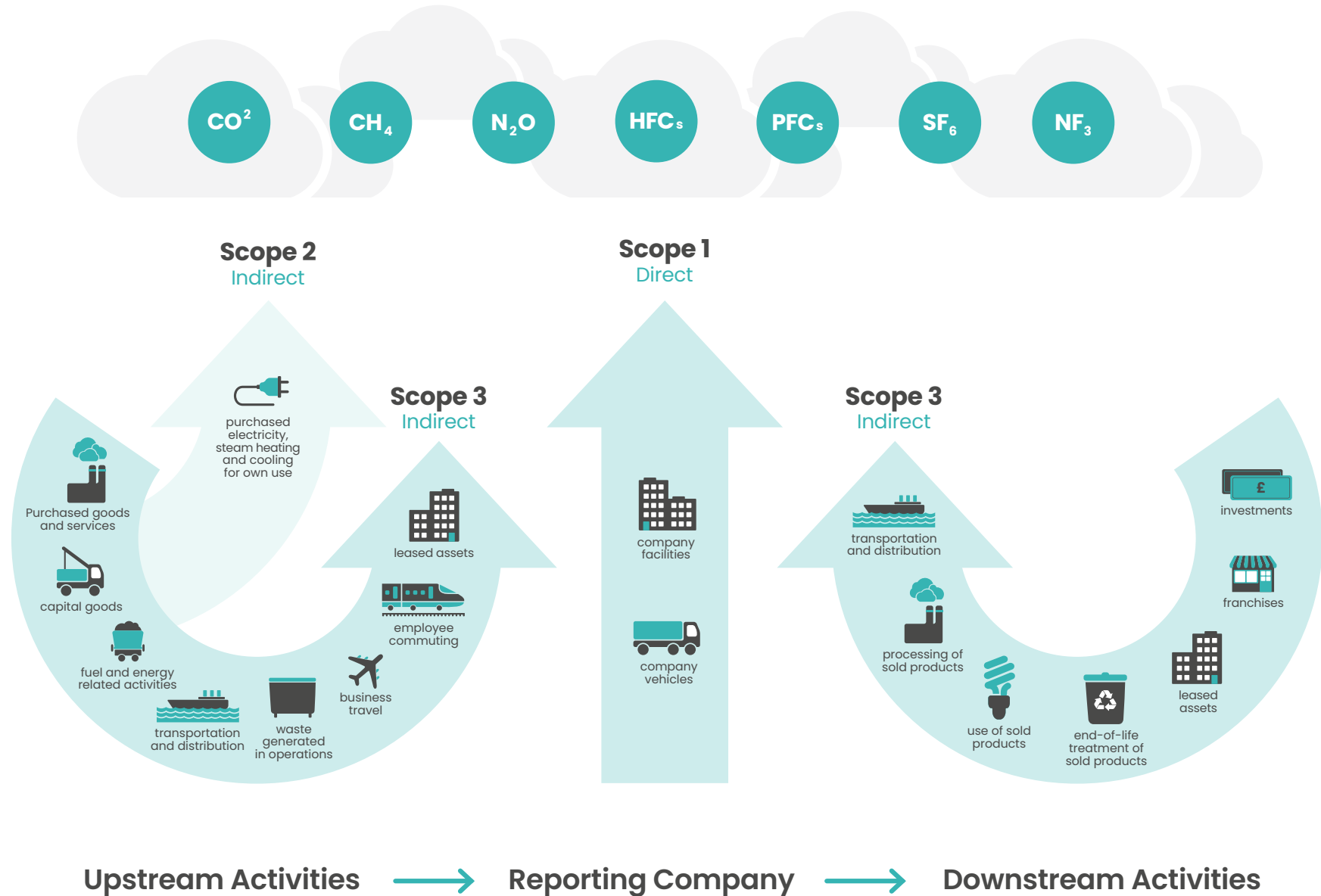
SCOPE 3

Indirect Emissions

Products and supplies which we purchase to deliver our services



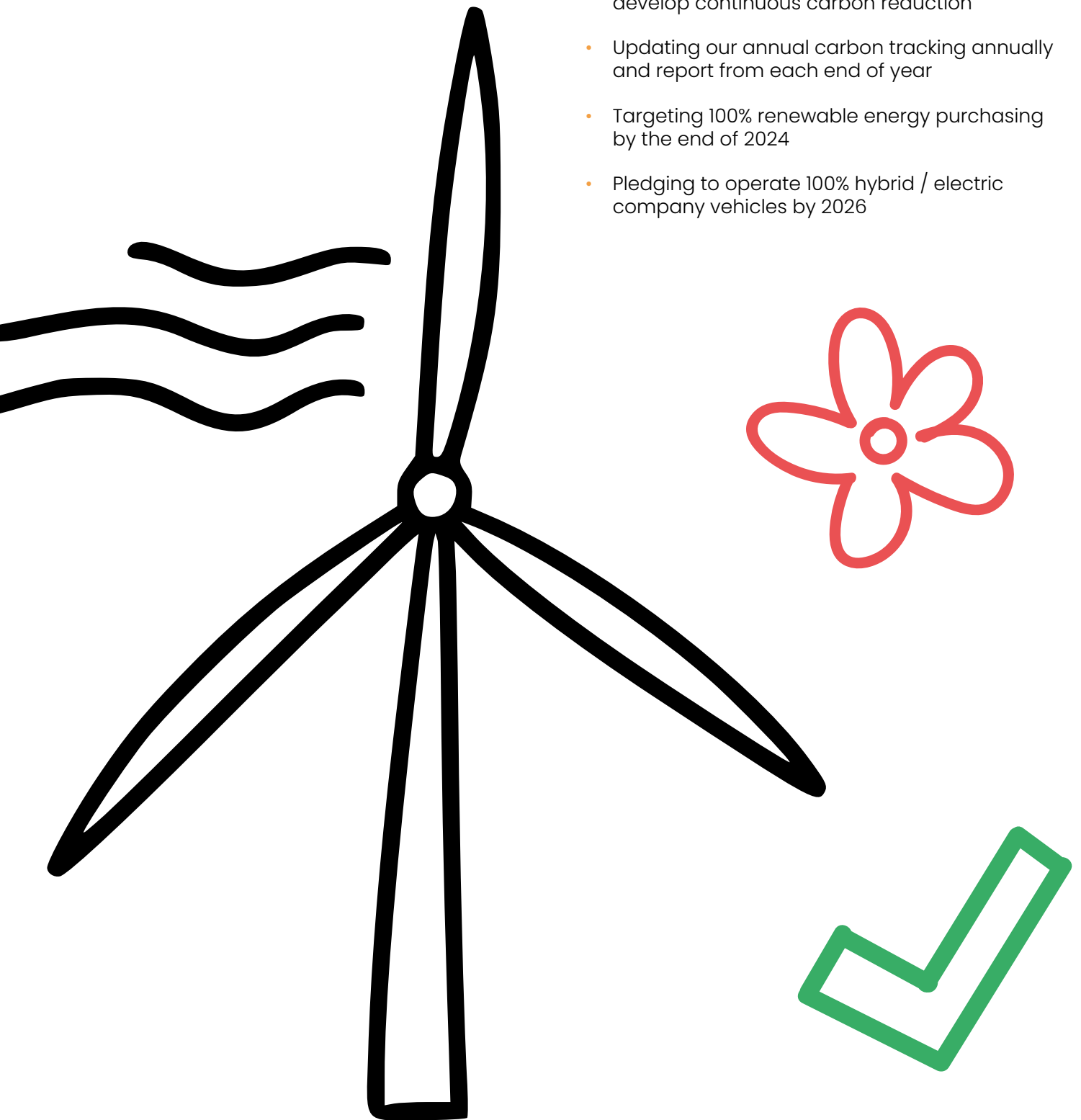
GHG PROTOCOL EMISSIONS ACROSS THE SUPPLY CHAIN



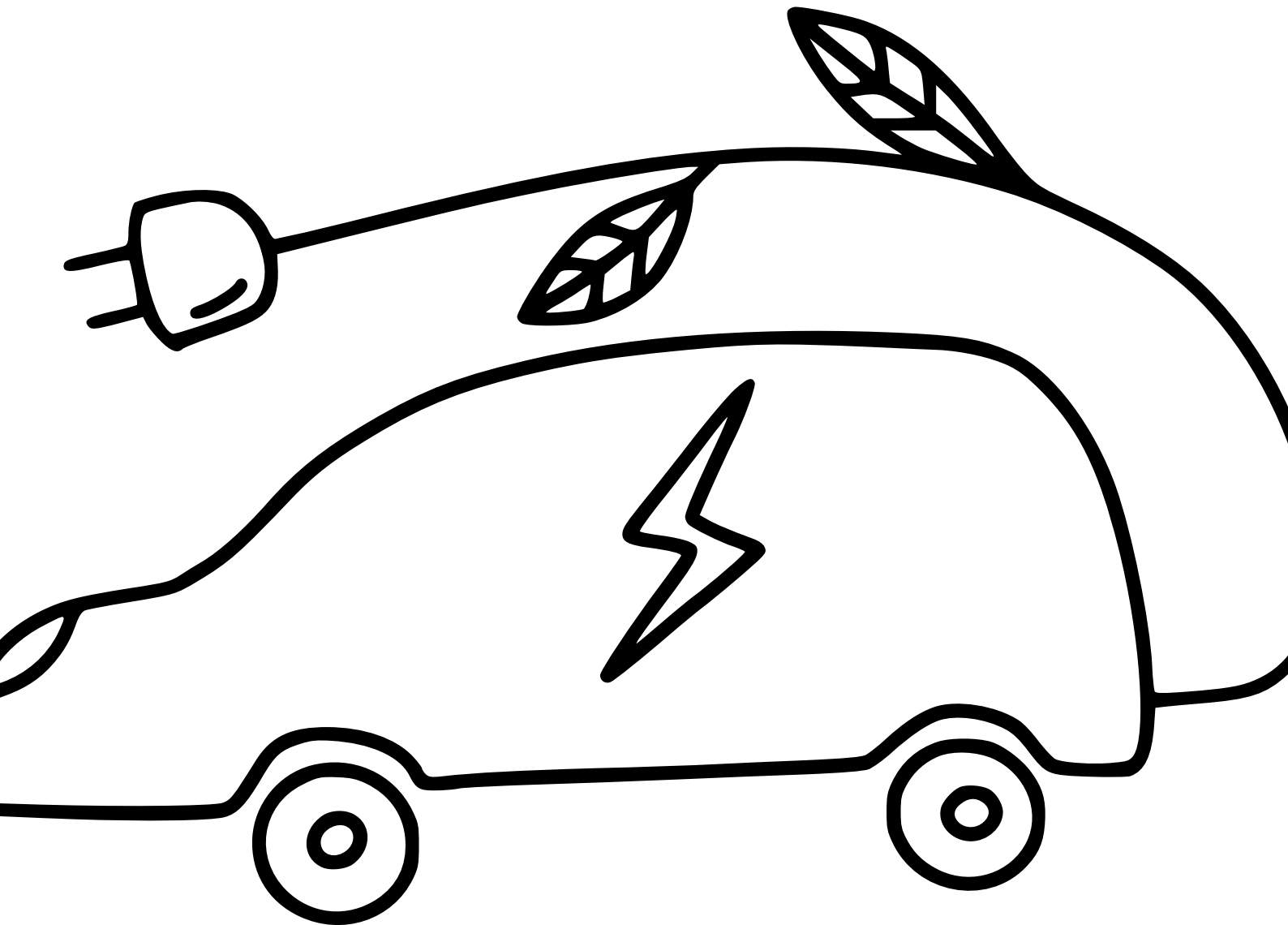
ACHIEVING NET ZERO

Aspens Services has committed to taking positive steps in order to reduce its annual emissions and achieve Net Zero emissions by 2050. These steps include:

- Working with specialist net zero consultancy firm Amber in order to fully map and measure our company carbon emission data and that of our supply chains
- Identifying the baseline emissions for October 2022 - September 2023
- Working with our procurement partner AVE to set up strategic plans with our supply chains to develop continuous carbon reduction
- Updating our annual carbon tracking annually and report from each end of year
- Targeting 100% renewable energy purchasing by the end of 2024
- Pledging to operate 100% hybrid / electric company vehicles by 2026



SCOPE 1 – FLEET

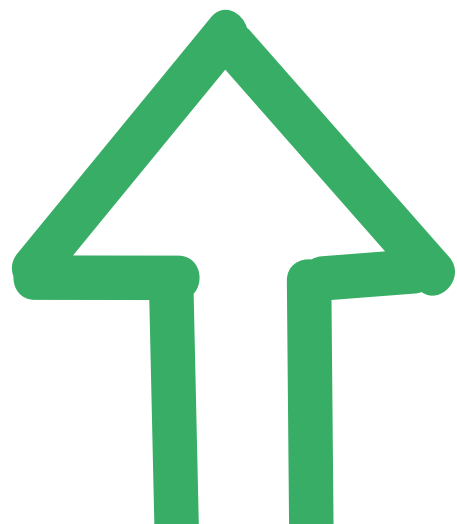


Thanks to a fleet policy that requires low-emission, hybrid or electric vehicles to be procured, our Scope 1 emissions stand at 90mtCO₂e in our September 2022 – September 2023 SECR report.

We're committed to reducing these emissions further year on year by continuing to transition our company fleet to fully electric vehicles and we've set a target of having 100% of our company vehicles using hybrid or electric power by 2026.

We will also deliver promotions and incentives for employees to cycle and use public transport when commuting to our offices.

We're targeting a 100% electric / hybrid company vehicle fleet by 2026.

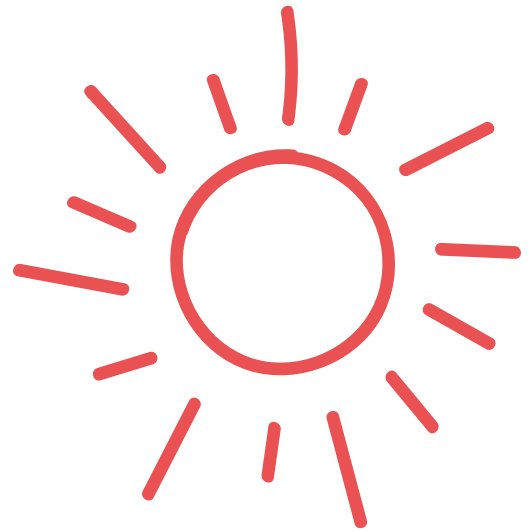


SCOPE 2 – OFFICES

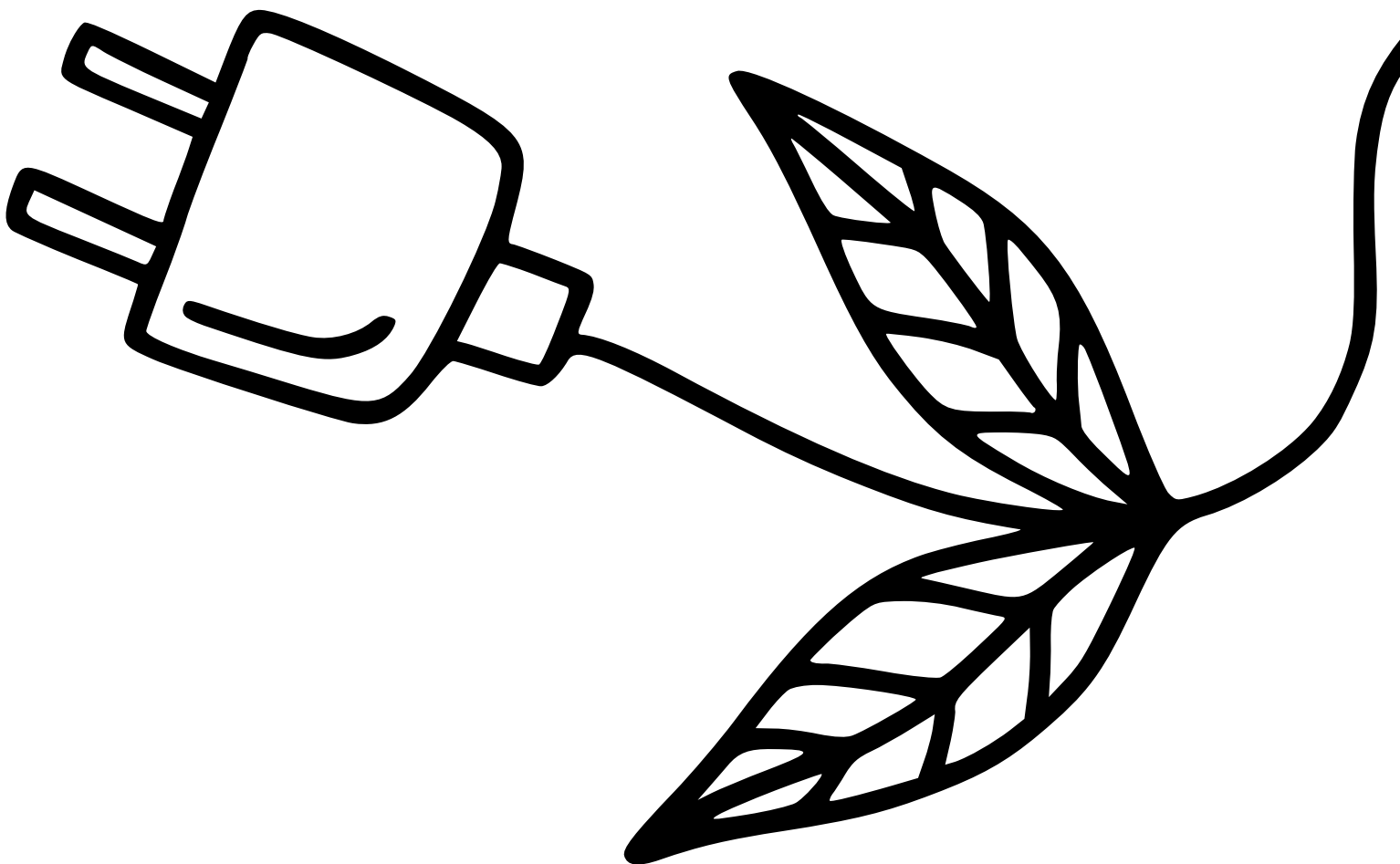
Our Teme House head office is a solar-powered, high-energy-rated building, which means that we are able to minimise the impact that our energy needs have on the planet.

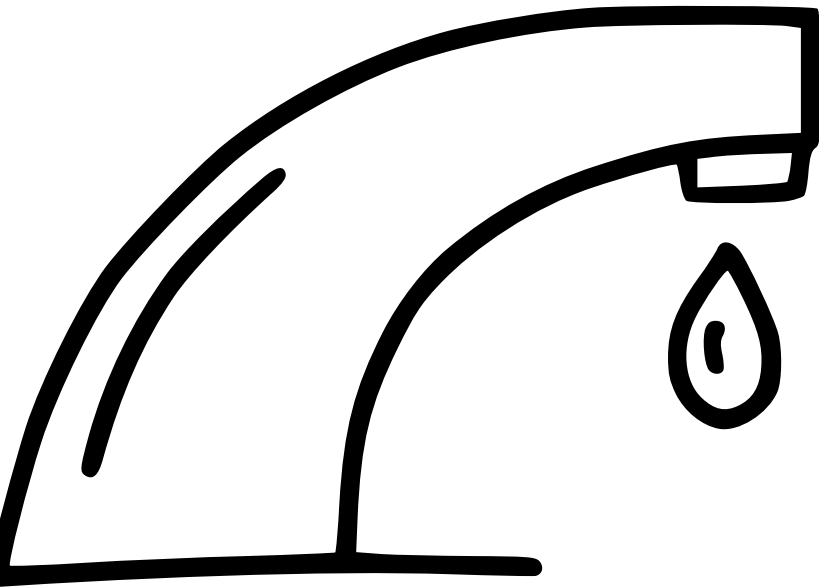
However, there is still progress to be made in our overall energy use, and we're committed to eliminating our 60mtCO₂e figure by switching all electricity and gas to renewables.

We pledge to have switched to 100% renewable energy purchasing by September 2024, ensuring that any excess energy required in our in-house operations comes from entirely sustainable sources.



In 2022–2023, our Scope 2 emissions were 60mtCO₂e, as measured by Amber.





SCOPE 2 - SERVICE

While not practical to measure and with no cost borne by us, we're also keen to decrease the amount of carbon produced during our services.

We've rolled out manager-led "take 10" training sessions that help our staff be more aware of their impact on the planet, giving practical tips to help reduce energy consumption.



Take 10 TO REDUCE PLASTICS & DISPOSABLES

Ten steps we have taken to ensure our impact on the environment is minimised

- All laptops are produced using recycled pulp from fishing paper carriers and cardboard boxes, and our blue cartridges with one refill from recycled paper.
- We encourage our customers to give or sell their unwanted items to charity to reduce the amount of disposables we use and those we do use are fully compostable, using materials such as paper, cardboard, wood and biogas.
- We don't buy plastic novelty or party hundreds of booklets and flyers to give away, instead sharing QR codes which link directly to our documents online.
- We buy our own reusable glass bottles.
- We display our bins, sorted cards and boards unobscured.
- Hot cups are made from PLA fibre and are 100% biodegradable.
- Most of our cutlives are made in recycled card and paper boxes, which are returned to suppliers so there is no packaging waste created.
- Working in partnership with Blue Mountain, we have introduced our "Source" Sustainability Station which dispense into student's own bottles, reducing the need for plastic bottles altogether.
- In some secondary schools we also offer money off other drinks, when using reusable cups.
- Our plastic solid containers and cups are made from PET which is produced using a minimum of 50% post-consumer waste and is 100% recyclable.

Did you KNOW?

- Using less water saves money, energy and minimises the impact of water shortages.
- A dripping tap can waste 5,500 litres in a year.
- A running tap uses 8 litres of water every minute.
- Pre-washing dishes before they go into the dishwasher is rarely necessary.
- Scraping dishes and using grease traps to prevent fats, oils, grease and food waste from entering the drain is vital.

Take 10 TO SAVE ENERGY

Follow our ten point plan to reduce energy consumption in your kitchen

- Don't turn on ovens and burners before you need to.
- Switch off any equipment you don't need.
- Make sure heating or cooling are on and set to operate when there are people in the kitchen, and check that temperatures are set correctly.
- Clean ventilation units and extractor hood grease filters regularly.
- Switch off extractor fans when they are not required.
- Turn lights off when you don't need them.
- Avoid part-loading dishwashers and wasting hot water.
- Use natural daylight and ventilation if you can.
- Make sure refrigeration temperatures are set correctly.
- Regularly check fridges and freezers door seals for cracks and air.

SCOPE 3 – INTRODUCTION



The nature of our business means that the majority of Aspens' emissions are found in Scope 3, through ingredient production, transport, business travel and our grey fleet.

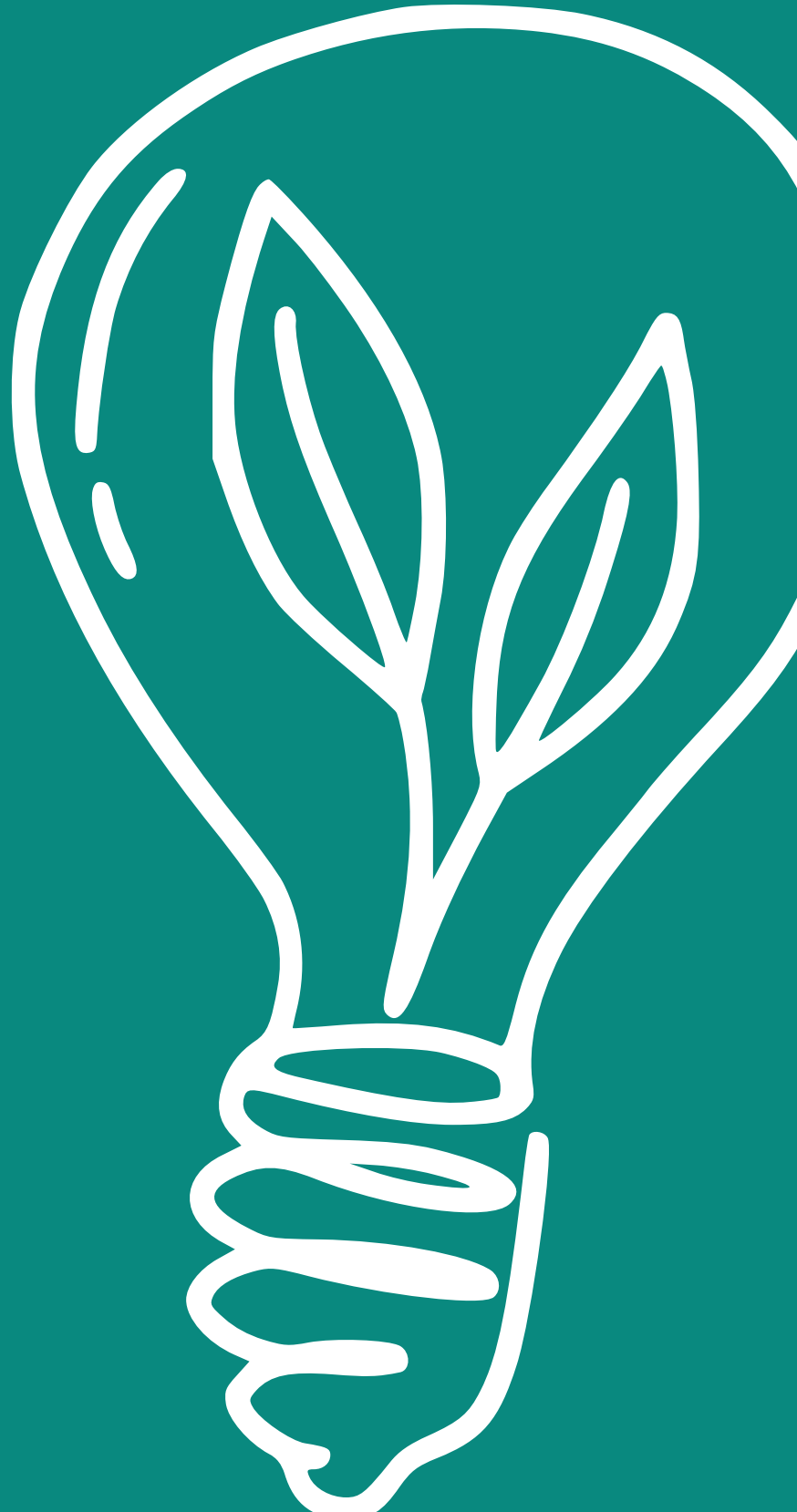
In 2023, our total Scope 3 emissions were 7,132 mtCO₂e, consisting of 5,990 mtCO₂e from purchased goods and services (including 763 mtCO₂e of supplier-reported Scope 1 and 2 emissions) and 992 mtCO₂e of grey fleet emissions.

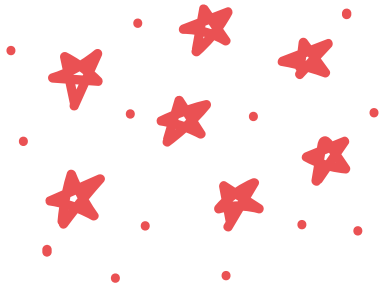
On the following pages, we break down these numbers and how we plan to continually reduce our emissions through each available avenue.

What does it all mean?

1 metric ton = Would fill 100,000 party balloons and would run 60 smartphones for a year, or an average home for 8 months. 50 trees must grow for a year to capture 1 metric tonne of carbon*

*Sources:
www.climateneutralgroup.com/en/news/what-exactly-is-1-tonne-of-co2-v2
<https://honestmobile.co.uk/2020/08/25/whats-the-carbon-footprint-of-my-smartphone/>
**<https://www.nationalgrid.com/stories/energy-explained/what-are-scope-1-2-3-carbon-emissions#:~:text=Definitions%20of%20scope%201%2C%202,owned%20or%20controlled%20by%20it.>



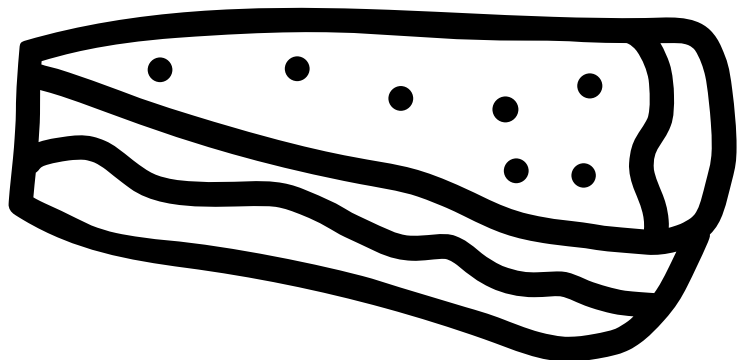
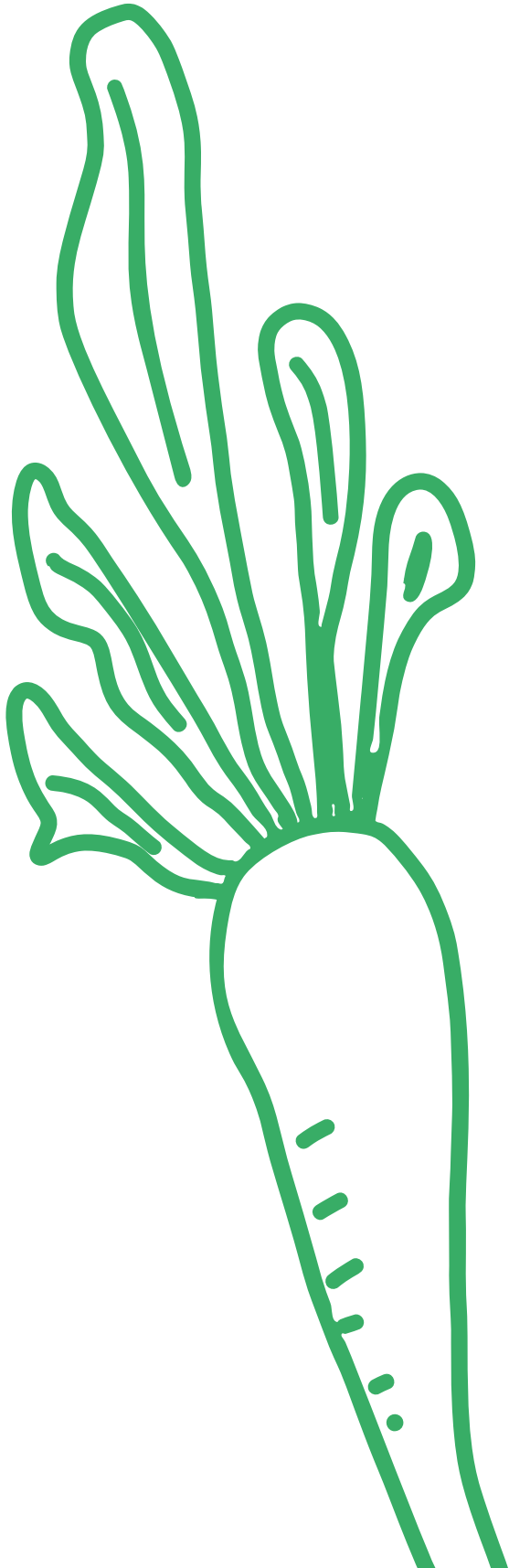


SCOPE 3 – OUR MENUS

Working with our procurement partner AVE and carbon calculating company Klimato, we have measured our menus with an innovative carbon measurement system which enables us to accurately measure the levels of embedded carbon in every meal.

The system is already used by high street chains such as Leon, Tossed and Papa Johns, in addition to non-profits including Action Against Hunger, Vegan Friendly UK and Too Good To Go, and we are incredibly proud to be able to bring it to our customers.

By favouring suppliers that provide lower carbon ingredients, as well as expanding and refining our meat-free menus, we're committed to continually reducing carbon created by providing our menus.





CARBON CALCULATOR

WE BUILD OUR RECIPES USING A TOOL WHICH HELPS US TO CALCULATE THE TOTAL CARBON FOOTPRINT OF EVERY MEAL.

All ingredients used to cook the dishes on our menus are assigned a carbon footprint value relating to their emissions into the atmosphere. The carbon footprint is based on the type of ingredient, production method and country of origin.

Once all of our recipes have been created, every meal is given a Climate Label. By comparing the impact of our meals to the average UK meal, our climate labels show at a glance how climate friendly each dish is, so our diners can be climate heroes every lunch break.

IF EVERY FAMILY IN THE UK REMOVED THE MEAT FROM JUST ONE MEAL A WEEK, IT WOULD HAVE THE SAME CLIMATE IMPACT AS TAKING 16 MILLION CARS OFF THE ROAD!



Low
0.1-0.5 kg CO₂e

Choose meals with a low climate impact to eat within the planetary boundaries



Medium
0.6-1.5 kg CO₂e

Meals with a medium climate impact have a carbon footprint slightly below the average meal



High
1.6+ kg CO₂e

Meals labelled as 'high' have a higher climate impact than the average meal

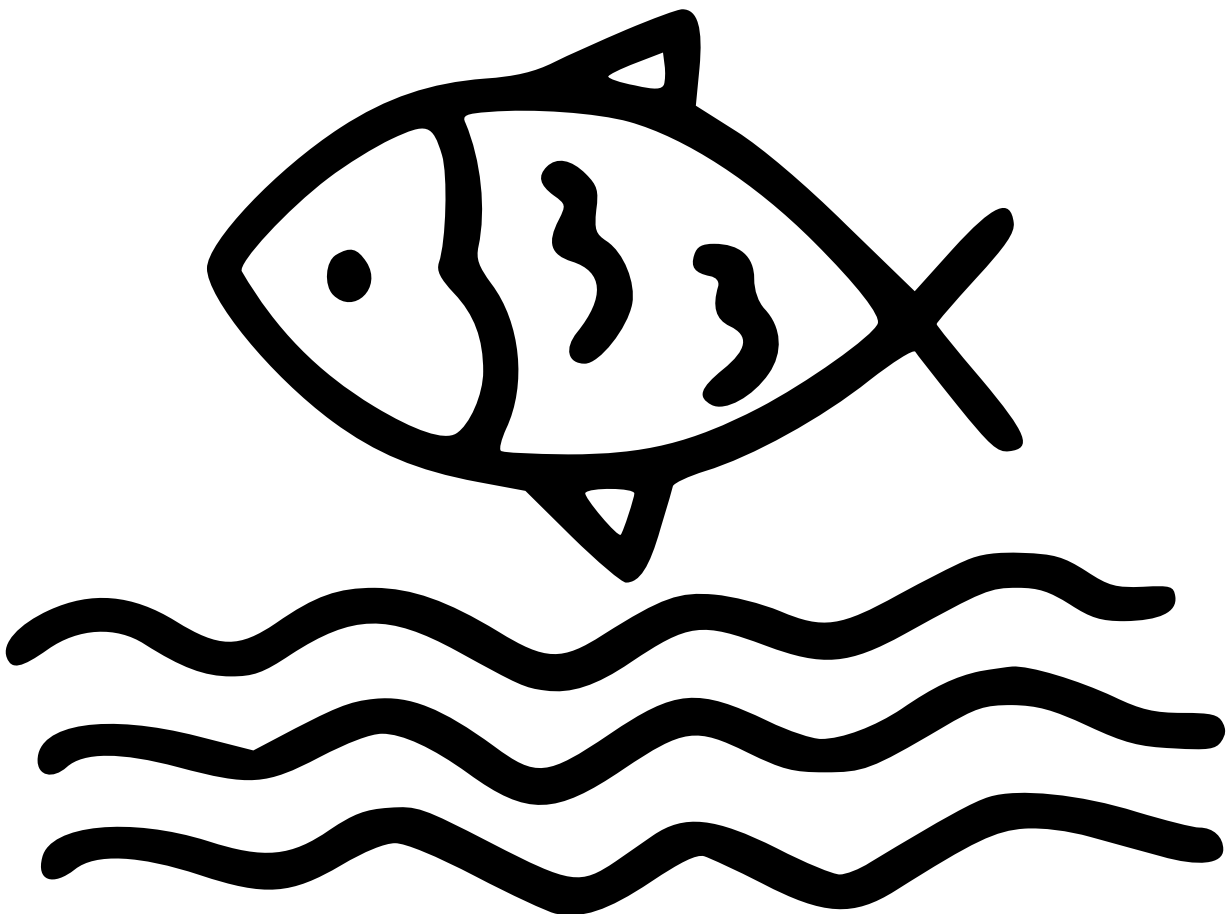
SCOPE 3 – SUPPLIER SUSTAINABILITY

In addition to our detailed supplier audits from NSF International, we have begun to investigate the environmental impact of our suppliers.

Working with AVE and Ecodesk, we've measured the Scope 1 and Scope 2 from over 75% of our suppliers, and are engaging with the highest emitting suppliers via tailored improvement plans to work to reduce their emissions. We will also expand our audits to include supplier Scope 3 data within 3 years.

By keeping our suppliers accountable for their climate improvement plans and collecting data from the remaining suppliers by September 2024, we will continually reduce our carbon emissions from this section of our business.

We will deliver a complete supplier Scope 3 audit and actionable improvement plans by 2026.



SCOPE 3 – DELIVERY

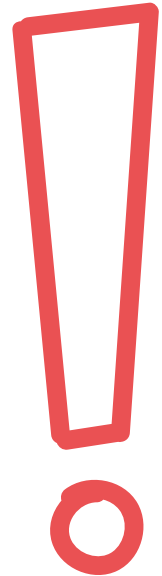
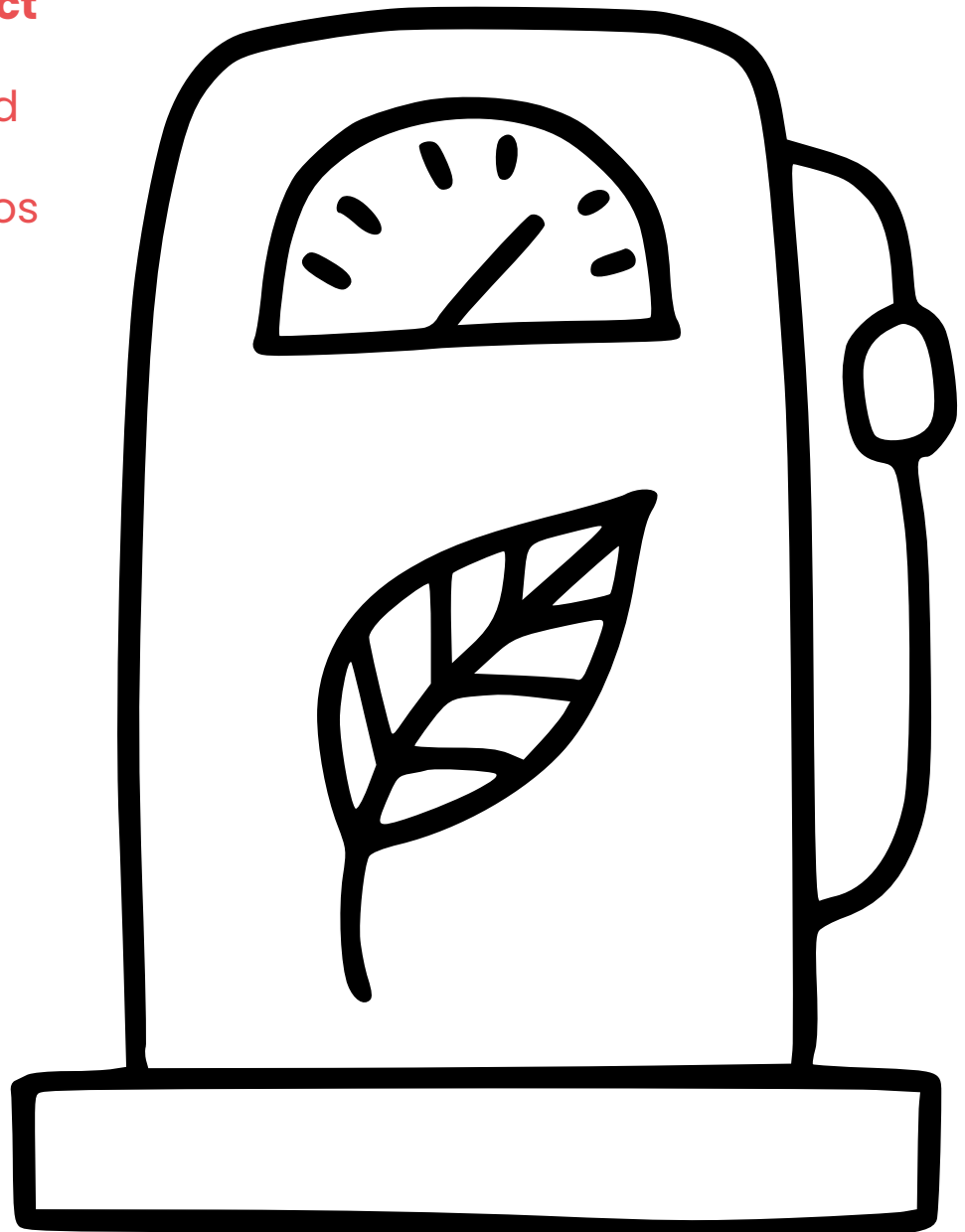
Creating meals for customers at over 900 schools up and down the country means that ingredient distribution makes up a significant portion of our carbon footprint.

We've worked with our main supplier, Bidfood, to supply our kitchens more sustainably, combining fresh produce and ambient and frozen foods into one delivery to cut road miles.

Bidfood delivery lorries run on biofuel, which we produce from waste food and cooking oil through our partnership with waste management company Olleco, contributing to the circular economy.

Carbon Impact

For every litre of biofuel used to replace diesel, 2.53 kilos of carbon is saved.



SCOPE 3 – BULK BUYING & LOGISTICS

Our ProcureWizard ordering system makes it easy for orders to be consolidated so that (for example) all of the carrots, flour or milk required for a week's worth of meals can be ordered at once. Teams simply input the dishes which are to be cooked, the numbers of portions and the system works everything else out for them.

The result has been to reduce deliveries by on average half a day's delivery every week for every school and meant that we were able to save CO2 equivalent to removing 17 delivery vehicles off the road since 2022.

Logistics planning software ensures that the routes taken by the delivery vehicles are the most efficient possible.



SCOPE 3 – BUSINESS TRAVEL & GREY FLEET

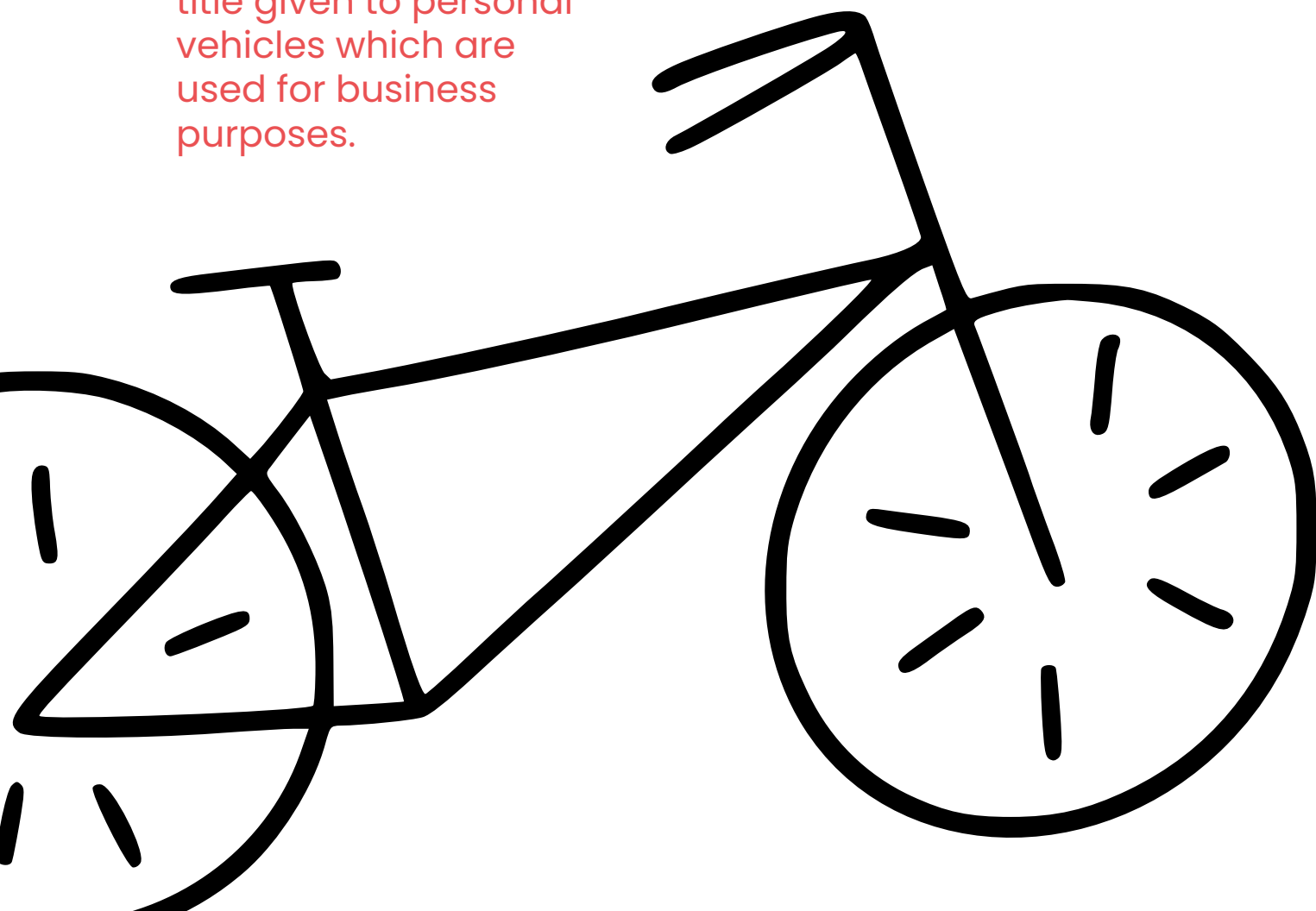
In 2022–23, our grey fleet usage produced 992mtCO₂e – almost 14% of our overall carbon footprint. This does not include our company fleet, so we do not provide these vehicles to staff and cannot directly influence their choice of transport.

We expect to see this figure reduce significantly as more electric, hybrid and ultra-low emissions vehicles are produced, but we wish to accelerate this process wherever possible by offering sustainable incentives.

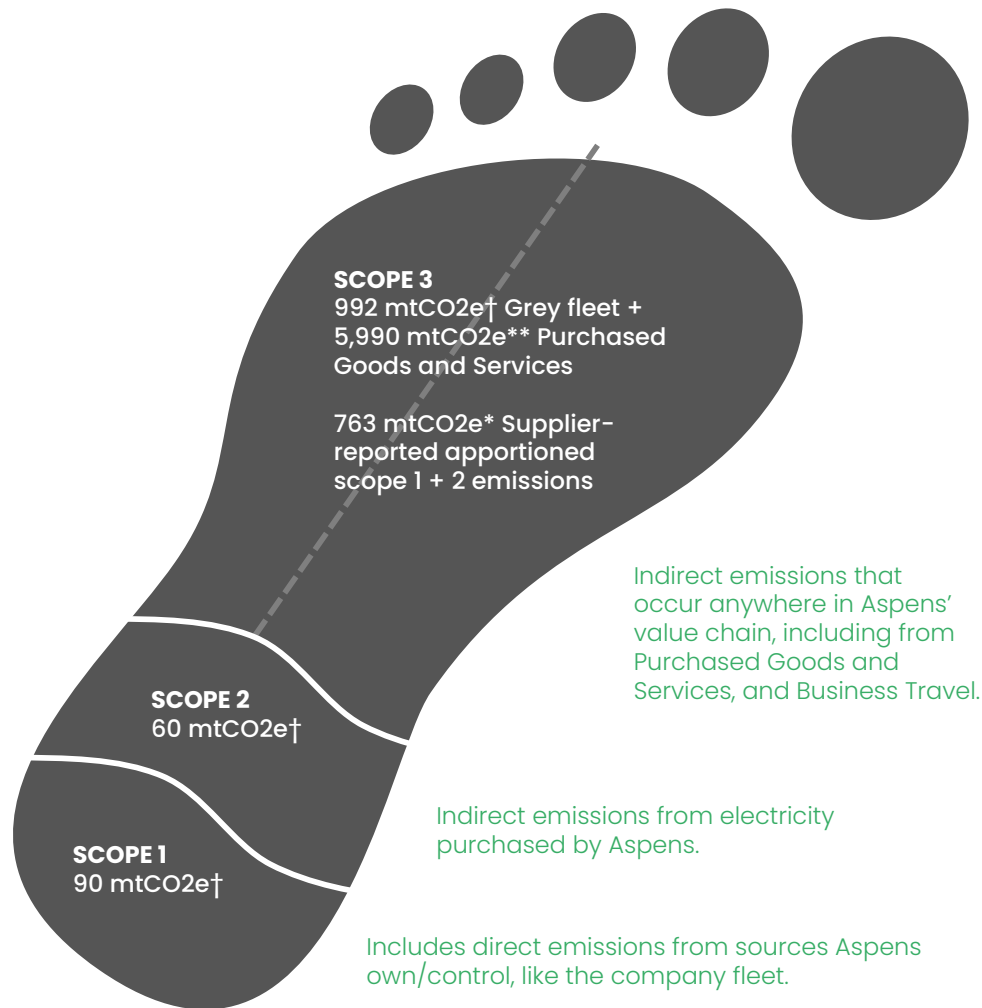
However, purchasing hybrid or electric vehicles is not currently be financially viable for many of our school kitchen staff, so we will aim to address emissions from our grey fleet by incentivising employees to use public transport, car-sharing and cycle-to-work schemes.

Good to know

A Grey Fleet is the title given to personal vehicles which are used for business purposes.



ASPENS CARBON FOOTPRINT 2023



ACTIONABLE INSIGHTS

Scope 3 emissions from the value chain are by far the largest source of GHG emissions for Aspens.

Apportioned supplier scope 1, scope 2 & upstream scope 3 emissions form part of Aspens' scope 3 emissions from Purchased Goods and Services.

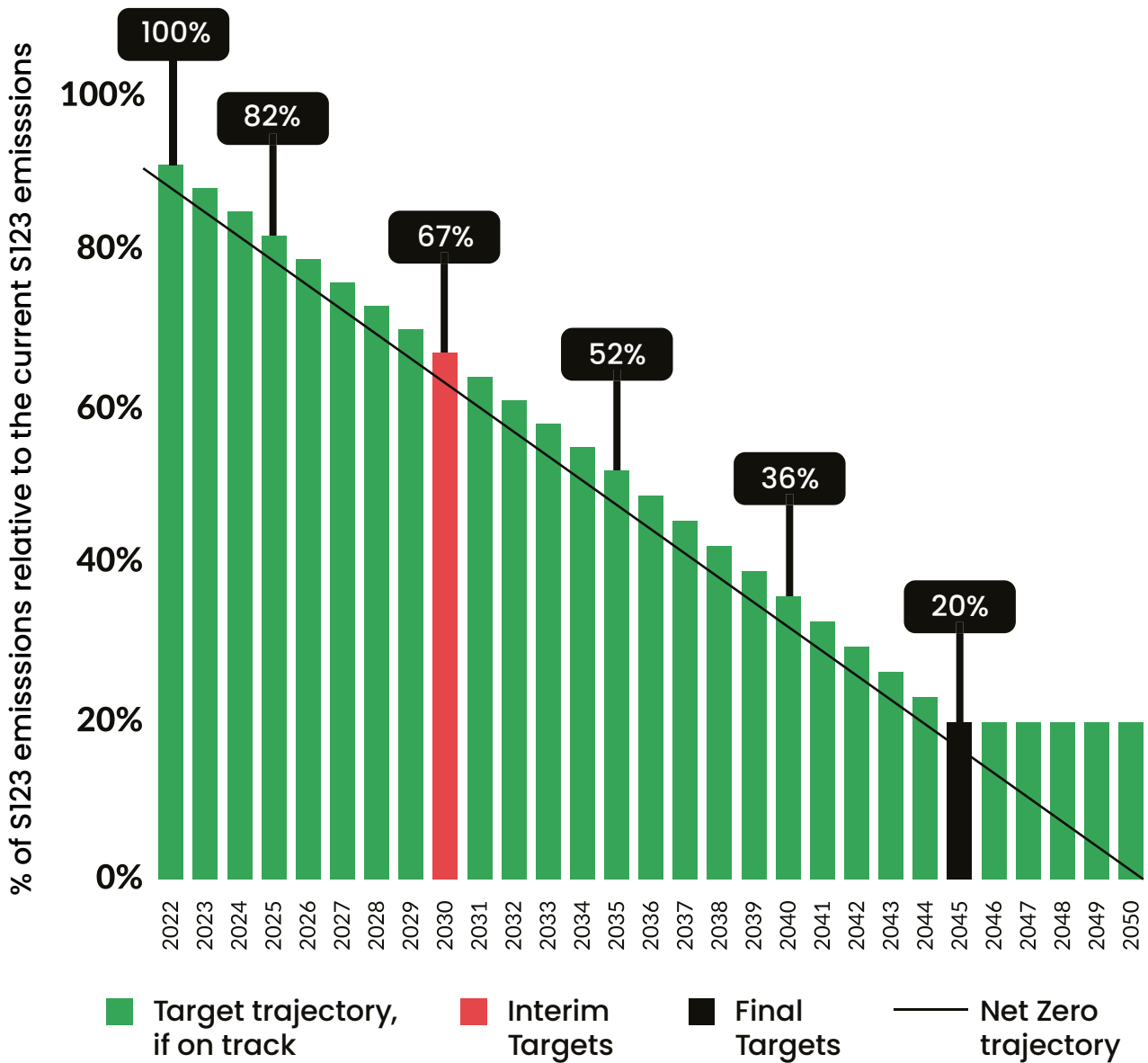
Aspens engaged with suppliers representing £45.8 million of spend, of which 96% of spend responded: 78% of spend provided their apportioned scope 1 + 2 emissions data (supplier upstream scope 3 also requested but not yet calculated by suppliers).

Aspens is engaging with highest emitting + lowest maturity suppliers via tailored improvement plans to work to reduce their emissions, and in turn reduce Aspens' scope 3 emissions from Purchased Goods and Services.

Aspens should also aim to address emissions from their grey fleet, for example through incentivising employees to purchase electric vehicles [powered by purchased (or on-site) renewable electricity], use of public transport, and through a cycle to work scheme.

*Apportioned scope 1 + 2 emissions collected from suppliers by Aspens via Ecodesk Horizon: these emissions contribute to Aspens' scope 3 emissions from Purchased Goods and Services.** Modelled emissions based on £45.8 million spend on Purchased Goods and Services via the Normative GHG calculator tool. † Aspens SECR Report by amber.

PATH TO NET ZERO



EMISSION REDUCTION TARGETS

In order for Aspens to ensure that we are able to monitor and achieve progress towards our target of Net Zero in 2050, we have taken action and committed the below reduction targets.

ADDITIONAL COMMITMENTS

As well as our measured carbon reduction policies, we're keen to reduce our impact on the environment in any way we can.

Our commitments to sustainability include:

- Recycling Waste Oil
- Full environmental audits during mobilisation
- Minimising Packaging and Plastic use
- Encouraging recycling
- Reducing and reusing food waste
- Selecting cleaning chemicals with minimal environmental impact
- Educating and involving students in environmental issues



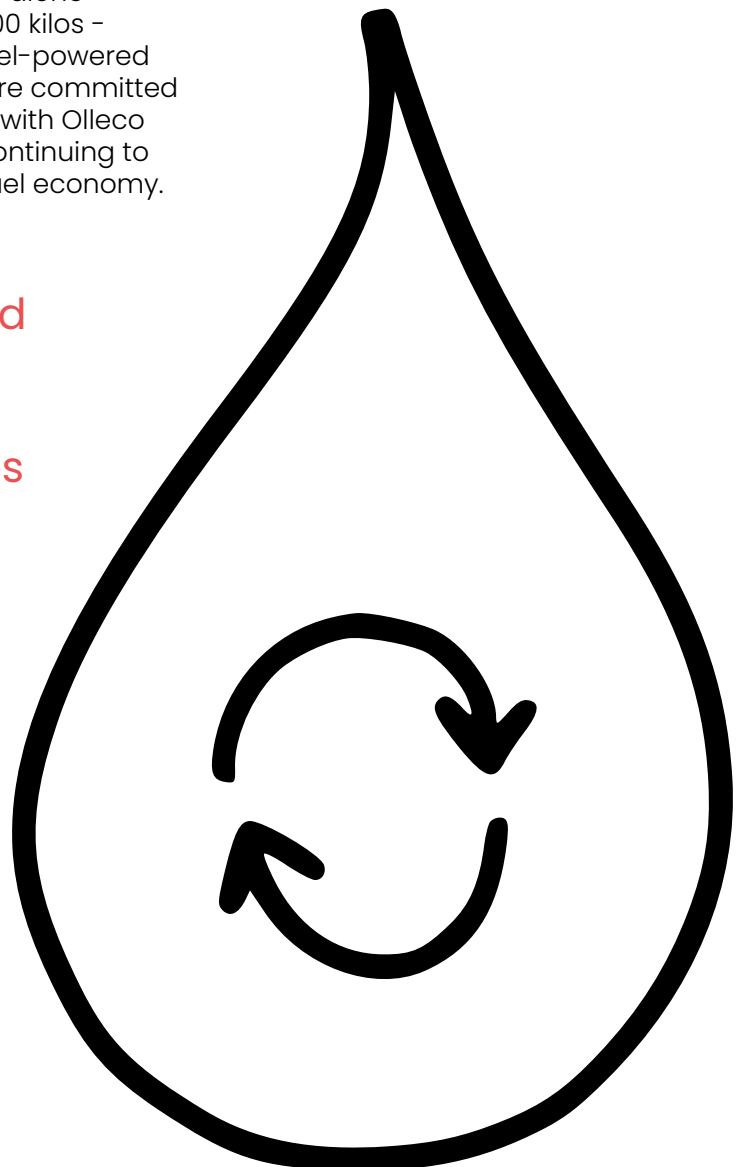
RECYCLING WASTE OIL



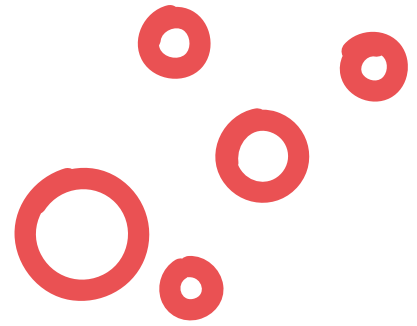
As part of our investment in the circular economy, we've partnered with Olleco to collect waste cooking oil from our schools. This is then refined and turned into Biofuel - the same energy that powers the Bidfood lorries that deliver much of our produce up and down the country.

In 2023, our recycled cooking oil alone reduced our CO2 output by 7,000 kilos - equivalent to taking 32 fossil-fuel-powered cars off the road for a year. We're committed to expanding our collaboration with Olleco to collect more waste oil and continuing to contribute to a more efficient fuel economy.

In 2023, our recycled
cooking oil alone
reduced our CO2
output by 7,000 kilos



ENVIRONMENTAL AUDITS



At the start of our contract, we will work with you to conduct a detailed audit of the catering and dining facilities, which will measure the environmental impact of the catering service, as it currently stands. The audit will look at:

- **Equipment and facilities** - energy requirements of existing equipment, age of equipment and replacement schedules, waste and recycling facilities, and layout of the kitchen and dining spaces
- **Staff knowledge and practices** - staff awareness of sustainability issues and working practices that might affect the carbon emissions, water consumption, or levels of waste within the catering services
- **Supply chain issues** - sustainable procurement and packaging, road miles, embedded carbon emissions, use of local suppliers and suppliers procurement practices.

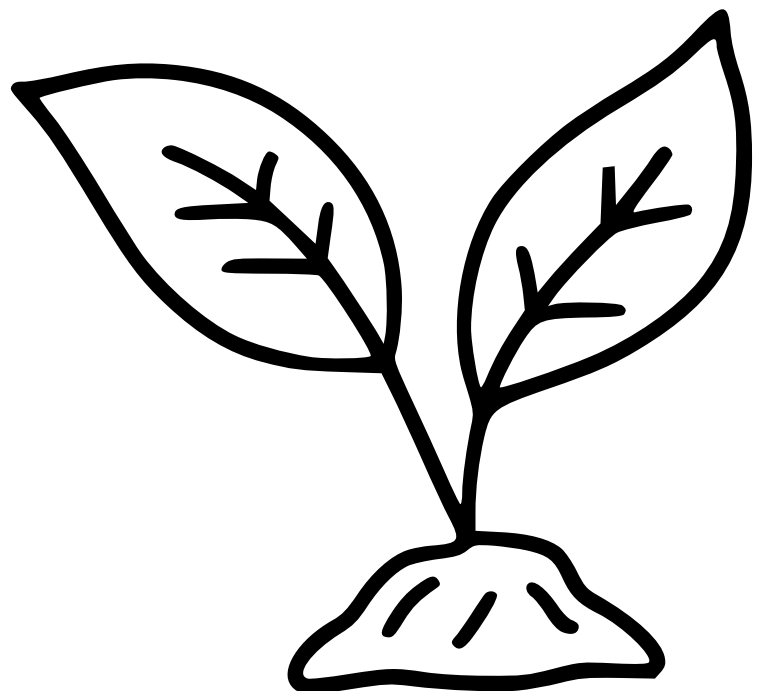
From this audit, an action plan will be created identifying areas of responsibility to address - those issues that are the remit of Aspens, those of the client, and those we will need to work on together.

We will work with you to conduct a detailed audit of the catering and dining facilities

Some changes will require immediate action, while some will be included in the Green Roadmap, which we will develop and deliver in partnership with you.

We usually find that there are a number of "Quick Wins" which we can deliver in time for day one of the service, with little, or no additional expenditure. These include:

- Ensuring that both our staff and students have easy access to the correct bins they need to separate different types of waste, ready for collection and recycling
- Increased use of vegan ingredients, which have a lower level of embedded carbon
- Consolidated ordering through our Procurewizzard system, which reduces road miles and food waste
- Simple changes in kitchen behaviours, which reduce energy and water consumption
- Raising awareness through our marketing and added value activities.



MINIMISING PACKAGING AND PLASTIC USE

All napkins are produced using recycled pulp from Tekra pack cartons and cardboard boxes, and our blue centrafeed rolls are made from recycled paper.

We don't buy plastic novelties or print hundreds of booklets and flyers to give away, instead sharing QR codes which link directly to our documents online.

In our offices we buy we buy milk in returnable glass bottles.

We encourage our customers to 'dine in' which significantly reduces the amount of disposables we use, and those we do use are 100% compostable, using material such as paper, cardboard, wood and bagasse.

Take

10

We display our home-baked cakes and biscuits unwrapped.

Hot cups are plastic free, PLA Free and marine safe, as well as 100% biodegradable.

Most of our deliveries are made in recyclable crates and pallet boxes, which are returned to suppliers so there is no packaging waste created.

Working in partnership with Blue Mountain, we have introduced our "Source" Sustainability Stations which dispense into student's own bottles, eradicating the need for plastic bottles altogether.

TO REDUCE PLASTICS & DISPOSABLES

Ten steps we have taken to ensure our impact on the environmental is minimised

In some secondary schools we also offer money off other drinks, when using reusable cups.

Our plastic salad containers and cups are made from rPet - which is produced using a minimum of 50% post-consumer waste and is 100% recyclable.



ENCOURAGING RECYCLING

Where fixtures, fittings or equipment require full replacement, we use our networks to ensure that we maximise the amount of waste recycled.

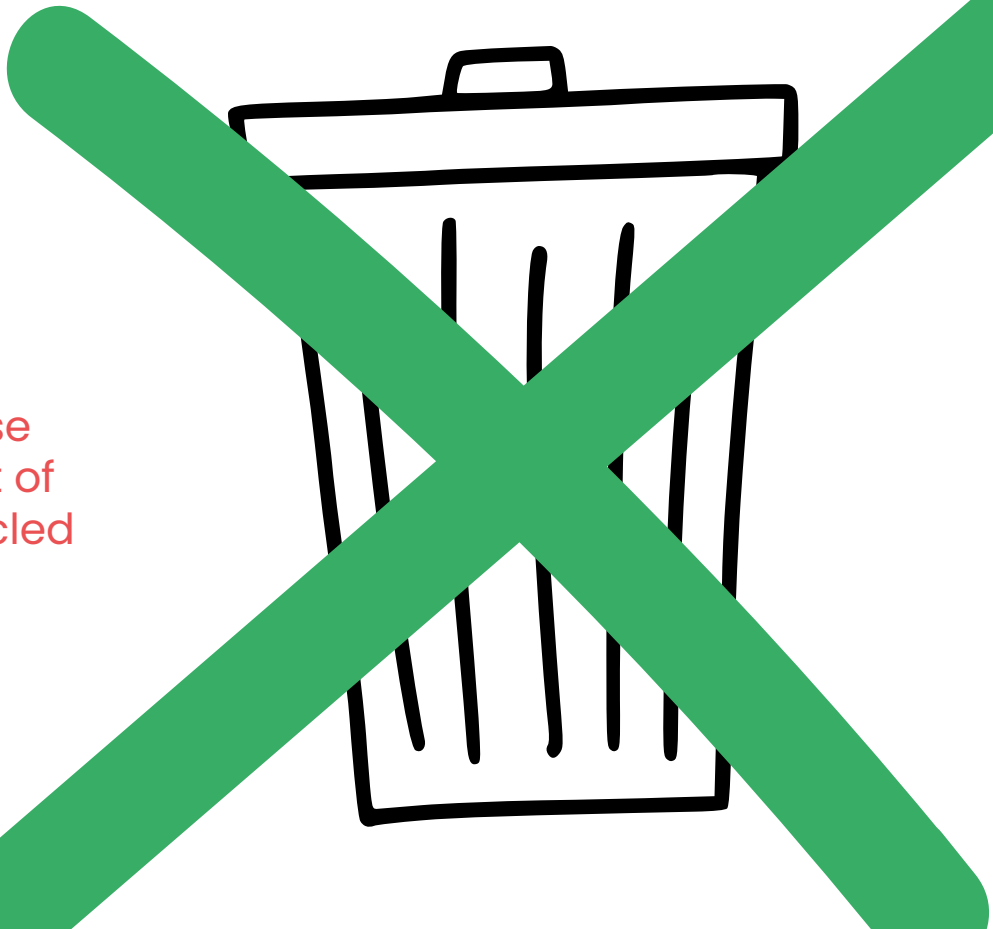
We ensure that both our teams and customers have access to everything they need to be able to sort and segregate different types of waste.

We work with our schools to ensure that all recyclable items are gathered, cleaned where necessary and collected by the appropriate organisations, ready for breaking down and recycling.

We love to support school gardening programmes, especially when these include activities such as composting or using wormeries and bokashi bins.

Disposal to landfill is always our last resort. As we require disposable items for some parts of our service, we actively seek items which are fully biodegradable/compostable.

We use our networks to ensure that we maximise the amount of waste recycled



REDUCING AND REUSING FOOD WASTE



The **WASTE** *Warriors*



Legend has it that the Waste Warriors programme was formed to fight food waste and help save money for your school. The Waste Warriors use simple tools and steps to help reduce the amount of food thrown away.

REDUCING AND REUSING FOOD WASTE

Fighting Food Waste: GET WITH THE PROGRAMME

Food waste is unnecessary and expensive, so we use batch cooking and produce some food fresh to order, ensuring there is enough food to serve all of our customers, but with minimal waste.

We forecast take-up based on the weather, the day of the week and historical sales. This means we have almost nothing left over at the end of the day, then any food waste we do have is sent to anaerobic digestion.

In Just One Year

£3bn UK food businesses throw away nearly £3 billion worth of food

Creating 1 million tonnes of waste **1 million**

75% 750,000 tonnes (75%) of this food waste is considered edible



The Waste Warriors programme includes simple set up instructions, team briefing and checklist:

- What to measure
- How to measure
- Where to record

The kitchen team complete a 3-week waste assessment, which includes:

1. A review of what is being wasted across separate areas (Production, Counter, Plate, Self Service, Hospitality)
2. Getting staff on-board with team briefings
3. Finding out the value of your wastage
4. Involving the team in waste reduction ideas.

Teams have access to a set of tools including:

- Weekly waste tracker sheets
- Online forms to submit and analyse results
- Feedback and costings for waste generated
- Waste reduction strategies.

They are then able to take action based on the results, using:

- Purchasing & stock control
- Portion control
- Customer feedback
- Seeing improvement and sharing results.

REDUCING AND REUSING FOOD WASTE



As part of our mobilisation planning, we will agree a range of actions which will help us move towards the ultimate goal of providing a zero-carbon food service.

One of Aspens' key partners in this process will be Olleco, who we use to collect separated-out food waste and used cooking oil from our kitchens. Olleco then convert these waste materials into biofuel and other products. 240 litre bins are provided, lined and ready to use.

All collections are made on dedicated vehicles, which can weigh and report bin lifts. This information is stored centrally allowing reports to be created to highlight carbon savings, energy generated and volumes throughout the year. Bins are taken away for emptying and fresh clean replacements are left in their place.

Waste is processed by a system called anaerobic digestion, a natural decomposition process, using bacteria and microscopic bugs to break down food and organic materials.

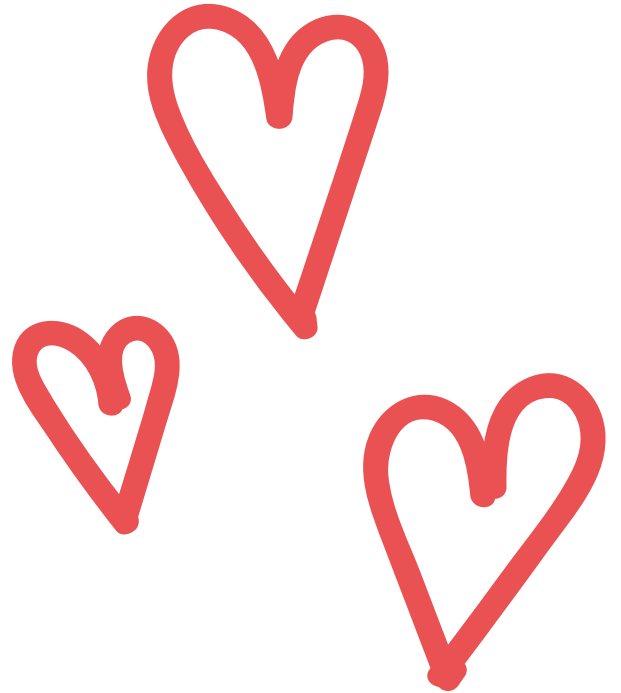
Food waste can be converted into BioGas, and when fed through a combined heat and power unit becomes energy that can power businesses, homes and communities. A rich organic fertiliser, which is a by-product of the conversion process, can be returned to farmlands for the future production of crops, creating a virtuous cycle of food waste back into food production and clean energy, within the communities we serve.

CLEANING CHEMICAL SELECTION

Aspens uses environmentally friendly cleaning chemicals and disposables wherever possible across all our sites.

This includes avoiding cleaning brands that test on animals, and prioritising products with reduced emissions both when making and applying cleaning chemicals.

We ensure all of our chemicals are applied and disposed of appropriately through rigorous COSHH procedures, ensuring that our cleaning procedures have minimal impacts on both our staff and the larger environment.

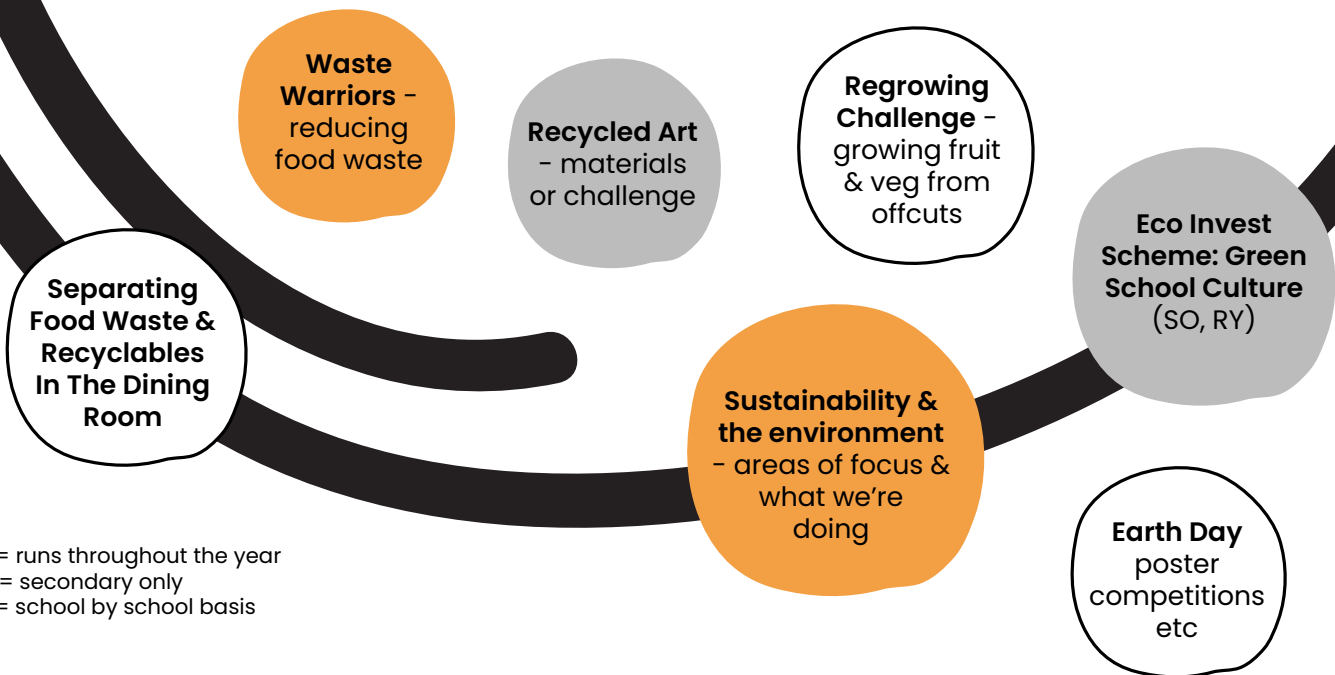


CLOSING THE *Circle* **Waste not want not**

Looking at ways we can Reduce, Reuse, Recycle in the food service and more widely. Activities could include separating recyclables and a recycled art challenge, a Waste Warriors Food Waste challenge and vegetable regrowing activities.

We also like to get students directly involved in the development of our sustainable catering service, with a Green Road Map, planned and designed by students through the Student Council, Eco Council or another group.

Our eco-Invest initiative contributes 2p for every Blue Mountain drink which is sold, to a fund which can be used to pay for student-led environmental activities. This could buy equipment for a recycling or growing project, fund a trip to support a clean-up or other community activity, or it could cover the cost of learning materials and subscriptions which help students to grow their understanding of environmental / sustainability issues.



RY = runs throughout the year
SO = secondary only
SS = school by school basis



*Learn more at
Aspens-Services.co.uk*