

Eat, Learn, Live!

Because what we do
now, counts later...

What we do...

Chartwells is the leading specialist education caterer providing a range of services to the independent school sector. Part of Compass Group PLC, the world's leading foodservice company.

As the leading foodservice provider; Compass Group has a responsibility to make a positive contribution to our customers and the communities in which we operate, as well as continuously review the impact our business operations make to our stakeholders and the environment.

As part of our responsibility we are committed to operating a

policy of sustainable procurement and work in partnership with our suppliers and distributors to manage the impact of our businesses.

We have links with national bodies such as DEFRA, the Soil Association, Public Sector Procurement Initiative, the Institute of Grocery Distributors (IGD) and Business in the Community (BITC).




Chartwells

Traceability

The safety of our customers comes first.

Understanding the origin of the food we serve is fundamental to ensure the highest levels of food safety for our customers. We only authorise the use of producers and suppliers which have met the highest required health and food safety regulations. All our approved suppliers must also have completed the Compass technical audit process which gives us full traceability of the products we use.

Sustainable products

We are currently the only contract caterer with Fairtrade distribution status

We require traceability of products through the supply chain from our suppliers to ensure they are produced from sustainable and ethical sources. This is particularly important with certain products such as fish, where our approved suppliers only provide products from sustainable fish stocks. We are also able to source fair trade and organic products as required by our clients.

Seasonality

We always aim to use UK produced ingredients when in season.

We promote UK seasonal crops to our schools and colleges through a range of in-house communications. Operations teams are informed of product availability and encouraged to purchase in-season British products. Utilising the expertise of the chefs in our business, menus are developed which use UK produced ingredients where possible and when best in season.



UK sourcing

95% of dairy*, 95% of potatoes and 90% onions - to name just a few!

DEFRA sources show the UK's self sufficiency in all food was 60% in 2005. Compass compares favourably with this by sourcing approximately 50% of all our UK requirements from UK producers. Whenever possible we use local, in-country farmers and producers when product availability and seasonality allow. We actively support British farmers, working in collaborative partnerships with regional suppliers to develop product ranges.

* Categorized as milk, yoghurt, cheddar cheese and butter

Food miles

Fewer deliveries equals fewer food miles!

By consolidating our distribution network to utilise existing and established nationwide routes, we have reduced deliveries and therefore food miles travelled. The regional hubs in our distribution network allow smaller, regional suppliers to tap into the national network. This allows wider distribution of their products across the Compass business, without creating a new distribution network and the associated environmental impacts.

The role of our distributors

Our main distributors have at least 60% of their fleet using bio-diesel fuel

We work closely with our suppliers and distributors to tackle the environmental impact of food distribution. Our two main distributors are both ISO14001 certificated and have Environmental Management Systems in place with targets for a reduction in fuel and energy consumption as well as reduction in packaging and waste.

Did you Know...?

- Compass was one of the first companies to undertake employee training in sustainability with the Learning and Skills Council supported Sustainability Certificate. A number of our managing directors have also completed the qualification.
- By consolidating our distribution network we have reduced deliveries to schools from approximately 10 per week to a maximum of 3.
- Just some of the accreditations and certifications achieved by our approved producers and suppliers;

