Cut up to 30% of your catering energy costs

The sustainable way to reduce catering costs and carbon emissions.

The catering carbon calculator has been designed to enable any business involved in the design, specification or management of a catering operation to reduce its energy costs and carbon emissions. Developed by the Carbon Trust in association with CESA and CEDA, DEFRA, the BHA and the FCSI, it provides a new way for catering teams to get their cost base down and be more sustainable through modifying equipment use, meal plans, opening hours, equipment choice, and so on.

“...，“The calculator will have a huge impact on the way operators, designers and specifiers plan and manage commercial kitchens in the UK. “

Nick Oryino, chair of CESA.

Make the best sustainable decisions on;

- Menu choice
- Opening hours & number of meals served
- Kitchen designs and sizing your kitchen for demand
- ‘Right-sizing’ the capacity of equipment
- Behavioural, operational and equipment strategies
- Implementing different food delivery & storage strategies
- Implementing different preparation cooking strategies
- Implementing different ‘hot finish’ service windows
“Based on a normal kitchen fit-out, 85% of the catering equipment’s lifetime cost is in energy and depreciation during use. Only 15% is from the purchase cost of the equipment. It makes sense to buy once and buy well.” Dominic Burbridge, Carbon Trust

Greening the catering industry one kitchen at a time

The Carbon Trust have identified that by managing and reducing carbon emissions, the catering industry could more than £250 million every year.

By using this tool properly, you or your catering company will be able to reduce your carbon emissions and associated energy costs significantly, by making simple adaptations to the way you manage your operations and specify & use the equipment in your kitchens.

The calculator uses a caterer’s data and works out the energy use, taking into account a range of factors, including the equipment, menu and hours of operation.

Caterers can vary these factors to see the impact on energy use, for example, by replacing gas or electric hobs with induction units or switching from electric to gas combi steamers.

Cooler catering

The calculator also takes account of opening hours, ‘hot finish’ windows and food production schedules, to show how changes in these areas can reduce costs and improve energy efficiency overall.

The service is designed to address the significant carbon emissions in the catering industry.

Simple measures can make a big difference.

By training staff on how to use cooking and dishwashing equipment efficiently, catering’s costs could be reduced by £35 million and carbon emission cut by 173,000 tonnes of CO2e per year.

Replacing refrigerators with Energy Technology List standard models will save £13 million and 56,600 CO2e tonnes annually.