



England

Towards Net Zero in NHS Catering Services

Addressing Challenges, Scaling Progress
and Shaping a Sustainable Future in
Healthcare Food Services

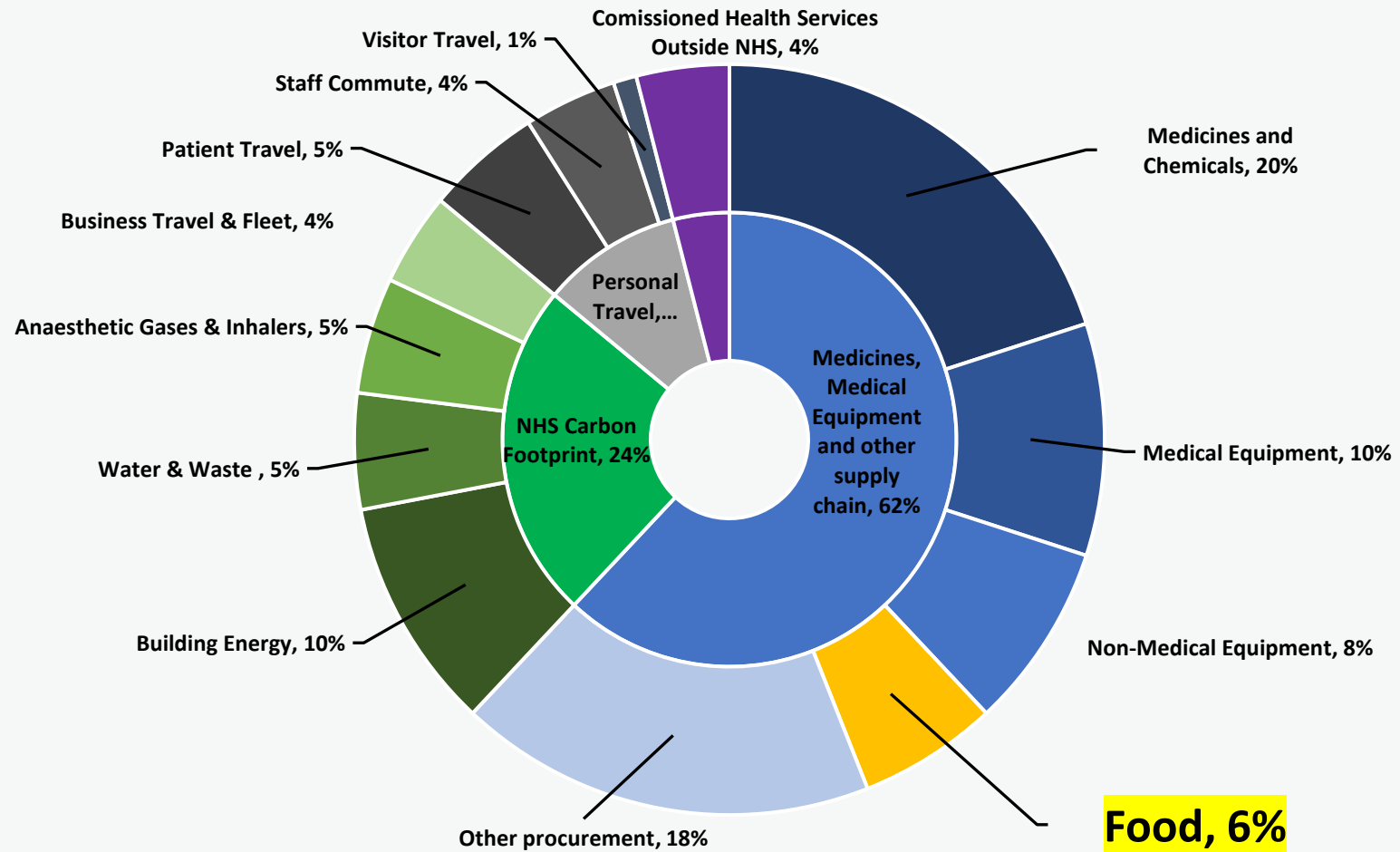
Tim Radcliffe



The NHS's Net Zero Goal

- 2020:** NHS declares commitment to Net Zero.
- 2030:** Interim progress goal (e.g., reducing food-related emissions by 50%).
- 2040:** Net Zero for direct emissions.
- 2045:** Full Net Zero across supply chains.

Why Net Zero in Catering?



Complexity and scale of NHS catering

“Imagine a restaurant where 1000 people must be fed at once, where your kitchen is half a mile away, where your chefs cannot season the food without written permission, where half your customers feel ill and none of them want to be there anyway, where menus must include options to satisfy dietary, medical, ethnic and religious demands, where 66% of diners are between sixty-five and ninety years old, and where your budget for a three-course meal and a drink is £2.49.

Welcome to the world of patient catering.”

Steve Cenci, boss of Compass Healthcare, 2017



Understanding NHS Food Services

191 million meals per year

363 meals every minute

Importance of nutrition in patient care

Managing carbon emissions across a vast and complex supply chain.

Balancing sustainability goals with budget constraints and efficiency needs.

Ensuring food safety and quality while implementing eco-friendly practices.

Food Waste

11.8k Tonnes

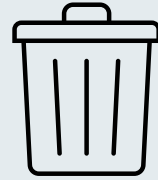
**Waste management:
Reducing food and
packaging waste, a large
contributor to emissions**



Driving Action

The NHS is driving action on reduction of carbon emissions from food through

1. Reduction of food waste
2. Increase in healthier, and lower carbon meals



Part of the National Food Standards
Running of pilots involving 10% of NHS Trusts
Creating national guidelines for measuring and tackling waste



Creating nutritionally analysed and scaled low carbon recipes
Creating a platform for recipes and building complete menus
Engaging with trusts with tasting days and menu development support



The Role of Innovation in Meeting Net Zero

How foodservice equipment can support the NHS with innovative solutions

- Development of energy-efficient and water-saving equipment.
- Smart equipment for data tracking and optimized energy use.
- Solutions for sustainable food storage, preparation, and distribution.



Call to Action

- Innovate
- Collaborate
- .Commit



Thank You



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