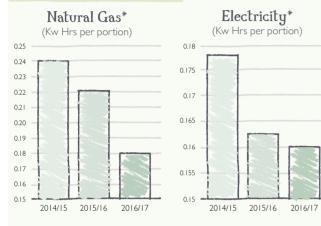
## Impact Report

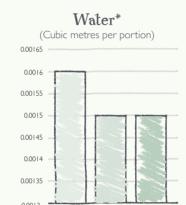
We are committed to having a positive impact on the people we work with and the communities we operate in and we recognise that we should be working constantly to reduce our impact on the environment. This Impact Report is designed to communicate how we have done in these areas in 2016/17. We are now seeking to set meaningful targets against which our performance can be monitored, to ensure we continue to move in the right direction.

#### Environment

\*Figures for the COOK Kitchen, Sittingbourne

#### RESOURCES (per portion)





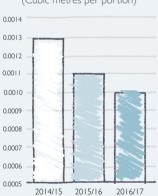
2014/15 2015/16 2016/17

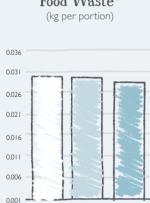
Energy efficiency improved, with the amount of natural gas and electricity used per portion continuing to fall.



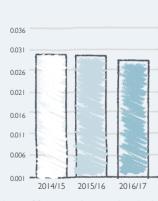
#### WASTE (per portion)

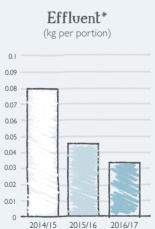
#### Water Waste\* (Cubic metres per portion)





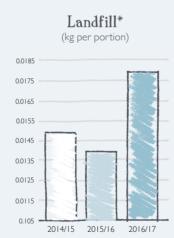
### all recycled via Food Waste





Miles

Driven



We successfully reduced waste in three of four areas last year, but the increase in waste to landfill really isn't good enough. We are pursuing projects to make sure this doesn't happen again. In our stores, we have successfully switched from using polystyrene tasting pots to reusable ones, diverting roughly 320,000 pots from landfill.

#### Cardboard Recycled

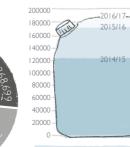
**228.7** tonnes

We have also been working with suppliers to reduce the amount of cardboard we use by switching to re-usable plastic crates for deliveries.

#### Transport

As we continue to grow as a business and expand our delivery service, the miles we drive and fuel we use have increased.

We are working on ways to reduce our impact from transport overall. This year we started working with a local laundry supplier reducing the distance our kitchen whites travel by more than 85,000 miles a year, saving around 60 tonnes of carbon a year (the equivalent of a 4 person household for the entire year).



Litres of Diesel Used

#### Community

#### Community Kitchen

10,423 People Fed +6.423



We helped feed nearly three times the number of people as the previous year with our 30% discount for community events.

#### FoodCycle donation from carrier bag charges

£25,459

FoodCycle is a national charity that builds communities in 33 locations through the provision of weekly community meals, made from surplus food, for vulnerable people.

#### Charitable Causes

£20,590 Vouchers Donated +£6,120 vs. last year

We also continue to support Caring Hands in the Community, a drop-in centre for the homeless or vulnerable in Rochester, with donations of food and volunteering.

We provided our highest ever number of school meals in Malawi through our partnership with One Feeds Two. For every portion of our seasonal Christmas lines sold, we donated a school meal.

> 321,557 Meals +85,152 vs. last year

#### Total Volunteer Hours Logged

1.053

Everyone at COOK can use the equivalent of one working week for volunteering for a good cause.

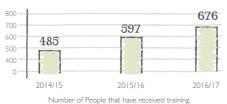
#### People

#### Profit Share

In the second year of our profit share scheme we once again distributed 5% of profits to all members of staff who had been with us since the start of the financial year.

#### Training





Whilst we trained more people this year, total training hours fell due to a change of dates in our COOK Academy programmes

# outstanding employ

#### Internal **Promotions**



We're proud to be a certified Living Wage employer and increased entry level salaries by 5.1% in London and 7.5% elsewhere in July 2016.

#### Discovering Potential

Number of people who accepted jobs through our community employment scheme (for example, as part of our scheme offering work to ex-offenders).

People who received one-to-one life coaching through our Dream Academy to help them realise personal dreams.

#### Hardship Fund

We seek to support colleagues who need a helping hand, through interest free loans.



