



THE
SUSTAINABLE
RESTAURANT
ASSOCIATION

The University of Glasgow

2025
FOOD MADE GOOD
STANDARD
FINAL REPORT

Prepared by The Sustainable Restaurant Association.
On 23/05/2025



WELL DONE FROM THE SUSTAINABLE RESTAURANT ASSOCIATION!

Since 2010, The Sustainable Restaurant Association has set the Standard for sustainable food and drink businesses around the world, connecting organisations across the globe to accelerate change toward a hospitality sector that is socially progressive and environmentally restorative. One of the ways we work towards this ambitious and necessary goal is through Food Made Good: the world's largest sustainability certification tailored for the sector.

The purpose of this accreditation is to encourage, support, recognise and celebrate sustainability practices across the F&B sector worldwide, driving positive change and leveraging the power and influence of the industry to build a better food system for all of us. By taking a big-picture, holistic view of what sustainability should mean for the hospitality industry, the Standard is changing what it means to be a sustainable restaurant in the 21st century.

The Food Made Good accreditation is reviewed by subject experts in their specific fields to ensure that the process is rigorous and evidence-based. We know that completing the Food Made Good Standard is no small undertaking – so we want to take a moment to recognise your hard work.

You should be incredibly proud of how far you've already come, and we hope the advice and insights provided in this report inspire and motivate you to continue pushing the boundaries, finding ways to do business that benefit both people and planet. Sustainability is a journey, not a destination; that's why the Standard is valid for only two years, always encouraging the industry forward on a path of continuous improvement (and offering a guiding light along the way).

As we see more and more food businesses signing up to the Standard and committing to working towards a better tomorrow, a real sense of hope is beginning to glimmer on the edges of our vision for the future. Forming a pivotal, ever-present link between the food system and the consumer, the hospitality sector holds incredible power to change our world for the better – and we believe that, ultimately, this industry that we love so dearly will play an essential role in saving our planet.

**Thank you for joining us in this movement,
and well done from all of us here at
The SRA.**

THE FOOD MADE GOOD FRAMEWORK

The foundation of our data collection and analysis is grounded in The Sustainable Restaurant Association's Food Made Good (FMG) Framework, a methodology developed specifically for the foodservice sector.

It is used as a diagnostic tool to capture holistic sustainability performance in the areas that are most impactful for the industry. It provides guidance on measuring and managing sourcing, environmental and

social issues across your operations, aligning with broader sustainability goals and principles. The process of conducting a materiality analysis allows access to insights on the internal architecture of a business and its company culture. The findings are then overlaid with the results of the full Food Made Good Standard assessment – highlighting the real opportunities for driving impact.

SOURCING



CELEBRATE PROVENANCE

- ✓ Seasonality
- ✓ Local Sourcing
- ✓ Traceability
- ✓ Ethics & Sustainable Procurement
- ✓ Deforestation
- ✓ Human Rights (Policy)
- ✓ Sustainable Farming Practices



SUPPORT FARMERS & FISHERS

- ✓ Terms of Trade
- ✓ Relationships: High-Risk Commodities
- ✓ Diverse Producer Purchases
- ✓ Human Rights Actions
- ✓ Living Income/Wage
- ✓ Community Development



MORE PLANTS, BETTER MEAT

- ✓ Plant-Rich Dishes Dairy & Meat Alternatives
- ✓ Biodiversity (Plant & Meat, Local Species)
- ✓ Chemical Inputs & Organic
- ✓ Cultivation Animal Welfare (+ Environmental Management, Soy Feed)



SOURCE SEAFOOD SUSTAINABLY

- ✓ Sustainable Fishing: Wild & Farmed
- ✓ Endangered Species
- ✓ Sea Plants
- ✓ Marine Environment

SOCIETY



TREAT STAFF FAIRLY

- ✓ Workers' Rights & Conditions
- ✓ Job Security
- ✓ Fair Pay, Living Wage
- ✓ Representation (Unions)
- ✓ Diversity & Inclusion
- ✓ Health & Wellbeing
- ✓ Discrimination, Violence, Harassment
- ✓ Training & Education



FEED PEOPLE WELL

- ✓ Health & Nutrition
- ✓ Children's Nutrition
- ✓ Responsible Drinking
- ✓ Inclusivity - Dietary Requirements



SUPPORT THE COMMUNITY

- ✓ Civic Engagement (Volunteering, Donations, Pro Bono)
- ✓ Social Inclusion
- ✓ Training & Education
- ✓ Client Accessibility

ENVIRONMENT



REDUCE YOUR FOOTPRINT

- ✓ GHG Reduction, Carbon Removal
- ✓ Resource Efficiency: Energy & Water
- ✓ Renewable Energy
- ✓ Sustainable Buildings, Equipment & Technology
- ✓ Pollution (Air, Water, Chemicals)
- ✓ Climate Education (Menu Labeling)



WASTE NO FOOD

- ✓ Reduction
- ✓ Reuse & Circularity
- ✓ Recycling & Composting
- ✓ Sustainable Design (e.g., Recipes)
- ✓ Waste Disposal (Organic Waste)



REDUCE, REUSE, RECYCLE

- ✓ Reduction
- ✓ Single-Use Items
- ✓ Reuse & Circularity
- ✓ Recycling
- ✓ Sustainable Design (e.g., Recipes)
- ✓ Waste Disposal (Non-Organic Waste)



CROSS-CUTTING THEMES INCLUDE POLICY, GOVERNANCE, TRAINING & COMMUNICATIONS

THE
SUSTAINABLE
RESTAURANT
ASSOCIATION



**The Sustainable Restaurant Association
is delighted to award**

THE UNIVERSITY OF GLASGOW

with 3 stars in the 2025 Food Made Good Standard

Valid until 23/05/2027

Juliane Caillouette Noble
Managing Director, The Sustainable Restaurant Association



87%

Awarded to

The University of Glasgow

Congratulations on achieving **3 stars** in The Sustainable Restaurant Association's Food Made Good Standard!

Congratulations on achieving 3 stars on the Food Made Good Standard. We hope that your results will help you celebrate the hard work that the team at the University of Glasgow has put into serving food that positively impacts both people and planet. You did particularly well on the Society pillar, reflecting your efforts to treat staff fairly by being certified a Living Wage Employer, to feed nutritious food by reducing the use of sugary drinks, and to support your community through fundraising initiatives. To make further progress, focus on increasing animal welfare standards for the animal products you source, seek to serve a more diverse variety of seafood, and develop your food waste strategies further. Throughout your report, we've outlined actions to help you continue making a positive impact and move closer to your sustainability goals.

SOURCING

83%

SOCIETY

90%

ENVIRONMENT

88%

Proudly issued by

Raymond Blanc OBE

Raymond Blanc OBE
President

Juliane Caillouette Noble

Juliane Caillouette Noble
Managing Director

METHODOLOGY

HOW WE DEVELOPED YOUR ASSESSMENT

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 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 10 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:



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 accredited business, placing you among hospitality industry leaders. Gaining a Food Made Good accreditation is a huge achievement in itself.

Through our star system, we give extra recognition to those businesses that are going even further. Stars are awarded as follows:



ONE STAR (50-59%)

The Food Made Good Standard is deliberately designed to be a rigorous, exacting evaluation of a restaurant's operations – so earning even one star is a highly commendable achievement and means you're well on your way.



TWO STARS (60-69%)

Attaining a two-star FMG accreditation is no easy feat, and it's impossible to get this far without a clear dedication to sustainability across your entire team. You should be very proud of your admirable efforts.



THREE STARS (70-100%)

Achieving three stars in the FMG Standard is an incredible accomplishment. While there's no such thing as perfection when it comes to sustainability, your hard work and commitment to continuous improvement place you firmly in the top tier.

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.

FOOD MADE GOOD STANDARD ACTION PLAN



SOURCING

83%

The University of Glasgow has a clear commitment to sourcing sustainably, a particular highlight being the actions you take throughout your outlets to serve more plant-based meals, including taking part in campaigns such as "Full of Beans" and "Food For Life". Working with EcoVadis also helps with your supply chain management. To build on your progress, focus on purchasing ingredients that have been certified to a sustainability standard, including organic, MSC or ACS, high-welfare animal standards, and those that verify fair trade principles. Another key area to approach is developing a deforestation strategy or policy which details your actions particularly for ingredients with a high-deforestation risk.



CELEBRATE PROVENANCE

91%

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



SUPPORT FARMERS AND FISHERS

88%

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



MORE PLANTS, BETTER MEAT

76%

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



SOURCE SEAFOOD SUSTAINABLY

77%

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



DISCOVER KEY INSIGHTS AND RECOMMENDED ACTIONS IN YOUR FOOD MADE GOOD STANDARD REPORT AT [STANDARD.FOODMADEGOOD.ORG](https://standard.foodmadegood.org). VISIT THE YOUR FMG STANDARD PAGE ON THE PLATFORM FOR ADDITIONAL RESOURCES TO GUIDE YOUR JOURNEY.



SOURCING CELEBRATE PROVENANCE

➔ Update your supplier agreements, code of conduct or procurement policy to include deforestation, biodiversity, water stress, land use change, and soil health. Deforestation in particular is being subject to increasingly stringent legislation. Establishing your approach, especially on ingredients that carry important deforestation risks, such as beef, soy, palm oil, cocoa and coffee could be a positive first step. Joining The UK Soy Manifesto (<https://www.uksoymanifesto.uk/>) is another way to drive change.

Provide material and practical support to your suppliers to help them meet your sustainability standards

Establish traceability for your vegetables and chocolate to the producer organisation or cooperative of origin.



SOURCING SUPPORT FARMERS & FISHERS

➔ Set out your approach and commitments for the high-risk products that you purchase including beef, chillies, chocolate and cocoa, tropical fruits, coffee, nuts, rice, soy and soy containing products, sugar, and tea in your sourcing guidelines. This is important as these products carry particular social and environmental risks that need to be addressed when making purchasing decisions.

Use suppliers that have a direct-trade relationship with the producers of the high-risk product in which the terms of trade are clearly defined, based on mutual advantage and outline the systems in place to ensure compliance

Source ingredients from different types of suppliers, including social enterprises and organisations that are female or minority owned/run.



SOURCING MORE PLANTS, BETTER MEAT

➔ Consider buying your most frequently used fresh produce (fruits, vegetables, pulses, grains) from sources with high environmental standards, such as organic or biodynamic certification. This can start with items like onions and garlic, which have a lower cost barrier.

Mark meat or dairy ingredients in the majority of the main dishes optional for diners and/or ensure that their inclusion in the dish incurs an additional charge

Ensure that none of the meat that you purchase is raised on soy-based feed, which has complex and usually non-transparent supply chains often associated with deforestation risks. There is no certification that accredits soy-free meat, so this is only done by continuing the strong communication you have with your suppliers.

Buy beef, pork, poultry, and eggs that has been farmed according to the highest standards of animal welfare and environmental management. Aim, if possible, for this to be certified by a third-party animal welfare or environmental standard



SOURCING SOURCE SEAFOOD SUSTAINABLY

➔ Take steps to ensure the wild seafood you serve is sustainable, including buying seafood that is certified, has been caught based on spawning/ecological seasonality, and prioritise purchasing wild seafood that comes from stocks that are not overfished or at biologically unsustainable levels. Opt for suppliers using boats under 10 metres, as they generally employ lower-impact fishing methods and cause less environmental damage (e.g. line fishing, traps and pots, hand-diving, selective gillnets)

Diversify the species on your menus and serve less commonly used seafood, that is, moving away from the Big 5 (cod, haddock, salmon, prawns and tuna). Favour species lower on the food chain, such as sardines, which reproduce quickly and have a smaller ecological impact. This link provides some guidance on alternatives:

<https://www.mcsuk.org/ocean-emergency/sustainable-seafood/seafood-buying-guides/5-sustainable-seafood-swaps/>

Take steps to ensure that the farmed seafood you serve is sustainable, such as purchasing seafood that is certified to a sustainable fishing standard, developing environmental specifications for the farmed seafood you buy, or purchasing seafood based on spawning/ecological seasonality.

SOCIETY

90%

The University of Glasgow has a clear commitment to sourcing sustainably, a particular highlight being the actions you take throughout your outlets to serve more plant-based meals, including taking part in campaigns such as "Full of Beans" and "Food For Life". Working with EcoVadis also helps with your supply chain management. To build on your progress, focus on purchasing ingredients that have been certified to a sustainability standard, including organic, MSC or ACS, high-welfare animal standards, and those that verify fair trade principles. Another key area to approach is developing a deforestation strategy or policy which details your actions particularly for ingredients with a high-deforestation risk.



TREAT STAFF FAIRLY

97%

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



FEED PEOPLE WELL

83%

Promoting healthy eating and responsible drinking.



SUPPORT THE COMMUNITY

91%

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



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SOCIETY

TREAT STAFF FAIRLY

➔ Take action to support and improve the working conditions of your staff that are parents, including offering access to free or subsidised childcare, and support breastfeeding and/or pregnant employees above statutory minimums.

Take action to make your company a fair and inclusive place to work, such as ensuring diverse and bias-free recruitment (for example, creating a defined interview questionnaire with a score system, and having more than 1 team member perform the interviews), providing mentoring programmes for staff members from disadvantaged or underserved communities.

Train staff on responsible alcohol consumption

SOCIETY FEED PEOPLE WELL

LATTE ●	4 ²⁵
VANILLA BEAN LATTE ●	5 ²⁵
DARK CHOCOLATE MOCHA ●	5 ²⁵
COFFEE BAR	
SINGLE ORIGIN POUR OVERS ●	varies
HOUSE BREWED COFFEE ● <small>(IN-HOUSE REFILLS)</small>	2 ⁹⁵
SOLID COLD BREW ● <small>(IN-HOUSE REFILLS)</small>	4 ⁵⁰
NITRO COLD BREW ●	4 ⁹⁵

→ Design your menu offering to meet public health national guidelines, such as the Food Standards Scotland <https://www.foodstandards.gov.scot/about-us>

Limit the salty snacks on offer on your menu (for example salted nuts, crisps)

Take action to improve the health impact of your menus, reducing your use of highly processed ingredients, and increasing the use of fermented or whole grain ingredients.

SEASONAL DRINKS

HONEY
LAVENDER LATTE
5.25

GINGER SHOT
5.00

VEGAN DONUT
3.50

OAT MILK
1.00

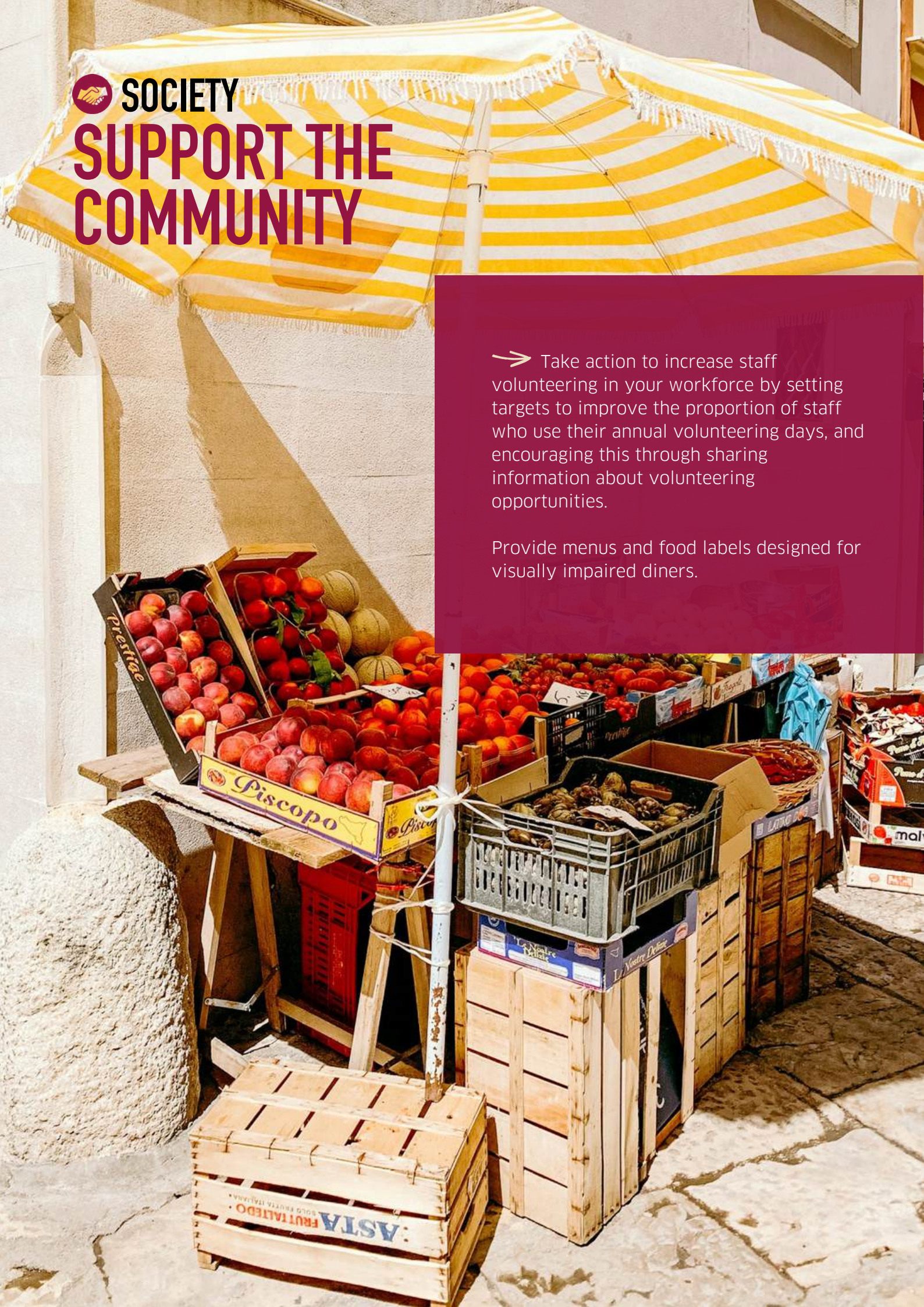


SOCIETY

SUPPORT THE COMMUNITY

➔ Take action to increase staff volunteering in your workforce by setting targets to improve the proportion of staff who use their annual volunteering days, and encouraging this through sharing information about volunteering opportunities.

Provide menus and food labels designed for visually impaired diners.



ENVIRONMENT

88%

The work that the University of Glasgow has put into being a positive contributor to your society is reflected through the high scores achieved in this pillar. Being a Living Wage accredited employer, your promotion of equality of opportunity, as well as the training you provide are some of the highlights in this section. To go further, focus on boosting the health impact of your menus. One way to do this is to train your team on nutrition and healthier cooking methods and how to apply this knowledge to recipe design. Another avenue would be to ensure menus are aligned with public health nutritional guidelines.



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.



REDUCE, REUSE, RECYCLE

87%

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



WASTE NO FOOD

87%

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



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ENVIRONMENT REDUCE YOUR FOOTPRINT

➔ Conduct a carbon footprint analysis of your activity in the next two years

Work with your suppliers to promote carbon capture practices in your supply chains that meet robust scientific criteria

Take action to improve your energy use, such as training staff in energy management, conducting energy audits of your F&B operating areas, and installing back of house signage about energy saving actions.

A close-up photograph of several fresh green asparagus spears standing upright in a rustic wooden basket. The spears are in sharp focus, showing their characteristic bumpy texture and pointed tips. The basket is made of light-colored wood with visible grain and metal bands. The background is softly blurred, suggesting an indoor setting with natural light.

ENVIRONMENT WASTE NO FOOD

➔ Establish formal targets on your food waste management. This can include a reduction target for the food waste you produce based on the UK Food and Drink Pact (<https://www.wrap.ngo/take-action/uk-food-drink-pact>); and a composting or recycling target for your food waste.

Consider carrying out regular food waste audits (e.g. monthly or quarterly) over the course of one week, measuring and recording waste from different food waste streams (e.g. customer plate waste, kitchen prep waste and spoilage waste). You could also consider investing in digital technology to measure and analyse food waste, such as Winnow or Kitro.

Use food from suppliers or local businesses that would otherwise go to waste



ENVIRONMENT

REDUCE, REUSE, RECYCLE

➔ Set a reduction target for non-organic waste, and if possible, for individual waste streams. This will be different to your recycling targets and zero to landfill targets as it aims to decrease the amount of waste generated while the recycling and zero to landfill targets aim to increase the proportion that is either recycled or diverted from landfill.

Continue your efforts to reduce the use of single-use items in your kitchens, front of house and the use of paper, aiming to ultimately to eliminate single use items from your operations. A quick win could be to make products, such as condiments, available in larger dispensers instead of individual sachets. Other ways to tackle the amount of non-organic waste you produce by encouraging staff to identify ways to reduce waste, carrying out regular waste audits and working with suppliers to eliminate supplier packaging. Use the results of your waste audits to identify hotspots and tackle these as a priority.

This tool can help you find alternatives to single-use items: <https://www.replacer.com/>

Only provide diners with reusable tableware and cutlery when eating on site

MARKETING & COMMUNICATIONS



MAXIMISING YOUR FMG ACHIEVEMENTS

HUGE CONGRATULATIONS ON YOUR RESULTS!

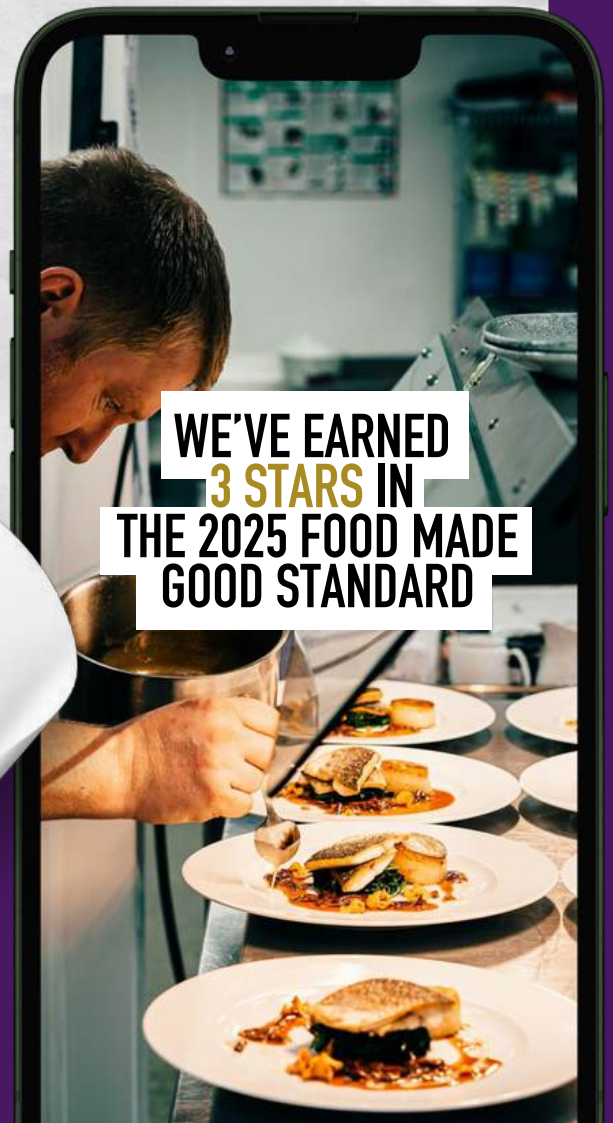
We would be delighted to support you in spreading the word about this achievement, helping your diners to learn about your commitment to tangible, measurable and transparent sustainability work.

Check out our recommendations for effectively communicating your achievement to your diners and beyond.



ANNOUNCING YOUR RESULTS

- [HERE](#) is your 3-star Food Made Good logo for 2025.
- You'll also receive complimentary window stickers for each of your outlets, and your business will be featured in our Food Made Good Directory. If you prefer not to receive the stickers, please let us know at hello@thesra.org.
- We're happy to provide a short quote summarising your results for press releases, website content, restaurant materials, stakeholder outreach and staff training.
- We're excited to coordinate the announcement across [LinkedIn](#) and [Instagram](#), as well as feature in our upcoming fortnightly [newsletter](#).
- You can draft the caption, or we can create a summary of your achievements.
- For visuals, we can work together to produce a captivating Instagram Reel or use impactful photos for both platforms, incorporating your [Number]-star logo.
- If you choose images, please share a few key options, and we'll add the logo as shown [HERE](#).
- For a Reel, we can film an interview on-site (if in London) or compile your B-roll footage with filmed or recorded soundbites. Alternatively, you can create the Reel yourself, including soundbites from your team discussing the Food Made Good Standard, sustainability practices, positive outcomes, lessons learned and business benefits. We're flexible on the video format and open to discussing various options. See a good example [HERE](#) and [HERE](#).
- Let's celebrate your achievement together!





menu find a YO! book a table YO! to go YO! rewards

2023 Food Made Good Standard

We're delighted to announce that we've received our **2-star status** in our 2023 Food Made Good Standard. We're immensely proud of this achievement as it reflects all the hard work we've put into ensuring the impact we have on our planet is a positive one.

We're excited for this coming year to push on even further and see what more we can achieve!



our people

Our people are at the heart of our success. We work to foster an entrepreneurial and inclusive culture, supporting the communities we operate in and serve.

SHOWCASING ACHIEVEMENTS WITH IMPACT

- Stand out by taking inspiration from these fantastic communications created by some of our accredited businesses: [Yo!Sushi](#), [Marugame Udon](#), [Pizza Hut](#), [Eurostar](#), [D&D London](#), [Wagamama](#), [Wahaca](#).
- Follow their example by showing off your sustainability achievements on your website, emphasising your work with The Sustainable Restaurant Association and creating a compelling story that helps your customers connect with your brand.

OUR COMMITMENT TO SUPPORTING YOUR JOURNEY

In the coming months, we'll actively involve you in our marketing and communications efforts to showcase you as a leading example for others to follow and learn from. This can include speaking engagements, invites to industry events, social media participation for case studies and Q&As, press opportunities, influencer support, competitions and dining guides and additional campaign involvement. We'll be in touch!

NEXT-LEVEL BOOSTS FOR ACCREDITED BUSINESSES

As well as all of the above, we would love to discuss exploring further ways we can support you through our team's strengths in effective communications and sustainability knowledge. This might include helping you construct press releases, newsletters, marketing materials, website communications, internal staff workshops and training (ranging from virtual webinars to in-person events) or customised staff manuals and guides.

Additionally, if you are interested in associating your name with one of our sustainability team's upcoming resources, we have a [sponsorship pack](#) that we would be delighted to share with you.



LOOKING FORWARD TO THE OPPORTUNITY TO WORK TOGETHER AND CELEBRATE YOUR SUCCESS. WE'D BE HAPPY TO BOOK IN A CHAT TO DISCUSS THESE OPTIONS IN MORE DETAIL.



THANK YOU FROM THE SUSTAINABLE RESTAURANT ASSOCIATION

We aim high at The SRA. Transforming the global hospitality industry is a hefty task – but certainly a critical one if we want to avoid the worst outcomes of the climate crisis, safeguard biodiversity and our natural environment, create a cultural shift in how we eat (both for our health and that of our planet) and build better, stronger food systems that will serve generations to come.

Despite our best efforts, we wouldn't get anywhere without the hard work and commitment of businesses like yours, who are prepared to take an honest look at where you stand today with the goal of being even better tomorrow.

Thank you for completing the Food Made Good Standard and joining us on our mission to drive positive change through the global F&B industry – we are so thrilled to have you on board.



CONTACT US

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Follow us on social media



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