

A Net Zero National Health Service

How can we reduce carbon emissions from food and catering service?

HCA Forum
31 Mars 2022

Sarah Ouanhnon, Senior Net Zero Delivery Lead

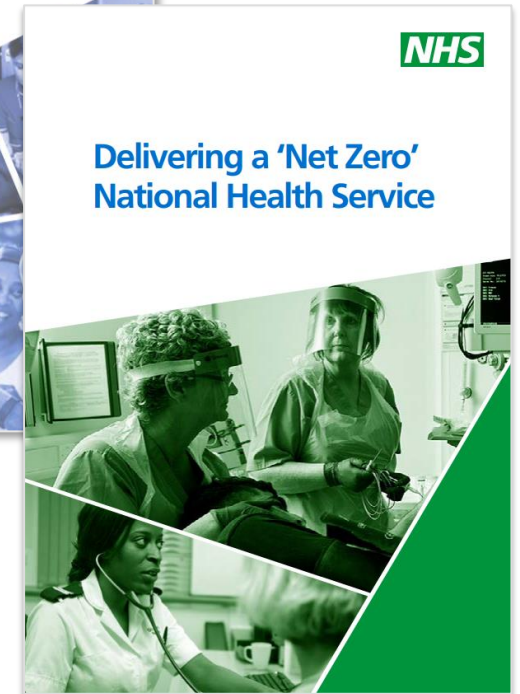
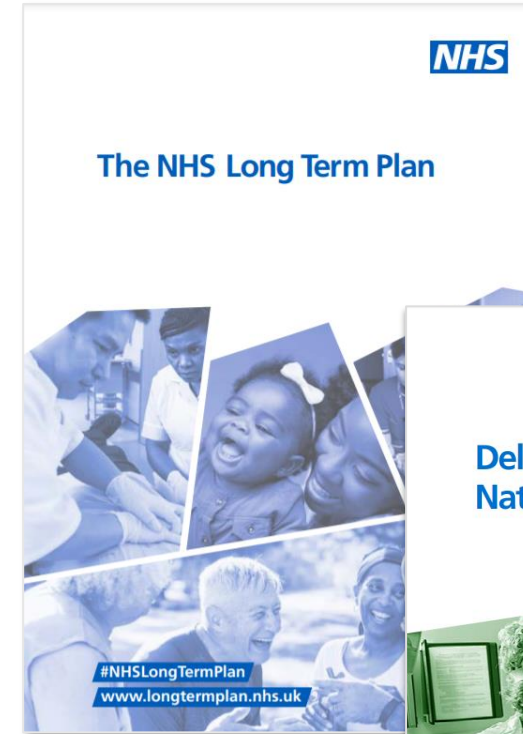
NHS England and NHS Improvement



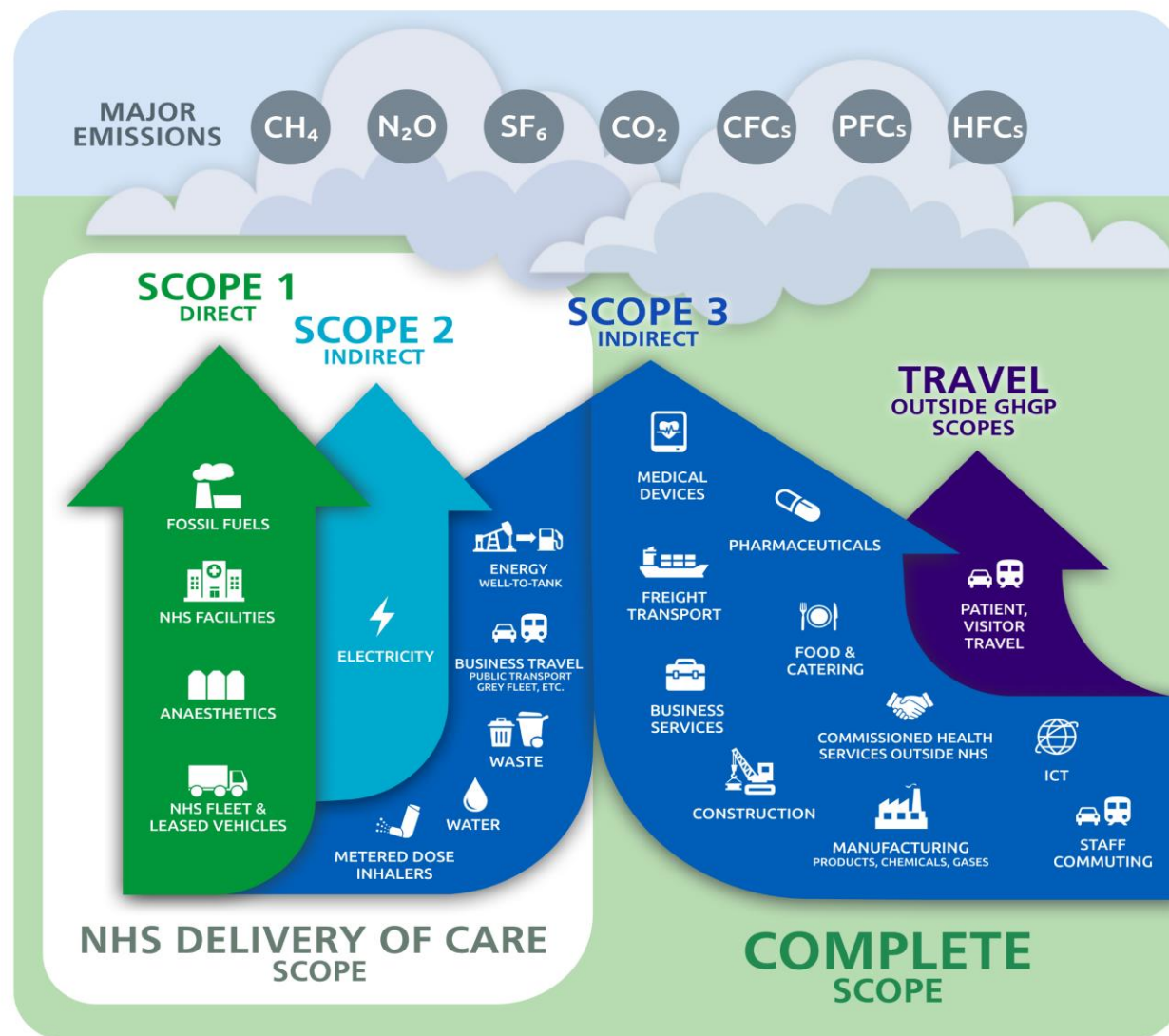
Why a Net Zero Health Service?

Reaching the UK's ambitions under the Paris Climate Change Agreement could see:

- over 5,700 lives saved every year from improved air quality,
- 38,000 lives saved every year from a more physically active population
- over 100,000 lives saved every year from healthier diets.

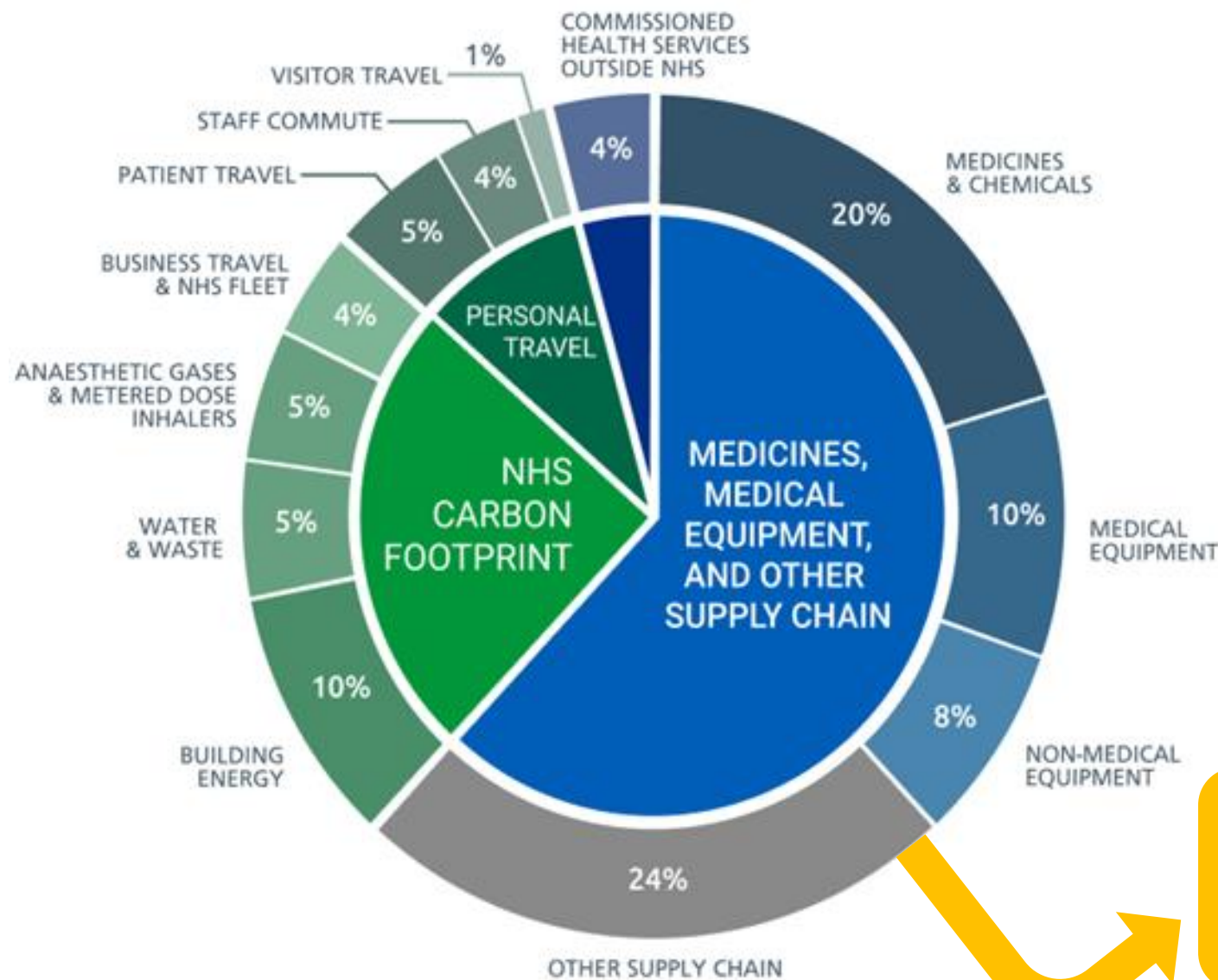


The NHS Net Zero targets



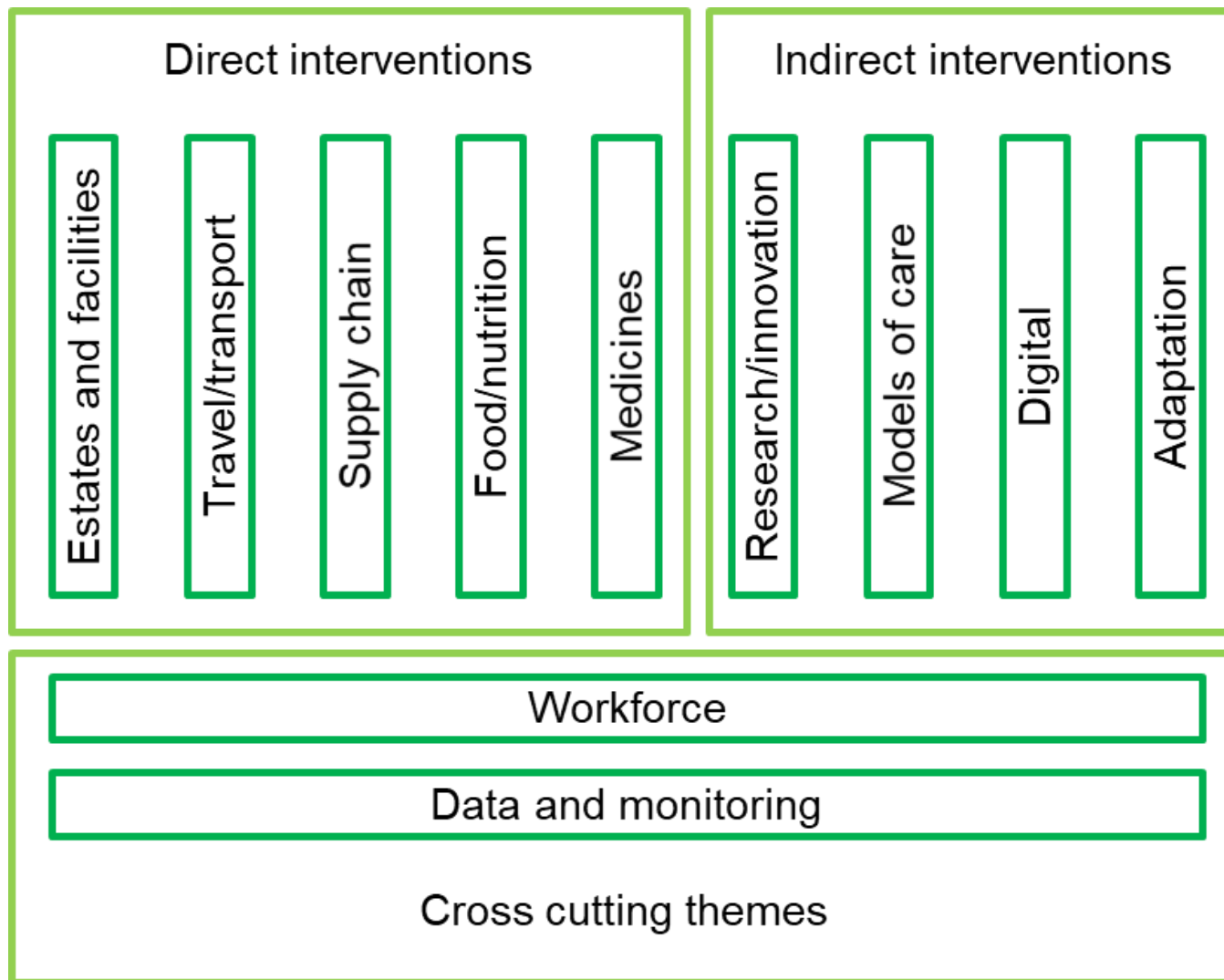
- Net zero carbon by **2040** for the emissions we control directly (the NHS Carbon Footprint), with an ambition to reach an **80% reduction**, compared with a 1990 baseline, **by 2028 to 2032**.
- Net zero for all emissions, including those embedded in the supply chain (the NHS Carbon Footprint Plus) by **2045**, with an ambition for an **80% reduction**, compared with a 1990 baseline, **by 2036 to 2039**.

Food and Catering services account for 6% of the NHS emissions

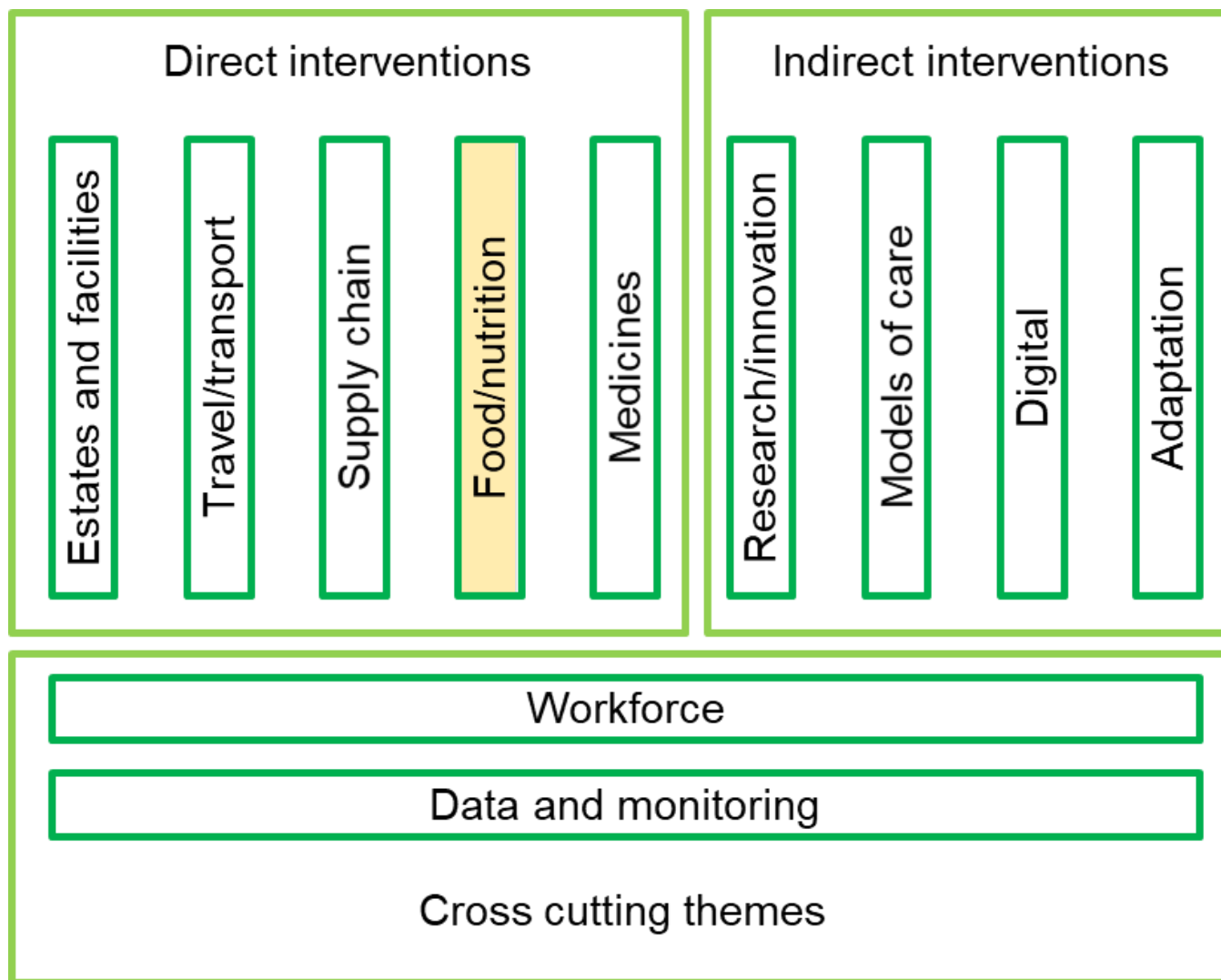


Food and catering services in the NHS produce an estimated **1,543 ktCO₂e each year**, or around **6%** of the NHS' emissions

The programme is divided into key workstreams



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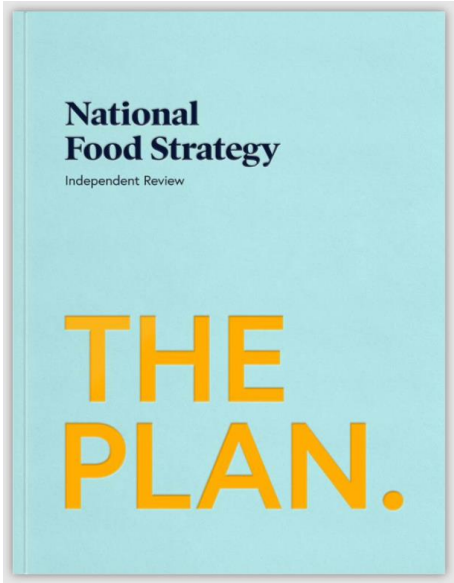
Net Zero forms part of the ‘Great food, Good Health’ programme



Tackling Food Waste	Offering Healthier & Low Carbon Menus
<p>Prioritising the measurement & reduction of food waste from:</p> <ul style="list-style-type: none">• kitchens,• plate waste and,• unserved meals. <p>To reduce carbon emissions and save money.</p>	<p>Supporting review of menus to offer healthier & lower carbon options.</p> <p>To improve health and wellbeing of patients, staff and visitors, while reducing carbon emissions.</p>
<p><i>Enabler: Sustainable procurement</i></p>	



The programme has been informed by some key references



Key interventions for the coming year



NATIONAL PRIORITIES

Tackling Food Waste	Healthier & Low Carbon Menus
<ul style="list-style-type: none">• Define & share best practice for:<ul style="list-style-type: none">• Food waste measurement and reduction• Implementation of digital ordering systems• Review options for food waste processing and impact on waste reduction and carbon emissions	

Develop and share **education materials** + raise **awareness**

WHAT CAN BE DONE LOCALLY?

<ul style="list-style-type: none">• Implement approaches to measure and reduce food waste using for example resources from Guardians of Grub• Install a digital ordering system to make sure meals are adapted to patients need and preference	
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Key interventions for the coming year



NATIONAL
PRIORITIES

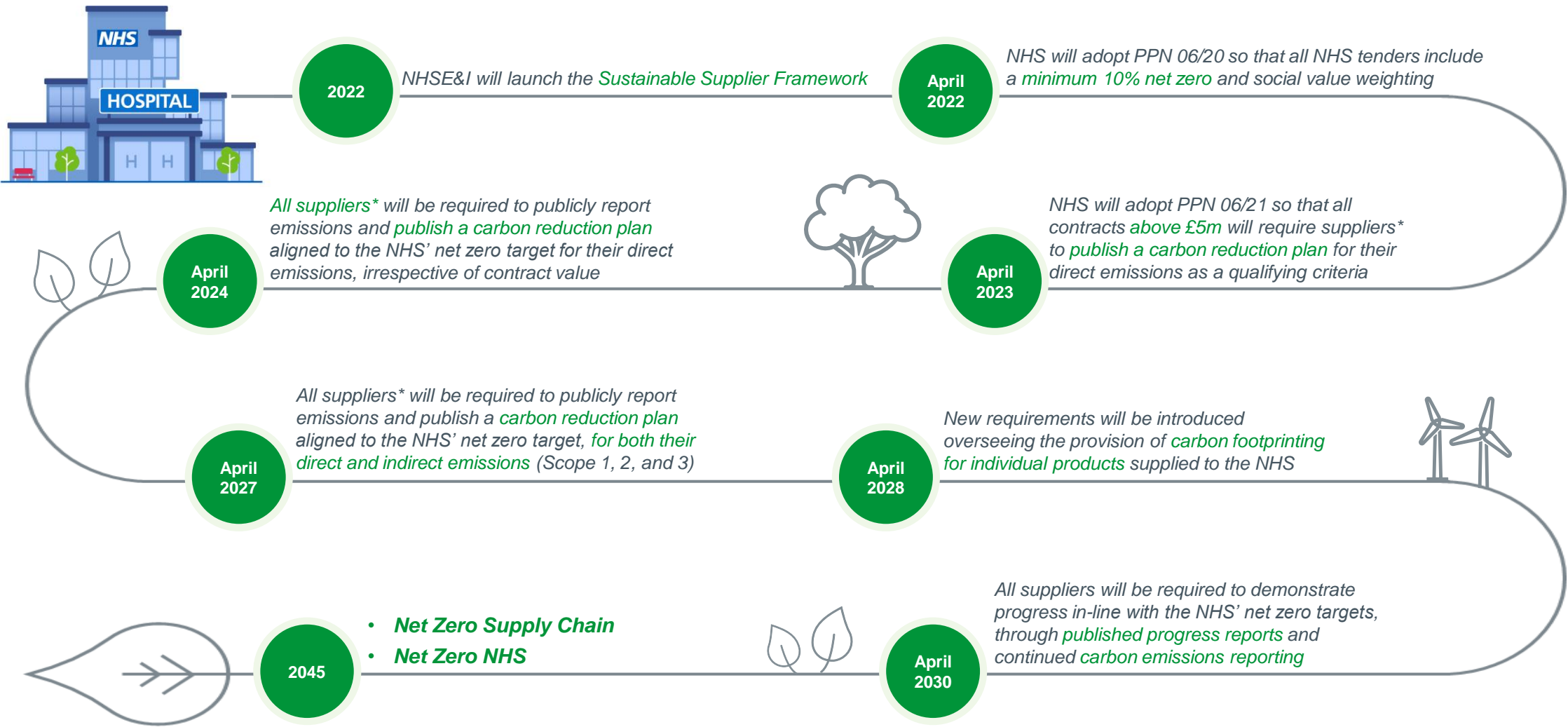
Tackling Food Waste	Healthier & Low Carbon Menus
<ul style="list-style-type: none">• Define & share best practice for:<ul style="list-style-type: none">• Food waste measurement and reduction• Implementation of digital ordering systems• Review options for food waste processing and impact on waste reduction and carbon emissions	<ul style="list-style-type: none">• Improving access for catering teams to menus and recipes which meet dietary best-practice• Gather and share best practice for implementation of healthier, low carbon menus

WHAT CAN BE
DONE LOCALLY?

Develop and share education materials + raise awareness	
<ul style="list-style-type: none">• Implement approaches to measure and reduce food waste using for example resources from Guardians of Grub• Install a digital ordering system to make sure meals are adapted to patients need and preference	<ul style="list-style-type: none">• Review and adapt menus to offer healthier lower carbon options for patients, staff and visitors, using resources such as One Blue Dot• Ensure menus are changed at least twice a year to support the use of seasonal fruit and vegetables



Sustainable procurement is a key enabler – the Supplier Roadmap



**To account for the specific barriers that Small & Medium Enterprises and Voluntary, Community & Social Enterprises encounter, a two-year grace period on the requirements leading up to the 2030 deadline, by which point we expect all suppliers to have matched or exceeded our ambition for net zero.*

There are local levers to drive progress on net zero



Governance

- Every **NHS trust** is required to have a **board-level lead** responsible for leading on net zero
- Every **ICS (Integrated Care System)** is required to have a **board-level lead** responsible for leading on net zero

Green Plans

- Every Trust had to finalise their Green Plan and submit it to their ICS by **14 January 2022**
- Every ICS is now asked to develop a system-wide Green Plan by **31 March 2022**

Plans should be aligned with the “[Delivering a Net Zero NHS](#)” report and the “[How to produce a Green Plan](#)” guidance



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