

APOLLO - CSR

APOLLO

HOUSTON & HAWKES



January 2025

CSR

ZERO WASTE

We continue to be focused on zero waste by using our TIP & TRICKS GROWER’S GUIDE

We used cauliflower stems to create a healthy, crunchy snack by pickling it in vinegar, salt and spices.



February 2025

CSR

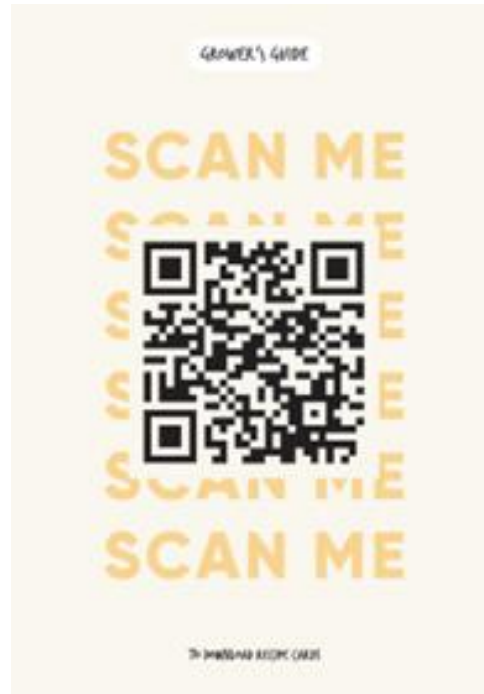
New Food Waste Regulations

As you may be aware, new food waste regulations come into effect on **31st March 2025**, requiring the mandatory segregation and separate collection of food waste in all businesses producing more than 5kg of food waste per week.

We already have food waste bins in place across all H&H locations and shared best practices with our teams

TIP & TRICKS

GROWER'S GUIDE RECIPES



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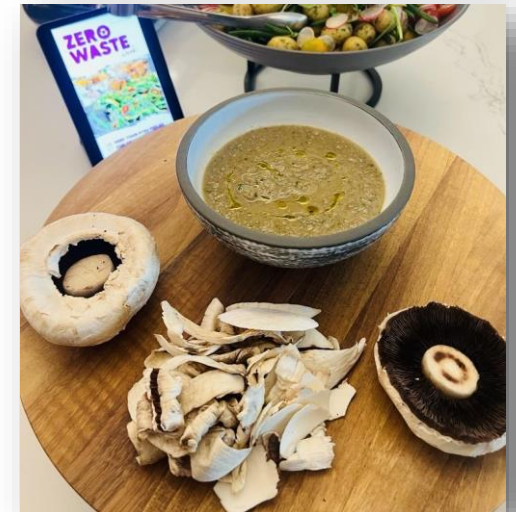
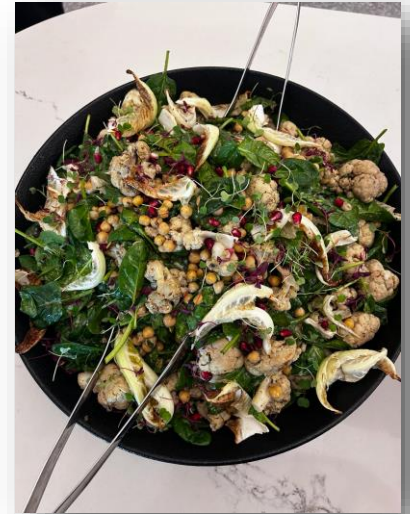
OUR SUSTAINABILITY JOURNEY

We are demonstrating our commitment to sustainability by creating the herb crust on our salmon dish. We used left over burger bun tops. Pic 1.0

A vibrant cauliflower salad made with the entire vegetable. Both cauliflower florets and leaves been used to reduce wastage and create a nutritionally balanced salad. Pic 2.0

The green pesto in our Gnocchi dish is made using stems and surplus herbs from the week before. Wild mushrooms and pesto gnocchi with parmesan cheese Pic 3.0

Reducing food waste is the teams collective goal, we prepared the lunchtime mushroom soup from the trimming off the breakfast mushrooms. Pic 4.0



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We introduced a healthier snack option in our tea point. Prodigy is a 100% plant based bar, they have low carbon footprint and use sustainable packaging that is plastic free. The material is cellulose and carries the NatureFlex brand name - it's made from sustainably sourced wood pulp and looks like plastic, acts like plastic, but is 100% biodegradable and compostable.

Pic 1

ZERO WASTE

The Ricotta used in the vegetable pasta bake was made from surplus milk from the coffee bar. Pic 2

The Chicken skin left over from lunch was used to create crackling for canapés. Pic 3



March 2024

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Café Connection is an award-winning distributor of environmentally friendly takeaway food packaging working at the heart of the food 2-go sector and supply's H&H with disposables which are recyclable or compostable and kinder to our habitat.

Eat Curious it is 100% plant based and vegan friendly supplier which inspire and temp everyone to eat more plants. We will be using their products to create our lunch dishes to celebre Earth Day.



April 2024

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Pea and avocado breakfast special – We use less avocado by introducing a mix of avocado and peas which help us to be more sustainable. Peas are a good source of vitamins C, E and zinc that strength your immune system.

Pan seared pork cutlet with apple puree and mustard creamed savoy cabbage – We used surplus apples from our tea points to create the apple puree for the dish, as we continue to focused on zero waste.

The gut bars staff has hosted a pop up the to promote a health gut (16.05.2024) All bars are gluten free and suitable for those with coeliac disease. They are high fibre bars which offers a whole third of your daily fibre. We will be looking at introducing this in our tea point in near future.



May 2024

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We continue to be focused on zero waste

We used surplus mushrooms, tomatoes and eggs from breakfast to create the vegetable frittata served at lunch time

2Our soup of the day was created using surplus turkey from lunch

We used kale steams to create an Italian herb dressing for the salad bar



June 2024

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We continue to be focused on zero waste. Tomato, pea and mozzarella arancini with red pepper tapenade. We used surplus tomatoes from breakfast service for the dish.

We are working with British Premium Meats to reduce food packaging by implementing reusable food containers which are collected weekly. We are creating a better tomorrow for our planet.



July 2024

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Coffee grounds – We have repurpose coffee grounds from our coffee bar routine as we continued to be focussed on zero waste and create positive impact on the environment. This can be used in home, garden, and skincare routine. Coffee grounds are an excellent fertiliser, rich in nitrogen and minerals.

ChemEco is a British supplier based in Devon and Somerset, who supply us with all our cleaning chemicals. The range of cleaning products have been crated from naturally sourced ingredients. Plant-based and vegan goods with zero impact on the environment and 100% recycled packaging.



August 2024

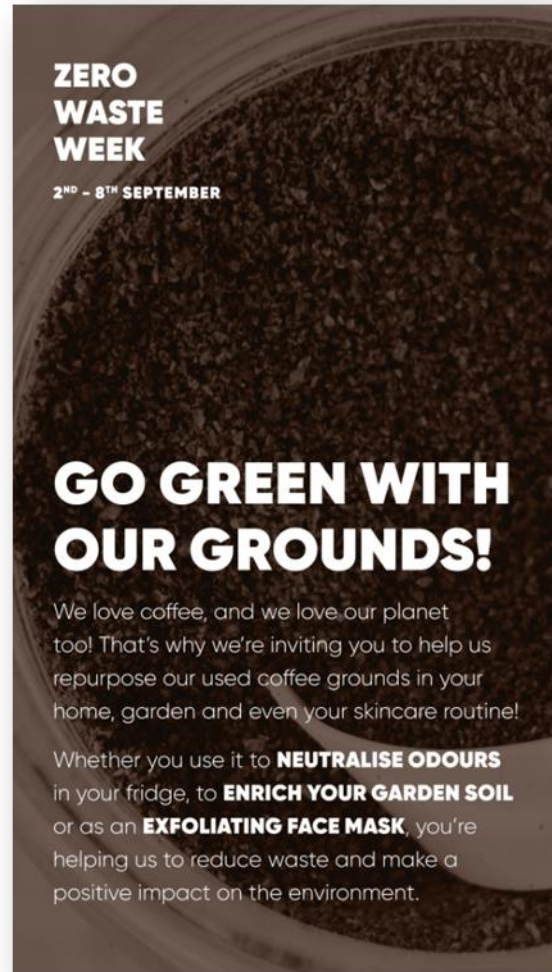
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We celebrated National Allotment week and this marks the 22nd year of the allotment awareness campaign

We continue to focus on zero waste in August, our porridge and blueberry cake was made from surplus porridge at breakfast time.

Our chef's created ready steady cook menus with stock on site to avoid wastage.

We reduced our food offer during August, and this supported to control plate waste. We managed to reduce our plate waste by 25% against August 2023.



PORRIDGE CAKE

Recipe:

- Ingredients:
- 300g leftover porridge - cooled
- 60g unsalted butter - melted then cooled
- 80ml honey
- 3 eggs - medium
- 2 tsp vanilla extract
- 200g ground almonds
- 2 tsp ground cinnamon and nutmeg
- ¼ tsp ground nutmeg
- ¾ tsp sea salt
- 1 tsp baking powder
- 125g blueberries

Method:

- Preheat oven to 180°C /160°C fan assisted oven / gas mark 4.
- Line and grease a 6 inch round baking tin.
- Place 300g leftover porridge, 60g melted butter, 80ml honey, 3 eggs and 2tsp vanilla extract in a mixing bowl or stand mixer and beat until combined.
- Whisk together 200g ground almonds, 2tsp cinnamon, 2tsp nutmeg, 1tsp baking powder and ¾ tsp salt in a separate bowl.
- Add the dry mixture to the wet ingredients and beat to combine.
- Stir through 125g of blueberries.
- Pour the cake mixture into the prepared baking tin and place in the centre of the oven. Bake for 1 hour.
- Remove from the oven and remove the cake from the tin to cool on a wire rack.



September 2024

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We celebrated Zero Waste Week in September.

Our chefs created a Sri Lanka traditional street food, the Kottu roti was made from surplus flatbread from breakfast services.

We had a Tribe bar pop up and we have now introduced a healthier snack option in our tea points. Tribe is a 100% plant based, vegan and gluten free protein bar. Tribe was inspired by a 1,000 mile community run to fight slavery.

Sally Abe (celebrity chef) and Lake District farmers hosted a butchery masterclass to showcase British producers



October 2024

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The Food Boss

Our chef's created nutty Bircher and chia seed muesli pots served during breakfast service. This is a well balanced breakfast full of fibre, protein, vitamins, and minerals and is a good source of energy which keeps you fuller for longer.

Stay hydrated

Good hydration is one of the most important aspects of your diet. Did you know, water makes up two thirds of our body. It is vital we drink enough fluid to maintain a healthy balance.

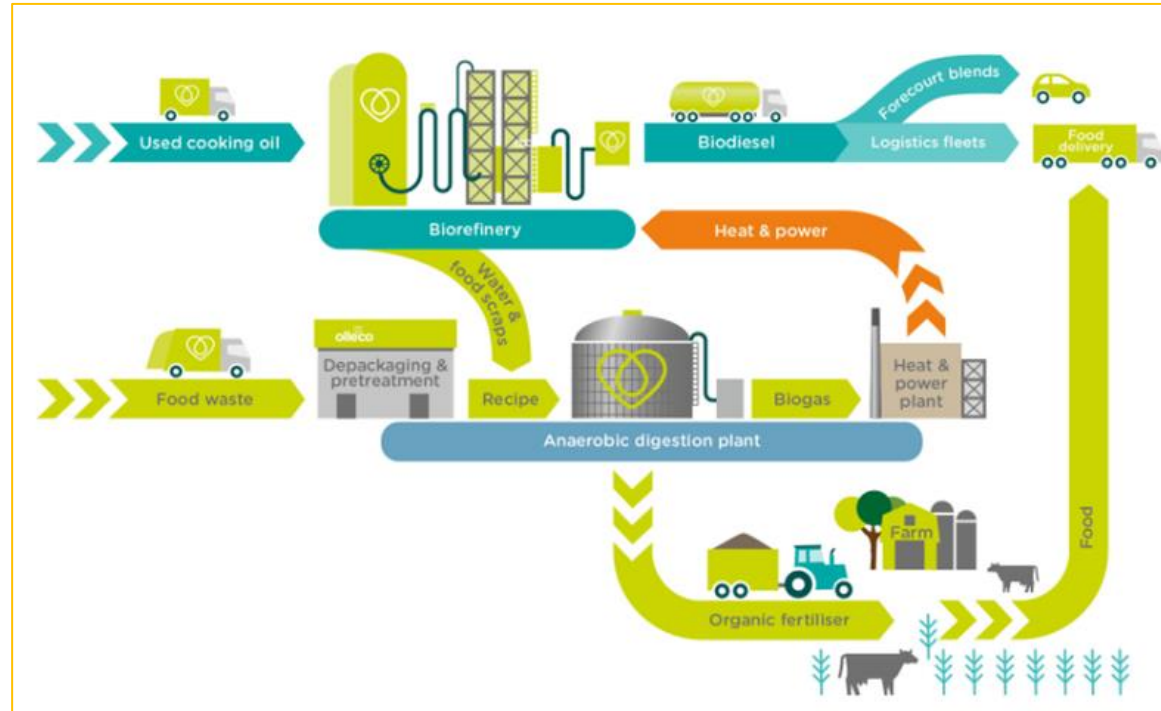


November 2024

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We continue to be focused on zero waste, the broccoli stems from the broccoli used in the vegetable frittata are used as a garnish.

We use Olleco, a UK's leading supplier of premium cooking oils. Did you know used cooking oil is collected and feedstock for biodiesel production.



December 2024

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We continue to be focused on zero waste

We used tomatoes from breakfast service to create a tomato and oregano soup

We used potatoes and cabbage from lunch service to create breakfast special - Bubble and Squeak with Lancashire black pudding, fried hens' egg and fruity brown sauce

We are proud to announce that delicious ideas have once again achieved Carbon Neutral status with Carbon Neutral Britain

