



Kate's Kitchen ESG Policy 2026

Kate's Kitchen is committed to operating responsibly and sustainably. Our Environmental, Social and Governance (ESG) framework guides how we source ingredients, care for our team, community and manage our business ethically and transparently.

Environmental Responsibility

We actively reduce our environmental impact through responsible sourcing, energy efficiency, waste reduction and low-carbon operations.

Sustainable Sourcing

We prioritise local, organic and seasonal produce to reduce food miles and support regenerative farming.

Our approach includes:

- Seasonal menu planning
- Strong partnerships with local suppliers and farmers
- Organic dried goods sourced from Essential Trading (no air freight policy)
- Local, free-range meat with pasture-fed pork and lamb, and minimal beef use
- Organic fruit, dairy and eggs where possible
- Ongoing commitment recognised through the Soil Association Gold Food for Life Award

Low-Carbon Operations

We minimise emissions and energy use by:

- Operating a fully electric vehicle fleet
- Using renewable electricity from Ecotricity
- Generating on-site solar power (34 panels installed in 2022)
- Cooking exclusively with electric equipment
- Using LED lighting across all facilities
- Encouraging walking and cycling through the Cycle to Work Scheme



Waste Reduction & Circular Practices

We aim to eliminate waste wherever possible:

- Staff training to reduce food waste
- Redistribution of surplus food to local homeless charities
- Closed-loop composting of food waste with Heart of BS13 Flower Farm
- Replacing single-use items with reusable alternatives
- Zero tolerance for single-use plastics
- Full recycling of cardboard, plastics, tins and paper
- Working with suppliers to minimise packaging

Social Responsibility

We support our employees, customers and local community through ethical practices and community engagement.

Community Support

- Donating surplus food to charities supporting people experiencing homelessness
- Being corporate sponsors of the Square Food Foundation
- Sponsoring local tree planting initiatives through Trees for Streets
- Supporting local suppliers and independent producers

Employee Wellbeing & Engagement

- Promoting active travel to work
- Providing training in sustainability and waste reduction
- We pay all our staff the real living wage and ensuring fair hours for all the workforce
- Mental health support, counselling and training
- Creating a positive, inclusive and respectful working environment

Responsible Food Practices

- Offering a minimum of 50% vegetarian or vegan menu options

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Email us at: events@kateskitchenbristol.co.uk



- Encouraging healthier, lower-impact diets through menu design
- Preparing all food on site with care, quality and transparency

Governance & Accountability

We are committed to operating with integrity, transparency and continuous improvement.

Our governance framework includes:

- Yearly audits of sustainability and ESG performance
- Ongoing supplier engagement to ensure ethical and environmental standards
- Compliance with food safety, environmental and employment regulations
- Clear responsibility within the business for ESG oversight
- Continuous improvement informed by data, feedback and industry best practice

Our Commitment

Kate's Kitchen is dedicated to continuously improving our ESG performance, reducing environmental impact, supporting our community, and operating responsibly for the long term.