



CLIMATE ADAPTATION RESILIENCE PLAN

As caterers we play a crucial role in ensuring food safety and quality while also managing resources efficiently. Adapting to climate change is essential for maintaining the sustainability and resilience of our business. TNS are taking the following steps to build resilience and adapt to climate change:

Understand Local Climate Risks:

We are assessing the specific climate risks in our regions to understand the local risk. These include extreme heat, heavy rainfall, flooding, or drought.

Source Local and Seasonal Ingredients:

TNS source local and seasonal ingredients. This reduces risk and supports local agriculture. It also reduces the carbon footprint associated with transporting food over long distances, combatting the core cause of climate change.

Diversify Suppliers:

We build relationships with multiple suppliers to ensure a steady food supply. This spreads risk, improves availability, whilst ensuring keen pricing. Climate events can disrupt transportation and distribution, for example, flooding and snow, providing our catering teams with multiple suppliers minimises the risk of failed deliveries.

Food Safety Protocols:

We operate in accordance with strict food safety protocols. This is to combat the increased risk of food-borne illnesses, caused by rising temperatures. We maintain proper food handling, storage, and preparation. This extends to our suppliers, and we continue to work with them to ensure temperature control is maintained throughout product lifecycle.

Energy and Resource Efficiency:

We recommend energy-efficient appliances within our catering premises. To ensure our catering teams manage resources efficiently we provide training and working practices that minimise water and energy usage.

Waste Reduction and Recycling:

We are implementing waste recording and reduction strategies, such as food waste monitoring and recycling. We are working with our clients and their waste streams to roll out food waste recycling, generating green energy and reducing methane emissions. This not only minimizes the environmental impact of our services but can reduce waste disposal costs for our clients.

Supplier Communication

Climate change affects the growing times and therefore availability of produce. As the weather patterns change so do harvest times. We work with our suppliers to have forewarning of produce delays and shortages. This gives us time to communicate anticipated shortages to enable our teams to create menus based on availability.

Menu Flexibility:

We continue to maintain a flexible menu that can accommodate ingredient availability and price fluctuations due to climate events. Adjusting the menu as per availability reduces the impact of supply chain disruptions.

Disaster Relief Catering Services:

Our catering teams have back up plans and stored ingredients to cover product delivery shortfalls.

Community Engagement:

TNS work with our local community to understand their needs during climate events.

Monitor and Adapt:

TNS communicate with climate professionals to monitor weather patterns and climate conditions. This enables us to adapt our strategies and menu offerings based on changing climate risks.

Carbon Footprint Reduction:

TNS are implementing measures to reduce our carbon footprint, including minimizing food waste, reducing energy consumption, and encouraging sustainable transportation for deliveries.

Adapting to climate change is not only about ensuring business continuity but also about contributing to a more sustainable and resilient future. By taking these steps, TNS can minimise risks and seize opportunities while also promoting environmental responsibility and community engagement.

Signed:



Name:

Steve Hughes

Position:

Business Director

Date:

21st November 2023