



THE
SUSTAINABLE
RESTAURANT
ASSOCIATION

University of Warwick

2026
FOOD MADE GOOD
STANDARD
FINAL REPORT

Prepared by The Sustainable Restaurant Association
On 6/8/2026
Valid until 6/8/2028



WELL DONE FROM THE SUSTAINABLE RESTAURANT ASSOCIATION!

Since 2010, The Sustainable Restaurant Association has set the Standard for sustainable food and drink businesses around the world, connecting organisations across the globe to accelerate change toward a hospitality sector that is socially progressive and environmentally restorative. One of the ways we work towards this ambitious and necessary goal is through Food Made Good: the world's largest sustainability Standard tailored for the sector.

The purpose of the Standard is to encourage, support, recognise and celebrate sustainability practices across the F&B sector worldwide, driving positive change and leveraging the power and influence of the industry to build a better food system for all of us. By taking a big-picture, holistic view of what sustainability should mean for the hospitality industry, the Standard is changing what it means to be a sustainable restaurant in the 21st century.

The Food Made Good Standard is reviewed by subject experts in their specific fields to ensure that the process is rigorous and evidence-based. We know that completing the Food Made Good Standard is no small undertaking – so we want to take a moment to recognise your hard work.

You should be incredibly proud of how far you've already come, and we hope the advice and insights provided in this report inspire and motivate you to continue pushing the boundaries, finding ways to do business that benefit both people and planet. Sustainability is a journey, not a destination; that's why the Standard is valid for only two years, always encouraging the industry forward on a path of continuous improvement (and offering a guiding light along the way).

As we see more and more food businesses signing up to the Standard and committing to working towards a better tomorrow, a real sense of hope is beginning to glimmer on the edges of our vision for the future. Forming a pivotal, ever-present link between the food system and the consumer, the hospitality sector holds incredible power to change our world for the better – and we believe that, ultimately, this industry that we love so dearly will play an essential role in saving our planet.

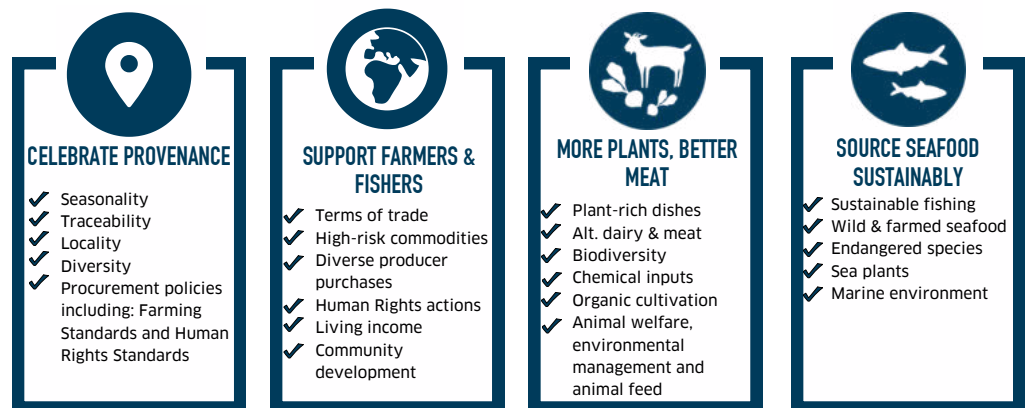
**Thank you for joining us in this movement,
and well done from all of us here at
The SRA.**

THE FOOD MADE GOOD FRAMEWORK

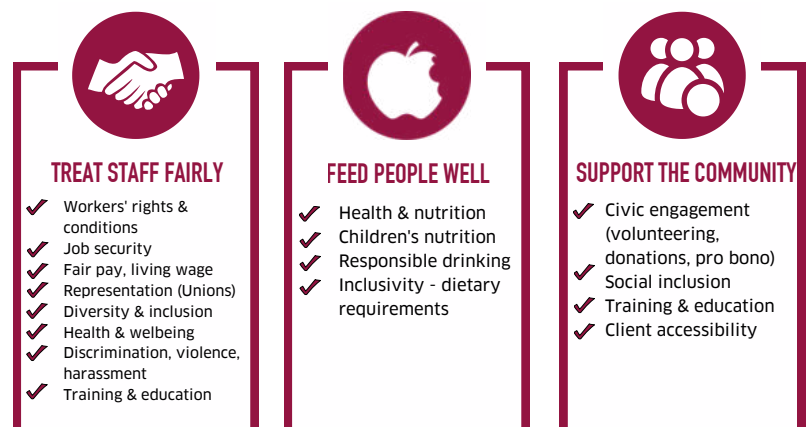
The Food Made Good Standard evaluates action across the three pillars of our framework: Sourcing, Society and Environment. Within each pillar, we focus on a number of key impact areas to incorporate sustainability at every level of operations. These are explained below in more detail.

When we say the Standard is “holistic” or “360-degree”, these aren’t just empty buzzwords. We are passionate about the idea that sustainability should be prioritised across every element of how a foodservice business operates – this is an approach to corporate responsibility that goes above and beyond carbon tracking or water use. That’s what makes Food Made Good the global gold standard for the hospitality industry.

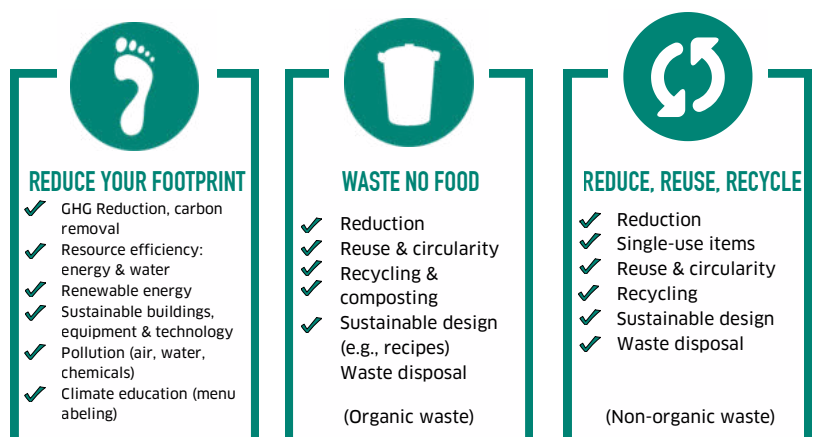
SOURCING



SOCIETY



ENVIRONMENT



CROSS-CUTTING THEMES INCLUDE POLICY, GOVERNANCE, TRAINING & COMMUNICATIONS

THE
SUSTAINABLE
RESTAURANT
ASSOCIATION



**The Sustainable Restaurant Association
is delighted to confirm that**

UNIVERSITY OF WARWICK

**has achieved 2 stars
in the 2026 Food Made Good Standard**

6th August 2026

A handwritten signature in black ink, reading 'Juliane Caillouette Noble'.

Juliane Caillouette Noble
CEO, The Sustainable Restaurant Association

Brought to you by the The Sustainable Restaurant Association, Food Made Good Standard is the world's leading sustainability Standard for the hospitality sector.

The Standard is awarded to hospitality businesses worldwide that meet rigorous, measurable criteria across three focus areas: Sourcing, Society and Environment. This comprehensive evaluation of operations takes a holistic, 360-degree view of sustainability, providing a structured framework for measuring, improving and recognising sustainability performance across the global hospitality sector. This means not only reducing food waste, carbon emissions and water use, but also sourcing responsibly, designing menus that do good for people and planet, treating staff fairly and playing an active role in the local community.



www.thesra.org
[@foodmadegood](https://twitter.com/foodmadegood)
hello@thesra.org



65%

Awarded to

UNIVERSITY OF WARWICK

Congratulations on achieving **2 stars** in The Sustainable Restaurant Association's Food Made Good Standard!

Congratulations on achieving 2 stars on your first Food Made Good Assessment! This result is evidence of the care that the team at Warwick Food Group at the University of Warwick puts into having a positive impact on both people and planet.

As a university, you benefit from robust policies in the society and environment pillars that support your achievement. This is supplemented with an excellent procurement policy which highlights the importance of considering animal welfare against carbon factors when making purchasing decisions. The Eatwise product strategy is a fantastic example of a holistic approach to embedding sustainability within the foundation of operations, with strong and clear targets.

We hope that this report serves as an encouragement to keep working to make a positive impact and helps you to identify actions you can take to go even further on your sustainability journey. Be sure to take a moment to celebrate this achievement with everyone at the University of Warwick and Warwick Food Group team who helps to make this work possible.

SOURCING

59%

SOCIETY

63%

ENVIRONMENT

72%

Proudly issued by

Raymond Blanc OBE

Raymond Blanc OBE
President

Juliane Caillouette Noble

Juliane Caillouette Noble
CEO

METHODOLOGY

HOW WE DEVELOPED YOUR ASSESSMENT

The Food Made Good Standard measures the sustainability of your business by assessing your performance against the 10 key impact areas of the Food Made Good Sustainability Framework.

Taking the Standard allows you to measure your performance, showcase areas where you excel and discover where more work is needed.

During the assessment, we look at the standards and processes you have in place, the actions you're taking to improve your impact and how you're using your influence to share good practice and mobilise your staff, suppliers and customers to act. The aim throughout is to reward action over intention.

HOW YOUR FINAL SCORE IS CALCULATED

Your overall score is expressed as a percentage, with each of the 10 impact areas of the Food Made Good Framework making up 10% of this total score. This means that the three pillars are scored as follows:



Like your overall score, your score for each impact area is expressed as a percentage. Your total score will be calculated as an average of your scores across the 10 impact areas.





REWARDING PERFORMANCE WITH STARS

If you score over 50% on the Standard, you become a Food Made Good certified business, placing you among hospitality industry leaders. Gaining a Food Made Good certification is a huge achievement in itself.

Through our star system, we give extra recognition to those businesses that are going even further. Stars are awarded as follows:



ONE STAR (50–59%)

The Food Made Good Standard is deliberately designed to be a rigorous, exacting evaluation of a restaurant's operations – so earning even one star is a highly commendable achievement and means you're well on your way.



TWO STARS (60–69%)

Attaining a two-star FMG Standard is no easy feat, and it's impossible to get this far without a clear dedication to sustainability across your entire team. You should be very proud of your admirable efforts.



THREE STARS (70–100%)

Achieving three stars in the FMG Standard is a fantastic accomplishment. While there's no such thing as perfection when it comes to sustainability, your hard work and commitment to continuous improvement place you firmly in the top tier.

We will provide you with a logo with your star rating to help you communicate about your results.

FOOD MADE GOOD STANDARD ACTION PLAN



SOURCING

59%

Your sourcing pillar shows some key areas of strong practice. Your procurement guidelines are very strong and clearly aligned to institutional aims. It lays out your approach to key products and ingredients in plain language. A particular highlight is your prioritisation of animal welfare over carbon considerations.

Another highlight is your triple certified coffee, which is organic, Fairtrade, and Rainforest Alliance accredited. Also impressive is your experimentation with international flavours using produce found in the UK, like your version of a papaya salad that swaps English apples for imported papaya.

Diversifying fish species and choosing certified fish would advance your work in this pillar.



CELEBRATE PROVENANCE

85%

Focusing on where your ingredients come from and how you work with your suppliers and your supply chain.



SUPPORT FARMERS AND FISHERS

67%

Looking at your terms of trade and how you support farmers, fishers and their communities.



MORE PLANTS, BETTER MEAT

43%

Looking at your efforts to promote the consumption of diverse plant-based foods and higher welfare animal products.



SOURCE SEAFOOD SUSTAINABLY

42%

Ensuring that the seafood you source is caught or farmed in a manner that protects marine and freshwater ecosystems and seafood stocks.



Discover key insights and recommended actions in your Food Made Good Standard report at standard.foodmadegood.org. Visit the **YOUR FMG STANDARD** page on the platform for additional resources to guide your journey.

SOURCING ACTION PLAN

CELEBRATE PROVENANCE

- When you next review your food procurement guidelines, consider expanding the number of issues you include. Consider including issues such as deforestation, biodiversity, anti-corruption, water stress, land use change, soil health, and sustainable manufacturing practices. This would expand the scope of your policy to cover challenges that affect the food system more widely.
- Include favouring heritage ingredients where possible in your procurement strategies. These varieties benefit biodiversity, protect and promote foods that may be lost due to lack of support, and offer diners more diverse and tasty foods. Heritage foods include less commonly chosen plants, like pulses and grains from [Hodmedods](#) and lesser common varieties of vegetables and fruits. It also includes meats, such as those from rare or heritage breeds. [Arc of Taste from the Slow Food Foundation](#) is a useful resource.
- Work to increase the traceability of your supply chains, aiming to get as close to the farm or fishery level of the raw ingredients as possible. This can be achieved by working with smaller suppliers, local suppliers with shorter supply chains. The information shared by Beaumont is a great start to this journey. Continue to investigate by targeting high volume items and working with your wholesale supplier to get better data.

SOURCING ACTION PLAN

SUPPORT FARMERS AND FISHERS

- Clarify your terms of trade. The documents supplied do not detail the terms of trade that The SRA recommends: clearly defined terms which are based on mutual advantage, agreed minimum volume or quality of products purchased, agreed and fair price for the product, timely payment terms, agreed delivery schedules for the product, transparent and regular communication with suppliers, agreed and clear dispute and/or conflict resolution procedure, agreed employment standards for contracted and non-contracted workers at farmer or fisher level, and a commitment to developing multi-annual business relationships. Often, these terms are integrated into a supplier agreement. Clearly defined terms enhance equitable partnerships.
- Work to source more products or ingredients from social enterprises, especially those which are local to you. These are organisations that have a social aim, which they achieve through selling products. Speak to [Warwick Enterprise](#) within the university to see if they can recommend any local examples. You could also explore working with farms which are in disadvantaged communities, minority-owned or female-run. You could reach out to [Warwickshire Wildlife Trust](#) to see if they know of anyone suitable. Diversifying your supply chain not only helps to support producers in your community, but it also improves the resiliency of your own supply chain.
- Explore opportunities to directly invest in social or environmental projects in farming communities, working with farms which pay their workers a living wage, or those which use sustainable agricultural practices or promote social and environmental sustainability. The [Heart of England Organic Group](#) may be a good partner to speak to first.

SOURCING ACTION PLAN

MORE PLANTS, BETTER MEAT

- Your current service model, where meat is an add-on to main dishes, is a great start in serving more plants and better meat. Consider if you could go further by making some of these dishes plant-rich. This means dishes which have no more than 20% of the dish made up of animal products, e.g. they are 80% vegan with the remaining amount made from meat or dairy. This decreases high-carbon animal products and includes more plant ingredients that are good for you (if nutritionally well balanced) and the planet.
- Your work to reimagine international dishes with ingredients common to the UK is a great start in trying to serve more native ingredients. Papaya salad made with British apples sounds delicious. Go further in this approach by utilizing more British biodiverse and seasonal ingredients in your menus. Focus first on ingredients that cannot be sourced in the UK and then move onto possibly UK-sourced but non-native species, like beansprouts.
- Focus on improving the animal welfare standards of the meat and animal products you buy. Speak to your suppliers to investigate what, if any, certifications the meat you purchase has, and see whether this is consistent across your purchasing. Here are some tips to guide you:
 - Red Tractor certification is just above the legal minimum standards in the UK. It is a starting point, but it is not a higher-welfare accreditation.
 - Aim for Free-Range or Organic – these are genuinely higher welfare standards.
 - Remember to consider your frozen and processed ingredients too, as well as the animal products in composite products like sandwiches.
 - Ask your suppliers to provide a list and prices of any higher-welfare options already on your buying lists. If this is not available, speak to procurement to help you identify options.
 - It is likely that higher welfare products will have a higher pricepoint – this reflects the costs associated with raising animals with more space, freedom, and who have longer, higher-quality lives. Balance these costs by reducing portion sizes or blending the meat with beans and legumes.

SOURCING ACTION PLAN

SOURCE SEAFOOD SUSTAINABLY

- When speaking to your seafood suppliers make sure you consider the factors below:
 - When sourcing farmed seafood, choose suppliers with recognised sustainability certifications.
 - Prioritise buying seafood caught with fishing methods that have a lower impact on the environmental and animal welfare (e.g. line fishing, traps and pots, hand-diving, selective gillnets). You can use the [SRA explainer here](#).
 - Verify where the seafood was caught and landed, as well as the fishing methods used.
- Ensure that all seafood you purchase is certified. Be aware that while some suppliers have MSC chain-of-custody certification, not all the fish they supply may be certified. When reviewing suppliers' websites, note that terms like 'work closely with' or 'have links to' MSC do not guarantee certification of their products. As you feature a lot of tuna on your menus, a first step could be swapping tuna purchasing to certified lines, which your supplier Brakes offers.
- Diversify the seafood you serve, such as serving:
 - Less commonly used seafood (that is, avoiding the Big 5: cod, haddock, salmon, tuna and prawns).
 - Favouring species lower on the food chain, such as sardines, which reproduce quickly and have a smaller ecological impact. Also, choose lower-impact species like mussels, oysters, and clams, which require minimal resources to farm and can even help improve water quality.
 - Seafood that might have otherwise been wasted (including heads, bones and skins).

SOCIETY

63%

Your society pillar demonstrates a strong commitment to your staff and your customers. You have a robust approach to staff wellbeing, with an excellent score of 89% in your Treat Staff Fairly section. This is demonstrated by your dedication to paying the Real Living Wage and your support of Project SEARCH interns.

Healthy eating is clearly of importance to your offer and information about your nutritious options is communicated to your customers through menus and social media. You have clear targets to manage and improve the health impacts of dishes, such as your limits on the amount of salt and sugar on-site made products can have.

A standout initiative that we most want to celebrate is the Community Fridge. Food insecurity among university students in the UK is a significant and growing issue. This initiative helps tackle this issue, while also ensuring that good food does not go to waste.



TREAT STAFF FAIRLY

89%

Ensuring good working conditions, promoting staff wellbeing and creating inclusive workplaces.



FEED PEOPLE WELL

62%

Promoting healthy eating and responsible drinking.



SUPPORT THE COMMUNITY

38%

Looking at the ways you work to create a flourishing local community, from donations and skill sharing to volunteering.



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SOCIETY ACTION PLAN

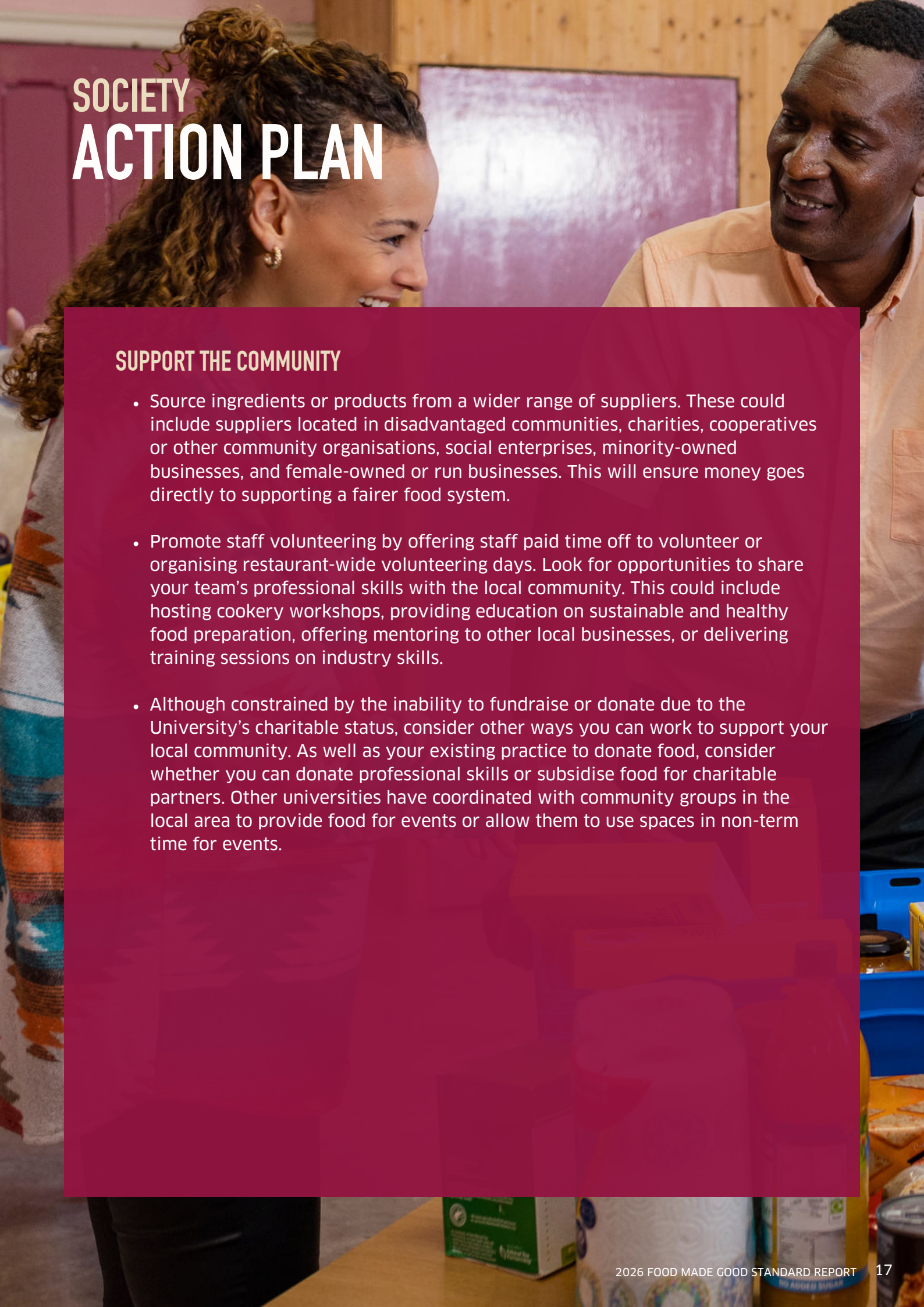
TREAT STAFF FAIRLY

- The university has strong staffing policies which offer great benefits and offer clarity on practices. Consider strengthening these by including a policy on guaranteeing equal pay for equal work and how pay is determined. This will ensure that there is pay parity in roles and give employees clear understandings of different pay rates associated with promotions.
- Consider hiring paid apprentices. Work with your local community or local organisations to expand your network of apprentices. Alternatively, you could work with these organisations to educate young people about careers in hospitality. Also consider whether there is potential in future to pay the interns from Project SEARCH.
- Provide free, nutritious meals for staff on shift or offer them discounts on food. This is standard practice in the industry, and it means staff are more likely to be sufficiently fed and able to work. Some other universities take a nominal amount off monthly payslips to cover a very small subsidy to allow staff this benefit.

SOCIETY ACTION PLAN

FEED PEOPLE WELL

- Design and assess your menus against scientifically determined nutritional guidelines. You may be able to use your recipe planning software to help you do this if it automatically calculates nutritional information. You can use the EAT Lancet Commission's latest report as a guideline. Here, they recommend flexible diets that are plant-rich, and where 1/6 of the diet is made up of proteins, favouring plant proteins. [HERE](#) you can find a summary of the report.
- Having a target to limit salt in dishes to under 4g is a great start. Ensure staff are trained on what this target is and how to achieve it in the kitchen. Regularly remind chefs of this target when they are designing meals, and audit salt levels on your recipe development platform. Include this target in all back of house induction training and refresher training. Once achieved move towards a target more aligned with nutritional guidelines, such as keeping it below 30% of the recommended daily allowance of 6g, e.g. around 2g per dish.
- It's clear you offer lots of healthy options to students and promote them well on your social media platforms. Consider whether you can speak more widely about your achievements either by sharing your learnings with other universities, or through other multi-stakeholder initiatives like the TUCO conference.



SOCIETY ACTION PLAN

SUPPORT THE COMMUNITY

- Source ingredients or products from a wider range of suppliers. These could include suppliers located in disadvantaged communities, charities, cooperatives or other community organisations, social enterprises, minority-owned businesses, and female-owned or run businesses. This will ensure money goes directly to supporting a fairer food system.
- Promote staff volunteering by offering staff paid time off to volunteer or organising restaurant-wide volunteering days. Look for opportunities to share your team's professional skills with the local community. This could include hosting cookery workshops, providing education on sustainable and healthy food preparation, offering mentoring to other local businesses, or delivering training sessions on industry skills.
- Although constrained by the inability to fundraise or donate due to the University's charitable status, consider other ways you can work to support your local community. As well as your existing practice to donate food, consider whether you can donate professional skills or subsidise food for charitable partners. Other universities have coordinated with community groups in the local area to provide food for events or allow them to use spaces in non-term time for events.

ENVIRONMENT

72%

Your approach to protecting the environment is strong, with high scores across the board. Your creative approach to food waste management was especially impressive, including your 'second chance cake', your usage of Too Good To Go and your community fridge. These initiatives would be made more robust by implementing a comprehensive food waste monitoring system and setting and working towards reduction targets.

Investing in an electric van to transport food around campus demonstrates your commitment to reducing the carbon associated with your operations. This is also evident by your approach to fitouts, where you aim to repurpose existing materials and work with design companies that share your values.



REDUCE YOUR FOOTPRINT

72%

Encouraging you to reduce your environmental footprint – from greenhouse gas emissions to energy use, water use and pollution – and so minimise damage to the environment and to human health.



REDUCE, REUSE, RECYCLE

70%

Looking at what you're doing to reduce, reuse and recycle non-organic waste.



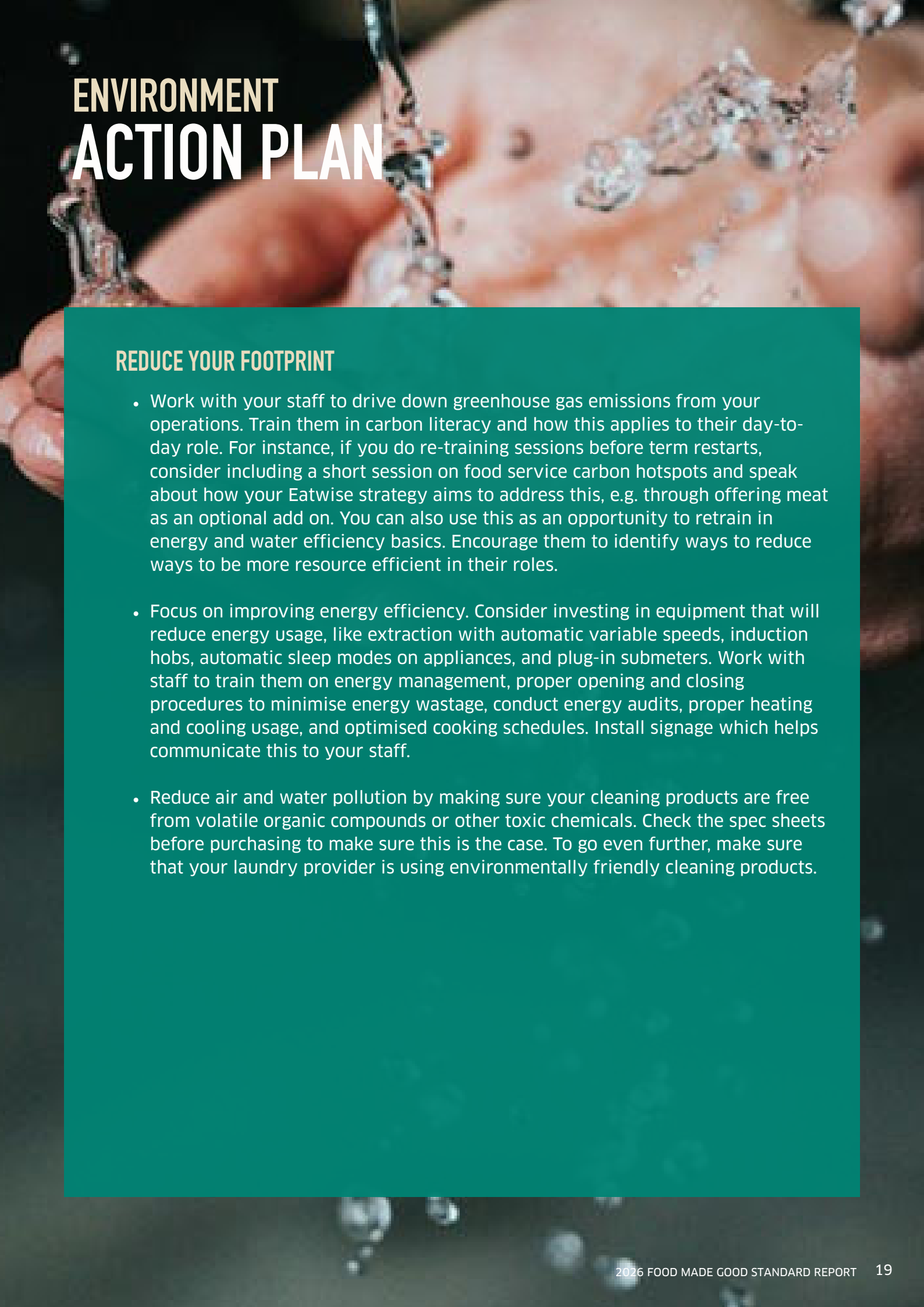
WASTE NO FOOD

74%

Focusing on what you're doing to fight food waste, through reducing, reusing, redistributing and recycling.



Discover key insights and recommended actions in your Food Made Good Standard report at standard.foodmadegood.org. Visit the YOUR FMG STANDARD page on the platform for additional resources to guide your journey.

A close-up, high-speed photograph of water splashing, creating numerous droplets and bubbles. The water is a clear, light blue color, and the background is a soft, out-of-focus orange-brown hue.

ENVIRONMENT ACTION PLAN

REDUCE YOUR FOOTPRINT

- Work with your staff to drive down greenhouse gas emissions from your operations. Train them in carbon literacy and how this applies to their day-to-day role. For instance, if you do re-training sessions before term restarts, consider including a short session on food service carbon hotspots and speak about how your Eatwise strategy aims to address this, e.g. through offering meat as an optional add on. You can also use this as an opportunity to retrain in energy and water efficiency basics. Encourage them to identify ways to reduce ways to be more resource efficient in their roles.
- Focus on improving energy efficiency. Consider investing in equipment that will reduce energy usage, like extraction with automatic variable speeds, induction hobs, automatic sleep modes on appliances, and plug-in submeters. Work with staff to train them on energy management, proper opening and closing procedures to minimise energy wastage, conduct energy audits, proper heating and cooling usage, and optimised cooking schedules. Install signage which helps communicate this to your staff.
- Reduce air and water pollution by making sure your cleaning products are free from volatile organic compounds or other toxic chemicals. Check the spec sheets before purchasing to make sure this is the case. To go even further, make sure that your laundry provider is using environmentally friendly cleaning products.

ENVIRONMENT ACTION PLAN

WASTE NO FOOD

- Set a reduction target for the food waste you produce. Seek to align this with the UN's Sustainable Development Goal 12.3, which aims to halve food waste by 2030. Have a look at [WRAP](#) for more information. Your target should look at waste produced during prep, due to spoilage and plate waste. Note that this target is not the same as a “zero-to-landfill” target as this type of target only looks at what happens after the waste has been generated, while the other one aims to prevent it.
- Implement regular food waste audits. Although you already track the financial value of food that goes to the community fridge, you should extend this to all food that is wasted, and track this by its weight. Weight is better than price as it is not subject to inflation and therefore shows trends over time more accurately. Best practice is to weigh all waste from each source every day, however this can be operationally challenging. Make this easier by setting up your tills to record wastage from food which is prepared but not sold (sometimes called ‘overproduction’) and do this at the end of every service. Capture spoilage in the kitchen through your procurement/stock system. See the SRA's [guide](#) to conducting food waste audits for further information.
- We should aim to never throw away food that is safe to eat, especially as 8% of people in Warwick in 2021 said they were worried about not having enough food. Prevent good food from going to waste by:
 - Preserving surplus ingredients (e.g. picking or making preserves).
 - Sourcing ingredients from suppliers or local businesses that would otherwise go to waste (e.g. short shelf-life produce, or “wonky” vegetables, spent grain from breweries).
 - Collaborating with local community organisations. Although you already have an outlet for your surplus food with the community fridge and Too Good To Go, consider whether there are other ways to work with organisations like [Warwick District Foodbank](#).

ENVIRONMENT ACTION PLAN

REDUCE, REUSE, RECYCLE

- Promote reuse to your suppliers to reduce waste and work more circularly:
 - Work with suppliers to reduce or eliminate supplier packaging. For example, encourage them to swap to reusable containers. You could suggest sharing the initial cost, if feasible.
 - See whether there are departments within the university who may find a use for materials, such as within the art school or in engineering.
 - Collaborate with local organisations to find alternative uses for packaging materials or products that would otherwise go to waste (e.g. work with local artists that use these materials as a medium for their art).
 - Reuse supplier packaging within your operations.
- You have already made significant progress towards reducing single-use items through your Ecups trial. If successful, consider extending your trial to more outlets and expanding it to reusable food containers as well. Also look back of house for ways to reduce single-use items, including reducing usage of blue roll through using reusable cloths, and reducing clingfilm and foil use by using resealable boxes. We recommend conducting an audit of all single-use items and targeting a few each year for reduction. You should set a baseline, measurable targets, and celebrate any achievements widely. See [Replacer](#) for ideas for swaps.
- Ensure all staff are adequately trained about waste sorting and management. Offer refresher training on proper recycling, working with the university's waste management lead and/or contractor to ensure you are giving accurate information. Why not make it visual? Collect commonly wasted items from your operations and add a sorting activity to any refresher training you give your staff. Get a volunteer to come up and select which waste stream it should go into and get the audience to vote on whether they think they're right or not. Get them to shout out the right answer for maximum engagement.



THANK YOU FROM THE SUSTAINABLE RESTAURANT ASSOCIATION

We aim high at The SRA. Transforming the global hospitality industry is a hefty task – but certainly a critical one if we want to avoid the worst outcomes of the climate crisis, safeguard biodiversity and our natural environment, create a cultural shift in how we eat (both for our health and that of our planet) and build better, stronger food systems that will serve generations to come.

Despite our best efforts, we wouldn't get anywhere without the hard work and commitment of businesses like yours, who are prepared to take an honest look at where you stand today with the goal of being even better tomorrow.

Thank you for completing the Food Made Good Standard and joining us on our mission to drive positive change through the global F&B industry – we are so thrilled to have you on board.



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