

THE FUTURE IS IN OUR HANDS

be **brave** enough to start a conversation that **matters**.



OUR FOOD MATTERS

Our Food Matters is more than a statement. It is our philosophy that food, when approached thoughtfully, can be a catalyst for change.

In 2020, we started on the Our Food Matters journey with a newfound appreciation of just how precious food is to our communities and climate. Food can be regenerative to our world by restoring & drawing down the carbon from greenhouse gasses into the soil. This practice creates a more prosperous, biodiverse, living soil that will deliver better flavored and nutrient-dense foods for our customers to enjoy.

As a company of Chefs, Levy and Compass Group USA is on the frontline of change in the food system. We have built relationships and continue to partner with organizations that provide us with the knowledge and tools that we need to make a difference for our clients, our people, and our planet.

For us, fighting climate change is as easy as making delicious food for our clients and guests. We are rebuilding recipes, literally from the ground up, with the most regenerative ingredients that are also readily available to our Chefs. With these reengineered recipes, we are able to utilize our scale to both expand our biodiversity and drive restorative change within the system.

"PLANTING FOR THE MIND, BODY AND SOUL"



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Plant-Forward a style of cooking and eating that emphasizes and celebrates, but is not limited to, foods from plant sources—fruits and vegetables, whole grains, legumes, nuts and seeds, plant oils, and herbs and spices—and reflects evidence-based principles of health and sustainability.”

SUSTAINABLE MENU ENGINEERING

LOCAL SOURCING

All Levy locations work toward the Compass-wide target of 20% local sourcing.

LEVY SUSTAINABLE SOURCING

- 100% Certified Humane Cage-Free (Shell) Eggs
- 100% Dairy free of artificial growth hormones
- 100% Chicken and Turkey produced without the routine use of human antibiotics
- 100% Seafood from sustainable sources (SFW Criteria)
- 25% Eco / Fair trade Certified Coffee

PLANT-FORWARD MENUS

WHY

According to the World Resource Institute, producing beef emits 20 times the emissions as producing beans, and 4 times as much as chicken, per gram of protein.

HOW

Work with chefs to develop plant-forward menus. These do NOT have to be exclusively vegetarian or vegan and should not rely solely on meat- alternatives (e.g. Impossible Burgers)

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WASTE SAVVINESS

"We are leading the fight against food waste"

Levy's parent company, Compass Group, has been at the forefront of food waste reduction since 2015. We are members of the United States Food Loss and Waste 2030 Champions and are supporters of the U.S. Food Loss and Waste Action Plan. Our strategy focuses on prevention, reducing waste at the source, and recovery to divert surplus food. Our goal is to reduce food waste by 50% by 2030.

UP-CYCLING OUR FOOD DONATIONS

***We are sharing it - with
CAREIT.***

*Partnering with the software
app CAREIT - all our food
donations will be matched
with the best non-profit to
accept our donations.*

WHY UP-CYCLING FOOD DONATIONS ARE SO IMPORTANT



30%

30% of food produced to eat is wasted.



925M

925 million people across the planet are starving.



4+ Gt

4+ gigatons of greenhouse gas are emitted annually from wasted food.



25%

25% of our wasted food could end global hunger if donated instead.





WASTE SAVVINES

horchatacoffee

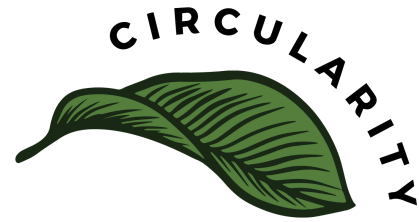
**FEATURING UP-CYCLED ICED COFFEE
ALMONDS, WHITE RICE, BROWN SUGAR,
CINNAMON STICK, VANILLA EXTRACT, AND
PINCH OF KOSHER SALT.**



Levy
CONVENTION CENTERS



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CIRCULARITY

"We strive to create a circular economy"

Better Bottled Water

THE LA CONVENTION CENTER HAS COMMITTED TO DISCONTINUING THE USE OF SINGLE USE PLASTIC BOTTLES.

In it's place - we have added more water filling stations and we now offer a refillable aluminum water solution that is not only better for the environment, but tastes better too!



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COMMUNITY

"We prioritize ingredients from local and diverse artisans"

We prioritize our ingredients from local (less than a day's drive) sources as a first choice, to support small and mid-sized American family farms. We also align our client's goals around hyper-local with both hydroponic and in-ground gardens. Our goal is to ensure that a minimum of 25% of our purchases are from local sources by 2025.

GROUNDWORK

While you might have heard of fairly traded coffee, we use a specialized model called direct trade. This is a process in which roasters work directly with farmers to meet higher standards for coffee quality in exchange for a premium price. That way, the farmers get liveable wages, and Groundwork gets to give you the best coffee out there.

All of our coffee comes from smallholder farms, or half acre lots, meaning we focus on sourcing from family-owned farms that invest their livelihoods in sustainable practices that produce our incredible coffee.



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CHANGE PLEASE COFFEE

SINCE JULY 2023 OUR PARTNERSHIP WITH CHANGE PLEASE HAS ASSISTED

8 PEOPLE

FROM HOUSELESSNESS TO EMPLOYMENT + HOUSING



SCAN HERE TO LEARN
MORE ABOUT
CHANGE PLEASE



MINIMIZE WASTE



MAXIMIZE TASTE

Follow the necessary steps to ensure our leftovers taste just as delicious!

- To ensure that leftovers are safe to eat, make sure the food is cooked to a safe temperature and refrigerate the leftovers promptly.
- Not cooking food to a safe temperature and leaving food out at an unsafe temperature are the two main causes of food borne illness.
- Safe handling of leftovers is very important to reducing foodborne illness.

