



*Food Made Good Standard*

# Report 2023

Prepared for

# Lavang

Published on

DRAFT

Valid until  
30/08/2025

Cerita friend



The Sustainable Restaurant Association is delighted to award

# TWO STAR FOOD MADE GOOD SUSTAINABILITY AWARD

status to:

## Lavang

**30 August 2023**

A handwritten signature in black ink, appearing to read 'Juliane Caillouette Noble'.

**Juliane Caillouette Noble**

Managing Director

The Sustainable Restaurant Association

For more information about Food Made Good visit [www.thesra.org](http://www.thesra.org)

Sustainable Restaurant Association,  
25 Gerrard Street, London, W1D 6JL



Your Food Made Good Standard

69%

Awarded to

Lavang



## Congratulations on achieving 2 stars in the Food Made Good Standard.

Congratulations on obtaining a two-star score on your first Food Made Good evaluation. Most businesses don't reach a two-star threshold upon first submission, so this result is something to be incredibly proud of. We hope that your results help you celebrate the great work you're doing across your business for people and the planet and that they will also serve as an encouragement to keep working to make a positive impact. Lavang has scored exceptionally high on the Society pillar. A highlight is your great investment in your community through a variety of initiatives that range from fundraising efforts to getting involved with local initiatives such as ShefFood and working with apprenticeship programmes. Throughout your report, we have highlighted actions you can take to go even further on your sustainability journey. A key area of opportunity for Lavang is the development of more robust written documents. These should not only answer the "what" but also "how" your key stakeholders will follow the guidelines, work through your processes and/or achieve your goals.

### SOURCING

PILLAR SCORE

50%

### SOCIETY

PILLAR SCORE

81%

### ENVIRONMENT

PILLAR SCORE

80%

Proudly issued by



*Raymond Blanc OBE*

**Raymond Blanc OBE**  
President

*Juliane Cailouette Noble*

**Juliane Cailouette Noble**  
Managing Director



# SOURCING

## Key takeaways

PILLAR SCORE

# 50%

Sourcing was your lowest-scoring pillar of the three FMG pillars. Consider developing a procurement policy that includes your 5 top ingredients and your high-risk products which sets out your minimum social, ethical, and environmental standards. Beyond your written documents, you could work towards improving the quality and sustainability of your ingredients by increasing their levels of traceability to as close to the producer as possible. One way to do this that also aligns with your commitments to your community is by sourcing locally produced ingredients or buying from a variety of suppliers including small-scale suppliers, cooperatives, and businesses in disadvantaged communities.

## Impact Areas



### Celebrate Provenance

# 44%

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



### Support Farmers and Fishers

# 30%

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



### More Plants, Better Meat

# 70%

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



### Source Seafood Sustainably

# 58%

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

## How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to [standard.foodmadegood.org](https://www.standard.foodmadegood.org) for more information.



# SOURCING

## Action Plan

### Celebrate Provenance

- Establish traceability for your main ingredients to the region of origin (in a country), and ideally further if possible
- Develop a procurement policy that sets out the principles and standards your organisation uses when buying goods and services and ensure that these cover the majority of the goods you purchase. This may include guidelines around expectations relating to the product, purchasing processes, supplier type and behaviour, and ethical and sustainable standards.

### Support Farmers and Fishers

- Ensure that your terms of trade are clearly defined and based on mutual advantage and cover the following: agreed minimum volume and/or quality of the products purchased; agreed, fair, price for the product; timely payment terms; agreed delivery schedules for the product; transparent and regular communication with suppliers; agreed and clear dispute and/or conflict resolution procedure; agreed employment standards for contracted and non-contracted workers at farmer or fisher level; a commitment to developing multiannual businesses relationships. The information should be detailed enough to provide guidelines and/or or actions to follow.
- Source from suppliers that are aligned with international voluntary standards for businesses related to upholding human rights. Even if they are UK suppliers, look into how they operate with their supply chains, taking special care on their sourcing of high-risk products.
- Source ingredients from different types of suppliers, including small scale suppliers, cooperatives, businesses in disadvantaged communities or organisations that are female or minority owned/run

### More Plants, Better Meat

- Take steps to reduce offerings of meat and/or dairy such as setting time-bound targets, or marking the meat or dairy ingredients on your main dishes as optional for diners (and their inclusion in the dish incurs an additional charge)
- Work to ensure that the vegetables, fruit and grains and/or pulses or ingredients that have these products as their primary base are certified organic or biodynamic. Although some international ingredients may become more difficult to source, these are world-wide certifications that will provide a guarantee that your produce has been grown to standards comparable to the products that you purchase in the UK that have the same certification.

### Source Seafood Sustainably

- Phase out endangered species of seafood or seafood for which there are significant sustainability concerns from your menu
- Develop environmental specifications for the farmed seafood you buy that cover maintaining fish health, responsible antibiotic use, clean water, and use of sustainable fish feed



# SOCIETY

## Key takeaways

PILLAR SCORE

# 81%

Having a positive impact on your community is clearly important to Lavang, as shown by your involvement in initiatives such as ShefFood, the Sheffield Health and Wellbeing Board, and the SYSSC. The training offered to staff around mental health, drink and drug abuse, and domestic abuse demonstrates a similar concern for treating your staff fairly. You could make further progress by formalising your practices, particularly by developing written policies around healthy eating, civic engagement and the support offered to staff who are parents.

## Impact Areas



**Treat Staff Fairly**

# 83%

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



**Feed People Well**

# 69%

Promoting healthy eating and responsible drinking.



**Support The Community**

# 92%

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

## How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to [standard.foodmadegood.org](https://standard.foodmadegood.org) for more information.



# SOCIETY

## Action Plan



### Treat Staff Fairly

- Develop policies that support and improve the working conditions of your staff that are parents, including offering paid parental and adoption leave, access to free or subsidised childcare, and support for breastfeeding and/or pregnant employees.
- Conduct a staff satisfaction survey or other measure of staff satisfaction in the next 12 months



### Feed People Well

- Redesign some of your lunch and/or dinner menu or selected menu options (excluding your bestselling items) to meet scientific and/or public health nutrition guidelines around healthy eating, including nutrient content
- Put in place a written strategy or operational policy that sets out the standards, procedures, processes, activities, tasks, and/or decision-making structures needed to improve the health impact of your menu.



### Support The Community

- Support staff volunteering by providing staff paid time-off for volunteering, organising a company-wide volunteering day, setting targets for volunteering and monitoring how much time staff volunteer each year
- Provide menus and food labels designed for visually impaired diners



# ENVIRONMENT

PILLAR SCORE

# 80%

## Key takeaways

Lavang should be proud of the steps the company has taken to tackle food waste, with initiatives such as the Budbar Aahar menu and the donations of surplus food. Your work on reducing your carbon footprint and energy use is also commendable. Developing a written strategy or policy around water and pollution, and developing your energy and carbon footprint strategies further, would help embed practices into your business and focus staff attention on your goals in these areas. When it comes to your emissions and waste, Lavang would benefit from setting science-based reduction targets.

## Impact Areas



**Reduce Your Footprint**

# 80%

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.



**Waste No Food**

# 95%

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



**Reduce, Reuse, Recycle**

# 66%

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

## How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to [standard.foodmadegood.org](https://www.standard.foodmadegood.org) for more information.





# ENVIRONMENT

## Action Plan



### Reduce Your Footprint

- Develop a written strategy or operational policy to improve the environmental impact of your operations that includes water management and pollution.
- Set a reduction target for your water use



### Waste No Food

- Set a composting or recycling target for your food waste
- Set a reduction target for the amount of food waste you produce



### Reduce, Reuse, Recycle

- Set a recycling target for all of your non-organic waste, and if possible, for individual recycling streams
- Develop a written strategy or operational policy that covers reducing, reusing and recycling non-organic waste



# METHODOLOGY

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 also 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 ten 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:

|                     |     |
|---------------------|-----|
| <i>Sourcing:</i>    | 40% |
| <i>Society:</i>     | 30% |
| <i>Environment:</i> | 30% |

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 business, putting you among the leaders in the hospitality industry. Becoming Food Made Good business is a huge achievement. Through our star system, we also reward those businesses that are going even further. These are awarded as follows:



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.