



Topic	Metric	Score	Product or Supply	Food Foundation analysis	Evidence and links to sources
Healthy & Nutrition					
Healthy & sustainable food sales					
N1	Company has a target for, and reports on, a sales-weighted % increase in healthy food, menu items or products quantified using a transparent and recognised approach.	1.00	1 P	We are committed to offering a healthy choice for our customers. The nutritional balance of menus is incorporated into the menu design process and we have successfully increased the number of lower calorie, lower salt and lower sugar options available year-on-year. Since 2017, we implemented initiatives to reduce sugar in our dishes, in line with the UK Government's Childhood Obesity Plan. Our Frankie & Benny's Kid's Menu was relaunched in the summer of 2018, with the range of fruit and vegetables on offer increased, and further fruit-based desserts and drinks added. We now only offer milk, juice and squash along with low-sugar drinks for children. We've reduced the amount of salt in our bespoke products purchased directly from suppliers, in line with the Department of Health Responsibility Deal for 2017. 95% of all products purchased adhere to 2017 Salt targets.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/nutrition-health/
N2	Company has a target for, and reports on, an increase in fruit & veg as % of food procurement or sales.	1.00	1 P	We continue to expand our vegan/plant-based menus and support the Veganuary campaign run by the Vegan Society. Wagamama launched its first vegan menu in 2017 and has continually innovated its plant-based offering. This continues to be a huge focus for Wagamama which has made the commitment to make 50% of its menu meat-free by the end of 2021. Other brands: Frankie & Benny's now have 50% of main menus as vegetarian or vegan.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/nutrition-health/ https://www.frankieandbennys.com/menu
N3	Company has a target for, and reports on, a % shift in protein procurement or sales that come from animal vs plant-based protein sources.	1.00	1 P	Wagamama launched its first vegan menu in 2017 and has continually innovated its plant-based offering. This continues to be a huge focus for Wagamama which has made the commitment to make 50% of its menu meat-free by the end of 2021. Other brands: Frankie & Benny's now have 50% of main menus as vegetarian or vegan.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/nutrition-health/ https://www.frankieandbennys.com/menu
Encouraging healthy & sustainable diets					
N4	Company has a target for, and reports on, the % of menu items or products with intuitive front-of-pack or (restaurants and caterers) consumer-facing nutrition labels (ideal 100%)	1.00	1 P	Basic nutritional information (calories, sat fats, salt, sugar) for menus available on internet, but not on website menus. Unclear if available in-store. Vegetarian or vegan labelling, plus allergens generally across brands. Frankie & Benny's: Lighter Option label for 400 cals/650 cals starters/mains. Wagamama has nutritional data available on-line, to come in the other brands.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/nutrition-health/ https://www.wagamama.com/our-menu
N5	The company's marketing strategy prioritises healthy foods, especially when marketing to children.	0	0	No information found.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/nutrition-health/
N6	The company can evidence reducing food insecurity by improving the accessibility and affordability of healthy food via at least one major strategic or collaborative initiative.	2	2	Covid initiatives: Throughout 2020 as we permanently closed restaurants, we worked with over 60 food banks across the UK to redistribute food held in over 150 restaurants. This included frozen and ambient products and was used for distribution through food bags and community feeding kitchens. In addition, we worked with 10 food banks to redistribute product from our supply chain, including frozen, chilled, ambient and drinks during 2020. In total over 6,000 cases of food have been redistributed from our supply chain. Food drops to charities and young people who were self-isolating in late 2020. Contributed Free school meals as part of Marcus Rashford campaign. We also have Too Good To Go participation and Magic Breakfast.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/nutrition-health/
Environment					
Climate change					
E1	Company has a target for, and reports on, scope 1 & 2 emissions reduction (Science-based target)	1.50	2	The Company currently measures and reports against Scope 1 and 2 emissions. It is working towards measuring Scope 3 emissions with a view to start managing them from later in 2021. The Company is currently developing targets to ensure net zero carbon emissions is achieved on or before the 2050 deadline. These will be disclosed in line with the industry roadmap to net zero. TRG is a founding member, co-chair and advisory member of the Hospitality Zero Carbon Forum (ZCF). The Zero Carbon Forum, which builds on 10 years of carbon reduction collaboration in the UK's hospitality sector, will publish an industry roadmap to achieve net zero carbon by September 2021, ahead of the United Nations Climate Change Conference later this year.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
E2	Company has a target for, and reports on, scope 3 emissions reduction (Science-based target), specifically food in supply chain	1.5	1.5	The Company currently measures and reports against Scope 1 and 2 emissions. It is working towards measuring Scope 3 emissions with a view to start managing them from later in 2021. The Company is currently developing targets to ensure net zero carbon emissions is achieved on or before the 2050 deadline. These will be disclosed in line with the industry roadmap to net zero. TRG is a founding member, co-chair and advisory member of the Hospitality Zero Carbon Forum (ZCF). The Zero Carbon Forum, which builds on 10 years of carbon reduction collaboration in the UK's hospitality sector, will publish an industry roadmap to achieve net zero carbon by September 2021, ahead of the United Nations Climate Change Conference later this year.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
Biodiversity					
E3	Company has a target for, and reports on, zero net land-use conversion through company's reliance on palm oil as a product or an ingredient.	2.5	2.5	If palm oil is used in our products it is RSPO certified.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
E4	Company has a target for, and reports on, zero net land-use conversion through company's reliance on soy as in animal feed.	0.5	0.5	No information found.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
E5	Company has a target for, and reports on, zero net land-use conversion through company's reliance on beef.	1.5	1.5	No mention specifically, but mainly sources beef from UK & Ireland. All our steaks for our Leisure, Pubs and Concessions divisions are from Irish farmed beef reared to Bord Bia welfare standards, the Irish equivalent of Red Tractor. Our beef in Wagamama is either British or Irish, which is also certified by either Red Tractor or Bord Bia	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
Sustainable food production practices					
E6	Company has a target for, and reports on, the % of wild-caught or farmed fish & seafood certified to higher sustainability standards	2.5	2.5	We are committed to sourcing sustainable fish and we introduced a detailed policy in 2016, within which we have committed to sourcing MCS fish rated 3 or below, and for farmed fish and seafood we only source from global gap or BAP 2* or higher, certified farms. Tuna in Wagamama is dolphin friendly. We also review the Good Fish Guide every six months when it is published and modify our menus to remove any fish classified as 'avoid' in terms of purchasing.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
E7	Company has a target for, and reports on, the % of products produced under sustainable production practices and recognised environmental management schemes.	0.5	0.5	No information found.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
Water use					
E8	Company has a target for, and reports on, water use reduction in operations	1.00	2	For water, the Group benchmarks restaurants and pubs by average daily usage and uses data validation to highlight high or anomaly users. Where usage increases or is marked as high, the restaurant or pub is surveyed for reduction initiatives and leak fixes, ensuring that we prevent water wastage and remain commercially controlled in this area. Previous savings have annualised but we are still currently tracking ongoing savings of over £80,000. Wagamama: we've saved 28 million litres of water by installing clever water regulating systems in all of our restaurants to save unnecessary water flow	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
E9	Company demonstrates it is working collaboratively on multiple projects (UK & overseas) to reduce water stress.	0.5	0.5	No information found.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
Food loss & waste					
E10	Company demonstrates strategies to engage with customers on food waste and contributes to collaborative initiatives (in UK: Food Waste Action Week).	0.67	1 P	Frankie & Benny's and Chiquito have partnered with "Too Good To Go", the food app which aims to reduce food waste. Company feedback: Working with the SRA on a food waste reduction program targeting plate waste (the highest proportion of food waste in our kitchens) - project trials commenced.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/

E11	Company has a target for, and reports on, a % reduction in food sold or handled and discloses volumes redistributed, sent to animal feed, anaerobic digestion, and land-fill.	1	P	In 2020 the Group diverted 99.8% of direct controlled waste from landfill and recycled nearly 6,000 tonnes or 68.5% of total waste in restaurants where we directly control the services. In order to reduce waste caused by Government-mandated lockdowns or tiered trading at short notice we have started some new initiatives: <ul style="list-style-type: none"> working with food banks across the UK to ensure we have minimised any waste in our distribution system due to disrupted trading. Over 15,000 cases of food (equivalent to 81 tons) were saved from being thrown away and provided to good causes. Frankie & Benny's has also worked with 'Too Good To Go' to ensure food waste at site was minimised. We were able to avoid wasting 1,600kg of food waste and therefore saved 4,000kg of CO2e. Wagamama: waste food in our restaurants gets carted away and put into an anaerobic digester which turns it into sustainable energy. now, we're working on ways to recycle everything else.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
E12	Company demonstrates collaboration with its main suppliers to track, measure and act on food waste in its supply chain.	0	S	No information found.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
Plastics		1.00			
E13	Company has a target for, and reports on, % plastics packaging that is recyclable.	1	P	Wagamama has a target to have 100% of plastic packaging either reusable or recyclable by 2025. Changed our take-out bowls from black to grey.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
E14	Company has a target for, and reports on, reducing single-use plastics without creating a food waste risk	1	P	Wagamama: By 2025, 100% of plastic packaging should be reusable or recyclable. Plastic straws and stirrers already removed, plastic cutlery to be removed by early spring.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
Animal welfare & antibiotics		1.00			
E15	BBFAW tier position or Company has a target for % of animal products certified to high animal welfare standards.	1	S	Eggs: We committed to sourcing all our shell eggs and mayonnaise from cage-free and/or free-range sources by the end of 2017, and this was achieved in November 2017 when all shell eggs used in our restaurants converted to RSPCA Assured™ Free Range. Furthermore, we are committed to ensuring that eggs used as an ingredient in our supply chain will be cage-free and/or free-range by the end of 2023 at the latest. Work is already underway to achieve this goal. Chicken: We have signed the European Chicken Commitment (ECC), thereby committing to meet or exceed the standards set out in the ECC by 2026 for 100% of the chicken across our entire portfolio. Signing the ECC allows us to improve the welfare of millions of chickens used in our supply chain, building on our cage free egg commitment, antibiotic usage reduction.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/
E16	Company has a target for, and reports on, zero supply chain use of antibiotics as a prophylactic or growth promoter and to reduce the total use of antibiotics classified as "medically important antimicrobials".	1	S	We work with our suppliers and farmers (both UK and non-UK) to reduce unnecessary antibiotic use in farm animals. Seafood / fish: We work with our suppliers and farmers (both UK and non-UK) to provide further emphasis and guidance on farm antibiotic use. Chicken: We have signed the European Chicken Commitment (ECC), thereby committing to meet or exceed the standards set out in the ECC by 2026 for 100% of the chicken across our entire portfolio. Signing the ECC allows us to improve the welfare of millions of chickens used in our supply chain, building on our cage free egg commitment, antibiotic usage reduction. FAIRR (2019) shows TRG having progress in implementation of AMR policy ¹⁶ . Seven companies use internal auditing systems to monitor compliance, including Domino's Pizza UK & Ireland, JD Whetherspoon, Mitchells & Butlers and the Restaurant Group who have said they monitor compliance across all relevant markets. ¹⁷	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/ https://www.fairr.org/article/improving-antibiotics-stewardship-in-livestock-supply-chains/
Social inclusion		1.00			
Human rights		1.00			
S1	Company recognises the need for a real liveable wage for all employees and reports on progress towards that.	1		No information found.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf
S2	Company has a target for, and reports on, the % of major suppliers engaged to ensure human rights and labour rights, including and beyond tier one. Must include engagement on child and forced labour, and health and safety of workers.	1	S	Initiatives in South Africa: through local farming organisations, we met with small-scale farmers across Southern Africa to secure a stable supply of these chillies at a fixed and fair price above market value, so farmers can plan and manage their farms without worry. We guarantee to buy all their chillies, to help make sure farmers have a steady and reliable source of income. Modern slavery statement covers raw materials supply categories for slavery & human trafficking.	https://www.trgplc.com/wp-content/uploads/2021/03/2020-Annual-Report-and-Accounts.pdf https://www.trgplc.com/csr/sustainable-ethical-sourcing/