



June 16, 2023

To our valued partners,

Together over the past year, we have made great strides in our efforts to minimize our environmental impact and incorporate sustainable initiatives that align with your campus goals. As your dining partner on campus, we understand the importance of sustainability in preserving our planet for future generations and I am writing today to proudly share some of our achievements over the past year.

As always, sustainability has remained at the forefront of our efforts. Below are a few key areas where we have made significant progress:

- **Plant-Based Menuing** We continue to invest in plant-based proteins to help reduce food-related emissions. Last semester, 53% of our menu offerings included plant-based items – a 10% increase over the previous year.
- **Sustainable Partnerships** Last year, we entered into an exclusive [partnership](#) with HowGood, an independent research company with the world's largest database on ingredient and product sustainability. Together we introduced climate labeling into our dining halls to help students and guests make more informed choices.
- **Local Sourcing** Our strong commitment to supporting family farms resulted in **22%** locally purchased produce and dairy across the country, surpassing our initial goal of 20%.
- **Waste Reduction** At campuses nationwide, our proprietary waste-tracking program, Waste Not 2.0 is measuring food waste at the source and helping our teams optimize processes to drive waste away from landfills.
- **Transparent Supply Chain** We have fostered stronger relationships with our suppliers, prioritizing those who share our sustainability values. In addition, we have increased our Minority and Women-Owned Business Enterprise (MWBE) spend by almost **20%** in the past year.
- For more on our progress, click [here](#) for a look back on the past year.

As we look ahead to the coming fall semester, we will continue to reinforce our sustainability efforts with the following initiatives:

- **Chartwells Impact Report** In addition to Compass Group's yearly CSR report, we will be releasing our first annual Chartwells Impact Report. This report aims to transparently share the potential that food has in improving the overall well-being of individuals across college campuses and the food system at large. Its impact, we hope, will be felt both in the present and in the future, benefiting students and guests for years to come.



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- **Achieving Net Zero by 2050** In 2021, Compass Group committed to Net Zero greenhouse gas emissions across the global value chain by 2050. In the next few months, we will share our comprehensive strategy to reach this number and work together towards our mutual goals.
- **Expanded Carbon Labeling** We are pleased to share that our relationship with HowGood is expanding to include carbon impact analysis of our proprietary retail brands and catering recipes.
- **Gestation Crate-Free Pork** Chartwells remains committed to animal welfare and eliminating pork that comes from pigs bred using gestation crates. Currently, all bacon purchased is gestation crate-free, and we will be closing the gap this summer by moving to all gestation crate-free fresh and whole-muscle pork products.

Sustainability continues to be a cornerstone of our partnership together, and I am excited to work with you to bring more forward-thinking innovations to your campus community. We are grateful to create real and lasting change for people and planet with such passionate partners.

Thank you,

Lisa McEuen  
CEO