



REVIEW CONSULTANCY LIMITED

SUSTAINABILITY STATEMENT

The directors, associates and employees of Review Consultancy Limited all recognise that the on-going sustainability and delivery of the services we are working with are of the utmost importance to our clients, their customers and suppliers.

Therefore meeting and exceeding our client's expectations is at the core of all our projects and activities, undertaken on behalf of our clients.

We achieve this by:

- Listening and ensuring we fully understand our client's sustainability requirements, objectives and desired outcomes.
- Being honest with our clients about what is realistically achievable in today's market place with a high level of effort, professionalism, innovation and focus.
- Working to ensure that the service is fully self sustainable following our input.
- Encouraging on-going service strategies which include controlled production, reduced over production, proper sustainable waste management and recycling, reduced operator and mechanical energy and water use, increased use of seasonal products, sensible reduction of transport costs, sensible and safe reduction of product and counter display packaging, staff training and awareness programmes and stakeholder communication programmes.
- Where possible, encouraging the use of local suppliers.
- Where required, encouraging the use of Fair Trade products.

- Encouraging on-going apprenticeship and training development programmes in order to develop the services' own next employee replacements.
- We encourage a “no printing” stance within our project bidding, on-going client communication and reporting.
- Our consultants and associates are encouraged to “work from home” to avoid unnecessary travelling and costs by using today’s technologies.
- Continual professional development within the ever changing catering service industry in which we work.
- Ensure all our work is compliant with prevailing regulations and legislation relative to the catering industry and local client rules.
- Constantly update our industry knowledge through the membership of our professional trade association, the Foodservice Consultants Society International (FCSI).
- The directors reviewing the results of our policies and adapting our services where necessary.