

REDUCING HEALTH & CARE EMISSIONS

Across Health & Care, we are reducing waste, lowering emissions and creating more sustainable services through innovation and smarter ways of working. Here are some of the initiatives and measurable outcomes helping transform patient dining and reduce our environmental impact, alongside emissions reductions delivered against our 2017 baseline. We also achieved Level 4, the highest status, once again in the **NHS Evergreen Sustainable Supplier Assessment**, recognising our commitment in sustainable healthcare services.



TRANSFORMING PATIENT DINING THROUGH SMARTER FOOD WASTE MEASUREMENT

Since November 2020, **WasteWatch** has measured food waste across our retail estate and has now expanded into Patient Dining, which represents around 70% of total food services. Working with Leanpath, we introduced ward-level waste tracking to provide targeted insights and support better decision making.

Using simple, fast technology solutions including digital scales, tablets and mobile reporting tools, frontline teams can **record waste in under seven seconds per weigh**, while also supporting NHS Food Report and ERIC reporting.

Following early adoption at North Devon District Hospital and Hereford County Hospital in 2023/24, rollout expanded to 15 additional sites in 2025, deploying 56 pieces of equipment. Combined with initiatives such as same-day ordering, ordering by occupied bed, and improved picking and packing through Management Information reporting, this has delivered a **14% reduction in overall food waste**.



SINCE PROGRAM START
Avoiding emissions from
61
metric tons of CO2

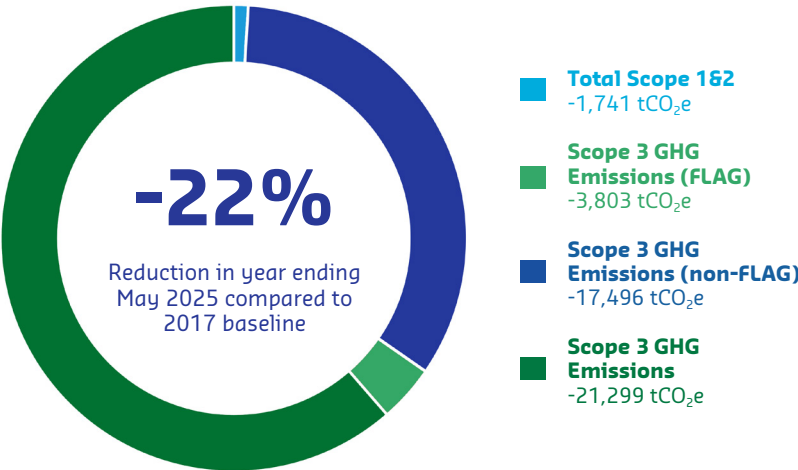


Conserving
216,562
bathtubs of water



Saving
16,197
meals

Scope 1, 2 & 3 emissions in Health & Care



	Sodexo UK&I	Health & Care
	Change since 2017 baseline	tCO ₂ e change since 2017 baseline
Total Scope 1&2	-57%	-1,741
Scope 3 GHG Emissions	-21%	-21,299
Scope 3 GHG Emissions (FLAG)	-14%	-3,803
Scope 3 GHG Emissions (non-FLAG)	-24%	-17,496
Total Scope 1, 2 & 3 GHG Emissions (market-based)	-22%	-23,040

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KITCHEN WORKS RESTAURANTS PROVIDE BETTER WORKPLACE EXPERIENCES

Sodexo has recently introduced the Kitchen Works restaurant concept at both Colchester and Ipswich Hospitals. Offering better, more sustainable workplaces for frontline teams, they are able to order food via an app and digital kiosks at Colchester, which drastically reduces food waste.

Single-use plastics have nearly been eliminated across Health & Care. All takeaway containers in the Kitchen Works restaurants are now **biodegradable**.



Sodexo Health & Care is also supporting the local community. We have partnered with a local organisation, Combat2Coffee, which is based in Ipswich and employs a diverse workforce. NHS frontline teams can rest and recharge while their everyday choices at work are contributing to a more sustainable future.



SODEXO HEALTH & CARE IS SUPPORTING SUSTAINABLE COMMUNITIES

Sodexo's Community of Practice, designed and delivered with FuturePlanet, brings together leaders from across the UK & Ireland in a trusted, safe space to collaborate on shared sustainability challenges. The community spans healthcare, commercial organisations, universities & education, creating a rare opportunity for cross-sector learning and honest conversation.



SODEXO & NUFFIELD HEALTH CUT FOOD-RELATED CARBON EMISSIONS BY 22%

Sodexo and Nuffield Health have achieved a massive 22% cut in food-related carbon emissions. Working with Greener by Default, we refreshed menus across 35 hospitals to prioritise plant-based dishes while maintaining strong patient satisfaction.

As well as reducing carbon emissions by more than a fifth, the average meat served per patient reduced by 14%, while plant protein servings increased by nearly 50%. Through smart menu design and behavioural insights, we created healthier, more sustainable dining at scale.

