



# Carbon Management Plan

## Introduction

The Hooked-on Group is dedicated to contributing to the UK Government's target of achieving net zero carbon emissions by 2050. This Carbon Management Plan outlines our current efforts, future goals, and strategies to reduce our carbon footprint while fostering environmental sustainability within the hospitality industry.

As a proud contributor to the North East tourism sector, we align with Destination North East England's Regenerative Tourism Strategy. Through this, we aim to adopt sustainable practices that benefit local communities, preserve regional biodiversity, and create meaningful, lasting impacts. By embedding these principles into our operations, we strive not only to achieve our environmental targets but also to enhance the vitality and resilience of our region.

## 1. Baseline Carbon Footprint Assessment

**Energy Monitoring:** Our baseline carbon footprint is assessed through active monitoring using various tools. Blackfriars tracks energy consumption through Newcastle City Council's Energy Manager Live portal, which calculates carbon emissions, while Dobson and Parnell and Hinnies use the Zellar Sustainability Platform for tracking and reporting emissions.

**Waste Management:** Food and general waste metrics are recorded, and efforts are underway to minimise waste generation and optimise disposal processes, such as anaerobic digestion for food waste and recycling initiatives.

## 2. Current Initiatives to Reduce Carbon Emissions

**Energy Efficiency:** Current initiatives to reduce carbon emissions include energy efficiency measures such as regular monitoring of energy use, staff training, and the use of LED lighting and energy-efficient appliances. We utilise an electric vehicle for trips to fish and vegetable markets.

**Sustainable Waste Management:** Our sustainable waste management efforts include partnerships with Olleco for kitchen oil recycling, HP for ink cartridge recycling, and local supermarkets for battery disposal. We compost food waste using Jura Composters and Scotty Hot Boxes, and the resulting compost is used in our gardens and allotments.

**Sourcing Locally:** We prioritise sourcing ingredients and supplies from local producers to reduce transportation emissions and support the regional economy. This approach ensures fresher, seasonal produce, minimises our carbon footprint, and fosters sustainable

farming practices. By partnering with like-minded suppliers, we align our sourcing with our environmental goals while strengthening community connections and promoting a more sustainable food supply chain.

**Landlord Collaboration:** Collaboration with Newcastle City Council supports energy efficiency improvements, including planned upgrades in 2025 at Blackfriars such as energy-efficient boilers, double glazing, and enhanced insulation. Additionally, we are transitioning our kitchens from gas cooking to induction technology to decarbonize operations further.

### 3. Future Goals and Targets

#### Short-Term (2024-2026):

- Reduce energy consumption by 10% through further efficiency measures and behaviour change programs.
- Complete the transition to induction cooking and ensure proper staff training for optimal use.
- Collaborate with Newcastle City Council on planned building upgrades, including energy efficient boilers, double glazing and improved insulation.
- Increase onsite composting for organic waste and reduce food waste by an additional 15%.

#### Medium-Term (2027-2030):

- Achieve a 30% reduction in carbon emissions compared to our baseline year (2023).
- Expand renewable energy usage, such as exploring solar panel installation at Blackfriars.
- Fully transition to a menu that prioritises low-carbon and sustainable ingredients, reducing reliance on carbon-intensive imports.

#### Long-Term (2031-2050):

- Achieve net zero carbon emissions across all operations by 2050, in alignment with the UK Government's target.
- Invest in carbon offset programs to neutralise any unavoidable emissions.
- Maintain a carbon-neutral supply chain by engaging with suppliers who share our commitment to sustainability.

### 4. Key Strategies for Implementation

**Staff Training and Engagement:** Key strategies include staff training and engagement, with workshops on energy efficiency and waste reduction and incentives for staff to suggest ideas to help up become more sustainable.

**Customer Awareness:** We engage customers by showcasing our sustainability efforts on menus, our website, and at events. Menus highlight dishes with locally sourced, sustainable ingredients, while our website and social media platforms share details about our environmental initiatives.

**Partnerships and Certifications:** Partnerships, such as with FareShare North East, help reduce food waste and support local communities. We are also exploring certifications like Green Tourism to benchmark and improve our sustainability practices.

**Investment in Technology:** We are committed to reducing our environmental impact through strategic investments in advanced technology. This includes adopting smart energy monitoring systems to track and analyse energy usage in real time, helping us identify opportunities to improve efficiency and reduce waste.

We also prioritize the use of energy-efficient equipment in our kitchens and facilities, such as induction cooking technology, LED lighting, and high-efficiency appliances. These investments not only lower our carbon footprint but also contribute to long-term cost savings and operational sustainability.

## **5. Monitoring and Reporting**

We will review and update this Carbon Management Plan annually to track progress and adapt strategies. Reports on our carbon reduction efforts will be shared with stakeholders, including staff, customers, and partners, ensuring transparency and accountability.

## **Conclusion**

The Hooked-on Group is committed to aligning our operations with the UK's net zero target. By reducing emissions, improving efficiency, and fostering a culture of sustainability, we aim to lead by example in the hospitality industry and contribute to a greener future.