



CO-OP LIVE – SUSTAINABLE FOOD AND BEVERAGE POLICY

Sustainability is at the heart of Co-op Live. We proud to be Net Zero Scope 1-2 from opening in 2024. With a target to be Net Zero scope 1-3 by 2038. To support our net zero journey, it is important that we focus on the environmental impact of the food and beverage (F&B) offering at Co-op Live, as this has a carbon and broader sustainability impact. As an overriding principle, within F&B we aspire to.

“Minimise the negative environment impact of the food and beverage we provide to everyone visiting Co-op Live”

As part of the broader net zero targets for 2038 we confirm the below F&B targets.

- To reduce the CO2 emissions per meal by 10% by 2030, against a base line established in 2025.
- Reduce the loss rate of reusable cups to an average per event of less than 5% by 2030, against a base line of 2025.

Sustainability has been built into the existing F&B offering at Co-op Live. The venue benefits from:

- Sourcing items in a responsible and sustainable manner as outlined in our venue policy.
- Surplus food is donated to local charities and food banks who support people in the greatest need.
- Reusable cups are used across the venue preventing single use disposable cups.
- The venue does not use any plastic single use drink bottles.
- Free water hydration points are available across the venue.
- Healthy food options and nutritional guidance is available to support fan choice.
- Waste is managed in line with the venues waste management policy to maximise what can be recycled whilst sending zero waste to landfill.

We commit to comply with all relevant legislation and other applicable requirements. For example, we follow the UK single use plastic ban and look to go further where viable.

We encourage touring productions to consider sustainability when considering additional catering requirements, guidance is provided via our Green Rider.

The policy applies to all F&B offerings in the venue, including in house F&B concessions, sponsors and touring productions.

Short term actions (0-12 months)

- Roll out carbon labelling to all food menu items, via Klimato. To establish a base line CO2e level of food offerings.
- Train all colleagues on correct waste segregation methods and general waste management principles.
- Continue to support and measure the donation of surplus food to charities who support people in greatest need in the local community.
- Review sourcing approach to consider increased focus on, local suppliers, Fair-Trade ingredients, free-range eggs, sustainably sourced fish and increased animal welfare.
- Continue to work with artists to provide more plant-based choices for fans.

Long term actions (1-3 years)

- Following base line CO2e levels being established for food items in 2025, devise a plan to reduce Carbon intensity by 10%. E.g. swap higher Carbon ingredients with lower intensity replacements.
- Work with key stakeholders to map the flow of waste across Co-op Live. Looking to identify where the highest volumes of waste enter the venue.
- Explore the feasibility of introducing further reusable consumables to replace single use items. For example, reusable food serve wear to replace single use serve wear.
- Explore how F&B teams can further support the local community, e.g. support local charities by providing food for holiday clubs etc.

Overarching accountability for sustainability sits with the F&B Executive Director. The broader F&B team is responsible for delivery and to provide reporting on progress. Co-op Live Sustainability Director is responsible to collate progress data and to report this up the line via the existing governance arrangements.

