



**HUMANE SOCIETY
INTERNATIONAL**

UNITED KINGDOM

FORWARD FOOD

CREATING HEALTHY, SUSTAINABLE MENU OPTIONS

[HSI.org/ForwardFood](https://www.hsi.org/ForwardFood)

What is Forward Food?

Forward Food is a campaign launched by The Humane Society of the United States and its international affiliate, Humane Society International, to encourage and enable foodservice providers to shift the focus of their menus away from animal products and put more plant foods on plates. Through Forward Food we can:

- Create and deliver tailored culinary training workshops run by professional chefs, to equip chefs with the knowledge and inspiration to create more delicious plant-based dishes;
- Offer companies advice on implementing menu changes and marketing more plant-based dishes;
- Support companies in monitoring and evaluating the positive impacts of a shift away from animal products, including reductions in greenhouse gas emissions.



Why participate?

The foodservice industry can play a critical role in transforming the global food system to create a more sustainable, healthy and humane world for all. By procuring fewer animal products and providing more plant-based options, your dining operation can conserve precious planetary resources such as water, and help combat climate change. You'll contribute to people's general health and wellness, and help to spare animals from suffering in factory farms. At the same time, you'll give your business a boost. Making menus more plant-focused will make them more inclusive, as well as help to reduce costs. Participating in Forward Food also presents an opportunity for you to gain brand-building publicity for being a forward-thinking business.

Forward Food services in the UK (provided free of charge):

Plant-Based Culinary Training

- 1 or 2 day workshop with chef and cookbook author Jenny Chandler (also the UN's Special Ambassador for pulses).
- A portfolio of plant-based recipes, which can be tailored according to specific dining establishment needs.
- Advice on menu presentation and dining hall display, plus on- and offline marketing materials.
- Information on sourcing plant-based products.

Sustainability Analysis and Reporting

- Support creating a strategy to integrate meat reduction interventions into sustainability plans and targets.
- Monitoring, evaluating and reporting on the impacts of menu changes on greenhouse gas emissions.
- Guest presentation on sustainable and healthy food systems (from our research and sustainable food policy advisor and published scientific author, Dr Helen Harwatt).

What have participants said about Forward Food?

'The two days went well, all the chefs who attended really enjoyed the experience and gained some good insights from the course.' **Nick Vadis, Culinary Director, Compass Group UK & Ireland**

'The day was excellent, all of the guys took a huge amount from it.' **Rik Razza, Head of Chef Development, BaxterStorey**

'The senior sous chef said that the course was very good and he learnt a lot from it.' **Lee Corke, Catering Manager, Clare College, University of Cambridge**

'Sarah thoroughly enjoyed it and has come in enthused. I look forward to more courses as other staff are also keen.' **Rob Clarke, Head of Catering & Events, Fitzwilliam College, University of Cambridge**



Jenny Chandler hosting a Forward Food culinary workshop at University of Cambridge



A tweet by Compass Group UK & Ireland tweet



A tweet by BaxterStorey

For more information, to book a training and/or environmental assessment, please contact cbass@hsi.org.