

FOOD LEGACY PLEDGE

FOOD LEGACY aims to inspire, inform and provide links to practical assistance, to help more caterers, restaurants, hospitality and events organisers achieve the ambitions of the London 2012 Food Vision. By signing this pledge, organisations are promising to help make that vision a reality. Working together, we can transform the food system to be safer, healthier and more sustainable, for the benefit of everyone.

By signing the Food Legacy pledge, our company or organisation is promising to take the appropriate steps to promote health and sustainability, inspired by the food standards set out in the London 2012 Food Vision. The aim is to help improve the health of the customers we serve and to support a more ethical and sustainable food system. Specifically we pledge to take the following steps:

- **Step 1 – State our commitment:** Tell our customers and the public that we are developing and implementing a healthy and sustainable food policy, within a specified timeframe, for the benefit of people and the planet.
- **Step 2 – Gather information:** Assess and monitor the safety, traceability, healthiness and sustainability of the food we buy and sell.
- **Step 3 – Make a plan to serve food that is safe, healthy and sustainable,** addressing the issues set out on the Food Legacy pledge page (www.foodlegacy.org), with specific commitments to serve healthier food, and to buy and promote British and seasonal food, farm assured produce, free-range eggs, Fairtrade certified products, demonstrably sustainable fish and a growing proportion of food produced to verifiably higher standards of animal welfare and environmental protection. Also to adopt a food waste reduction strategy and to promote good food training, covering health and sustainability, for all relevant staff. Specific commitments will vary depending on the size and type of business, agreed in discussion with the Food Legacy programme.
- **Step 4 – Implement the plan:** Set dates by which changes will be achieved and how they will be measured, and communicate this to staff. Measure and report publicly on progress, and review and improve periodically in response to new sustainability information and new options and products.
- **Step 5 – Communicate clearly:** Spread the message with our customers, clients, supplier(s) and employees and other key stakeholders about healthy and sustainable food.
- **Step 6 – Influence wider progress:** Support positive change for a healthy and sustainable food system, using our influence to encourage others to join the Food Legacy journey.

Name (please print): Warren Cambree

Organisation: 15 Hatfields

Job title: General Manager Date: 29/9/12

Food Legacy is a programme coordinated by Sustain (charity 1018643) and supported by the Mayor of London, the London Food Board, London Food Link, New Covent Garden Market Authority and many others, see the website for details. Return this pledge to: The Food Legacy programme, Sustain, 94 White Lion Street, London N1 9PF; tel: 020 7837 1228; foodlegacy@sustainweb.org

www.foodlegacy.org