



THE MOST SUSTAINABLE STREET FOOD TRADER 2021

FOOD MUTINY PRESENTS



SELECTION PROCESS

PART 1

IN NO MORE THAN 250 WORDS,
BUSINESSES TELL US ABOUT YOUR MOST
PROUD SUSTAINABILITY ACHIEVEMENT
ACCOMPLISHED IN THE PAST YEAR

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PART 2

COMPLETION OF THE FOOD MADE GOOD 50;
50 SHORT-FIRE, 'DONE' 'TO-DO'S' OR
'CAN'T' ACROSS SOURCING, SOCIETY AND
THE ENVIRONMENT



HOW WE FRAME SUSTAINABILITY

OUR 10 KEY FOCUS AREAS

sourcing



Celebrate Local & Seasonal



Serve More Veg & Better Meat



Source Fish Responsibly



Support Global Farmers



Treat Staff Fairly

society



Support the Community



Feed People Well

environment



Value Natural Resources



Reduce Reuse Recycle



Waste No Food



2021 SHORTLIST

FOOD MUTINY PRESENTS



1) DA FISH TING

LONDON @DAFISHTING WWW.DAFISHTING.COM

We buy all our seafood products from local and responsibly managed fisheries that have a minimal impact upon the wider marine environment. We avoid plastic and we're asking our suppliers to avoid plastic packaging (eg. bread etc). We're very focused in food waste prevention and we reuse all our food waste in our business dehydrating, fermenting, blending, grinding, mixing, experimenting.

1) DA FISH TING



TO-DOS

SOURCING

We use 100% meat produced in our country

At least half our menu is vegetarian

We offer at least one vegan dish a day

We have a known grievance policy and system for feedback and complaints that is accessible to all staff

We only buy responsibly sourced soy

SOCIETY

We donate staff time or space to those who need it

We measure and report our social impact

We serve at least two portions of vegetables with all children's meals

We disclose the calories on our menus

ENVIRONMENT

N/A

2) THE SOCIAL DOUGH COMPANY

LONDON @THESOCIALDOUGHCOMPANY WWW.THESOCIALDOUGH.COM

Looking forward to earth's sustainable future is something that plays on most of our minds. To help the Social Dough team give back to mother nature we offset all of their carbon footprint. We do this through our tree planting partnership with Ecologi.

To date we have offset a whopping 16.52 tonnes of CO₂e (June 2021). That's equivalent to carbon offsetting 13 long haul flights, or 40,986 miles driven in a car - all in all saving over 50m² of sea ice. This has been done by a whole array of earth loving measures (i.e., tree planting, biogas production and hydro power projects). We're also chuffed to say that none of our waste ends up in landfill - if it can't be recycled then all of our general waste is collected and taken to a plant and used as fuel to generate heat and power.

We don't just rely on partnerships. Growing up on a farm and studying agriculture for 3 years at college has given me the knowledge and exposure of how food production is conducted and the benefits of using local produce when possible. We are now working towards sourcing 100% of our ingredients from responsible UK sources. We are hoping to educate customers on the journey that our food undergoes. That starts with us, with us learning about every aspect of our food story.

2) THE SOCIAL DOUGH COMPANY



TO-DOS

SOURCING

We use 100% meat produced in our country

We promote local, seasonal produce on the menu

We change the menu with the seasons, using seasonal ingredients

We know the provenance of 100% of our ingredients

ENVIRONMENT

We monitor and set reduction targets our energy and water consumption

We separate food waste, and ensure it is disposed of as Anaerobic Digestion or composting

SOCIETY

We buy produce in a way that ensures workers rights, labour and environmental stewardship in our supply chain

We have a known grievance policy and system for feedback and complaints that is accessible to all staff

We are a socially inclusive recruiter

We disclose the calories on our menus

We have clear allergen information on our menus helping diners to make safe choices

3) GROUNDED MCR

MANCHESTER @GROUNDEDMCR WWW.GROUNDEDMCR.CO.UK

We sell specialty coffee, ice cream and baked goods, from a trike, and employ those who struggle with anxiety. We have a gazebo that we encourage community groups to use for free - we host a parental support group, yoga sessions and upcoming events planned include gong bath sessions and art classes for vulnerable adults.

Our goal is to purchase a fleet of trikes, to ensure we can support more people struggling with anxiety. We already have three opportunities to expand our fleet - and we'll donate a portion of profits to our partner, So Let's Talk. Our business model centres around helping both anxiety sufferers and the local community, and is paramount to the success of our business.

We are working with the Government on its Kickstart scheme and have already employed someone with social anxiety, who's vulnerable to being on Universal Credit long term - and he's thriving. The combination of working outside, being trained in barista skills, giving him autonomy to truly be himself, and free monthly coaching sessions has given him confidence to help him to cope. We prioritise the mental health of our employees above all else.

We've just won a decommissioned bus - in conjunction with Pioneer Quay, an area being transformed into a community garden in central Manchester. We'll run the bus off solar power, pop an allotment on the roof and use the produce we grow to contribute to our menu. Inside will be a café/event space allows us the opportunity to help vulnerable people gain employment.

3) GROUNDED MRC



TO-DOS

SOURCING

N/A

SOCIETY

We disclose the calories on our menus

No main courses on our menu are more than 50% of your recommended daily intake of calories, fat, sugar or salt

ENVIRONMENT

We monitor and set reduction targets our energy and water consumption

4) STREETCUBE

WANDSWORTH @STREETCUBEWANDSWORTH WWW.STREETCUBE.ORG

We won the 2021 sustainable food awards above more than 250 world-wide applicants. We are London's first sustainable street gastronomy destination, supported by a host of world renowned experts for sustainability, climate change and nutrition. 40% of our produce is organic, locally sourced, seasonal, we are zero plastic, zero waste, we focus on seasonal nutrition, more plant-based dishes, less but better meat, we are zero waste and we are members of Terra Carta and The United Nations Sustainable Development Goals.

4) STREETCUBE



TO-DOS

SOURCING

N/A

SOCIETY

We disclose the calories on our menus

ENVIRONMENT

N/A

5) THE FORGE TRUCK

KENT @THEFORGETRUCK WWW.THEFORGETRUCK.COM

Since creating The Forge Truck less than 1 year ago, we're dedicated to remaining an environmental and socially aware brand. Rather than buy brand new, we converted an unused, local bakery delivery truck into a fully mobile unit with a green LPG generator. Most of the conversion was done by hand with a little outside help from small, local businesses. We're zero-plastic; our packaging is 100% compostable, including our wooden forks, and our food is all British produce. We offer vegan options that many non-vegan customers love too. We're proud to make our customers aware of this via social media and by working with other British environmental brands e.g. Lifewater and ChariTea who are plastic free and fund social projects (which we are also very passionate about). Our passion for the planet is a huge part of who we are. We're happy that our customers regularly comment on our ethos and are passionate about it too. Our stunning Vegware tubs get the green conversations flowing. We are low waste; we order and produce to the needs of our customers (using Chef Arrans comprehensive trading knowledge), and we endeavour that on the rare occasion there is any leftover food it sells at a discount or becomes a meal for our families and friends. With our leftover brunch c'rolls we made a delicious bread&butter pudding which we distributed to our families. When we begin to trade larger scale, our ambition is to compost all applicable waste to use on our vegetable garden.

5) THE FORGE TRUCK



TO-DOS

SOURCING

We source food from at least one local farmer, fisherman, or producer

SOCIETY

We measure and report our social impact

We disclose the calories on our menus

No main courses on our menu are more than 50% of your recommended daily intake of calories, fat, sugar or salt

ENVIRONMENT

We recycle glass, plastic and paper/cardboard

DECISION CRITERIA

The background of the slide is a blurred photograph of a street food stall. A person is visible in the background, wearing a white shirt and a head covering, appearing to be cooking. In the foreground, there are several large, dark-colored pots or pans. One of the pots on the right is emitting a large plume of white steam, which rises and fills the upper right portion of the frame. The overall scene is brightly lit, suggesting an outdoor daytime setting. The text is overlaid on the left side of the image.

Impact: what you've actually achieved

Influence: what you've done to communicate and share it

Integrity: some cold hard evidence of your success (stats!)



2021 WINNER TO BE ANNOUNCED AT THE FINAL

