

Sustainable Restaurant Association Sustainability Rating

Coggings & Co. –Three Star Sustainability Champion



Coggings & Co. achieved an overall score of **74%** and results for the three key sustainability areas were:

SUSTAINABILITY AREAS	%
SOURCING	76%
SOCIETY	77%
ENVIRONMENT	67%

Sourcing (76%) was the restaurant's second highest score in the rating and was underpinned by scores of 91% for *Ethical Meat & Dairy* and 90% for *Fair Trade*. Coggings & Co. sources local free-range, grass and pasture-fed beef and lamb, and purchases wine, coffee, chocolate, sugar and tea from suppliers that comply with fair trade criteria.

Society (77%) was the restaurant's highest score in the rating with an exceptional score in *Responsible Marketing* (100%) as a result of practices like promoting the restaurants sustainability and ethical aims on the website and recording customer feedback and complaints. The restaurant caters for specific dietary requirements like gluten free and offers training to staff like environmental management contributing to scores of 77% in *Healthy Eating* and 76% in *Treating People Fairly*.

Coggings & Co. scored 67% in the Environment pillar with high scores of 96% and 81% respectively in the *Workplace Resources* and *Waste Management* sections. The restaurant uses 100% recycled paper for menus, only serves filtered tap water to customers, offers customers doggy bags for unfinished meals, and recycling as many waste items as possible like paper, cardboard, glass and cooking oil.