

# Sustainability at Rocket



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# Fighting Climate Change

A love of locally sourced produce has been intrinsic to Rocket since our beginnings, but today our motivations are spurred on by another hot topic: sustainability. Our passionate team are pulling together to ensure that we are catering both 'greenly' and exquisitely. Nothing is compromised in the Rocket kitchens, which is why we work with only the best local suppliers, develop our menus seasonally and work tirelessly to ensure waste is a rarity, not a reckless commodity.

# Rocket Sustainable Initiatives

### CAREFULLY PLANNED MENUS

We carefully plan our menus with 30% vegetarian options and plan quantities to ensure minimal food waste.

### ENERGY EFFICIENCY

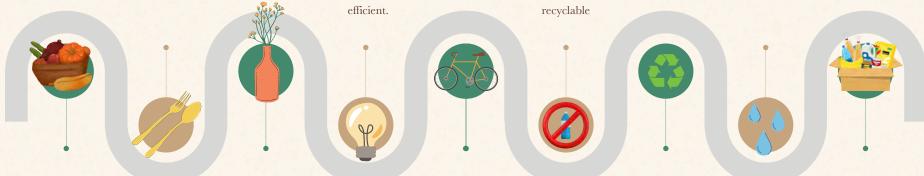
We ensure that all new appliances and machinery in our kitchen and at our headquarters are energyefficient.

### SUSTAINABLE PACKAGING

We avoid packaging where possible and where it is required only use packaging that is compostable or recyclable

### FOOD WASTE SOLUTIONS

We turn our food scraps into environmetally safe liquid through an ORCA food digester.



### LOCALLY

We partner with local British suppliers that are based in London as much as possible.

### GREEN DÉCOR

Our team of creatives ensure that we reuse and recycle materials for canapé trays and decorations when possible.

### SUSTAINABLE TRAVEL

We encourage our team to take public transport and electric vehicles when going to events and site visits. Rocket is also part of the Cycle to Work Scheme.

### RECYCLING & RUBBISH DISPOSAL

Rocket sorts and clears all rubbish after every event for recycling wherever possible. We also carefully recycle any waste at our headquarters and in our kitchen.

### FEEDING THE COMMUNITY

Rocket works with Ace of Clubs charity to provide meals for the homeless, vulnerable and otherwise marginalised people in the community.

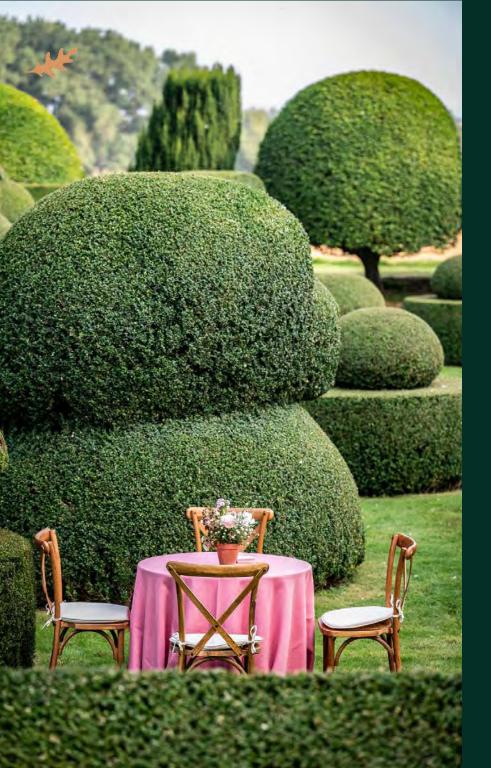




### Eco-Rocketeers

Our internal sustainability committee was formed to establish the foundation of our sustainability priorities. The committee meets monthly and provides our employees and stakeholders with an understanding of what's most important and what we can do to protect the natural world and be more socially responsible.

We are committed to reach Net Zero greenhouse gas emissions by 2030, in line with targets to limit global temperature rises to 1.5°C above pre-industrial levels. This will be achieved through ambitious levels of change, innovation, collaboration, and investment in business practices.



## Our Targets

- 100% Renewable Energy by 2025
- 100% Reusable or Recyclable packaging by 2024
- 25% Reduction in Food Waste by 2025
- 100% Electric Vehicle Policy by 2026
- 25% Switch from Animal Proteins by 2025
- 55% Reduction in Carbon Footprints by 2027
- 70% Fresh Meat, Dairy & Vegetables sourced from regenerative agriculture sources by 2030
- 40% Switch from Animal Proteins by 2030
- 50% Reduction in Food Waste by 2030
- 80% Reduction in Carbon Footprint by 2030 (SBTi's Corporate Net Zero Standard.)

# Equipment

When procuring hired equipment from local suppliers for each event, we perform research on energy standards (e.g. energy labels) and procure equipment with the lowest kgCO2e possible. It is also imperative that hired equipment is of the correct specification and size for the requirement, as unnecessarily large equipment will consume more kgCO2e (regardless of energy efficiencies). Our head of Operations is responsible for ensuring all equipment procured does not have a standby power level greater than 0.5W.





# Food Types

All of our menus include at least 30% vegetarian options. Our Chefs, Event Managers and Front of House Team are trained and briefed to recommend these carbon friendly alternatives, which will have prominence on our menus.

The provision of information to our staff is fundamental to the promotion of sustainable options. By equipping our staff with the knowledge of the environmental impact of the choices our guests make, they are able to educate our clients and guide them towards more sustainable options. No longer an after-thought or alternative, these options take centre stage and often include our famous Rocket "Hero" Ingredients.



# Sourcing

All food is sourced locally through the formation of partnerships with tested, trusted and reputable local suppliers. We aim to work exclusively with local suppliers and procure all goods with a source of <25 miles from our Headquarters.

We avoid "wasted miles" by ordering in bulk wherever possible and consolidating our suppliers of fresh produce to reduce the number of journeys suppliers make to our production Kitchen, reducing the overall level of road miles travelled.

We request sufficient and appropriate evidence from each of our partners to ensure that suppliers further down the supply chain have been paid a fair price for the products received. This, in conjunction with a commitment against modern slavery, ensures that all of our suppliers conform to the sustainability requirements of our operation and ensure that each event leaves a tangible and positive impact on the immediate local community.

# The Rocket Supplier Map



# Packaging

We will employ processes to ensure that our use of packaging results in improved sustainability. This approach will involve increased use of life cycle inventory and lifecycle assessment to help guide the use of packaging which reduces the environmental impact and ecological footprint. All packaging used as part of the various services will be compostable or recyclable and will not contain any toxic components. An example of this is corrugated packaging – despite common misconceptions, it is widely regarded as the most environmentally friendly form of packaging today with an 84% recycle rate in the UK alone. The 16% of material that is not recycled is fully biodegradable.













### **WASTE INPUTS**

Compatible food waste is loaded into the ORCA unit on-site.

### **MICROORGANISMS**

ORCA's proprietary Biochips and microbial mixtures are added.

### **OXYGEN**

Aerobic digestion begins once oxygen from the air is introduced to the mixture.

### BREAKDOWN

Food waste is digested into smaller pieces, eventually transforming into a liquid.

### DISCHARGE

Liquid is filtered safely through a 0.5mm screen into existing plumbing infrastructure.

# Waste Management

At our Production HQ in Battersea, an anaerobic food digester through our partnership with ORCA. The ORCA Food digester converts food waste into an environmentally safe liquid that goes down the drain and is disposed of using the existing sanitary infrastructure. The liquid can then be used to create renewable, sustainable energy. This technology diverts food waste from landfills, which in turn reduces both carbon dioxide and methane gas emissions.

We also partner with a supplier who manages our used cooking oil, which is collected in a sustainable manner and processed into a raw material for the production of second generation bio-diesel (bio-diesel from waste).



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