

Food Service Industry Protein Sustainability Scorecard



**THE HUMANE SOCIETY
OF THE UNITED STATES**

Welcome to our sustainability scorecard

Introduction

Our food system has major impacts on the environment. When we start to look at the big picture, we see just how large an impact even one meal has. Because of this, our country's appetite for plant-based foods is growing larger by the day; [more than half](#) (52%) of U.S. consumers are eating more plant-based foods in an effort to improve their own health as well as the health of our environment.

While many environmental issues have reached a global scale, they are perpetuated at an individual level. Food service companies can play a large role in mitigating, if not reversing, these harmful effects by adding more plant-based options to their menus and thereby reducing the volume of animal products prepared and sold.

Agriculture occupies half of all ice-free land on [Earth](#), and the global food system is responsible for 20% -37% of all greenhouse gas emissions (GHGs). Animal products have a much larger environmental footprint than plant-based foods, using more resources and causing more GHG emissions. A shift toward plant-based foods is the most impactful way food companies can reduce their carbon footprint, prevent deforestation, minimize demand for water and land resources, improve food security and preserve natural habitats. There is an abundance of scientific findings that show replacing animal-sourced meats with plant-sourced foods provides more GHG savings than using lower-carbon animal meats.

Beyond sustainability, there's a need to focus on plant-based foods to improve consumer health and to reduce the suffering of animals used for food.

Food service companies that commit to a tangible increase in plant-based entree options and/or reducing animal protein purchases have positioned themselves to be socially responsible leaders in the industry.



About the survey

We developed this Protein Sustainability Scorecard to figure out which food service companies are actually committed to protecting the environment. Our survey focused on three main topics to determine how much a company is truly doing when it comes to sustainability: transparency, goals and a plan of action.

This year, in addition to self-reporting, we have asked companies to share menu and purchasing data to verify what was reported to receive the full point value for several questions within the survey.

Every company listed on this scorecard received a survey from the Humane Society of the United States. If a company did not submit the completed survey, the HSUS team let it know we'd complete the survey using publicly available information from the company's website. After the initial submission, the HSUS offered private feedback with customized recommendations to help increase overall scores, as it was our goal to help every company earn as many points as possible.

To better understand the scoring process and reporting criteria, please reference the survey [here](#).

Resources: How to reach significant impact

The Food Service Innovation team at the HSUS offers many resources to companies, all at no charge. It is easier than ever to maximize sustainability through plant-based innovation by partnering with our team of professional chefs, registered dietitians and industry experts, who provide support with marketing content, recipe ideation and development, climate impact reporting and culinary education.

With a commitment to increasing plant-based meals, the HSUS Food Service Innovation team, along with other organizations, offers many resources to help companies diversify protein choices at no cost.

A summary of
these resources
can be found
[here](#).

Conclusion

Touting one's sustainability work or GHG reduction strategy has become routine in the food service industry. Clients and customers deserve to know which companies are following through and which companies—at least at this point—are not. For those that the scorecard shows as shining examples of leadership, we thank you.



Scorecard ranking

Rank	Company	Score	Grade
1	ISS Guckenheimer	405	A+
2	HHS, LLC.	400	A+
3	Fresh Ideas Food Service Management	380	A+
4	Metz Culinary Management	380	A+
5	Sodexo USA	380	A+
6	Elior North America	330	A
7	Southwest Foodservice Excellence	325	A
8	Creative Dining Services	320	A
9	LPM & Affiliates, dba Epicurean Feast Cafés	320	A
10	Whitsons Culinary Group	300	B+
11	Quest Food Management Services	255	B
12	Aramark	230	B
13	Café Services	185	C+
14	Compass Group USA	180	C+
15	Food For Thought Enterprises, Inc.	165	C+
16	NEXDINE Hospitality	160	C+
17	Epicurean Group	150	C
18	Pomptonian Food Service	150	C
19	Parkhurst Dining	140	C
20	Prince Food Systems	125	C



To see the detailed analysis of a company, click its name.

NOTE: FOR COMPANIES THAT RECEIVED A TIED SCORE, THEY WILL BE RANKED ALPHABETICALLY THROUGHOUT THE REPORT.

Scorecard ranking

Rank	Company	Score	Grade
21	Delaware North	115	C
22	MMI Dining	95	C
23	AVI Foodsystems	90	D+
24	Taher, Inc.	80	D+
25	Thompson Hospitality	80	D+
26	Brock & Company, Inc.	65	D+
27	Thomas Cuisine	20	D
28	Guest Services, Inc.	15	D
29	American Dining Creations	0	F
30	Culinary Services Group	0	F
31	Food Management Group	0	F
32	Lessing's Hospitality	0	F
33	Lunchtime Solutions	0	F
34	Opaa! Food Management	0	F
35	Revolution Foods	0	F
36	Sage Dining Services	0	F
37	SLA Management	0	F
38	Southern Foodservice Management	0	F
39	The Nutrition Group	0	F



To see the detailed analysis of a company, click its name.

NOTE: FOR COMPANIES THAT RECEIVED A TIED SCORE, THEY WILL BE RANKED ALPHABETICALLY THROUGHOUT THE REPORT.



ISS Guckenheimer

RANK

#1

SCORE

405

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

41% - 45%

Companywide public goals and commitments

Goal to reach 55% plant-based entrees by 2025.

Summary

ISS Guckenheimer is leading the way on plant-based and sustainability efforts among the top 50 food service management companies. ISS Guckenheimer set a goal to reduce its GHG emissions associated with the food it services globally by a minimum of 25% by 2030. To reach this goal, ISS Guckenheimer developed a toolkit called PowerPlant with a philosophy of using plant-based foods as the core element of its menus. ISS Guckenheimer also hired a culinary trainer who is co-developing an entire curriculum on sustainability to help the company's culinary teams communicate effectively with their clients on the benefits of adding more plant-based options. In addition to this, ISS Guckenheimer is in the middle of a Virtual Culinary Workshop with the HSUS piloting at least four new plant-based options on their menus each week for five weeks. Once completed, each ISS Guckenheimer chef who went through the entire program will become a Plant-Based Ambassador and continue to educate future chefs in plant-based cuisine.

ISS Guckenheimer self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

ISS Guckenheimer

RANK

#1

SCORE

405

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

41% - 45%

Recommendations

ISS Guckenheimer received the highest score on the scorecard for the second year in a row and has the strongest plant-based goal to date. We applaud ISS Guckenheimer on the many plant-based and sustainability initiatives it is implementing and look forward to continuing working with its staff. ISS Guckenheimer has set the bar, and we encourage other companies to follow its lead.

HHS, LLC.

RANK

#2

SCORE

400

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

31% - 35%

Companywide public goals and commitments

HHS, LLC. partnered with the HSUS to promote a plant-based, sustainable menu program in all locations and has a goal of moving retail menus to 50% meatless and/or plant-based by 2025. Additionally, HHS has pledged to reduce the total amount of animal proteins purchased by 10% by the end of 2024.

Summary

HHS is committed to increasing the number of plant-based options annually, reflecting the company's pledge to offer more menu offerings that are healthy and sustainable, while also being exciting and delicious for customers. More details can be found on its website in HHS's Pledge to Responsible Animal Welfare.

Working together, the HSUS and HHS developed an innovative and sustainable plant-based menu program as part of HHS's Global Bowls menu. This initiative, along with the company's Meatless Monday program, launched in April 2021 at all HHS facilities across the United States. Both were a tremendous success, with sales skyrocketing for the plant-based offerings, leading to additional menu and recipe support designed to help HHS achieve its plant-based targets. HHS has made progress in its plant-based and sustainability initiatives over the last year, while boosting client satisfaction, and we are confident it will continue to do so year after year. HHS is a leader in the industry, showing it is possible to create menus with healthy, sustainable plant-based entrees that customers love. HHS has reported a 21% - 40% take rate of the plant-based entrees.

HHS, LLC.

RANK

#2

SCORE

400

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

31% - 35%

HHS, LLC. self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

HHS continues to increase its plant-based and sustainability goals year after year. We are confident it will continue to do this and remain a leader within the industry.

Fresh Ideas Food Service Management

RANK

#3

SCORE

380

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Companywide public goals and commitments

50% of its menu entrees will be plant-based by 2025, and the company has a goal to reduce the total amount of animal proteins purchased by 5% by the end of 2025.

Summary

Fresh Ideas, notably the first food service company to set a plant-based sustainability goal, successfully increased its innovative Mindful Fork offerings by nearly 15% in 2022, totaling 23% plant-based entrees on its menus at year end. Even more impressive, the company's reported take rate is between 21% - 40%, proving that delicious food sells.

The company's Mindful Fork concept is a chef-driven initiative that includes 90 innovative plant-based menu items spanning breakfast, lunch and dinner entrees, quick-service options, allergen-friendly dishes and desserts. Thousands of guests now enjoy Mindful Fork at colleges and universities, K-12 schools, senior living facilities and corporate campuses across the Midwest, South and Southeast regions of the United States.

Fresh Ideas Food Service Management self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Fresh Ideas Food Service Management

RANK

#3

SCORE

380

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Recommendations

The HSUS Food Service Innovation team commends Fresh Ideas for easily meeting its 2022 goal to achieve 23% Mindful Fork menu offerings and doing so with such a successful take rate. Now with a specific target to reduce animal protein purchases, Fresh Ideas is truly making long-lasting sustainable impacts.

Metz Culinary Management

RANK

#4

SCORE

380

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

26% - 30%

Companywide public goals and commitments

Goal to serve 50% or more plant-based dining menu offerings by 2025.

Summary

The HSUS Food Service Innovation team has been working with Metz for years. We recently held a successful Virtual Culinary Workshop with several Metz accounts in the fall of 2022. Our culinary team developed 10 plant-based breakfast recipes for Niagara University and shared recipes from our database with the entire company. Those recipes are currently in Metz's recipe database for all accounts to use.

Metz self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

As we continue working with Metz, we are planning for more plant-based virtual culinary workshops in 2023. Metz is also tracking data to measure meat reduction efforts and will tie that in with its sustainability initiatives. We celebrate Metz for its plant-based and sustainability efforts and look forward to continuing our work with the company.

Sodexo USA

RANK

#5

SCORE

380

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Companywide public goals and commitments

Sodexo is committed to 33% plant-based menus by 2025. Sodexo's U.S. Campus segment is committed to 50% by 2025. The Good Eating Company, a Sodexo subsidiary, is targeting 50% plant-based menus by 2025. Segments will be moving toward the target annually.

Summary

Sodexo understands promoting plant-based eating is a key lever in achieving its 34% carbon reduction target because the company knows that approximately one-third of its U.S. emissions are tied to animal-based ingredient purchases. Sodexo's sustainability and CSR data is compiled, audited and reported annually, including an assessment of emissions related to supply chain purchases. Sodexo's "Love of Food" menu strategy guides the culinary development for the organizations, including its companywide global plant-based goal. Sodexo has defined its plant-based entrees, providing a clear understanding to customers and stakeholders.

Sodexo and the HSUS have continued to collaborate by offering unique culinary training opportunities designed for the Campus segment to increase the number of plant-based offerings at its dining facilities. To date, over 175 Sodexo Campus schools have participated in this plant-based culinary training program.

In 2022, Sodexo piloted a DefaultVeg initiative with DefaultVeg, the Food for Climate League and Princeton University. Sodexo recently launched Modern Recipe, which is all-day food for modern living. The concept will soon be launched in hundreds of sites throughout the U.S. and is a bold 50/50 approach to menus, where 50% will be plant-based and plant-forward by 2025, with a minimum of 35% plant-based dishes by FY2025.

Sodexo USA

RANK

#5

SCORE

380

GRADE

A+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Sodexo USA self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

As noted in last year's report, the Sodexo Campus segment is leading the way, and the HSUS encourages all Sodexo segments to follow suit to solidify the company's place as an industry leader.

Elior North America

RANK

#6

SCORE

330

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

5% - 9%

Companywide public goals and commitments

At least 50% of menu and recipe development for entrées being completely meatless by 2025, with an emphasis on increasing plant-based proteins.

Summary

Elior North America is currently in the middle of a Virtual Culinary Workshop with the HSUS, swapping one meat-based entree for a plant-based entree five days a week for four weeks. Elior North America shares its Doing Good mission throughout its website, and environmentally conscious foods fit seamlessly into this mission. In fact, the company says, “Climate-friendly diets move plants into the spotlight and heavy carbon-producing meat proteins to the background. Whether we look to go meatless or just eat less meat, making plants the star of the meal is good for your health and good for the planet.”

Elior North America self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Elior North America

RANK

#6

SCORE

330

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

5% - 9%

Recommendations

Elior North America signed the Forward Food pledge last year and is committed to incremental menu change, while working with the HSUS and others to achieve its sustainability goals. With the HSUS’s support, Elior North America is creating a tracking system to measure plant-based progress across Elior North America accounts for years to come.

Southwest Foodservice Excellence

RANK

#7

SCORE

325

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

26% - 30%

Companywide public goals and commitments

Goal to increase its plant-based offerings by 10% by the end of 2024, reaching 36%-40% plant-based options.

Summary

Southwest Foodservice Excellence is one of the leading companies for plant-based in K-12 food service. The company states on its website that “SFE will set ourselves apart by making, serving and educating about plant-based meals, an integral part of our core beliefs and values.” Southwest Foodservice Excellence goes on to say that “in an effort to increase our plant-based menu offerings, SFE has partnered with Humane Society of the United States to promote Plant Based Meals and Education. In addition, we actively seek out collaboration with innovative companies and culinary leaders that are aligned with our goals to provide increasingly higher percentages of plant-based options to our students. Finally, our strategic partnerships with plant-based food vendors will provide additional plant-based menu items with non-GMO protein sources.” Southwest Foodservice Excellence is in the middle of a Virtual Culinary Workshop with the HSUS, piloting at least two new plant-based entrees weekly for six weeks.

Southwest Foodservice Excellence

RANK

#7

SCORE

325

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

26% - 30%

Southwest Foodservice Excellence self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

The HSUS has collaborated with Southwest Foodservice Excellence for years, and we're excited to see a tangible goal around its plant-based efforts. It's clear that Southwest Foodservice Excellence prioritizes the health of students and the planet with its robust initiatives. We look forward to continuing to work with Southwest Foodservice Excellence in the future.

Creative Dining Services

RANK

#8

SCORE

320

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Companywide public goals and commitments

50% of entrees served will be plant-based by 2025.

Summary

The HSUS Food Service Innovation team collaborated with Creative Dining Services in 2020. The HSUS team fully developed and delivered 60 proprietary recipes to the company, followed by two two-week virtual trainings and takeover events for its staff. These resources are among the most robust portfolios of recipes and training programs supplied by our team to a top-50 company. The company regularly promotes Earth Day as well as Campus Sustainability Week in the fall, utilizing its marketing to feature all the ways that meat reduction can reduce carbon emissions. The company's accounts participate enthusiastically.

Creative Dining Services self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Creative Dining Services

RANK

#8

SCORE

320

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Recommendations

Last year, Creative Dining Services signed our pledge to commit to serving 50% plant-based entrees by 2025. During the review process for this year's scorecard, we learned that the company has yet to follow through with its recommendations for successfully launching the resources for this commitment. Since the company's reported percentage of plant-based offerings hasn't increased, we encourage the company to prioritize its commitment.

LPM & Affiliates, dba Epicurean Feast Cafés

RANK

#9

SCORE

320

GRADE

A

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

10% - 15%

Companywide public goals and commitments

40% of menu entrees will be plant-based by 2025, and the company is targeting a 5% reduction in animal protein purchases by 2025.

Summary

LPM & Affiliates details its food philosophy and sustainability goals [here](#). The company showcases a great commitment to staff and customer education surrounding the health and environmental benefits of its Plant Power concept.

The HSUS collaborated with LPM & Affiliates in early 2021 to develop an entirely new and highly innovative plant-based portfolio and training program, complete with marketing and recorded trainings for the company's learning management system. Together we hosted a pilot training with the company's top chefs in June of 2021.

Since then, the company has set impressive goals and has been focused on successfully launching its innovative Plant Power concept companywide.

LPM & Affiliates, dba Epicurean Feast Cafés

RANK

#9

SCORE

320

GRADE

A

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

10% - 15%

LPM & Affiliates, dba Epicurean Feast Cafés self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

LPM & Affiliates has taken all the right steps to create a sustainable impact through its innovative Plant Power concept, and the company has all of the HSUS resources at hand to guarantee long-lasting success. We commend LPM & Affiliates for taking action by setting up these critical targets and goals, and we look forward to tracking its efforts to ensure positive results in the coming years.

Whitsons Culinary Group

RANK

#10

SCORE

300

GRADE

B+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

10%

Companywide public goals and commitments

Whitsons will ensure that at least 33% of its offerings on every school nutrition menu are entirely plant-based by 2025.

Summary

After last year's successful launch of its 100% plant-based concept, Veggabóls, Whitsons increased its sustainability goal from 10% to 33%. Whitsons says, "We plan to achieve our goal of 33% plant-based offerings by 2025 by setting forth menu requirements for our teams to follow. Beginning in the 2023-2024 school year, our schools will be required to menu one plant-based meal out of every four meals offered, and beginning with the 2024-2025 school year, we plan to increase this requirement to one plant-based meal out of every three meals offered on the menu."

The increase was driven by the success of the schools Whitsons services that are working to reduce their carbon emissions through sustainable menu changes. With the help of the Humane Society of the United States, Whitsons tracked and calculated the greenhouse gas savings metrics from its new Veggabóls menu items. One month's worth of carbon equivalent emissions saved from 49 participating accounts totaled an impressive 80,820 pounds. That's the equivalent of 90,966 miles driven, 4,459,339 smartphones charged or 17,953 trees planted.

Through further collaboration with the HSUS, Whitsons will be developing new recipes to add to the Veggabóls concept in 2023, as well as converting many of its current vegetarian options to be fully plant-based. The company will continue offering culinary trainings throughout the year for its staff and will continue tracking carbon emissions by school.

Whitsons Culinary Group

RANK

#10

SCORE

300

GRADE

B+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

10%

Whitsons Culinary Group self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

Whitsons has been a leader in the K-12 sector for years, having already taken steps toward greater sustainability with its Meatless Mondays initiatives. Thirty percent of its menus are already meatless. Now, with such great success from its 100% plant-based Veggabóls concept, and tracking the carbon emissions from those offerings, the company has set a high bar for achieving true sustainable impacts through menu change.

Quest Food Management Services

RANK

#11

SCORE

255

GRADE

B

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

16% - 20%

Companywide public goals and commitments

Goal to provide 37% plant-based options by Fall 2023.

Summary

The HSUS Food Service Innovation team has collaborated with Quest for years and developed more than a dozen recipes for its accounts. We are currently working with Quest on developing a new plant-based program that will be offered to all Quest accounts. We are also working with Quest on transitioning many of its meat-based recipes to plant-based in its recipe database. On Quest's website under sustainability, the company states, "We feel that nutrition and sustainability are very interdependent concepts. Our philosophy for our nutrition programs and sustainability efforts run along parallel paths. What is good for us is good for the planet; conversely, what is good for the planet is good for us."

Quest Food Management Services self-reported the following plant-based initiatives:

- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

We applaud Quest for setting its first plant-based goal focusing on providing more plant-based recipes to accounts. We are looking forward to helping it update its recipe deck and launch our new plant-based program this fall. We know this is just the beginning for Quest and are excited to revisit their goal once it's met this year. We encourage Quest to continue expanding its plant-based goals to include menu strategies.

Aramark

RANK

#12

SCORE

230

GRADE

B

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

10% - 15%

Companywide public goals and commitments

44% of the residential dining menus in over 250 Aramark managed colleges and universities will be plant-based by 2025. Aramark does not have a companywide plant-based or meat reduction commitment.

Summary

Aramark has developed a sustainability plan that includes a target to reduce carbon emissions by 2025 in its [Be Well. Do Well Progress Report](#). In the report, Aramark's plant-forward initiative is discussed in detail highlighting that "30% of main dishes are vegan, vegetarian, or plant-forward."

Aramark self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Aramark

RANK

#12

SCORE

230

GRADE

B

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

10% - 15%

Recommendations

While Aramark notes that part of its sustainability plan is to increase plant-forward offerings, it does not have quantifiable targets throughout all segments of its food service operations.

The HSUS commends Aramark for its current work within colleges and universities, and we recommend adopting quantifiable plant-based menu targets throughout the organization.

Café Services

RANK

#13

SCORE

185

GRADE

C+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Companywide public goals and commitments

Café Services will continue to shift its menus so that 33% of all entrees offered at all accounts at all accounts will be plant-based by the end of 2024.

Summary

As noted in the 2021 scorecard report, Café Services highlights its Green Initiatives and collaborated with the HSUS team to develop custom plant-based recipes to be featured on upcoming menus. To date, it is not clear if these recipes were utilized in its food service operations.

Café Services self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Café Services

RANK

#13

SCORE

185

GRADE

C+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

(unconfirmed)

Recommendations

Café Services has taken a step to implement Green Initiatives with its plant-based commitment. We recommend the company leverage the services already provided by the HSUS Food Service Innovation team to engage in culinary education, sustainability support services and marketing resources to help it successfully meet its goal of 33% of all menus being plant-based. It is important to note the percent of plant-based menu entrees was reported lower this year than last year by Café Services. After our attempts to clarify and provide request supporting data, this information could not be confirmed. We are reporting on the latest information provided by the company.

Compass Group USA

RANK

#14

SCORE

180

GRADE

C+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Companywide public goals and commitments

None.

Summary

Compass has publicly shared a [plan](#) for climate neutrality by 2030 and net zero by 2050. Compass has self-reported that most of its carbon footprint is from the food it purchases, and it will need to pull many levers to reach its goals. This year, Compass shared more than half of the items on higher education menus are considered plant-based but did not clarify if this was specifically around entrees, which is what this report looks at. Compass also shared that Chartwells (a segment of Compass Group USA) has “committed to increasing plant-based dining options across its portfolio. Increasing the amount of plant based and plant forward dishes will be critical to helping us achieve our Net Zero goal by 2050. We have trainings and programs in place currently that will help us increase plants on menus and will be rolling out more in the coming year.”

Compass Group USA self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Compass Group USA

RANK

#14

SCORE

180

GRADE

C+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Recommendations

The HSUS has been working with Compass for over 15 years on various plant-based initiatives. It is concerning that while Compass talks about its seriousness in tackling climate change, the company refused to offer clarification around the self-reported information shared in the summary. The HSUS commends Compass for increasing average plant-based menu offerings from 5% - 9% last year to 21% - 25% this year. The HSUS still recommends Compass develop tangible plant-based targets toward improvement or a road map on how it plans to continue this momentum.

Food For Thought Enterprises, Inc.

RANK

#15

SCORE

165

GRADE

C+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

16% - 20%

Companywide public goals and commitments

None.

Summary

Food For Thought's website showcases a robust and impressive list of sustainable initiatives. One of its initiatives includes offering veg-forward dishes, and another initiative is focused on reducing protein usage by 20% annually.

Food For Thought Enterprises, Inc. self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company is utilizing the DefaultVeg concept.
- The company tracks sales of plant-based meals.

Recommendations

We recommend that Food For Thought clarifies that the company's initiative is focused specifically on reducing *animal* protein consumption by 20% annually and share a timeline. We also recommend a public measurable plant-based goal and timeline. We recommend that the company consider working with the HSUS and/or other organizations to set and follow through with such initiatives.

NEXDINE Hospitality

RANK

#16

SCORE

160

GRADE

C+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

The HSUS previously collaborated with NEXDINE in 2019, delivering an innovative plant-based recipe portfolio focusing on fresh, seasonal ingredients; however, implementation was stalled in the years following due to pandemic-related challenges. The company now reports that it is serving around 35% - 40% meatless entrees. The company has a DefaultVeg concept, Balance Bowls, offered through its Live Well wellness program. The company says it has an internal plant-based goal, but this remains unconfirmed by the HSUS.

NEXDINE Hospitality self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

NEXDINE Hospitality

RANK

#16

SCORE

160

GRADE

C+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Recommendations

NEXDINE's stated values are strong but vague. The company could become a leader within the industry if public goals around sustainable solutions, including plant-based menu offerings, were implemented. The company says it is hesitant to set a public goal, but that it is working with other sustainability organizations. The HSUS recommends more transparency around NEXDINE's initiatives.

Epicurean Group

RANK

#17

SCORE

150

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

31% - 35%

Companywide public goals and commitments

None.

Summary

As stated on its website, “Epicurean Group is committed to managing, measuring, and improving our sustainable practices in our food service production, supply chain, and partnership.”

Epicurean noted on the scorecard that it has a publicly available plant-based goal. However, no goal can be found on the website, and no one from the company will respond with the goal.

Epicurean’s score is dropping from last year due to the large difference in current average plant-based menu offerings from this year to last year. Last year, Epicurean said it served 46% - 50% plant-based menu offerings, but this year it dropped to 31% - 35%.

Epicurean Group self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Epicurean Group

RANK

#17

SCORE

150

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

31% - 35%

Recommendations

Given Epicurean's focus on local purchasing, it would benefit the company to create measurable goals around plant-based foods to both further decrease its carbon footprint and increase utilization of local, seasonal produce in its daily offerings.

Pomptonian Food Service

RANK

#18

SCORE

150

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

10% - 15%

Companywide public goals and commitments

None.

Summary

According to its website, Pomptonian is committed to helping our environment. However, the only mention of serving more plant-based foods is from the HSUS scorecard results from 2022.

Pomptonian's score dropped from a B to a C this year due to the major difference in its average plant-based menu offerings. Last year, Pomptonian reported it served over 50% plant-based menu offerings, but this year it dropped to 10% - 15%. We asked for further clarification but received no reply.

Pomptonian Food Service self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company is utilizing the DefaultVeg concept.

Recommendations

Since Pomptonian's focus is food and nutrition for K-12 students, it would benefit the company to be more transparent with the public about its plant-based initiatives and goals.

Parkhurst Dining

RANK

#19

SCORE

140

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Companywide public goals and commitments

None.

Summary

Parkhurst Dining submitted its survey responses with an attached letter explaining some of its internal initiatives. The company stated that it is not prepared to make a public announcement to increase its plant-based offerings, but that it has been incorporating such offerings, along with fresh vegetables, for over 20 years. The company says, “Our personalized approach allows each community to drive the menu direction and offerings.” In the past, the HSUS Food Service Innovation team has been in communication with Parkhurst Dining accounts that reported a high demand for plant-based offerings. Unfortunately, the company reported that only 21% - 25% of daily entree offerings are currently plant-based.

Parkhurst Dining self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.

Parkhurst Dining

RANK

#19

SCORE

140

GRADE

C

CURRENT AVERAGE
PLANT-BASED
MENU OFFERINGS

21% - 25%

Recommendations

Parkhurst Dining submitted its scorecard responses detailing some of the company’s sustainability efforts, but we believe it is well poised to make an even greater impact. We recommend that the company develop a strategy for increasing plant-based offerings or reducing meat purchases as a part of its sustainability goals.

Prince Food Systems

RANK

#20

SCORE

125

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

16% - 20%

Companywide public goals and commitments

None.

Summary

Prince Food Systems has reported an increase in plant-based offerings and initiatives from last year. The company has also reported a take rate of 21% - 40% of the plant-based meals offered.

Prince Food Systems self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

Prince Food Systems should capitalize on its reported plant-based progress from 2022 by developing clear plant-based menu targets and increasing its transparency within this work.

Delaware North

RANK

#21

SCORE

115

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Companywide public goals and commitments

None.

Summary

Delaware North submitted a letter with its survey responses saying, “We acknowledge and appreciate the benefits and growing consumer adoption of plant-based proteins, including vegan and vegetarian options. We continually evolve our menus and offerings based on consumer insight and strive to offer plant-based entrees whenever possible.”

Delaware North’s responses show multiple initiatives related to plant-based proteins, in particular at its Disney World restaurants.

Delaware North self-reported the following plant-based initiatives:

- Company standards include reducing the portion size of animal proteins served.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.
- The company is utilizing the DefaultVeg concept.

Delaware North

RANK

#21

SCORE

115

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

21% - 25%

Recommendations

Delaware North appears to be taking the right steps toward making a sustainable impact. We recommend setting a companywide sustainability target that includes plant-based targets or meat reduction goals. Though its offerings are innovative, its take rates are low, and given the broad spectrum of sectors the company services, we encourage the company to capitalize on the free services of the HSUS or other organizations to more successfully progress its efforts and success.

MMI Dining

RANK

#22

SCORE

95

GRADE

C

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

10% - 15%

Companywide public goals and commitments

None.

Summary

MMI Dining states on its website, “We’ll work with our properties to offer a greater selection of delicious plant-based meals that appeal to meat eaters and vegetarians alike.”

MMI Dining self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.

Recommendations

While we appreciate the statement on MMI Dining’s website that it plans to offer a greater selection of delicious plant-based meals, MMI Dining should put forth a measurable goal. With increased demand for healthier, sustainable options, we encourage MMI Dining to utilize the free resources available, whether those provided by the HSUS or another organization, to meet this demand.

AVI Foodsystems

RANK

#23

SCORE

90

GRADE

D+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

46% - 50%

Companywide public goals and commitments

None.

Summary

AVI has reported promoting its plant-based options with an entire plant-based station at most accounts and plant-based offerings sprinkled throughout its menus. Although AVI does not have a plant-based goal yet, it is reporting its current average plant-based menu offerings already reach 46% - 50%, which is a 10% increase from last year. However, AVI did not provide the required data to confirm the reported menu percentage increase, which has led to a lower score from last year.

AVI Foodsystems self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- Company standards include reducing the portion size of animal proteins served.
- The company is actively replacing meat-based dishes with meatless and plant-based (vegan) dishes.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company is implementing new plant-based recipes for accounts to utilize annually.
- The company uses marketing campaigns focusing on plant-based initiatives.

Recommendations

If AVI is already offering 46% - 50% plant-based entrees, we applaud those efforts and ask the company to be more transparent with the public moving forward. We also recommend the company focus on setting tangible plant-based and sustainability goals, as many other companies have already done.

Taher, Inc.

RANK

#24

SCORE

80

GRADE

D+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Taher, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

Taher, Inc. self-reported the following plant-based initiatives:

None.

Recommendations

Taher, Inc. should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public, measurable plant-based goal and timeline, targeting an increase in plant-based entree options equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of HSUS or other organizations.

Thompson Hospitality

RANK

#25

SCORE

80

GRADE

D+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

41% - 45%

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Thompson Hospitality did not submit a scorecard, so its score was compiled from publicly available information along with information shared in last year's scorecard.

Thompson Hospitality self-reported the following plant-based initiatives:

None.

Recommendations

Thompson Hospitality should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting an increase in plant-based entree options equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Brock & Company, Inc.

RANK

#26

SCORE

65

GRADE

D+

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Brock & Company, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

Brock & Company, Inc. self-reported the following plant-based initiatives:

None.

Recommendations

Brock & Company, Inc. should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Thomas Cuisine

RANK

#27

SCORE

20

GRADE

D

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Thomas Cuisine did not submit a scorecard, so its score was compiled from publicly available information.

The HSUS Food Service Innovation team partnered with Thomas Cuisine in 2021, developing 36 plant-based recipes including entrees, sides and sauces. Thomas Cuisine stated at the time it plans to use those recipes for its plant-based promotions throughout 2022. The HSUS is not aware if Thomas Cuisine is continuing to use those recipes in 2023.

Thomas Cuisine self-reported the following plant-based initiatives:

None.

Recommendations

The HSUS believes the company can have a greater impact by developing a measurable public goal addressing its plant-based and sustainability initiatives. We look forward to working with the company on that in the future.

Guest Services, Inc.

RANK

#28

SCORE

15

GRADE

D

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Guest Services did not submit a scorecard, so its score was compiled from publicly available information.

Guest Services, Inc. self-reported the following plant-based initiatives:

None.

Recommendations

Guest Services should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

American Dining Creations

RANK

#29

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. American Dining Creations did not submit a scorecard, so its score was compiled from publicly available information.

American Dining Creations self-reported the following plant-based initiatives:

None.

Recommendations

While American Dining Creations talks a lot about sustainability on its website, there's no mention of plant-based goals, which is a necessary step toward meaningfully decreasing companywide carbon emissions. The company does acknowledge that plant-based options are being offered to some degree, stating, "Our plant-forward menus are better for people's health and the planet." We encourage American Dining Creations to create a true commitment on sustainability by pledging to increase its plant-based options.

Culinary Services Group

RANK

#30

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Culinary Services Group did not submit a scorecard, so its score was compiled from publicly available information.

Culinary Services Group does not mention anything about plant-based or vegetarian meals on its website. The company has one comment about sustainability, stating, "As good stewards of the environment, we are committed to creating environmentally sustainable kitchens and workspaces for our employees."

Culinary Services Group self-reported the following plant-based initiatives:

None.

Recommendations

Culinary Services Group should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Food Management Group

RANK

#31

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Food Management Group did not submit a scorecard, so its score was compiled from publicly available information.

Food Management Group self-reported the following plant-based initiatives:

None.

Recommendations

Food Management Group should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Lessing's Hospitality

RANK

#32

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Lessing's did not submit a scorecard, so its score was compiled from publicly available information.

Lessing's Hospitality self-reported the following plant-based initiatives:

None.

Recommendations

Lessing's Hospitality should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Lunchtime Solutions

RANK

#33

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Lunchtime Solutions did not submit a scorecard, so its score was compiled from publicly available information.

Lunchtime Solutions self-reported the following plant-based initiatives:

None.

Recommendations

Lunchtime Solutions should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Opaa! Food Management

RANK

#34

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Opaa! Food Management did not submit a scorecard, so its score was compiled from publicly available information.

Opaa! Food Management self-reported the following plant-based initiatives:

None.

Recommendations

Opaa! Food Management should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Revolution Foods

RANK

#35

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Revolution Foods did not submit a scorecard, so its score was compiled from publicly available information.

Revolution Foods self-reported the following plant-based initiatives:

None.

Recommendations

Revolution Foods should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Sage Dining Services

RANK

#36

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Sage Dining Services did not submit a scorecard, so its score was compiled from publicly available information.

Sage Dining Services self-reported the following plant-based initiatives:

None.

Recommendations

Sage Dining Services should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

SLA Management

RANK

#37

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. SLA Management did not submit a scorecard, so its score was compiled from publicly available information.

SLA Management self-reported the following plant-based initiatives:

None.

Recommendations

SLA Management should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Southern Foodservice Management

RANK

#38

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. Southern Foodservice Management did not submit a scorecard, so its score was compiled from publicly available information.

Southern Foodservice Management self-reported the following plant-based initiatives:

None.

Recommendations

Southern Foodservice Management should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

The Nutrition Group

RANK

#39

SCORE

0

GRADE

F

CURRENT AVERAGE PLANT-BASED MENU OFFERINGS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit their survey answers over the course of the last six months. Companies that did not submit reports were scored based on publicly available information through the companies' websites. The Nutrition Group did not submit a scorecard, so its score was compiled from publicly available information.

The Nutrition Group self-reported the following plant-based initiatives:

None.

Recommendations

The Nutrition Group should update its website for full transparency. If the company does not have any targets or goals around sustainability, increasing plant-based menu offerings or reducing meat purchases, we recommend starting with a public measurable plant-based goal and timeline, targeting a daily increase in plant-based entree options, equal to half of its daily offerings. We highly encourage the company to capitalize on the free services of the HSUS or other organizations.

Our mission

We fight the big fights to end suffering for all animals. Together with millions of supporters, the Humane Society of the United States takes on puppy mills, factory farms, trophy hunting, animal cosmetics testing and other cruel industries.

Through our rescue, response and sanctuary work, as well as other direct care services, we help thousands of animals every year. We fight all forms of animal cruelty to achieve the vision behind our name: a humane society.



**THE HUMANE SOCIETY
OF THE UNITED STATES**

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