

2024 - 2026 Action plan to further reduce our Carbon footprint

At Home Catering Ltd acknowledges the urgent need to tackle environmental issues, especially the necessity to decrease carbon emissions. Our Carbon Reduction Plan demonstrates our unwavering dedication to significantly reducing our carbon footprint by 2050. This plan outlines our strategies, initiatives, and targets to reach this important objective.

Our approach revolves around being proactive, focusing not only on future actions but also highlighting our current efforts that align with sustainable practices within our organization. We recognize that sustainability is more than a trend; it is a core responsibility that we must fulfil as a socially responsible business entity. As a small company, our action plan will span over two years.

Our Carbon Reduction Plan encompasses multifaceted strategies, including:

Identified objectives	Carbon reduction action	Progress so far	Further progress	Action by
Energy Efficiency Enhancemen	We will prioritize investments in energy-efficient technologies and processes throughout our operations. This includes upgrading equipment, optimizing heating and cooling systems, and implementing smart energy management solutions to minimize energy consumption.	 Installed energy efficient lights Inquiries have been made and pricing obtained to change at least one vehicles to electric 	 Move to digital meters by 2025 Update to more efficient thermostats Cost permitting at least one van to be 	Managing Director (MD) Senior Management Team (SMT)



			changed by 2025	
Transition to Renewable Energy Sources	We are committed to progressively shifting towards renewable energy sources such as solar, wind, and hydroelectric power. By reducing our reliance on fossil fuels, we aim to drastically decrease our carbon emissions associated with energy consumption.		 Explore ways in which solar energy could be used to reduce gas usage 	Managing Director
Supply Chain Optimization	We recognize the importance of fostering sustainable practices across our supply chain. This entails collaborating with suppliers who prioritize eco-friendly production methods, reducing transportation emissions through efficient logistics, and minimizing waste generation at every stage of the supply chain.	 We aim to utilize fresh, seasonal produce Our ingredients are locally sourced within a 20-mile radius from our Cobham location. 		Managing Director (MD) Senior Management Team (SMT)
Waste Reduction and Recycling Initiatives	We will intensify our efforts to minimize waste generation within our operations by implementing rigorous waste reduction and recycling programs. This includes composting organic waste, reducing single-use plastics, and encouraging the reuse of materials wherever feasible.	 We reduced packaging by 50% to minimize waste. Recycling plastic, paper, glass, and other materials helps reduce landfill waste and associated emissions. Office paper waste has been reduced since 2023. 	• Further reduce packaging for a further 15% by 2025 and 15% by 2026	

CREATIVE FOOD • EVENT DESIGN • EXCEPTIONAL SERVICE

Employee Engagement and Education	We understand that achieving our carbon reduction targets requires the active participation and commitment of our employees. As such, we will prioritize employee engagement initiatives, providing training, awareness programs, and incentives to encourage sustainable practices both within and beyond the workplace.	 Most of our meetings are conducted on Zoom or Google Meet, reducing the necessity for travel Introduced energy-efficient practices through awareness training. Staff members are conscientious about switching off equipment and appliances to decrease energy usage. Staff actively recycle materials to support environmental 	 Ensure agency staff are aware of this practice and are expected to comply 	Site manager
		 preservation. Ensure full utilization of equipment such as fridges and dishwashers to promote energy conservation. Encourage staff to carpool to reduce carbon emissions. Display awareness posters to reinforce staff members' environmental responsibilities. 		



	We will establish robust monitoring	٠	Analyse utility bills to maximise	•	Review the impact of	Managing
Continuous	mechanisms to track our progress towards		sustainable business		our measures and	Director (MD)
Monitoring	and carbon reduction targets. Regular assessments		operations		continue to take an	Senior
Improveme	nt and evaluations will enable us to identify areas				ambitious approach	Management
	for improvement and refine our strategies,				to reducing Carbon	Team (SMT)
	accordingly, ensuring continuous progress				were possible	
	towards our long-term sustainability goals.					

Through dedicated initiatives and a strong focus on environmental stewardship, At Home Catering Ltd strives to decrease its carbon footprint and set an example of sustainability in the catering sector. By embedding sustainability into our fundamental business operations, we fulfil our corporate duties and help create a greener, sustainable future for future generations.

At Home Catering Ltd Action plan to reduce Carbon footprint Period 2024-2026 Monitoring : Senior management team