

1. Introduction

We at Nani's proudly prepare food for our customers which can be eaten at our shop, taken away, or delivered as catering serving the W1 area of London. Nani's is **more than a bite to eat**: we believe our responsibility goes beyond the preparation of just meals: we want to prepare healthy meals. We are aware of the impact we have on the environment. And last but not least, Nani's looks to be part of the community it serves.

This policy sets out the activities of Nani's, current and future, to demonstrate its devotion, both to its values and to decreasing its own impact on the environment.

This policy is based on three pillars: our products, our people, and the planet.

2. Product

Our product, food, is our core business and plays an important role in this policy.

2.1 Sourcing

The source of our food matters greatly to us. It is one of the key means of being part of our community as well as improving our impact on the environment. Our ingredients are sourced as locally as possible. We look to create long-lasting long term partnerships with local providers, i.e. small business, farms etc.

Our animal-related products will be sourced from local suppliers. By 2024 or sooner all of our meat and chicken will be sourced from Global Animal Partnership (GAP) certified farms and will be processed using CAS. Where possible, we

will work with Assured Food Standards to produce Red Tractor Products.

Our fruits and vegetables will be sourced from local suppliers when in season. By 2024 or sooner, these products will be sourced from businesses that carry a UK or EU based certification for organic products.

We will work with our suppliers to source their products as locally as possible.

2.2 Food-Sharing

As a means of reducing food waste, other than food scraps as a result of production, as of September 2021, 100% of our unsold perishable products will be offered on food-sharing platforms such as OLIO.

2.3 Vegetarian, Vegan options

We recognize that the production of all kinds of meat and poultry are intensive in greenhouse gas production. As a means of reducing our footprint, we will look to increase our vegetarian and vegan items to 20% of our menu, both in catering and our shop by 2022.

2.4 Food Hygiene

At the moment of writing this policy, we are the proud owners of a Food Hygiene Rating of 5 according to the UK Food Standards Agency. Every three months a food hygiene consultant visits our premises who helps us to continue bolstering this rating of 5.

3. People

Nani's sees the people aspect of our business from two points of view: our own people, i.e. staff, and the people and

organizations of the Central London community.

3.1 Staff

We are committed to the health, well-being and continual development of our people. We continuously work with them to further their careers by giving regular feedback based on the objectives that we set with our staff.

We welcome and embrace a diverse workforce. There will be no discrimination in our hiring process of any kind.

We expect everyone at Nani's to act with integrity and respect towards one another, our clients and business partners.

We are committed to transparency about our business transparency and consult regularly with employees on the direction of the business. We will make sure to learn from our mistakes.

3.2 Community

In the earlier chapter on food waste, we mentioned that we will make use of food-sharing apps. We are also looking to be part of our larger community, and we will do so by looking for partnerships with charitable organizations in the area. By the end of May 2021, we will have devised, with our staff, a list of organizations we wish to work with. This list will include soup kitchens, food banks, and other charitable organizations. Once this list has been completed, we will begin the process of building relationships with these organizations.

Each member of staff has 2 work hours per month which they are encouraged to use for charitable work. These hours are cumulative, i.e. if our employees wish to accumulate their hours and spend all of

them in one day, we can give them the flexibility to do so.

3.3 Health and Safety

We hold health and safety standards high and will comply with, and where possible go beyond law and regulation.

4. Planet

4.1 CO₂ emissions and offsetting

By 2026 or sooner, our business will be 100% carbon neutral. To achieve this, Nani's will take 3 steps.

1. Calculate our (scope 2) carbon footprint;
2. Reduce our energy use by replacing equipment with energy-efficient options at the end of their lifetime (details below);
3. Offsetting the CO₂-eq through local offsetting projects.

4.2 Delivery/transport

Delivery is an important part of our business and we are aware this part of the business has a large impact on the environment. We are also aware that we have limited control over the means of delivery as we work with third parties such as Feedr and City Pantry. Both of these companies work with cargo bikes or electric vans limiting their environmental impact.

Where it comes to our own delivery, we are in the process of changing our delivery fleet to cargo bikes and electric vans as well. This process will be completed by the end of 2022 or sooner.

Nani's has regular maintenance checks to ensure its own fleet causes no excess energy consumption.

4.3 Water and energy use

As part of our carbon footprint, Nani's will analyse its energy use. We will do the same with our water use. To reduce the use of these resources, we will take the following steps:

1. Replace electrical equipment in our shops and kitchens with the lowest use option available upon end-of-life;
2. Retrofit water outlets with water-saving options;
 - a. Low flow tap valves, for example, "Altered Nozzles"
 - b. Install pedal-operated foot controllers for taps
3. Training staff on such water and energy-saving practices as:
 - a. Turning off equipment, including taps, not in use
 - b. Not thawing food under running water
 - c. Reporting on and having leaks repaired right away
4. Contract a utility company that supplies renewable energy

Step two will be finished by the end of 2022 or sooner. Steps three and four will be completed by the end of 2021.

4.4 Waste

At Nani's, there are two ways in which we produce waste: 1) the waste produced as a result of the activities at our shops and kitchens such as food waste and delivery of "raw materials" and 2) the waste as a

result of delivery and takeaway, such as packaging and utensils. We wish to reduce waste as much as possible, considering our kind of business, we are aware that a 100% reduction in waste may not be possible. Our wish is to not produce waste that has to go to a landfill.

Over the year 2021 we will research the following options:

1. Composting options for food waste, preferably local;
2. Recycling cardboard at the "dump" or;
3. Enquire suppliers about the use of reusable crates instead of cardboard;
4. Elimination of all single-use plastics, including the ones permitted by UK law
5. Replacing our current 85% recyclable plastics with 100% recyclable or compostable options

Take away orders at Nani's are handed over in recyclable carriers.

4.5 Reuse

At Nani's, we also wish to increase awareness about the environment through our waste reduction campaign. To do so, we will devise an incentive program inviting our customers to bring their own thermo flasks for hot drinks or to reuse, for example, salad bowls they have earlier received from us. During the summer of 2021, we will work on this program.

5. General

5.1 Responsibility

At Nani's we all share the responsibility for compliance with our own policy. Nonetheless, next to the directors of our company, a second person will be co-responsible for the execution of this policy.

5.2 Annual Statement and Review

As Nani's Catering does not only want to say things, we also want to be accountable for our actions, we will publish an annual statement in which we expound actions taken in the previous year. This statement will be published at the same time as our accounts and will be available on our website as well as upon request.

Each December Nani's will review this policy and update it with new actions we wish to undertake.