

Food Service Industry Protein Sustainability Scorecard



THE HUMANE SOCIETY
OF THE UNITED STATES

Welcome to our sustainability scorecard

Introduction

Due to client demand and public sentiment, virtually every major food service company has sustainability goals. But if the goals don't center around food, particularly shifting to climate-friendly, plant-based offerings, then they get into the infamous territory of "greenwashing" (the practice of making deceptive claims about your company's environmental record).

Our food system has major impacts on the environment. Agriculture occupies half of all ice-free land on [Earth](#), and the global food system is responsible for 20% to 37% of all greenhouse gas emissions (GHGs).

Animal products have a much larger environmental footprint than plant-based foods, using more resources and causing more GHG emissions. For example, it takes many pounds of crops used as feed to produce just one pound of meat; those crops could more efficiently be fed to humans directly. In addition, breeding, housing, transporting, killing and processing animals uses a massive amount of energy and produces an enormous amount of GHG emissions. In fact, a shift toward plant-based foods is the most impactful way food companies can reduce their carbon footprint, prevent deforestation, minimize demand for water and land resources, improve food security and preserve natural habitats. Moreover, there's an abundance of scientific findings that show replacing animal-sourced meats with plant-sourced foods provides more GHG savings than using lower carbon animal meats.

It's also worth noting that even beyond sustainability, there's a need to focus on plant-based foods for consumer health and to move away from supporting abusive practices to farm animals.

Food service companies that commit to a tangible increase in plant-based entrée options have positioned themselves to be socially responsible leaders in the industry.



About the survey

The short survey focused on three main topics to determine how much a company is truly doing when it comes to sustainability: transparency, goals and a plan of action. This survey was designed to gauge where the nation's largest food service companies are currently on this issue, as well as to understand what resources are still needed to support their sustainability objectives.

Every company listed on this scorecard received a five-question survey from the Humane Society of the United States. If a company did not submit the completed survey, the HSUS team let it know we'd complete the survey using publicly available information from the company's website. After the initial submission, the HSUS offered private feedback with customized recommendations to help increase overall scores, as it was our goal to help every company earn as many points as possible.

Resources: How to reach significant impact

The Food Service Innovation team at the HSUS offers many resources to companies we work with, all at no charge. It is easier than ever to maximize sustainability through plant-based innovation by partnering with our team of professional chefs, registered dietitians, and industry experts, who provide support with marketing content, recipe ideation and development, climate impact reporting and culinary education.

With a commitment to increasing plant-based meals, the HSUS Food Service Innovation team, along with other organizations, offers many resources to help companies diversify protein choices at no cost.

A summary of these resources can be found [here](#).

Conclusion

Touting one's sustainability work or GHG reduction strategy has become routine in the food service industry. Clients and customers deserve to know which companies are actually following through and which companies—at least at this point—are not. For those that the scorecard shows are shining examples of leadership, we thank you. For those that aren't looking so great right now, please know we'd be honored to partner with you, so you can become the next leaders.



Scorecard ranking

Rank	Company	Score	Grade
1	ISS Guckenheimer	290	A
2	Sodexo	270	A
3	Fresh Ideas Food Service Management	245	A
4	Café Services	240	A
5	Southwest Foodservice Excellence	240	A
6	Whitsons Culinary Group	235	A
7	HHS, LLC	230	A
8	Metz	230	A
9	Creative Dining Services	210	A
10	Elior North America	200	A
11	Epicurean Group	200	A
12	Pomptonian	180	B
13	Thompson Hospitality	170	B
14	AVI Foodsystems	160	B
15	Food For Thought Enterprises, Inc.	155	B
16	Aramark	145	C
17	Taher, Inc.	130	C
18	Compass Group USA	125	C
19	Quest	125	C
20	Brock & Company, Inc.	105	C



To see the detailed analysis of a company, click its name.

NOTE: FOR COMPANIES THAT RECEIVED A TIED SCORE, THEY WILL BE RANKED ALPHABETICALLY THROUGHOUT THE REPORT.

Scorecard ranking

Rank	Company	Score	Grade
21	Delaware North	80	D
22	MMI Dining	80	D
23	Better 4 You Meals	75	D
24	Prince Food Systems	75	D
25	Linton's Managed Services	50	D
26	LPM & Affiliates, dba Epicurean Feast	40	F
27	Parkhurst Dining	40	F
28	Thomas Cuisine	30	F
29	Guest Services Inc.	20	F
30	American Dining Creations	10	F
31	Lessing's Hospitality	10	F
32	Spectra Hospitality	10	F
33	Culinary Services Group	0	F
34	Food Management Group	0	F
35	Global Connections to Employment	0	F
36	Lunchtime Solutions	0	F
37	NexDine Hospitality	0	F
38	SLA Management	0	F
39	Southern Foodservice	0	F
40	The Nutrition Group	0	F



To see the detailed analysis of a company, click its name.

NOTE: FOR COMPANIES THAT RECEIVED A TIED SCORE, THEY WILL BE RANKED ALPHABETICALLY THROUGHOUT THE REPORT.



ISS Guckenheimer

RANK

#1

SCORE

290

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

36%-40%

Companywide public plant-based commitments

Goal to reach 55% plant-based entrees by 2025.

Summary

ISS Guckenheimer is leading the way on plant-based and sustainability efforts among the top 50 food service management companies. ISS Guckenheimer recently set a goal to reduce its GHG emissions associated with the food it services globally by a minimum of 25% by 2030. To reach this goal, ISS Guckenheimer developed a toolkit called PowerPlant, a philosophy of using plant-based foods as the core element of its menus. ISS Guckenheimer also hired a culinary trainer who is co-developing an entire curriculum on sustainability to help the company's culinary teams communicate effectively with their clients on the benefits of adding more plant-based options.

Guckenheimer self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Utilizing the DefaultVeg concept
- Utilizing the 1:1 concept (offering one plant-based entrée for every animal-based entrée)
- Uses marketing campaigns focusing on plant-based initiatives

ISS Guckenheimer

RANK

#1

SCORE

290

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

36%-40%

Recommendations

ISS Guckenheimer received the highest score on the scorecard and recently set the strongest plant-based goal to date. We applaud ISS Guckenheimer on the many plant-based and sustainability initiatives it is implementing and look forward to continuing working with its staff. ISS Guckenheimer has set the bar, and we encourage other companies to follow its lead.

Sodexo

RANK

#2

SCORE

270

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

21%-25%

Companywide public plant-based commitments

Sodexo is committed to 33% plant-based menus by 2025. Sodexo's US Campus segment is committed to 33% by 2024 and 42% by 2025. Segments will be moving toward the target annually.

Summary

Sodexo understands promoting plant-based eating is a key lever in achieving its 34% carbon reduction target because the company knows that approximately one-third of its U.S. emissions are tied to animal-based ingredient purchases. Sodexo's sustainability and CSR data is compiled, audited and reported annually, including an assessment of emissions related to supply chain purchases. Sodexo's Better Tomorrow goals are driving the company's continuous development of plant-forward initiatives.

Sodexo self-reported the following plant-based initiatives:

- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Utilizing the DefaultVeg concept
- Utilizing the 1:1 concept, offering one plant-based entrée for every animal-based entrée
- Uses marketing campaigns focusing on plant-based initiatives
- Tracks sales of plant-based meals

Sodexo

RANK

#2

SCORE

270

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

21%-25%

Recommendations

For over a decade, the HSUS has been working with Sodexo to foster a more humane supply chain by developing responsible sourcing strategies. Most recently, we've been helping Sodexo increase the number of plant-based offerings at its dining facilities. The new culinary training initiatives focus on increasing plant-based menu options that will end up on Sodexo menus at hundreds of universities across the United States.

In addition to these trainings, Sodexo has launched plant-based culinary training videos and webinars and has a landing page with plant-based resources available to all segments within Sodexo. To support the plant-based menu challenge, Sodexo introduced a plethora of innovative recipes, including 60 new entrées and 30 new dessert recipes in spring 2022. An additional 120 recipes will be available this fall. In total, Sodexo has collaborated with the HSUS to develop more than 350 plant-based recipes and is also working with suppliers to develop recipes and market plant-based products. This fall, Sodexo campuses will include a default plant-based protein at exhibition stations and will pilot a DefaultVeg initiative with DefaultVeg, the Food for Climate League and Princeton University. Campus fall breakfast menus will include one plant-based and one animal-based option daily. Sodexo also launched a plant-based menu icon in the fall of 2021 to enable culinarians and guests to identify options, and for Sodexo to better measure the plant-based offerings on its menus. Sodexo is committed to fostering a more humane and sustainable supply chain. The Sodexo Campus segment is leading the way, and the HSUS encourages all Sodexo segments to follow suit to solidify the company's place as an industry leader within the future of food service.

Fresh Ideas Food Service Management

RANK

#3

SCORE

245

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

5%-9%

Companywide public plant-based commitments

50% of its menu entrées will be plant-based by July 1, 2025.

Summary

Fresh Ideas Food Service Management has committed to providing one plant-based entrée for every meat-based option. This plant-based goal is historic, the first of its kind by *any* food service management company.

Its plant-based recipe concept is called Mindful Fork, a chef-driven initiative that includes 90 innovative plant-based menu items spanning breakfast, lunch and dinner entrées, quick-service options, allergen-friendly dishes and desserts. Thousands of guests now enjoy Mindful Fork at colleges and universities, K-12 schools, senior living facilities and corporate campuses across the Midwest, South and Southeast regions of the United States.

Fresh Ideas Food Service Management self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Utilizing the 1:1 concept, offering one plant-based entrée for every animal-based entrée
- Uses marketing campaigns focusing on plant-based initiatives

Fresh Ideas Food Service Management

RANK

#3

SCORE

245

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

5%-9%

Recommendations

The HSUS Food Service Innovation team applauds Fresh Ideas Food Service Management for its historic plant-based initiative, and we look forward to helping the company achieve greater impact and success.

Café Services

RANK

#4

SCORE

240

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

31%-35%

Companywide public plant-based commitments

Café Services will continue to shift its menus so that 33% of all entrees offered will be plant-based at all accounts by the end of 2024.

Summary

Café Services highlights its “Green Initiatives,” which address greenhouse gas reduction via local purchasing. In 2021, the HSUS Food Service Innovation team began working with the Café Services team. At that time of partnership, we developed six new plant-based bowl recipes for the company’s fall/winter menus, with a focus on seasonal ingredients. To date, it is not clear if these recipes were implemented into its food service operation.

Café Services self-reported the following plant-based initiatives:

- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes for accounts to utilize annually
- Tracks sales of plant-based meals

Café Services

RANK

#4

SCORE

240

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

31%-35%

Recommendations

Café Services is positioning itself to be an industry leader based on its plant-based commitment and initiatives. We recommend the company leverage the services already provided by the HSUS Food Service Innovation team to engage in culinary education, sustainability support services and marketing resources to help it successfully meet its goal of 33% of all menus being plant-based.

Southwest Foodservice Excellence

RANK

#5

SCORE

240

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

21%-25%

Companywide public plant-based commitments

Goal to increase its plant-based offerings by 10% by the end of 2024.

Summary

Southwest Foodservice Excellence is one of the leading companies for plant-based in K-12 food service. The company states on its website that “SFE will set ourselves apart by making, serving and educating about plant-based meals, an integral part of our core beliefs and values.” SFE goes on to say that “in an effort to increase our plant-based menu offerings, SFE has partnered with Humane Society of the United States to promote Plant Based Meals and Education. In addition, we actively seek out collaboration with innovative companies and culinary leaders that are aligned with our goals to provide increasingly higher percentages of plant-based options to our students. Finally, our strategic partnerships with plant-based food vendors will provide additional plant-based menu items with Non-GMO protein sources.” Southwest Foodservice Excellence recently partnered with *Chopped* champion chef Cory Oppold to introduce a new plant-based tostada to schools across the country.

Southwest Foodservice Excellence

RANK

#5

SCORE

240

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

21%-25%

Southwest Foodservice Excellence self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes annually for accounts to utilize
- Uses marketing campaigns focusing on plant-based initiatives

Recommendations

The HSUS collaborated with Southwest Foodservice Excellence for years, and we're excited to see a tangible goal around its plant-based efforts. It's clear that Southwest Foodservice Excellence prioritizes the health of students and the planet with its robust initiatives. We look forward to working with Southwest Foodservice Excellence in the future on plant-based goal setting beyond 2025.

Whitsons Culinary Group

RANK

#6

SCORE

235

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

26%-30%

Companywide public plant-based commitments

Whitsons will ensure that at least 10% of its offerings on every school nutrition menu are entirely plant-based by 2024.

Summary

Whitsons Culinary Group launched its new Veggabols concept in April, which is the first of its kind from a K-12 food service company. It includes 10 new healthy and sustainable plant-based recipes developed by the team of HSUS chefs, in which they modified several of Whitsons top school menu options as plant-based recipes. The company also reported a successful rollout of the new plant-based entrées through a virtual plant-based culinary training for its pilot accounts. In addition to the culinary training, new marketing materials are being tested, student customer feedback is being gathered, and greenhouse gas savings are being calculated. With the success of the pilot, Whitsons intends to expand the program across all school nutrition locations in the fall of 2022.

Whitsons Culinary Group

RANK

#6

SCORE

235

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

26%-30%

Whitsons Culinary Group self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Uses marketing campaigns focusing on plant-based initiatives

Recommendations

For years, Whitsons Culinary Group accounts across the country have been promoting Meatless Mondays. Because of that, the company, calculated that around 25%-30% of its menus are already meatless. Now, with its recent commitment to ensure that every menu is comprised of *at least* 10% plant-based offerings by 2024 with the new 100% plant-based Veggabols concept, the company is well on its way to making sustainable impacts.

HHS, LLC

RANK

#7

SCORE

230

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

10%-15%

Companywide public plant-based commitments

HHS, LLC partnered with the HSUS to promote a plant-based, sustainable menu program in all locations and has a goal of moving retail menus to 30% meatless and/or plant-based by the end of 2023.

Summary

As shared on its website, the company states that its mission is “to be successful in identifying and serving our customers’ needs. We strive to be forward-thinking in creating solutions for our customers by providing safe, nutritious, high-quality food to each of our culinary and nutrition partnerships.” HHS is committed to increasing the number of plant-based options annually, reflecting the company’s pledge to offer more menu offerings that are healthy and sustainable, while also being exciting and delicious for customers.

HHS, LLC

RANK

#7

SCORE

230

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

10%-15%

HHS, LLC self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Tracks sales of plant-based meals
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Uses marketing campaigns focusing on plant-based initiatives

Recommendations

Working together, the HSUS and HHS developed an innovative and sustainable plant-based menu program as part of HHS' Global Bowls menu. This initiative, along with the company's Meatless Monday program, launched in April 2021 at all HHS facilities across the United States. Both were a tremendous success, with sales skyrocketing for the plant-based offerings, leading to additional menu and recipe support designed to help HHS achieve its plant-based targets. HHS is also committed to reducing its carbon footprint by impacting purchasing practices. HHS has made progress in its plant-based and sustainability initiatives over the last year, while boosting client satisfaction, and we are confident it will continue to do so year after year.

Metz

RANK

#8

SCORE

230

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21%-25%

Companywide public plant-based commitments

Goal to transition approximately 35% of meat-based meals to plant-based alternatives by 2025.

Summary

The HSUS Food Service Innovation team has been working with Metz for years. We held two successful culinary trainings with Metz accounts: Niagara University in 2018 and the University of Pittsburgh in 2019. Our culinary team developed 10 plant-based breakfast recipes for Niagara University and shared recipes from our database with the entire company. Those recipes are currently in Metz's recipe database for all accounts to use. By 2022, Metz will serve at least one plant-based option at every station.

Metz self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Uses marketing campaigns focusing on plant-based initiatives

Metz

RANK

#8

SCORE

230

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21%-25%

Recommendations

As we continue working with Metz, we are planning a plant-based virtual culinary workshop for several accounts in 2022. Metz is also tracking data for a companywide GHG assessment provided by the HSUS Food Service Innovation team's environmental scientist. We celebrate Metz for its plant-based and sustainability efforts and look forward to continuing our work with the company.

Creative Dining Services

RANK

#9

SCORE

210

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

21%

Companywide public plant-based commitments

50% of entrees served will be plant-based by 2025.

Summary

The HSUS Food Service Innovation team collaborated with Creative Dining Services in 2020. The HSUS team fully developed and delivered 60 proprietary recipes to the company, followed by two two-week virtual trainings and takeover events for its staff. These resources are among the most robust portfolios of recipes and training programs supplied by our team to a top 50 company. The company regularly promotes Earth Day as well as Campus Sustainability Week in the fall, utilizing its marketing to feature all the ways that meat reduction can reduce carbon emissions. The company accounts appear to participate enthusiastically.

Creative Dining Services self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers through blog posts, website and social media content and/or virtual/in-person training
- Uses marketing campaigns focusing on plant-based initiatives

Creative Dining Services

RANK

#9

SCORE

210

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

21%

Recommendations

Creative Dining Services recently signed our pledge to commit to serving 50% plant-based entrees by 2025. This is an exciting goal that we expect it to meet or even exceed, given the company's focus on sustainability. We look forward to many upcoming collaborations together with Creative Dining Services.

Elior North America

RANK

#10

SCORE

200

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Not
reported

Companywide public plant-based commitments

At least 50% of menu and recipe development for entrées being completely meatless by 2025, with an emphasis on increasing plant-based proteins.

Summary

Elior North America shares its Doing Good mission throughout its website, and environmentally conscious foods fit seamlessly into this mission. In fact, the company says, “Climate-friendly diets move plants into the spotlight and heavy carbon-producing meat proteins to the background. Whether we look to go meatless or just eat less meat, making plants the star of the meal is good for your health and good for the planet.”

Elior North America self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Uses marketing campaigns focusing on plant-based initiatives

Elior North America

RANK

#10

SCORE

200

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Not
reported

Recommendations

Elior North America has signed the Forward Food pledge and is committed to incremental menu change, while working with the HSUS and others to achieve its sustainability goals.

Epicurean Group

RANK

#11

SCORE

200

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

46%-50%

Companywide public plant-based commitments

None.

Summary

As stated on its website, “Epicurean Group is committed to managing, measuring, and improving our sustainable practices in our food service production, supply chain, and partnership.” It’s become clear that sustainability and protein diversification is woven into the culture at Epicurean.

Epicurean Group self-reported the following plant-based initiatives:

- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Utilizing the DefaultVeg concept
- Utilizing the 1:1 concept, offering one plant-based entrée for every animal-based entrée
- Uses marketing campaigns focusing on plant-based initiatives
- Tracks sales of plant-based meals

Epicurean Group

RANK

#11

SCORE

200

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

46%-50%

Recommendations

Epicurean's work to offer innovative plant-based meals is a surefire way to decrease carbon emissions. Given Epicurean's focus on local purchasing, it would benefit the company to create measurable goals around plant-based foods to both decrease its carbon footprint and increase utilization of local, seasonal produce in its daily offerings. After conversations with the company, we're hopeful that Epicurean will build on its sustainability and animal welfare initiatives by replacing a percentage of animal protein with plant protein.

Pomptonian

RANK

#12

SCORE

180

GRADE

B

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Over 50%

Companywide public plant-based commitments

None.

Summary

Pomptonian is an emerging sustainability leader in the food service industry. Based on its survey results, it's clear Pomptonian is prioritizing plant-based offerings on a companywide level. Company leadership is sending a message to its team and customers that it cares about reducing its carbon footprint and has taken steps to do so by developing robust sustainability initiatives.

Pomptonian self-reported the following plant-based initiatives:

- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Utilizing the 1:1 concept, offering one plant-based entrée for every animal-based entrée
- Tracks sales of plant-based meals

Recommendations

While Pomptonian is an emerging sustainability leader in the food service industry, it would benefit the company to be more transparent with the public about their plant-based initiatives and goals.

Thompson Hospitality

RANK

#13

SCORE

170

GRADE

B

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

41%-45%

Companywide public plant-based commitments

None.

Summary

The HSUS sees a great opportunity for Thompson Hospitality to capitalize on its current momentum around plant-based and sustainability as reported in the scorecard. While Thompson Hospitality stated in its survey response that it has sustainability goals, there is no mention of those goals on its website. The only reference to sustainability is as follows: “We know that we must be stewards of our natural resources. To preserve our planet’s resources, we constantly develop and refine sustainability initiatives.”

Thompson Hospitality self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes for accounts to utilize annually
- Tracking plant-based sales

Thompson Hospitality

RANK

#13

SCORE

170

GRADE

B

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

41%-45%

Recommendations

Thompson Hospitality would benefit from a higher level of transparency around its current goals and setting new goals around plant-based initiatives. With these in place, Thompson Hospitality could be one of the strongest food service companies in the country.

AVI Foodsystems

RANK

#14

SCORE

160

GRADE

B

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

36%-40%

Companywide public plant-based commitments

None.

Summary

The HSUS Food Service Innovation team and AVI Foodsystems just started a partnership in early 2022. AVI is already doing a great job promoting its plant-based options with an entire plant-based station at most accounts and plant-based offerings sprinkled throughout its menus.

AVI Foodsystems self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Uses marketing campaigns focusing on plant-based initiatives

AVI Foodsystems

RANK

#14

SCORE

160

GRADE

B

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

36%-40%

Recommendations

AVI reports in its scorecard that “in partnership with The Humane Society, AVI will be working with the HSUS team to establish criteria and goals for its sustainability platform. The company aims to establish deliverables to meet and achieve goals by the end of 2025.” AVI and the HSUS Food Service Innovation team are planning to work together on a companywide GHG assessment, culinary trainings for its chefs and recipe ideation for its accounts. AVI is planning to set a plant-based and sustainability goal with the HSUS within the next couple of months. The HSUS looks forward to continuing working with AVI.

Food For Thought Enterprises Inc.

RANK

#15

SCORE

155

GRADE

B

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

16%-20%

Companywide public plant-based commitments

None.

Summary

Food For Thought’s environmental tagline is: “We do not own this planet; we borrow it from our children.” With that comes a substantial pledge to sustainable initiatives, including its “5 Menu Philosophies,” one of which is to offer clients “lower impact selections in our menus including Vegetable-Forward Dishes.” Food For Thought has publicly committed to increasing plant-based options with diversified plant proteins and to decrease its overall carbon footprint.

Food For Thought Enterprises Inc. self-reported the following plant-based initiatives:

- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Tracks sales of plant-based meals

Food For Thought Enterprises Inc.

RANK

#15

SCORE

155

GRADE

B

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

16%-20%

Recommendations

We applaud Food For Thought's clear commitment to decreasing meat purchases. Given the company's focus on sustainability, we encourage the company to increase plant-based offerings on an annual basis to reach 50% all its menus by the end of 2024.

Aramark

RANK

#16

SCORE

145

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

26%-30%

Companywide public plant-based commitments

None.

Summary

Aramark has developed a sustainability plan that includes a target to reduce carbon emissions by 2025 in its [“Be Well. Do Well. 2021 Impact Report.”](#) In the report, Aramark’s plant-forward initiative is discussed in detail: “More than 400 new plant-based recipes have been created ... and a plant-forward marketing program was introduced. Our plant-forward initiative is central to our healthy menu innovation work—developing recipes that contain less calories, saturated fat, and sodium. Plant-forward recipes are also climate-friendly, benefiting the health of our consumers and our planet.”

Aramark self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offering professional development to staff related to plant-based education and education to clients
- Developing new plant-based recipes annually
- Tracking plant-based sales
- Uses marketing campaigns focusing on plant-based initiatives

Aramark

RANK

#16

SCORE

145

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

26%-30%

Recommendations

While Aramark notes that part of its sustainability plan is to increase plant-forward offerings, it does not have quantifiable targets around its plant-based initiatives. Aramark has collaborated with the HSUS and other organizations for over a decade to develop innovative, plant-based recipe sets and culinary training for staff with the intention of increasing its plant-based entrée menu offerings, but the company still refuses to set any goals.

The HSUS commends Aramark for some of its current work, but without a measurable target around plant-based foods, meeting its sustainability goals is unlikely.

Taher Inc.

RANK

#17

SCORE

130

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21%-25%

Companywide public plant-based commitments

None.

Summary

Based on Taher's survey responses, the company is taking some steps to increase and promote plant-based offerings.

Taher Inc. self-reported the following plant-based initiatives:

- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Uses marketing campaigns focusing on plant-based initiatives
- Tracks sales of plant-based meals

Recommendations

While companywide efforts are evident, it would benefit Taher to develop a plant-based target to reduce greenhouse gas emissions and meet the growing customer demand for healthy options.

Compass Group USA

RANK

#18

SCORE

125

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

5%-9%

Companywide public plant-based commitments

None.

Summary

Compass has publicly shared a [plan](#) for climate neutrality by 2030 and net zero by 2050. Compass has self-reported that most of its carbon footprint is from the food it purchases, and it will need to pull many levers to reach its goals: “In FY21, we purchased over 1.7 million pounds of plant-based meat alternatives. We are also looking for cutting-edge companies to partner with that are bringing new and exciting products to market that create delicious alternative proteins from plants that are good for the planet and have great ingredients. We have a ton of resources for our culinary teams to implement plant-forward strategies in their kitchens.”

Compass Group USA self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually
- Uses marketing campaigns focusing on plant-based initiatives
- Tracks sales of plant-based meals

Compass Group USA

RANK

#18

SCORE

125

GRADE

C

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

5%-9%

Recommendations

The HSUS has been working with Compass Group USA for over 15 years on various plant-based initiatives. It is concerning that while Compass talks about its seriousness in tackling climate change, the company lags behind competitors with only 5%-9% of current entrée offerings plant-based, and it has not developed tangible targets toward improvement.

Quest

RANK

#19

SCORE

125

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

16%-20%

Companywide public plant-based commitments

None.

Summary

The HSUS Food Service Innovation team has collaborated with Quest for years and developed more than a dozen recipes for its accounts. On Quest's website under sustainability, the company states: "We feel that nutrition and sustainability are very interdependent concepts. Our philosophy for our nutrition programs and sustainability efforts run along parallel paths. What is good for us is good for the planet; conversely, what is good for the planet is good for us."

Quest self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Tracking the carbon emissions of procurement practices and menu offerings
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes for accounts to utilize annually
- Uses marketing campaigns focusing on plant-based initiatives

Quest

RANK

#19

SCORE

125

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

16%-20%

Recommendations

Quest has expressed interest in participating in a companywide GHG assessment provided by the HSUS Food Service Innovation team's environmental scientist and plans to start collecting the necessary data soon. Quest is also planning for an in-person culinary workshop with several of its accounts and the HSUS culinary team. The company is aiming to develop goals around its plant-based and sustainability initiatives by the end of this year. The HSUS looks forward to continuing to work with the company on these important initiatives.

Brock & Company Inc.

RANK

#20

SCORE

105

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

5%-9%

Companywide public plant-based commitments

None.

Summary

The HSUS sees a great opportunity for Brock & Company to make a bigger impact. The recent Food Management Top 50 report shares that the company spent the better part of 2021 focusing on several progressive initiatives, including the development of plant-based programming due to high customer demand. Brock & Company also highlights the importance of incorporating more plant-based meals on its blog, but it does not have quantifiable targets around plant-based menu offerings.

Brock & Company Inc. self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually

Recommendations

Brock & Company vaguely appears to prioritize sustainability. The company should provide more transparency around its current initiatives and set a target for increasing its plant-based menu offerings.

Delaware North

RANK

#21

SCORE

80

GRADE

D

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

Yes, but no publicly set increased percentage or target date.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Delaware North did not submit a scorecard.

Delaware North self-reported the following plant-based initiatives:

None.

Recommendations

GreenPath, Delaware North's sustainability initiative, states that the company "helps ensure we carefully manage our environmental impact and positively contribute to the communities we serve." The company acknowledges the growing demand of plant-based proteins and works to shift menus to meet these requests. GreenPath states one of its goals is to "expand menu items derived from plant-based proteins and promote vegan and vegetarian items on our menus." However, it is unknown how much the company intends to increase plant-based options on an annual basis. It would benefit Delaware North to publicly commit to an annual increase of plant-based offerings to align with its overall goal of decreasing carbon emissions.

MMI Dining

RANK

#22

SCORE

80

GRADE

D

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

10%-15%

Companywide public plant-based commitments

None.

Summary

MMI Dining states on its website: “We’ll work with our properties to offer a greater selection of delicious plant-based meals that appeal to meat eaters and vegetarians alike.”

MMI Dining self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals

Recommendations

While we appreciate the statement on MMI Dining’s website to offer a greater selection of delicious plant-based meals, MMI Dining does not have a measurable goal to increase its options. With increased demand for healthier, sustainable options, MMI Dining should utilize the free resources available, whether those provided by the HSUS or another organization, to meet this demand. We encourage MMI Dining to set a tangible plant-based and sustainability target to work toward.

Better 4 You Meals

RANK

#23

SCORE

75

GRADE

D

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

5%-9%

Companywide public plant-based commitments

None.

Summary

The HSUS does commend Better 4 You Meals for participating in the stakeholder roundtable on plant-forward meals with the U.S. Department of Agriculture. Currently, Better 4 You Meals has no mention of plant-based or sustainable menus anywhere on its website.

Better 4 You Meals self-reported the following plant-based initiatives:

- Plant-based initiatives are included in company standards
- Implementing new plant-based recipes for accounts to utilize annually

Recommendations

As more students are becoming aware of their food choices and the impact they have on their health and the planet, Better 4 You Meals could greatly benefit from increasing its plant-based offerings. With free resources available to make it easier, we encourage Better 4 You Meals to focus on and set goals around its plant-based and sustainability initiatives.

Prince Food Systems

RANK

#24

SCORE

75

GRADE

D

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

16%-20%

Companywide public plant-based commitments

None.

Summary

Prince Food Systems has reported a solid foundation for plant-based menu offerings but is lacking in staff development, client education, communication, recipe innovation and plant-based or sustainability targets.

Prince Food Systems self-reported the following plant-based initiatives:

- Developing new plant-based recipes annually
- Tracking plant-based meals sales

Recommendations

Prince Food Systems should capitalize on its plant-based progress by developing clear targets for further increases.

Linton’s Managed Services

RANK

#25

SCORE

50

GRADE

D

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies’ websites. Linton’s Managed Services did not submit a scorecard.

In 2021, the HSUS Food Service Innovation team delivered plant-based recipes to the company to test and tentatively laid out a staff training program. (We understand Linton’s endured many heavy pandemic-related burdens.)

Plant-based initiatives known by the HSUS:

- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually

Linton's Managed Services

RANK

#25

SCORE

50

GRADE

D

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Recommendations

To date, the company has no plant-based initiatives or programming; however, from recent communications we are happy to hear the company still has interest in collaborating with the HSUS Food Service Innovation team. We encourage Linton's to set a companywide sustainability target that includes plant-based targets.

LPM & Affiliates, dba Epicurean Feast

RANK

#26

SCORE

40

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

< 5%

Companywide public plant-based commitments

None.

Summary

The HSUS collaborated with LPM & Affiliates in early 2021 to develop an entirely new and highly innovative plant-based portfolio and training program, complete with marketing and recorded trainings for the company's learning management system. Together we hosted a pilot training with the company's top chefs in June of 2021, with the intent of rolling out the recipes and training program across all accounts by the end of the year. However, this was halted due to the pandemic and never picked back up.

LPM & Affiliates does not have any measurable goals around sustainability. Disappointingly, it does not appear that the comprehensive and innovative recipes developed by HSUS chefs have been uploaded into its system for accounts to choose from, nor does it appear that the plant-based training developed for LPM is being utilized.

LPM & Affiliates self-reported the following plant-based initiatives:

- Offers professional development to staff related to plant-based education, marketing, recipe development and culinary skills
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually

LPM & Affiliates, dba Epicurean Feast

RANK

#26

SCORE

40

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

< 5%

Recommendations

The HSUS Food Service Innovation team invites LPM & Affiliates to re-engage and strategize on how to continue the launch of all the resources we have delivered. LPM and its affiliated companies should have a sustainability target with a strategy for increasing plant-based menu offerings by now, given the resources provided.

Parkhurst Dining

RANK

#27

SCORE

40

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Parkhurst Dining did not submit a scorecard, so its score was compiled from publicly available information.

On its website, Parkhurst Dining says that its menus “emphasize plant-based options for better health and sustainability,” but the company provides no further details. The HSUS Food Service Innovation team has been in communication with Parkhurst Dining accounts and operations who have shared that they are seeing a high demand for plant-based offerings.

Plant-based initiatives known by the HSUS:

- Plant-based initiatives are included in company standards
- Includes increasing plant-based meal offerings as part of its sustainability goals
- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training

Recommendations

Parkhurst Dining can easily meet the demand reported by its accounts and should utilize free consulting services (whether those offered by the HSUS or some other organization) to develop a strategy for increasing plant-based offerings as a part of its sustainability goals.

Thomas Cuisine

RANK

#28

SCORE

30

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Thomas Cuisine did not submit a scorecard, so its score was compiled from publicly available information.

The HSUS Food Service Innovation team partnered with Thomas Cuisine in 2021, developing 36 plant-based recipes including entrees, sides and sauces. Thomas Cuisine stated at the time it plans to use those recipes for its plant-based promotions throughout 2022.

Plant-based initiatives known by the HSUS:

- Offers plant-based education to customers and/or clients through blog posts, website and social media content and/or virtual/in-person training
- Implementing new plant-based recipes for accounts to utilize annually

Recommendations

The HSUS believes the company can have a greater impact by developing a measurable public goal addressing its plant-based and sustainability initiatives. We look forward to working with the company on that in the future.

Guest Services Inc.

RANK

#29

SCORE

20

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Guest Services Inc. did not submit a scorecard, so its score was compiled from publicly available information.

The Guest Services Inc. website lists many laudable, robust sustainability plans and programs; however, there is no mention of tangible targets around menu offerings to reduce its carbon footprint.

Plant-based initiatives known by the HSUS:

None.

Recommendations

Given that one of its notable operations is the U.S. National Park Service, Guest Services Inc. should add a plant-based target to the sustainability efforts listed on its website to make a true climate impact.

American Dining Creations

RANK

#30

SCORE

10

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. American Dining Creations did not submit a scorecard, so its score was compiled from publicly available information.

Plant-based initiatives known by the HSUS:

None.

Recommendations

While American Dining Creations talks a lot about sustainability on its website, there's no mention of plant-based goals, which is a necessary step toward meaningfully decreasing companywide carbon emissions. The company does acknowledge that plant-based options are being offered to some degree, stating, "Our plant-forward menus are better for people's health and the planet." We encourage American Dining Creations to create a true commitment on sustainability by pledging to an increase in plant-based options by 2025.

Lessing's Hospitality

RANK

#31

SCORE

10

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Lessing's Hospitality did not submit a scorecard, so its score was compiled from publicly available information.

Plant-based initiatives known by the HSUS:

None.

Recommendations

On its website, Lessing's Hospitality states, "Lessing's will cater to the special dietary needs including food allergies, gluten free, vegan, and vegetarian meals." Regarding sustainability, Lessing's wrote, "We also continue to create new and better ways to reduce our carbon footprint." It would benefit Lessing's from an environmental and business standpoint to develop a companywide target for increasing plant-based offerings to decrease carbon emissions. And in order for a company to reduce its greenhouse gas emissions, it can't view plant-based foods as solely for "special dietary needs."

Spectra Hospitality (acquired by Oak View Group)

RANK

#32

SCORE

10

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Spectra Hospitality did not submit a scorecard.

We have serious concerns related to greenwashing with this company. In 2019, the HSUS culinary leadership developed a plant-based program for Spectra that, to date, has not been implemented into its system for venues to choose from. Acquired by Oak View Group in 2021, its new website showcases a new venue called the Climate Pledge Arena in Seattle, boasting that its goal is to "be the most progressive, responsible, and sustainable arena in the world." But in its listings of how to achieve a carbon-zero arena, there is no mention of serving plant-based meals.

Plant-based initiatives known by the HSUS:

None.

Recommendations

Spectra simply cannot achieve a truly carbon-zero arena or make a significant climate impact without setting plant-based targets. We encourage the development of a plant-based strategy for the company to meet its sustainability targets.

Culinary Services Group

RANK

#33

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Culinary Services Group did not submit a scorecard, so its score was compiled from publicly available information.

Culinary Services Group does not mention anything about plant-based or vegetarian meals on its website. The company has one comment about sustainability, stating, "As good stewards of the environment, we are committed to creating environmentally sustainable kitchens and workspaces for our employees."

Plant-based initiatives known by the HSUS:

None.

Recommendations

We encourage Culinary Services Group to set a tangible plant-based target to work toward so it can truly be a good steward of the environment.

Food Management Group

RANK

#34

SCORE

0

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Food Management Group did not submit a scorecard, so its score was compiled from publicly available information.

Plant-based initiatives known by the HSUS:

None.

Recommendations

While the company talks about sustainability on its website, there is no mention of increasing plant-based options to reduce GHG emissions. We encourage Food Management Group to set a tangible plant-based target to work toward.

Global Connections to Employment

RANK

#35

SCORE

0

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Global Connections to Employment did not submit a scorecard, so its score was compiled from publicly available information.

Plant-based initiatives known by the HSUS:

None.

Recommendations

According to publicly available information, the company does not appear to have any sustainability goals related to plant-based food. It is also not known if Global Connections to Employment offers plant-based options. It would be in the best interest of the company to diversify its protein options by offering plant-based menu options.

Lunchtime Solutions

RANK

#36

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Lunchtime Solutions did not submit a scorecard, so its score was compiled from publicly available information.

Its website emphasizes fresh, locally sourced foods and "unlimited amounts of fruits and vegetables every day," so the company is primed to prioritize more plant-based options. But related to sustainability, the company only boasts local sourcing and waste reduction.

Plant-based initiatives known by the HSUS:

None.

Recommendations

Without any sustainability targets, Lunchtime Solutions lags behind many other K-12 companies in the industry. Lunchtime Solutions has a great opportunity to make an impact through its menu offerings and should develop a sustainability target that includes increasing and prioritizing plant-based menu offerings that will benefit the generations the company is committed to serving

NexDine Hospitality

RANK

#37

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. NexDine did not submit a scorecard, so its score was compiled from publicly available information.

Plant-based initiatives known by the HSUS:

None.

Recommendations

According to NexDine's culinary mission, the company: "Honors the unbreakable ties of food and an exceptional dining experience to the health of the planet, the welfare of our communities, and sustainable practices at all levels of the organization." However, NexDine does not have measurable goals around sustainability and the foods that impact the environment the most.

NexDine's core values appear strong, and the company could become a leader within the industry if goals around sustainable solutions, including plant-based menu offerings, were implemented.

SLA Management

RANK

#38

SCORE

0

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. SLA Management did not submit a scorecard, so its score was compiled from publicly available information.

Plant-based initiatives known by the HSUS:

None.

Recommendations

SLA Management adheres to the Green Apple Initiative, as featured on its company website, encouraging climate-friendly solutions. The company states: "Over the past few years, SLA has been dedicated to finding 'greener' solutions within the school foodservice industry. The measures we take today will have a huge impact on the lives of the children we serve tomorrow." However, there is no mention of creating climate-friendly menus, which is the defining area for any food company claiming to find "greener" solutions.

The HSUS recommends SLA Management strengthen its Green Apple Initiative to include tangible goals for plant-based menu offerings.

Southern Foodservice

RANK

#39

SCORE

0

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Southern Foodservice did not submit a scorecard, so its score was compiled from publicly available information.

The sustainability page on the Southern Foodservice website is listed as "under construction," so we are unable to determine where the company stands on plant-based sustainability initiatives.

Plant-based initiatives known by the HSUS:

None.

Recommendations

Southern Foodservice should update its website for full transparency. If it does not have any targets or goals around sustainability and plant-based menu offerings, we highly encourage it to capitalize on the free services of the HSUS or other organizations.

The Nutrition Group

RANK

#40

SCORE

0

GRADE

F

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

Unknown

Companywide public plant-based commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. The Nutrition Group did not submit a scorecard, so its score was compiled from publicly available information.

The Nutrition Group website mentions employing green practices at its operations and that the company serves nearly half a million meals per day.

Plant-based initiatives known by the HSUS:

None.

Recommendations

Given the number of meals served per day, the Nutrition Group has potential to make a great impact through its menu offerings and should develop a strategy to increase plant-based offerings as a part of its green practices.



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