



# Sustainability Workshop: Welcome



Sustainability  
Toolkit



Restaurants  
Brighton



**University of Brighton**

# Agenda

**09:30 | Arrival & Coffee**

**09:45 | Welcome & Project Updates**

**10:00 | Case Studies & Local Action**

**10:30 | Interactive Workshop: Show, Tell & Procure**

**11:00 | Feedback & Next Steps**

**11:15 | Networking & Mingle**

**11:30 | Close**



SOURCE & USE  
LOCAL SUPPLIERS

OUR SUSTAINABLE CHANGE

# Our Sustainability Change: source the ingredients for your most popular dish locally



# New home for the Sustainability Checklist



<https://blogs.brighton.ac.uk/sustainability-toolkit/>

David Greenfield  
SOENECS

# Contributing and embedding Restaurant Sector Practices into the Brighton and Hove City Council's revised Circular Economy Policy



**University of Brighton**



**Restaurants  
Brighton**

# Project Introduction

---

The objective of the project is to identify the barriers and opportunities of adoption of the Sustainable Restaurant Toolkit which will support and inform the re-development and delivery of BHCC's Circular Economy policy.

---

SOENECS is building on the toolkit developed by the University of Brighton and Restaurants Brighton, using workshop-based knowledge exchange to identify gaps, strengthen support materials, and shape the next stage of toolkit development.

---

Today's workshop will bring together stakeholders to share insights, spotlight practical examples, and identify the priorities that will shape future support for Brighton's hospitality sector.

# Project Progress

## Completed

- Reviewed all 65 restaurants responses to the sustainability checklist  
- Identified current activity, areas where restaurants want to do more
- Ran sustainability poll at BRAVO awards and analysed results
- Workshop 1 – Data collection and discussion



## In progress

- Workshop 2 – Sector engagement workshop
- Presenting outcomes from analysis
- Turning workshop and checklist insights into practical support materials for the Toolkit.



# Key Takeaways from Checklist Responses

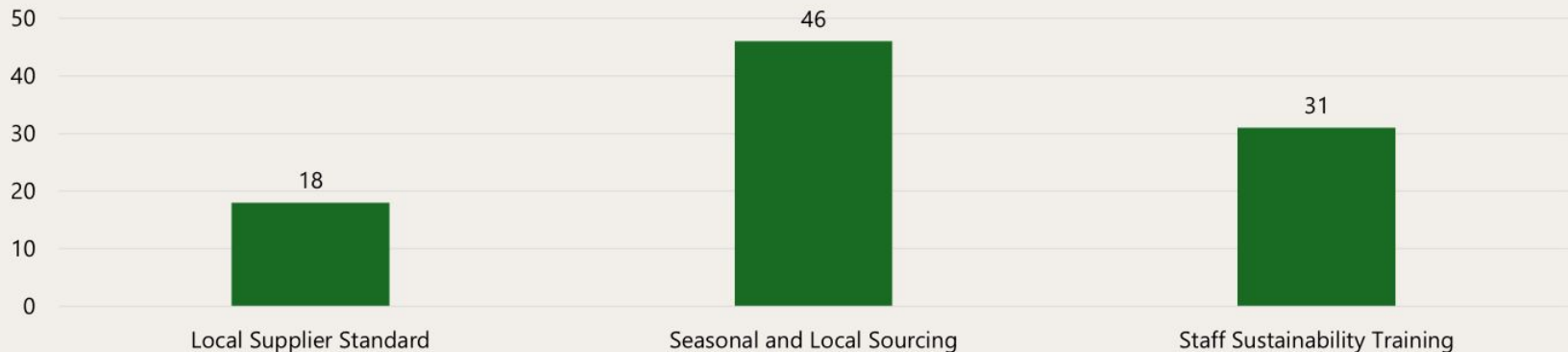
- Restaurants are already strong on operational sustainability, with high uptake of actions like recycling (88%) and seasonal sourcing (85%)
- The sector is now looking to move beyond basic steps, with 55% aiming for zero emissions and 48% wanting energy-reduction targets
- Supply chains are the biggest opportunity, with 53% wanting clearer supplier standards
- Sustainable sourcing is another key next step, with 49% aiming to increase organic produce
- Staff capability is also critical, with 46% wanting environmental training
- Progress is slower where change requires investment or external dependency, e.g. 25% not using renewable energy sources

# Results from BRAVO sustainability Poll

## What sustainable action would be a game changer for your business?

Local Supplier Standards	Seasonal and Local Sourcing	Staff Sustainability Training
A clear local standard so you know what to expect from your suppliers.	Help to get more local and seasonal produce into your business.	Support with access to training and activities to get you and your staff more involved in sustainability.

Poll Responses



# Workshop 1 – Feedback Summary

## Key Themes

- Keep it simple – Practical, easy-to-use tools and quick wins are essential.
- Cost matters – Energy, staffing and supply costs are major barriers.
- Local sourcing – Strong interest, but constrained by supply chain realities.
- Reduce food waste – Seen as the biggest opportunity for circular action.
- Support and training – Businesses need guidance, skills and peer learning.
- Recognition and visibility – Interest in credible certification, branding and communications.

## Implications

- Focus on actions with clear business benefits.
- Provide support beyond the Toolkit (training, networks, best practice).
- Strengthen resources on sourcing, procurement and food waste.
- Consider a trusted recognition scheme.

## Key Takeaway

Businesses want to be more sustainable, but solutions must be practical, affordable and easy to implement.



# Policy in Brighton & Hove

Key topic	Circular Economy Routemap	Food Strategy	Climate & Nature Action Plan
<b>Local sourcing &amp; regenerative supply chains</b>	✓ Local regenerative producers and supply-chain infrastructure	✓ Sustainable and secure food production	
<b>Food waste prevention</b>	✓ Reduce household and commercial food waste	✓ Become a “food use, not food waste” city	✓ Prevent food waste in restaurants and cafés
<b>Surplus food redistribution</b>	✓ Circular living initiatives and food-sharing	✓ Reduce surplus and improve food use	✓ Support the Surplus Food Network
<b>Sustainable procurement &amp; menus</b>	✓ Good Food Buying Standards	✓ Transform catering and procurement	✓ Support sustainable food venue actions
<b>Circular business practices</b>	✓ Circular economy initiatives	✓ Sustainable food economy	✓ Support circular economy practices in businesses
<b>Packaging &amp; recycling</b>	✓ Extended Producer Responsibility schemes	✓ Waste and resource reduction	✓ Improve recycling and contamination reduction
<b>Business support &amp; behaviour change</b>	✓ Community engagement and participation	✓ Support hospitality businesses	✓ Support operational behaviour change

# Outcomes of Workshop 3 - Actions Guided By Policy

Theme	Actions
<b>1. Local sourcing and stronger supply chains</b>	<ul style="list-style-type: none"><li>• Create a local food supplier and buyer network</li><li>• Strengthen surplus food redistribution routes</li></ul>
<b>2. Food waste reduction and circular kitchen practices</b>	<ul style="list-style-type: none"><li>• Develop a hospitality food-waste support package</li><li>• Pilot sector-specific waste reduction support</li><li>• Support packaging and recycling improvements</li></ul>
<b>3. Sustainable procurement, standards and seasonality</b>	<ul style="list-style-type: none"><li>• Embed sustainable procurement and seasonality in catering support</li><li>• Use public catering as a demonstration route</li></ul>
<b>4. Consumer awareness and communications</b>	<ul style="list-style-type: none"><li>• Create a simple public recognition scheme for venues</li><li>• Run a city communications campaign for sustainable food venues</li></ul>
<b>5. Business support, collaboration and partnerships</b>	<ul style="list-style-type: none"><li>• Offer hands-on business support and peer learning</li></ul>

# Circular Economy and the Digital Entrepreneurial Ecosystem in Brighton

A collaborative workshop exploring how Brighton's digital sector can unlock circular economy opportunities through collaboration and innovation.

## What the workshop will deliver

- A mapped view of how value flows, and where it breaks
- A prioritised set of barriers to address
- A practical intervention concept
- Concrete next steps, roles and partnerships



## Food and drinks available

*A collaborative workshop organised by the University of Sussex, Circular Brighton & Hove and Plus X.*

Tuesday 7 July

2:00–5:00 pm

Plus X, Brighton

Sarah Dobson  
UNESCO Biosphere  
Programme Manager



# Restaurants Brighton & The Living Coast UNESCO Biosphere

*People & place – supporting sustainable living for everyone, together*



**2026 – celebrating 10 years of The Living Coast & 80 years of UNESCO**

Sarah Dobson – Biosphere Programme Manager

Thank you to our Premium Supporters:

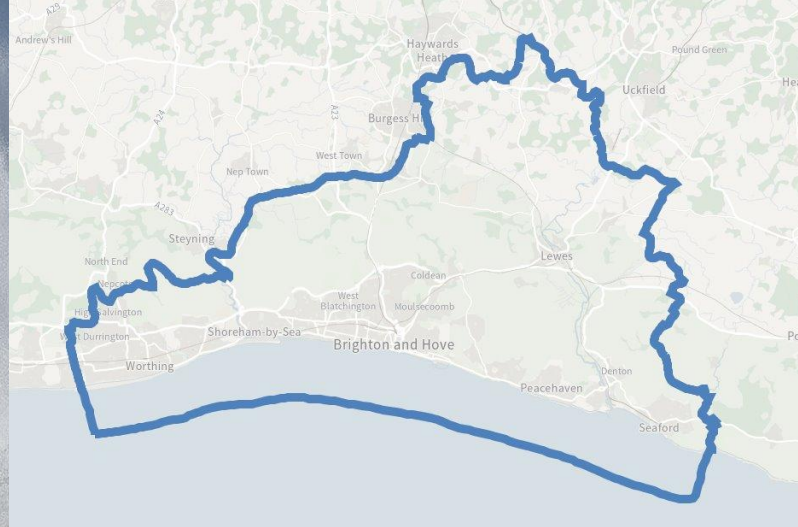


SOUTH DOWNS NATIONAL PARK



*People & Place:  
Our area is internationally  
recognized by UNESCO for its  
globally important  
environment and innovative  
community and organisational  
sustainability initiatives*

**United Nations**  
**Educational, Scientific and Cultural**  
**Organization**



Area	700 km <sup>2</sup>
Population	550,000
Sites of Special Scientific Interest	20
Local Wildlife Sites	213
Rivers	3
National Nature Reserves	2
National Parks	1
Marine Conservation Zones	



# What we do:

- Network & Partnership
- Knowledge sharing
- Research
- Project development & delivery
- Strategy & policy
- Communications
- <https://thelivingcoast.org.uk/>
- <https://thelivingcoast.org.uk/business-resources>



# **The challenge: Fish stocks have been pushed beyond critical scientific boundaries**

## **Scientific advice is to reduce NE Atlantic mackerel quotas by 77% and North Sea Cod by 100% compared to 2025**

- This is supported by the EU but has not been supported by UK government
- The fisheries are at risk of collapse

## **Sourcing fish**

- Go to trusted local fishmongers with knowledge of where and how the fish has been caught to make an informed choice
- The Good Fish Guide – a good source of general information
- Eat seasonally - the availability of different species will vary with the season

## **Sussex IFCA advice**

Fish landed by the small-scale inshore fleet will be taken from well regulated, sustainable inshore fisheries, typically using lower impact fishing gears such as static-gear (pots and nets) or rod and line. Finfish and shellfish species available will vary according to seasonal abundance. We would advise speaking to your local fish supplier who sells from the Sussex inshore fleet, or direct from the fishers themselves. They will be able to advise which species are caught locally, and the method of capture. Local species taken by our small-scale fishers include bass, black bream, sole, plaice, skates & rays, herring, squid, cuttlefish, brown crab and lobster



Dr Kamila Walters  
University of Brighton

# Reducing Food Waste - Options that fit restaurants

1 PREVENT FIRST

2 REDISTRIBUTE EDIBLE SURPLUS

3 RECYCLE WHAT REMAINS

## Best sequence



### Prevent

Portions,  
tracking, menu  
design



### Reuse

Specials,  
stocks, staff  
meals



### Redistribute

Donation or  
end-of-day  
sale



### Recycle

Compost or  
anaerobic  
digestion

# The 8 main options

## PREVENT

### Flexible portions

Offer small, standard, or shareable sizes to cut plate waste.



## PREVENT

### Waste tracking

Log what gets binned by dish, station, or shift so patterns are visible.



## PREVENT

### Low-waste menu design

Reduce menu sprawl and use ingredients across multiple dishes.



## RECOVER

### End-of-day discount sales

Sell safe surplus late in the day instead of discarding it.



## RECOVER

### Donation partnerships

Pass edible surplus to local charities or food rescue groups.



## REUSE

### Reuse in the kitchen

Turn trims and surplus into stocks, sauces, specials, or staff meals.



## RECYCLE

### Composting or AD

Send unavoidable scraps to organics recycling where available.



## RECYCLE

### On-site food waste units

Use processing units only where scale, cost, and compliance make sense.



# Food Waste Reduction: By Effort Level

## ⚡ QUICK WINS

- |   |   |                                   |  |   |                      |
|---|---|-----------------------------------|--|---|----------------------|
|  | 1 | Portion size tweaks               |  | 5 | Staff prep reminders |
|  | 2 | Better plating/garnish standards  |  | 6 | Take-home boxes      |
|  | 3 | First-in-first-out stock rotation |  | 7 | Simple menu wording  |
|  | 4 | Daily specials for surplus        |  |   |                      |

## ⚙️ MEDIUM EFFORT

- |   |   |                         |  |   |                           |
|---|---|-------------------------|--|---|---------------------------|
|  | 1 | Waste tracking sheets   |  | 5 | Surplus donation routes   |
|  | 2 | Menu engineering        |  | 6 | End-of-day discounting    |
|  | 3 | Prep planning changes   |  | 7 | Staff training on storage |
|  | 4 | Repurposing ingredients |  |   |                           |

## 🕒 LONGER-TERM IDEAS

- |   |   |                                    |  |   |                                  |
|---|---|------------------------------------|--|---|----------------------------------|
|  | 1 | Digital waste tracking/AI          |  | 4 | Organics collection compost      |
|  | 2 | Formal redistribution partnerships |  | 5 | Sourcing changes reduce spoilage |
|  | 3 | Menu redesign seasonal             |  | 6 | House policies waste reduction   |

🌱 EVERY ACTION COUNTS. LESS WASTE, MORE VALUE. 🌱



# Reuse Inside the Kitchen:

## *Transforming Surplus into Savings*



### 1 WHAT REUSE MEANS



- Reducing waste,
- Transforming excess into value.

### 2 COMMON REUSE EXAMPLES



Stock from vegetable scraps



Soups from day-old bread



Bread crumbs from stale bread



Sauces from leftover aromatics



Daily specials using surplus ingredients



Effective storage labeling

### 3 WHAT MAKES IT WORK



Planning menu around surplus



Training staff on reuse principles



Open communication about available ingredients

#### FROM SURPLUS



What's left today...



#### TO REUSED PRODUCTS



More value. Less waste. Better bottom line.

### 4 PRACTICAL LIMITS



Monitor freshness



Label and rotate stock



Know the limits of taste and quality



Good reuse is smart, safe, and always delicious.



Better for your kitchen. Better for your community. Better for your future.

# Kyriakos Baxevanis

## Nostos

# Matthew Jennet

## Sea Lanes

Diego  
Palmito

Winnet Chiyaka  
Double Tree by Hilton Metropole

## How We Use Winnow at DT Brighton Metropole

### What Winnow Is

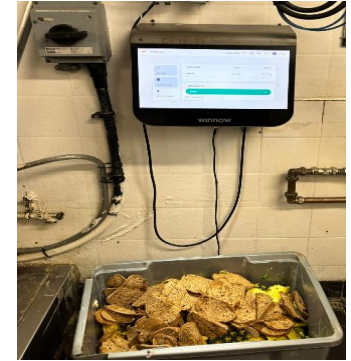
- AI tool that measures food waste
- Smart scale + camera that identifies **what is thrown away, how much, and its cost**
- Gives clear weekly data to help reduce waste and save money

### Where We Use It

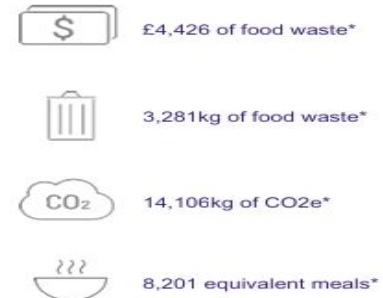
- Installed in the **main kitchen**
- Tracks waste from: **breakfast, banqueting, plate waste, out-of-date items, staff meals**

### What the Data Shows

- Highlights **top wasted items** (e.g., stews, lasagna, salads, fruit trimmings)
- Shows patterns in **overproduction, prep waste, and leftovers**
- Helps us understand **when** and **where** waste happens



#### Savings this week



## Key Learnings From Using Winnow

### 1. Visibility Drives Change

- Seeing real data makes the team more aware
- Waste becomes something people actively try to reduce

### 2. Waste Comes From Predictable Places

- Breakfast overproduction
- Banqueting leftovers
- Fruit prep (melon, pineapple, watermelon)
- Staff meals
- Out-of-date items

## Key Learnings From Using Winnow

### 3. Small Changes Make a Big Difference

- Cooking in smaller batches
- Adjusting portion sizes
- Reducing the number of dishes prepared “just in case”

•

### 4. Data Helps Us Make Better Decisions

- What to prep
- How much to cook
- What to remove or reduce on menus
- When to order less

# In Groups

## Group Activity: Show and Tell

In smaller groups, attendees are invited to share and champion:

1. **Local Produce:** A Sussex supplier or product you love to champion.
2. **Food Waste Solutions:** A tool, system, or habit you highly rate.
3. **Reusable Alternatives:** A brilliant reusable replacement item you use.

## Group Discussion: Collective Procurement

*If we were to support the Brighton hospitality sector with group buying power, where should we focus?*

- Organic or locally sourced items (meat, dairy, dry goods)
- Subsidised staff sustainability training courses
- Shared reusable initiatives (e.g., a city-wide "Brighton Cup")

# Next Steps

- We will share photos for you to use
- Videos will be available
- We will be recording more case studies
- Next workshop in the Autumn



Thank you



Sustainability  
Toolkit



Restaurants  
Brighton



University of Brighton