





# SustainaBites: Plant- Based Menu Integration Guide for Local Businesses

Supported by Alton Climate Action Network (ACAN)

Climate Action & Network is a Charitable Incorporated Organisation, Registered Charity No 1189431.

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### Introduction

Welcome to the "SustainaBites: Plant-Based Menu Integration Guide." This guide has been created by Alton Climate Action Network (ACAN) and our project SustainaBites. Our mission is to empower individuals with sustainable eating practices, spread this message to their community, and foster a commitment to sustainable living. Based in Alton, Hampshire, UK, we also serve the surrounding villages.

ACAN has successfully initiated various projects, including community energy schemes, waste reduction programs, and educational workshops. SustainaBites focuses specifically on promoting plant-based eating to enhance public health, support environmental sustainability, and boost local economies.

#### Our Aims

- **Promote Sustainable Eating**: Encourage the adoption of more plant-based diets to reduce our environmental impact and promote sustainability.
- Enhance Public Health: Improve the health and well-being of the community by increasing the availability and consumption of nutritious plant-based foods.
- **Support Local Businesses**: Help local cafes, restaurants, and other food establishments attract a broader customer base and improve profitability through the integration of plant-based menu options.
- Raise Awareness: Educate the community about the benefits of plant-based eating for both personal health and the environment.
- Foster Inclusivity: Create a more inclusive food culture that caters to diverse dietary
  preferences and needs, ensuring that everyone has access to delicious and healthy
  meals.

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## **Creating the SustainaBites Alliance**

#### **Benefits of Joining the SustainaBites Alliance**

To further support local businesses in this transition, SustainaBites is creating the SustainaBites Alliance. This initiative aims to bring together restaurants, cafes, and other food establishments in Alton and surrounding villages to collaboratively promote and implement plant-based menu options.

This alliance provides:

#### **Short-Term Benefits including:**

- Marketing and Promotion: Members will be featured in SustainaBites' marketing campaigns, social media, and promotional materials, increasing visibility and attracting new customers.
- Access to Resources: Receive access to a wide range of plant-based recipes, ingredient sourcing guides, and help to integrate plant-based options into your menu seamlessly.
- **Community Support**: Benefit from a network of like-minded businesses sharing experiences, tips, and best practices.

#### **Long-Term Benefits including:**

- Enhanced Reputation: Being part of an alliance dedicated to sustainability and public health can significantly boost your brand's reputation, positioning your business as a leader in sustainable dining.
- Increased Customer Loyalty: Attract and retain a growing demographic of health-conscious and environmentally aware consumers who prioritise businesses that align with their values.
- **Economic Growth**: By fostering a collaborative local economy, businesses can benefit from shared marketing efforts, increased foot traffic, and a supportive community network that drives long-term growth.

## **Common Questions & Answers:**

#### 1. What are the economic benefits of offering more plant-based menu items?

- Attracting New Customers: Health-conscious consumers, vegetarians, vegans, and those with dietary restrictions are drawn to diverse and appealing plant-based menus. The market for health-conscious consumers is substantial and growing. For instance, a survey by Waitrose in 2021 found that one in three people in the UK have consciously reduced their meat consumption. Offering plant-based options can also attract individuals with lactose intolerance, expanding your customer base. As more people adopt a predominantly plant-based diet they influence their friends, family and work colleagues when choosing a venue for a group meal out.
- Enhanced Reputation: Businesses that adopt sustainable practices enhance their reputation and brand image without losing their key customers. By providing plantbased options, you demonstrate forward-thinking and inclusivity.
- Cost Savings: Plant-based ingredients are often less expensive than meat, reducing food costs and improving profit margins. For example, lentils, beans, and vegetables can be much cheaper than equivalent amounts of meat, offering a cost-effective way to provide nutritious meals.
- Boosting Local Economy: Sourcing plant-based ingredients locally supports local farmers and producers, fostering economic growth. This can also attract customers who prefer to support businesses that contribute to the local economy.

#### 2. What are the health benefits of offering plant-based options?

- Improved Public Health: Plant-based diets are associated with lower risks of chronic diseases such as heart disease, diabetes, and certain cancers (British Dietetic Association). Public health initiatives are increasingly promoting plant-based eating for its powerful benefits in reducing the prevalence of these conditions.
- Increased Customer Well-being: Nutritious, plant-based meals contribute to the overall well-being of your customers, helping to improve their energy levels, digestion, and even mental health. Offering such options can show your commitment to the health and happiness of your patrons.
- **Dietary Preferences**: Many people are looking to reduce their meat intake or have dietary restrictions. Plant-based menus cater to these needs, making your restaurant a more inclusive space for all customers.

#### 3. How do plant-based options benefit the environment?

- Reduction in Carbon Footprint: Plant-based diets generally have a lower environmental impact compared to meat-heavy diets. Animal agriculture is a significant source of greenhouse gases such as carbon dioxide and methane, which contribute to climate change (Plant Based Health Professionals UK, Plant Based Food Alliance UK). For example, methane from livestock is over 25 times more potent than carbon dioxide in trapping heat in the atmosphere.
- **Resource Conservation**: Plant-based foods typically require less water and land to produce, conserving valuable natural resources. According to the Plant Based Food Alliance UK, transitioning to a plant-based diet can significantly reduce water usage, which is crucial as water scarcity becomes a more pressing global issue.
- **Sustainability Goals**: Adopting plant-based options aligns your business with global sustainability efforts, showcasing your role in tackling climate change and protecting the environment.

#### 4. How can ACAN and SustainaBites support my business in this transition?

- Marketing Campaigns: We will help promote your new plant-based menu options through our channels.
- **Plant-Based Recipes**: Access to a variety of delicious and nutritious plant-based recipes.
- **Training for Staff**: Our consultants will come to your kitchen to train your staff to effectively prepare and present plant-based dishes.
- **Ongoing Support**: Continuous support to address any questions or concerns you may have.

#### 5. What if my customers are not familiar with plant-based foods?

- **Gradual Introduction**: Start by adding a few plant-based options and gradually expand based on customer feedback.
- **Education and Awareness**: Use menu descriptions, signage, and social media to educate customers about the benefits of plant-based eating.
- **Taste and Quality**: Emphasise the taste and quality of plant-based dishes to overcome biases and showcase them as delicious and satisfying alternatives.
- Classic British Dishes: Many favourite British dishes can be made plant-based without compromising on taste. Examples include plant-based shepherd's pie, fish and chips with tofu or banana blossom, bangers and mash, and traditional desserts

like sticky toffee pudding and apple crumble. Advances in plant-based cheeses and mock meats have greatly improved their taste and texture, making them appealing substitutes in classic recipes.

#### 6. Are we pushing veganism on our customers?

No, our goal is not to push veganism. While veganism is an honourable lifestyle
choice, offering plant-based options is about providing delicious and healthy dietary
choices that can be enjoyed by everyone, regardless of their dietary preferences.
This approach is about inclusivity and offering more variety to meet the diverse
needs and tastes of your customers.

#### 7. How does offering plant-based options contribute to food security?

- Enhanced Food Security: Plant-based diets can improve food security by reducing
  the reliance on resource-intensive animal agriculture. According to the Plant Based
  Food Alliance UK, producing plant-based foods typically requires fewer resources,
  which can help ensure more stable food supplies and reduce our vulnerability to
  food shortages.
- Resilience to Climate Change: Plant-based agriculture can be more resilient to climate change impacts, such as extreme weather events, which can disrupt food production. By diversifying your menu with plant-based options, you contribute to a more resilient and secure food system.

## References

- British Dietetic Association: www.bda.uk.com
- Plant Based Health Professionals UK: <u>www.plantbasedhealthprofessionals.com</u>
- Plant Based Food Alliance UK: www.plantbasedfoodalliance.co.uk
- Plant Based Treaty: www.plantbasedtreaty.org
- Waitrose Survey 2021: www.waitrose.com