

BARNS AND STARS – COVETED TOP SCORE ACHIEVED IN FOOD MADE GOOD RATINGS

**Wetherspoon given highest-possible three-star award
by The Sustainable Restaurant Association**

Wetherspoon has achieved a highly coveted three-star Food Made Good Standard rating, from The Sustainable Restaurant Association (The SRA).

The highest-possible three-star rating, a third-party certification standard, 'signals to staff, suppliers and customers that Wetherspoon is a progressive business which understands that doing the right thing for people and the planet is core to operations', according to The SRA's report.

Wetherspoon scored 70 per cent, seen by the process as 'an incredible accomplishment'. The three-star award is valid for two years.

Pillars

The score is determined across three separate categories, known as pillars. These are sourcing (Wetherspoon scored 60 per cent), society (75 per cent) and environment (where the highest score of 79 per cent was achieved).

Since 2010, The SRA has set the standard for sustainable food and drinks businesses around the world, connecting businesses across the globe to accelerate change towards a hospitality sector which is socially progressive and environmentally restorative.

One of the ways in which it does this is through the world's largest sustainability certification, specifically designed for the hospitality sector – its Food Made Good Standard rating.

The standard is awarded to restaurants and other food and beverage businesses, around the world, which meet a set of rigorous, measurable criteria across the three main focus areas of sourcing, society and environment.

Holistic

Originally launched in 2010 and updated in 2023, the Food Made Good Standard takes a holistic view of what sustainability should mean for the hospitality sector.

It is about not just minimising food waste, carbon emissions or water use, but also implementing sustainable sourcing, designing menus which are good for both people and the planet, treating staff well, with compassion and dignity, and getting involved in the local community.

To achieve the standard, a business must score 50 per cent or higher during the rigorous and evidence-based evaluation process.

The business is then recognised via a star system, once referred to by The Sunday Times as 'the Michelin stars of sustainability.'

Michelle Morris, Wetherspoon's quality assurance manager, said: "To achieve a three-star score on our evaluation, the highest-available award, is a huge achievement."

Footprint

"Our highlights include already completing a carbon footprint analysis and being ready to set reduction targets for the future.

"There's still room for improvement, notably within the 'sourcing' pillar, but this three-star score is an achievement to shout about."

Juliane Caillouette Noble, The SRA's managing director, said:

"Congratulations on obtaining a three-star score on your Food Made Good evaluation.

"This result is testament to the great work you're doing for people and the planet.

"We hope that it will also serve as an encouragement to keep working to make a positive impact."

The star ratings

One star (50–59 per cent) Highly commendable achievement – you are well on your way.

Two stars (60–69 per cent) No easy feat and impossible without clear dedication to sustainability – you should be very proud of your admirable efforts.

Three stars (70 per cent and more) An incredible accomplishment – your hard work and commitment to continuous improvement place you firmly in the top tier.

The framework

Built on a 10-point framework and by evaluating impact across three pillars (sourcing, society and environment), Food Made Good answers the question: What does good look like for a food-service business?

It assesses behaviour, measures action, celebrates progress and provides a roadmap towards further improvement.

Sourcing: Celebrate provenance; support farmers and fishers; more plants and better meat; source seafood sustainably

Society: Treat staff fairly; feed people well; support the community

Environment: Reduce your footprint; waste no food; reduce, reuse, recycle





The Sustainable Restaurant Association (The SRA)

The SRA was founded in 2008 by Simon Heppner, Giles Gibbons, Mark Sainsbury and Henry Dimbleby, with a vision of creating a clear intersection between the sustainable food movement and the hospitality industry.

With a group of 50 founding restaurants, The SRA set out to create a robust framework for what made a restaurant 'good', to clearly promote best practice across the industry and to inspire healthy competition to drive progressive action.

What started as a conversation among a few restaurants in London quickly grew to reach all corners of food service – from high end to high street, from street food staples to workplace and university canteens.

Raymond Blanc OBE, president of The SRA, said: "As chefs, we have huge power to influence what people eat – it is the single most effective action people can have on the planet.

"Now, for the very first time, with the Food Made Good Standard, we have a globally applicable definition of what a sustainable restaurant is and a way to assess it."

The SRA has led the way in accelerating change towards a hospitality sector which is socially progressive and environmentally restorative.

Wetherspoon's report's highlights

Sourcing

Pillar score: 60 per cent

At Wetherspoon, great care is paid to offering a diverse and accessible menu and ensuring that you work with suppliers which share your values.

Society

Pillar score: 75 per cent

Wetherspoon is clearly committed to having a positive impact on staff, diners and the wider community.

Wetherspoon's highest-scoring impact area in the 'society' pillar is 'treat staff fairly (83 per cent), reflecting the work being done to ensure that parents can have flexible working patterns and the training available to all staff.

Environment

Pillar score: 79 per cent

Wetherspoon has taken important steps to monitor and manage its use of natural resources to reduce its footprint, such as setting targets to manage and monitor electricity and gas use and conducting a carbon-footprint analysis of the menu.

Benefits of Food Made Good Standard

Action plan: Using the Food Made Good framework enables Wetherspoon to manage and prioritise its actions.

Businesses which have completed the standard receive a tailor-made report, providing a ready-made action plan for how to keep improving from here. This keeps momentum and encourages a process of continuous improvement.

Enhanced reputation: Accreditation shows that the business is committed to environmental and social responsibility, which can enhance reputation with customers, staff, investors and other stakeholders.

Access to a network: Achieving the standard makes you part of a global movement for change.

As part of the Food Made Good community, you can share, learn and collaborate with a network of like-minded professionals committed to creating a positive future.

Positive impact: By implementing sustainable practices, your business can have a positive impact on the environment and local communities, helping to create a more sustainable food system for our shared future.