

## Introduction

Wild Shropshire Restaurant is committed to becoming a leader in sustainability in the hospitality sector. To minimise our environmental impact, we will implement comprehensive strategies to reduce greenhouse gas emissions, manage energy and water usage, and prevent pollution. These efforts support our overarching goal of enhancing biodiversity and sustainability both in the restaurant and on our farm.

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## 1. Reducing Greenhouse Gas Emissions

**Objective:** To minimise carbon emissions across all operations, including guest travel, food production, and energy usage.

### Action Plan:

- **Supply Chain Emissions:**  
*Source from local suppliers* (within a 50-mile radius) to reduce food miles. By increasing the farm's output and sourcing more products locally, we will lower transportation emissions and reduce our reliance on external suppliers.
- **Guest Travel Offsetting:**  
Partner with **TreeApp** to plant trees to offset the carbon footprint of guests travelling to the restaurant. We will continue to calculate emissions from guest travel and adjust our offset program as necessary.
- **Waste Reduction:**  
We have already implemented a **closed-loop system** where all organic waste is composted and reused to enrich the farm's soil, reducing methane emissions from food waste. We intend to push this endeavour further by reducing all non-organic waste to bare minimums and ensure by tracking of non-organic waste, that all will be recycled and not in landfill.
- **Staff and Delivery Vehicles:**  
Encourage **carpooling** or the use of **low-emission vehicles** among staff. Where feasible, prioritise **electric or hybrid vehicles** for deliveries and supply pickups.

### Monitoring & Evaluation:

- Annual audits on carbon emissions from all sources (guest travel, supplier deliveries, and operational energy use).
  - Track progress toward carbon neutrality by 2026.
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## 2. Energy Management

**Objective:** To increase energy efficiency and reduce consumption across restaurant operations.

**Action Plan:**

- **Energy-Efficient Equipment:**  
Replace ageing kitchen equipment with **Energy Star-certified** appliances to improve efficiency. Energy-efficient fridges, ovens, and dishwashers will be prioritised to reduce consumption.
- **Renewable Energy Sources:**  
Gradually transition to **renewable energy** sources, such as solar power, for both the restaurant and farm. Install solar panels to reduce reliance on grid electricity and lower carbon emissions.
- **Lighting & HVAC Optimization:**  
Switch to **LED lighting** in all areas and install **smart thermostats** to regulate heating and cooling efficiently. By maintaining optimal HVAC settings, we can reduce excess energy use during non-operational hours.
- **Energy Monitoring:**  
Implement an **energy management system** to track real-time energy consumption and identify inefficiencies. Set energy-reduction targets for each year, aiming for a 20% reduction in overall usage by 2026.

**Monitoring & Evaluation:**

- Monthly energy consumption reports to track the impact of new energy-efficient practices.
  - Annual reviews to assess energy savings and identify further opportunities for improvement.
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## 3. Water Management

**Objective:** To reduce water usage and improve water conservation efforts across the restaurant and farm.

**Action Plan:**

- **Rainwater Harvesting:**  
Expand the use of **rainwater harvesting systems** on the farm, with tanks to collect water for irrigation, reducing dependence on mains water. Explore the potential of extending this system to the restaurant for non-potable uses such as toilet flushing.

- **Efficient Irrigation:**  
Use **drip irrigation systems** on the farm to minimise water waste. This method ensures that water is delivered directly to the plant roots, reducing evaporation and runoff.
- **Low-Flow Fixtures:**  
Install **low-flow taps** and toilets in the restaurant to reduce water use by 30% over the next two years.
- **Water Reuse:**  
Continue reusing **leftover table water** for cleaning purposes (e.g., floor mopping) and for irrigating flower beds. Explore **greywater systems** for recycling kitchen and dishwashing water.

#### Monitoring & Evaluation:

- Regular water metre checks to track usage patterns and identify areas for further reduction.
  - Quarterly reporting on water savings achieved through conservation efforts.
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## 4. Pollution Prevention

**Objective:** To minimise the restaurant's contribution to air, water, and land pollution through responsible waste management and sustainable practices.

#### Action Plan:

- **Plastic & Packaging Reduction:**  
Eliminate single-use plastics across all operations. Replace plastic packaging with **compostable alternatives** for takeaways and deliveries. Ensure all packaging used in the restaurant is biodegradable or recyclable.
- **Sustainable Cleaning Products:**  
Continue using **eco-friendly cleaning products** that comply with **Environmental Health Officer (EHO)** standards. These products will help minimise harmful chemical runoff into local waterways.
- **Composting & Recycling:**  
Maintain a strict **zero food waste** policy by composting all organic waste and recycling glass, metal, paper, and cardboard. Ensure all non-compostable materials are sorted and recycled properly.
- **Air Quality Management:**  
Use **air purifiers** in kitchen areas to reduce emissions from cooking equipment. Regularly maintain kitchen ventilation systems to ensure optimal performance and minimise indoor air pollutants.

#### Monitoring & Evaluation:

- Monthly waste audits to track recycling rates and ensure the elimination of non-recyclable materials.
  - Regular monitoring of indoor air quality and ventilation efficiency.
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## **Conclusion**

Wild Shropshire Restaurant is committed to continuously improving its environmental impact through the reduction of greenhouse gas emissions, responsible energy and water management, and the prevention of pollution. These operational strategies are vital to our goal of becoming a carbon-neutral, low-impact business that sets an example in the hospitality sector. Regular monitoring and evaluation will ensure that we are making tangible progress toward these goals, pushing us closer to a sustainable future.