

Food Made Good Standard *Report* *2023*

Prepared for

The Assemblies

Published on

26/10/2023

Valid until
26/10/2025

Certified



The Sustainable Restaurant Association is delighted to award

THREE STAR FOOD MADE GOOD SUSTAINABILITY AWARD

status to:

The Assemblies

26 October 2023

A handwritten signature in black ink, appearing to read 'Juliane Caillouette Noble'.

Juliane Caillouette Noble

Managing Director

The Sustainable Restaurant Association

For more information about Food Made Good visit www.thesra.org

Sustainable Restaurant Association,
25 Gerrard Street, London, W1D 6JL



Your Food Made Good Standard

92%

Awarded to

The Assemblies



Congratulations on achieving 3 stars in the Food Made Good Standard.

Congratulations on obtaining a three-star score on your Food Made Good evaluation. This result is a testament to the great work you're doing for people and the planet, and something you should be very proud of. We hope that it will also serve as an encouragement to keep working to make a positive impact. Throughout your report, we have highlighted actions you can take to go even further on your sustainability journey. The Assemblies did exceptionally well across all three pillars, Sourcing, Society, and Environment, scoring highest in the Sourcing pillar. Highlights include comprehensive procurement policies and due diligence that ensure high-quality ingredients that are traceable down to the cooperative or producer organisation and farm or fisheries. You have room for improvement in the environmental pillar, for example by measuring your waste output by individual streams and setting new targets to align with each stream and reusing packaging of non-organic waste products.

SOURCING

PILLAR SCORE

95%

SOCIETY

PILLAR SCORE

88%

ENVIRONMENT

PILLAR SCORE

91%

Proudly issued by



Raymond Blanc OBE

Raymond Blanc OBE
President

Juliane Caillouette Noble
Managing Director



SOURCING

Key takeaways

PILLAR SCORE

95%

The Assemblies excelled in the sourcing pillar by providing their suppliers with a detailed code of conduct and supplier policy. The Assemblies evaluate new suppliers as they are brought on to ensure that their ingredients are traceable to the cooperative or producer organisation or to the farm/fishery. Additionally, The Assemblies train their team on the provenance of their ingredients, prioritise purchasing high-risk ingredients to a third-party certification standard, and work with local suppliers that align with their values such as their coffee which is fully organic and is sourced from both a female run enterprise in Honduras and from a social enterprise. To go further, consider increasing the percentage of grains and/or pulses or primarily grain/pulse-based products, vegetables, and fruit that you buy that are grown to high environmental standards such as organic or biodynamic certification.

Impact Areas



Celebrate Provenance

97%

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



Support Farmers and Fishers

99%

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



More Plants, Better Meat

89%

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



Source Seafood Sustainably

94%

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

How to improve your impact...

You can see all your recommended actions in your online dashboard.
Food Made Good Sustainability Report 2023 prepared for The Assemblies.
For more information about Food Made Good, visit www.thefra.org.



SOURCING

Action Plan



Celebrate Provenance

- Update your operational policy or procurement policy to favour buying heritage ingredients for all of your top 5 ingredients
- Work to establish traceability to the farm or fishery of origin for other ingredients that you source in addition to your top 5 ingredients.



Support Farmers and Fishers

- Consider developing direct trading relationships with individual farmers or fishers and/or farmer or fisher groups, cooperatives or co-management units
- Directly invest in social or environmental projects in farming and fishing communities
- Train staff members on human rights and workplace standards in your supply chains
- Carry out a risk assessment and/or impact assessment of the high-risk products you purchase and ensure that this is kept up to date



More Plants, Better Meat

- Take steps to reduce offerings of meat and/or dairy such as only using plant-based gelling and binding ingredients, reducing meat or dairy for breakfast and/or lunch service, marking meat and dairy menu items as optional, and only serving meat as a side, starter, or small plate.
- Work to increase the amount of the grains and/or pulses or primarily grain/pulse-based products that you buy that are grown to high environmental standards such as organic or biodynamic certification
- Work to increase the amount of the fruits or primarily fruit-based products that you buy that are grown to high environmental standards such as organic or biodynamic certification
- Work to ensure that the majority of the vegetables or primarily vegetable-based products you buy are grown to high environmental standards such as organic or biodynamic certification



Source Seafood Sustainably

- Develop direct relationships with local fishers/boats to source seaweed, sea vegetables and/or sea herbs that are produced in environmentally positive way
- Diversify the species on your menu and regularly serve less commonly used seafood
- Develop a flexible menu and work directly with local fishers or vessels to serve what is caught on the day



SOCIETY

Key takeaways

PILLAR SCORE

88%

The Assemblies is clearly committed to having a positive impact on staff, diners and the wider community. The Assemblies' highest-scoring impact area within the Society pillar is Support the Community. This was reflected in the work that is being done to source from a variety of suppliers that align with their values, are involved in their local community by supporting local artists and hosting free live music events and offer up their space to host various community meetup groups. Additionally, The Assemblies have selected menu items that a 50p donation is attribution per each item sold. To improve in the Society pillar, support your staff by paying overtime, and taking action to support and improve the working conditions of your staff that are parents. The Assemblies can also improve by working to Feed People Well and ensuring that your menu meets WHO standards for sugar and salt.

Impact Areas



Treat Staff Fairly

85%

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



Feed People Well

88%

Promoting healthy eating and responsible drinking.



Support The Community

90%

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

How to improve your impact...

You can see all your recommended actions in your online dashboard.

Log in to standard.foodmadegood.org for more information.

Food Made Good Sustainability Report 2025 prepared for The Assemblies.

For more information about Food Made Good, visit www.thesra.org



SOCIETY

Action Plan



Treat Staff Fairly

- Take action to support and improve the working conditions of your staff that are parents, including offering paid parental and adoption leave, access to free or subsidised childcare, and support breastfeeding and/or pregnant employees
- Eliminate the use of zero-hour contracts
- Pay your staff overtime
- Pay your interns the national minimum wage or higher



Feed People Well

- Reduce the used of saturated fats and trans-fats in your recipes and cooking methods, in line with scientific or public health guidelines
- Redesign your recipes to meet WHO guidelines around sugar and salt
- Train permanent front house staff on responsible service of alcohol and responsible drinking using industry-standard or third-party certified training during onboarding and then again least every 3 years
- Ensure that all children's mains are certified organic and contain at least two portions of vegetables, excluding potatoes
- Significantly reduce or eliminate sugar-sweetened beverages on your menu



Support The Community

- Contribute to discussions around ways to support the community via local, national or international forums
- Consider supporting pro bono work to share professional skills
- Consider promoting staff volunteering
- Set targets around donations that align with your business model and take steps to track your donations to meet your goals



ENVIRONMENT

Key takeaways

PILLAR SCORE

91%

The Assemblies is clearly committed to managing its environmental impact. The company has taken extensive steps to tackle food waste and non-food waste, of which you should be very proud, and it is also working to reduce its carbon footprint and improve its water and energy use. The Assemblies have conducted a carbon footprint analysis to measure their scope 1, 2, and 3, emissions and the carbon footprint of their menu. Developing a written strategy or policy around emissions, water, energy and pollution would help embed practices into your business and focus staff attention on your goals in these areas, much in the way you have already done on waste. Ensure that your policy defines your goals, and KPIs and sets out the methods in which you will monitor, measure, and reduce your environmental impact.

Impact Areas



Reduce Your Footprint

88%

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.



Waste No Food

95%

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



Reduce, Reuse, Recycle

91%

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

How to improve your impact...

You can see all your recommended actions in your online dashboard.
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ENVIRONMENT

Action Plan



Reduce Your Footprint

- Take actions to support efforts to capture carbon and protect carbon sinks, such as promoting carbon capture practices in your supply chains, financing projects to capture carbon or protect carbon sinks and enabling diners to contribute to financing these projects
- Develop a written strategy or operational policy to improve the environmental impact of your operations that includes reducing greenhouse gas emissions, energy management, water management and pollution
- Consider using smart meters for electricity and gas
- Incentivise your staff to work towards your reduction goals



Waste No Food

- Redesign your bestselling dish and/or drink to contain an upcycled ingredient or an ingredient that is usually considered waste
- Use smart ordering systems, inventory monitoring, sales forecasting and/or stock rotation to optimise stock management and reduce surplus
- Collaborate with local businesses or other members of the community to find alternative uses for your food that would otherwise go to waste



Reduce, Reuse, Recycle

- Set a reduction target for individual waste streams (e.g. plastic)
- Only serve tap water or water that you filter on site
- Set a recycling target for each individual recycling stream
- Eliminate the use of food packaging, drinks containers and/or other single-use consumables you provide to diners, for on or off-site dining
- Make selected products, such as condiments, sugar and salt, available to diners in large dispensers rather than in individual sachets



METHODOLOGY

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 also 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 ten 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:

<i>Sourcing:</i>	40%
<i>Society:</i>	30%
<i>Environment:</i>	30%

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 business, putting you among the leaders in the hospitality industry. Becoming Food Made Good business is a huge achievement. Through our star system, we also reward those businesses that are going even further. These are awarded as follows:



We will provide you with a logo with your star rating to help you communicate about your results. This can be downloaded from the “Your FMG Standard” section on the Food Made Good platform.