
Levy
FOOD CHARTER



AT LEVY, WE CREATE UNFORGETTABLE GUEST EXPERIENCES WITH INCREDIBLE FOOD, WARM HOSPITALITY, & A BOLD COMMITMENT TO A HEALTHIER PLANET & PEOPLE.



Led by our CEO and Sustainability Team, **Levy's Food Charter** is our promise to be the most sustainable hospitality partner in the industry.

We're here to **set the standard for innovation** and **sustainability** in professional catering.



OUR VISION

We know that all food & drink has an environmental impact.
So wherever possible, with every bite, every dish, every decision we consider environment, nature & health.

Sustainability isn't a side dish; it's at the heart of everything we do.

Every Levy team member plays a role in driving change at scale.

At Levy, we're not just creating legendary experiences - we're also shaping the future of food.

OUR FOUR COMMITMENTS



1 SOURCING IN SEASON

We aim for **100%** **seasonal ingredients** for peak flavour and freshness.

Zero

air-freighted fruit and veg. Prioritising local and seasonal produce.

Backing Local

and regenerative farmers and environmentally conscious suppliers.

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‘BACKING LOCAL & REGENERATIVE FARMERS’



OUR FOUR COMMITMENTS



2 SWAPPING AT SCALE

Swapping
in more **sustainable ingredients**.

Sourcing
from in-country, regenerative, like-minded SME suppliers. Prioritising plant-based innovation as we switch to 100% plant-based desserts.

Reducing
red meat and **championing lower carbon impact alternatives** like Wild Venison.

Committed
to higher welfare standards: cage-free eggs, MCS-rated fish and seafood, and Red Tractor-assured meat.

Improving
the **nutritional density** of our dishes.



‘COMMITTED TO HIGHER WELFARE STANDARDS’

OUR FOUR COMMITMENTS



3 AVOIDING SURPLUS

Fighting

food waste with nose-to-tail, **root-to-tip philosophy** and **education**.

Ditching

single-use plastics in favour of reusable and recyclable alternatives, like Notpla's seaweed-based packaging.

Supporting

food-sharing initiatives like The Pantry to tackle food waste and insecurity.

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'DITCHING SINGLE-USE PLASTICS'



OUR FOUR COMMITMENTS



4 STIRRING THE POT

Leading
with **innovation**, **education** and **constant improvement**.

Training
teams in **sustainable best practices**, plant-based cuisine, and regenerative farming on Levy's co-sponsored Biohub.

Measuring
and labeling carbon impact with our expert partner, Foodsteps.

Sharing
and celebrating success, pushing boundaries.
Always striving for better.



'REGENERATIVE FARMING ON LEVY'S CO-SPONSORED BIOHUB.'