

Food service industry protein sustainability scorecard



THE HUMANE SOCIETY
OF THE UNITED STATES

Welcome to our sustainability scorecard

Introduction

Our food system has a significant impact on the environment. Greenhouse gas emissions (GHGs) produced by the global food system [account](#) for 20% to 37% of all GHGs. Animal products, such as meat and dairy, have a much larger environmental footprint compared to plant-based foods. Animal products require more resources, including land, water and feed, and generate more GHGs and water/air pollution.

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; in most high-income countries, shifting to [more plant-based foods](#) promotes better health and significantly lowers your environmental impact compared to the average meat-based diet.

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.

Food service companies that prioritize plant-based foods are not only making a positive impact on the environment, but also addressing important health and ethical considerations—all of which are important to consumers. By offering a wider range of plant-based meals and reducing their reliance on animal protein, these companies are demonstrating social responsibility and leading the industry.



About the survey

The purpose of this scorecard is to serve as a tool to identify companies that prioritize sustainability and to expose those that employ greenwashing tactics or do not prioritize environmental concerns. The scorecard focuses on three main areas: transparency, goals and a plan of action. By assessing these criteria, the scorecard aims to provide valuable information and promote sustainability in the food service industry.

By evaluating transparency, goals and a plan of action, the scorecard pushes for increased accountability and encourages companies to be transparent about their sustainability efforts. This year, in addition to self-reporting, we have asked companies to share extensive menu and purchasing data to verify what was reported. While all company submission responses have been verified through a rigorous data collection process, not all information will be disclosed in detail in this publication.

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 the survey would be completed using publicly available information from the company's website.

Resources: How to reach significant impact

The Food Service Innovation team at the HSUS offers many resources to companies, all at no cost. 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, to date, are not. For those that the scorecard shows as shining examples of leadership, we thank you.



Scorecard ranking

Rank	Company	Score	Grade
1	Guckenheimer	465	A+
2	Metz Culinary Management	445	A+
2	Sodexo	445	A+
3	HHS, LLC.	440	A+
4	Fresh Ideas Food Service Management	435	A
5	Elior North America	410	A
6	Creative Dining Services	308	B+
6	Whitsons Culinary Group	308	B+
7	Aramark	307	B
8	LPM & Affiliates dba Epicurean Feast Cafés	300	B
9	Quest Food Management Services	295	B
10	Southwest Foodservice Excellence	280	B
11	Epicurean Group	242	B
12	Compass Group North America	240	C+
13	Café Services Inc.	205	C+
14	Food for Thought Enterprises Inc.	198	C+
15	Delaware North Companies, Inc.	165	C
16	Pomptonian Food Service	160	C
17	Parkhurst Dining	155	C
18	Thomas Cuisine Management	120	C
19	Guest Services, Inc.	115	C
20	Genuine Foods	100	D+
21	Prince Food Systems, Inc.	50	D+
22	SSP America	45	D+
23	Legends Hospitality	40	D



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

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

Scorecard ranking

Rank	Company	Score	Grade
24	American Dining Creations	30	D
24	Imagine Culinary Group	30	D
24	MMI Dining Systems	30	D
24	Taher, Inc.	30	D
25	Continental Services	20	D
26	HMSHost	5	D
27	AVI Foodsystems, Inc.	0	F
27	Brock & Company, Inc.	0	F
27	Culinary Services Group	0	F
27	Food Management Group, Inc.	0	F
27	Global Connections to Employment	0	F
27	Great Western Dining	0	F
27	Healthcare Services Group, Inc.	0	F
27	Lessing's Hospitality Group	0	F
27	Luby's Culinary Services	0	F
27	Lunchtime Solutions, Inc.	0	F
27	NEXDINE Hospitality	0	F
27	Nutrition Inc. dba The Nutrition Group	0	F
27	Opaa! Food Management Inc.	0	F
27	OrganicLife	0	F
27	OVG Hospitality	0	F
27	Pacific Dining Food Service Management	0	F
27	Sage Dining Services	0	F
27	SLA Management	0	F
27	Southern Foodservice Management, Inc.	0	F
27	Thompson Hospitality	0	F
27	Trinity Services Group	0	F



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

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



Guckenheimer

RANK

#1

SCORE

465

GRADE

A+

AVERAGE PLANT-BASED MEALS

51%

Companywide public goals and commitments

Goal to reach 55% plant-based entrees by 2025, and the company has an additional complementary goal to reduce animal protein purchases annually through the end of 2027.

Summary

For the third year in a row, Guckenheimer received the top ranking for its industry-setting plant-based and sustainability commitments. Not only does the company have the most ambitious plant-based menu goal to be implemented by 2025, it also set a goal to reduce animal protein purchases over the next several years. Additionally, it also has a goal to reduce GHG emissions associated with the food it services globally by a minimum of 25% by 2030. To reach its goals, Guckenheimer developed a toolkit called PowerPlant with a philosophy of using plant-based foods as the core element of its menus. In addition, last year Guckenheimer completed a Virtual Culinary Workshop with the HSUS, piloting at least four new plant-based options on its menus each week for five weeks. Following the training, Guckenheimer chefs who completed the training became Plant-Based Ambassadors and continue to educate future chefs in plant-based cuisine. As part of its plant-forward programming, Guckenheimer is also part of the Beans is How coalition, which seeks to double the consumption of legumes by 2028.

Guckenheimer

RANK

#1

SCORE

465

GRADE

A+

AVERAGE PLANT-BASED MEALS

51%

Guckenheimer self-reported the following plant-based initiatives:

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- 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.
- The company is utilizing plant-based proteins as the defaults with the option to add meat and dairy.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Recommendations

Guckenheimer continues to lead the way among the top 50 food service management companies, with the strongest plant-based goal in the food service industry to date. We applaud Guckenheimer on continually raising the bar with its ambitious plant-based and sustainability initiatives, and we look forward to continuing to assist with achieving its commitments by increasing the amount of delicious, climate-friendly meals it offers companywide. We encourage other companies to follow its lead.

Metz Culinary Management

RANK

#2

SCORE

445

GRADE

A+

AVERAGE PLANT-BASED MEALS

31% - 35%

Companywide public goals and commitments

The company has a goal to serve 50% plant-based meals by 2025 and will reduce animal protein purchases by 5% annually from 2025 through 2027.

Summary

The HSUS Food Service Innovation team has been working with Metz Culinary Management for years. We held a successful Virtual Culinary Workshop with several Metz Culinary Management 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 Culinary Management's recipe database for all accounts to use. As we continue working with Metz Culinary Management, we are planning for more plant-based virtual culinary workshops in 2024. Metz Culinary Management is also tracking data to measure meat reduction efforts and will tie that in with its sustainability initiatives. The company is also pursuing continuing education opportunities: Menus of Change Conference, Global Plant-Forward Culinary Summit, Healthy Hospital Challenge from the Physicians' Committee for Responsible Medicine.

Metz Culinary Management

RANK

#2

SCORE

445

GRADE

A+

AVERAGE PLANT-BASED MEALS

31% - 35%

Metz Culinary Management 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

We celebrate Metz Culinary Management for its plant-based and sustainability efforts, and for its new meat-reduction goal, and look forward to continuing our work with the company. We encourage the company to continue this momentum and reporting for full transparency.

Sodexo

RANK

#2

SCORE

445

GRADE

A+

AVERAGE PLANT-BASED MEALS

26% - 30%

Companywide public goals and commitments

Sodexo is committed to 33% plant-based menus by 2025. Sodexo USA's Campus segment is committed to 50% by 2025. Sodexo's The Good Eating Company is targeting 50% plant-based menus by 2025. Segments will be moving toward the target annually. Simultaneously, Sodexo has targets and tracking mechanisms in place to measure protein food purchases annually as part of the company's emissions reporting.

Summary

Sodexo understands tackling its carbon reduction target can most easily be done by setting transparent targets around plant-based initiatives and creative strategies to diversify protein purchasing, thus reducing the company's overall reliance on animal proteins as the featured center-of-the-plate ingredient. Sodexo USA has shared over the years that approximately one-third of its emissions are tied to animal-based ingredient purchases. Sodexo sustainability and Corporate Social Responsibility data is compiled, audited and reported annually, including an assessment of emissions related to supply chain purchases, measuring the volume of proteins purchased each year. This low-carbon strategy analysis and planning solution "enables effective and insightful analysis of the carbon footprint of each segment and the development of an action plan to reduce it." The key pieces of the action plan include measures such as "increasing the portion of plant-based menus and reducing the portion sizes of animal proteins." Sodexo USA has shown year after year that the public goals above are a top priority for the company; it has set annual benchmarks for its largest segments, including campus, hospital and health care, and corporate dining operations. As of spring 2024, Sodexo USA reported the following progress: campus planned menus include 45% plant-based entrees, patient menus are 31% plant-based, retail is 28% plant-based and corporate dining's Modern Recipe programs will comprise of the 50/50 approach (plant-based and plant-forward dishes will comprise 50% of menus, with a minimum 35% plant-based dishes by fiscal year 2025).

Sodexo

RANK

#2

SCORE

445

GRADE

A+

AVERAGE PLANT-BASED MEALS

26% - 30%

As noted last year, Sodexo has defined its plant-based entrees, providing a clear understanding to customers and stakeholders. This is in large part done by Sodexo's global Love of Food menu strategy, which guides culinary development and includes the 33% plant-based target that is to be adopted globally. Sodexo reported the global progress, sharing 22.9% of central menus are plant-based. Sodexo also has well-defined culinary principles embedded throughout menu planning, purchasing practices, recipe development and food presentation. Part of this is done through collaborative partnerships with several organizations. For example, Sodexo USA has partnered with the HSUS to deliver plant-based culinary trainings to its chefs since 2015. Since we evolved the training to a virtual format in the fall of 2021, we have trained over 100 campus teams and launched a new training concept this spring. Participants learned how to menu and market plant-based items in a sustained way to achieve Sodexo's plant-based goals. Throughout this year, Sodexo created a Global Sustainable Chef Challenge, on-demand culinary videos, a health care summer learning training, in-person training with the Culinary Institute of America, and a partnership with Good Eating Company and Greener by Default to develop a library of plant-based resources. Additionally, Sodexo USA reported extensive marketing campaigns, partnerships and culinary initiatives to drive this work forward. Sodexo is a company that looks to leverage all resources and support available, understanding that creating meaningful change can't be done in a silo.

Sodexo

RANK

#2

SCORE

445

GRADE

A+

AVERAGE PLANT-BASED MEALS

26% - 30%

Sodexo self-reported the following plant-based initiatives:

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- 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.
- The company is working with other organizations on plant-based initiatives.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Recommendations

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

HHS, LLC.

RANK

#3

SCORE

440

GRADE

A+

AVERAGE PLANT-BASED MEALS

26% - 30%

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% plant-based by 2025. Additionally, HHS, LLC. has pledged to reduce the total amount of animal proteins purchased by 25% by 2027.

Summary

HHS, LLC. has shown continued progress and commitment to its pledge to increase the selection of meals that are healthy and sustainable, while also being exciting and delicious. The company continues to grow each year, which can likely be attributed in part to the transparency around company priorities to health, sustainable purchasing practices and inclusive menus, while simultaneously prioritizing customer satisfaction. The company reported 36% - 40% of planned menus are plant-based, with a 41% - 60% daily average of the plant-based entrée sales. Not only does HHS, LLC. have two of the most ambitious companywide goals (noted above), it has also developed public glidepaths to measure progress. More details can be found on its website in HHS, LLC.'s Pledge to Responsible Animal Welfare. HHS, LLC. and the HSUS have continued to partner by expanding the Global Bowls menu and increasing the plant-based recipes within the company's database. As noted last year, this initiative, along with the company's Meatless Monday program, launched in April 2021 at all HHS, LLC. facilities across the United States. HHS, LLC. is also actively working with the HSUS to expand plant-based meals throughout patient menus with the development of a custom training pilot, expected to launch later this year. HHS, LLC. is a leader in the industry, showing it is possible to create diverse and inclusive menus with healthy, sustainable plant-based meals that excite customers and staff.

HHS, LLC.

RANK

#3

SCORE

440

GRADE

A+

AVERAGE PLANT-BASED MEALS

26% - 30%

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

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- 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.
- The company is working with other organizations on plant-based initiatives.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Recommendations

HHS, LLC. continues to increase its plant-based and sustainability goals year after year. We recommend HHS, LLC. continue this path while reporting progress to remain a leader within the industry, pushing others to follow suit.

Fresh Ideas Food Service Management

RANK

#4

SCORE

435

GRADE

A

AVERAGE PLANT-BASED MEALS

31% - 35%

Companywide public goals and commitments

50% of its menu meals will be plant-based by 2025, and the company has an additional complementary goal to reduce animal protein purchases annually through 2025.

Summary

Fresh Ideas Food Service Management, notably the first food service company to set a plant-based sustainability goal, successfully increased its innovative Mindful Fork offerings by another 10% in 2023, reporting 31% - 35% plant-based meals on its menus. The company yet again reports impressive take rates of its Mindful Fork meals, between 21% - 40%. Additionally, Fresh Ideas Food Service Management implemented a complementary goal in 2023 to reduce the total amount of animal proteins purchased through 2025 and reported steady progress.

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

RANK

#4

SCORE

435

GRADE

A

AVERAGE PLANT-BASED MEALS

31% - 35%

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

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- 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.
- The company is utilizing plant-based defaults with the option to add meat or dairy.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products.

Recommendations

The company's consistently high take rate is commendable and underscores how Fresh Ideas Food Service Management continues to display incredible leadership when it comes to sustainable menus. The HSUS looks forward to working more closely with Fresh Ideas throughout 2024 to help the company reach its 2025 goals.

Elior North America

RANK

#5

SCORE

410

GRADE

A

AVERAGE PLANT-BASED MEALS

21% - 25%

Companywide public goals and commitments

Elior North America committed to 50% plant-based entrees in new food programs and promotion developments, maintaining an emphasis on increasing plant-based proteins by Dec. 31, 2025. Additionally, Elior North America committed to have 30% plant-based entrees [by 2025](#) for the residential dining menus in its higher education segment, 30% plant-based entrees by 2025 for the retail dining menus in its health care segment, and 30% plant-based entrees by 2025 in its professional dining segment.

Summary

Elior North America has made incredible strides over the past year to remain a leader in the food service industry for sustainable, plant-based initiatives. Elior North America has completed a virtual culinary training and plant-based menu pilot with the HSUS. During this training and menu pilot, 26 accounts swapped one meat-based entree for a plant-based entree five days a week for four weeks. Over this menu pilot, participating accounts eliminated roughly 27,710 pounds of carbon equivalent emissions. Now, Elior North America is currently in the middle of developing a virtual culinary training video series with the HSUS to further educate staff on how to achieve its plant-based initiatives. In collaborating with the HSUS on these trainings, Elior North America is taking its plant-based goals seriously and is placing value in ensuring its staff understands and embraces these goals. In addition to trainings, Elior North America shares its Doing Good mission throughout its website, and environmentally conscious foods fit seamlessly into this mission. The company highlights plant-based goals on its website in addition to animal welfare commitments and along with its social and environmental responsibility report. This report further details additional sustainability and plant-based initiatives, highlights the Forward Food Pledge that it signed with our team and showcases its previous score on our Protein Sustainability Scorecard. These examples prove that Elior North America not only takes its sustainability and plant-based goals seriously, but that it also believes in transparency.

Elior North America

RANK

#5

SCORE

410

GRADE

A

AVERAGE PLANT-BASED MEALS

21% - 25%

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

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- 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.
- The company is utilizing plant-based proteins as the defaults with the option to add meat and dairy.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Recommendations

Elior North America has committed to incremental menu change, while working with the HSUS and others to achieve its plant-based goals through a variety of implementation strategies. Since last year's scorecard, Elior North America has increased its previous plant-based goals, set new plant-based goals and developed glidepaths to achieve these goals. The HSUS commends Elior North America for the continued progress on plant-based initiatives throughout its various lines of business and is excited to continue working together to ensure these initiatives are successful. The HSUS encourages Elior North America to continue to strive to reach its current goals and to consider setting more ambitious goals once its current goals are achieved to remain a leader within this space.

Creative Dining Services

RANK

#6

SCORE

308

GRADE

B+

AVERAGE PLANT-BASED MEALS

26% - 30%

Companywide public goals and commitments

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

Summary

Through collaboration with the HSUS, Creative Dining Services set a companywide plant-based target in 2022. The company has previously been slow to make progress toward this goal but was still regularly promoting Earth Day as well as Campus Sustainability Week, utilizing its marketing to feature all the ways that meat reduction can reduce carbon emissions. Creative Dining Services shared through its scorecard survey that 2023 was the year of more implementation and more progress toward its 2025 target and submitted some beautiful reports from its system showcasing its ongoing efforts.

Creative Dining Services

RANK

#6

SCORE

308

GRADE

B+

AVERAGE PLANT-BASED MEALS

26% - 30%

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 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

Although Creative Dining Services submitted menus to verify its reported 36% - 40% plant-based meals, the HSUS was only able to confirm that 26% - 30% of the submitted menus were plant-based. In conversation, the company explained that the menus must include at least one plant-based meal per meal period, so the percentage can vary by account. We applaud Creative Dining Services for including the plant-based meal requirement in company standards, but recommend the company add to these standards in order to reach its plant-based meals goal by 2025. Having trained many enthusiastic Creative Dining Services accounts over the years, the HSUS looks forward to collaborating more closely with the company throughout 2024 with more innovative ideas for growing its plant-based menus to reach its goal.

Whitsons Culinary Group

RANK

#6

SCORE

308

GRADE

B+

AVERAGE PLANT-BASED MEALS

21% - 25%

Companywide public goals and commitments

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

Summary

Whitsons Culinary Group has been moving steadily along to achieve its target goal of 33% plant-based offerings by 2025. During the 2023-2024 school year, Whitsons Culinary Group schools were required to menu one plant-based meal out of every four meals offered, and beginning with the 2024-2025 school year, the company will increase this requirement to one plant-based meal out of every three meals offered on the menu.

Notably, the company has been tracking its GHG emissions reductions through the rollout of Veggabóls. With the help of the HSUS, Whitsons Culinary Group tracked and calculated the GHG savings metrics from its new Veggabóls menu items from one-month “snapshots,” twice annually, over the course of the past two years. In those four months, with 135 reporting accounts, Whitsons Culinary Group has saved approximately 454,506 pounds of carbon emissions. That’s the equivalent of 527,269 miles driven or 13,610,030 smartphones charged.

Whitsons Culinary Group

RANK

#6

SCORE

308

GRADE

B+

AVERAGE PLANT-BASED MEALS

21% - 25%

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

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- Plant-based initiatives are identified in company standards.
- 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 plant-based proteins as the defaults with the option to add meat and dairy.
- The company is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

The HSUS has high praise for Whitsons Culinary Group and its successful rollout of its 100% plant-based Veggabóls concept. The HSUS hopes to see the company extend the initiative beyond its K-12 sector to achieve similar success and sustainable impact within its smaller segments.

Aramark

RANK

#7

SCORE

307

GRADE

B

AVERAGE PLANT-BASED MEALS

16% - 20%

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 again reported its timebound target to reduce carbon emissions from food by 25% by 2030, sharing its “actions and marketing programs such as Coolfood meals have the intent and purpose to promote more plant-based meals.” Aramark self-reported tracking several metrics listed in the survey yet was unable or unwilling to share the data to verify these efforts. Therefore, the HSUS is unable to confirm or credit Aramark with these efforts in this publication. Aramark’s most substantial progress is within the college and university line of business, with the above stated plant-based menu goal and additional glidepath, highlighting annual milestones to reaching this goal. This year, Aramark reported progress in its workplace hospitality and health care lines of business to include a larger assortment of the Coolfood meal recipes. Aramark also reported partnering with Greener by Default, Spare Food Co. and Drexel Food Lab on efforts to influence menus and behaviors to increase acceptability of plant-forward fare.

Aramark

RANK

#7

SCORE

307

GRADE

B

AVERAGE PLANT-BASED MEALS

16% - 20%

Aramark self-reported the following plant-based initiatives:

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- 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 other organizations on plant-based initiatives.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

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. One step to further transparency would be to develop tangible plant-based targets toward improvement and a road map designed to better communicate to clients and customers.

LPM & Affiliates dba Epicurean Feast Cafés

RANK

#8

SCORE

300

GRADE

B

AVERAGE PLANT-BASED MEALS

16% - 20%

Companywide public goals and commitments

40% of meals offered will be plant-based by 2025, and the company has a complementary goal to additionally reduce animal protein purchases annually through 2025.

Summary

LPM & Affiliates details its food philosophy and Plant Power concept goals [here](#). The company is transparent about its efforts to reduce food-related carbon emissions through its collaboration with the HSUS and has demonstrated enthusiasm in setting targets to both increase plant-based options and reduce animal protein purchases.

According to this year's survey submission, the company has made steady progress utilizing minimal HSUS resources and is on track to meet its 40% target by next year. Additionally, the company reported steady progress toward its 5% animal protein reduction goal from 2022-2023.

LPM & Affiliates dba Epicurean Feast Cafés

RANK

#8

SCORE

300

GRADE

B

AVERAGE PLANT-BASED MEALS

16% - 20%

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

- Plant-based initiatives are identified in company standards.
- 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

LPM & Affiliates has taken all the right steps to create a sustainable impact through its innovative Plant Power concept, and the company has all the HSUS resources at hand to guarantee long-lasting success. LPM & Affiliates recently requested more HSUS culinary support through 2024 to successfully reach its year-end goal, and we look forward to working more closely with its great team throughout the year.

Quest Food Management Services

RANK

#9

SCORE

295

GRADE

B

AVERAGE PLANT-BASED MEALS

26% - 30%

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 Food Management Services for years and developed more than a dozen recipes for its accounts. We are working with Quest Food Management Services on transitioning many of its meat-based recipes to plant-based in its recipe database. On Quest Food Management Service'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."

This is exemplified in the company's continuing efforts to research new plant-based products and ingredients every year and to consider the benefits of replacing animal-based ingredients with plant-based ingredients to eliminate allergens and provide potential cost savings.

Quest Food Management Services

RANK

#9

SCORE

295

GRADE

B

AVERAGE PLANT-BASED MEALS

26% - 30%

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.
- The company is continually researching, tasting and integrating more plant-based ingredients and plant-based products onto its menus.
- The company is actively working to replace all animal stocks with plant-based alternatives.
- The company is evaluating current standard liquid egg prices to consider a plant-based egg-replacement product to be used companywide.

Recommendations

We applaud Quest Food Management Services for setting a plant-based goal centered around providing more plant-based recipes to accounts and for its continued efforts in seeking new plant-based products and ingredients. We are looking forward to helping Quest Food Management Services update its recipe deck. We know this is just the beginning for Quest Food Management Services and are excited to revisit its goal once it's met this year. We encourage Quest Food Management Services to continue expanding its plant-based goals to include menu strategies and plant-based default concepts.

Southwest Foodservice Excellence

RANK

#10

SCORE

280

GRADE

B

AVERAGE PLANT-BASED MEALS

10%

Companywide public goals and commitments

This year, Southwest Foodservice Excellence set a new plant-based goal, “where one third of meals offered will be plant-based by the end of 2027. SFE will increase the meals offered each year by 10%, beginning the fall of 2025, based on product availability, regulatory changes and pricing compatibility.” The company also set a new goal to reduce the total amount of animal proteins purchased by the end of 2028, along with a glidepath showing the milestones it seeks to achieve year after year leading up to that goal.

Summary

The HSUS has collaborated with SFE on its plant-based efforts for several years. The company states on its website that it will set itself apart “by making, serving and educating about plant-based meals, an integral part of [its] core beliefs and values.” On last year’s scorecard, SFE reported that it had reached 26% - 30% plant-based offerings. This year, documentation that SFE provided to support its current plant-based offerings shows it is currently at 10% plant-based. While it’s concerning that this number has gone down, SFE is taking steps to actively increase its plant-based offerings. For example, the company is completing its first plant-based culinary training with the HSUS, where participating accounts piloted at least two new plant-based entrees weekly for four weeks. In addition, SFE is working with a Phoenix-based plant-based chef to continue to expand its recipe portfolio, and it launched a Local Chef Series two years ago, which actively seeks new and diverse chefs, including plant-forward culinarians, to help grow the company’s recipe collection.

The holding company for SFE is Cenavera Nutrition.

Southwest Foodservice Excellence

RANK

#10

SCORE

280

GRADE

B

AVERAGE PLANT-BASED MEALS

10%

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

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- Plant-based initiatives are identified in company standards.
- 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.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Recommendations

We applaud SFE for setting new plant-based and animal protein reduction goals this year. We look forward to continuing to work with SFE and we recommend that the company consider working more closely the HSUS and/or other organizations to follow through with its new plant-based and animal reduction initiatives.

Epicurean Group

RANK

#11

SCORE

242

GRADE

B

AVERAGE PLANT-BASED MEALS

36% - 40%

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 Group noted on the scorecard that it has a publicly available plant-based goal. However, the goal is not listed on its website. In previous years, Epicurean reported serving 46% - 50% plant-based menu offerings, and this year is reporting 36% - 40%, which was reflected in sample menus submitted. The company also reported offering options to dairy milk, such as almond, soy and oat milk, and in certain recipes, it defaults to a plant-based milk.

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.

Recommendations

While we commend Epicurean Group for its plant-based menu progress over the years, we are disappointed in the decreased average plant-based meals reported this year. We recommend further transparency around plant-based initiatives. Given Epicurean Group’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.

Compass Group USA

RANK

#12

SCORE

240

GRADE

C+

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

Compass Group USA has publicly shared a plan for climate neutrality by 2030 and net zero by 2050, self-reporting that most of its carbon footprint is from food. This year, Compass Group USA shared it has a “plant forward standard” that is executed companywide and has developed a culinary training called “RePlant Your Menu.” Similarly, it self-reported each division across Compass Group USA has their own plant-forward campaigns, from meatless days to plant-based takeover for special events, such as Earth Day.

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

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- Plant-based initiatives are identified in company standards.
- 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 other organizations on plant-based initiatives.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Compass Group USA

RANK

#12

SCORE

240

GRADE

C+

AVERAGE PLANT-BASED MEALS

Unknown

Recommendations

For years, Compass Group USA has talked about its seriousness in tackling climate change with an extensive annual sustainability report. However, the company refuses to set clear targets on how it is shifting food and menu practices that will lead to clear and meaningful change toward its goals. The HSUS again commends Compass Group USA for increasing average plant-based meals offered from an average of 5% - 9% in 2022 to 21% - 25% in 2023 and now 31%-35%. While the reporting was stated to be an average, the company did not provide the data required to confirm this response when asked before publishing this report. Similarly, when asked if the company tracks the purchasing of ingredients each year to measure carbon reduction, it marked yes, yet failed to provide the specific data requested over the last year. We do applaud Compass Group USA for the many marketing strategies and initiatives through various lines of business to increase demand for plant-based meals and noted throughout industry news, but the full scope of its work was not clearly identified in the survey submission or showcased throughout the company website. It leaves the real progress with this work a bit muddled. It would benefit Compass Group USA to be more transparent to avoid the appearance of greenwashing. One step would be to develop tangible plant-based targets and a road map designed to guide the plan of carbon neutrality by 2030.

Café Services Inc.

RANK

#13

SCORE

205

GRADE

C+

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

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

Summary

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

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

- Plant-based initiatives are identified in company standards.
- 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.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Café Services Inc.

RANK

#13

SCORE

205

GRADE

C+

AVERAGE PLANT-BASED MEALS

Unknown

Recommendations

We applaud Café Services Inc. for setting a plant-based commitment as part of implementing its Green Initiatives. Once again, we recommend the company leverage the services already provided by the HSUS 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's also worth noting that Café Services Inc. reported it is currently at 50% or more plant-based menu offerings, which is significantly higher than last year. After our attempts to clarify and requests to provide supporting data, this information could not be confirmed, and the company's percentage of current plant-based offerings is unknown. While Café Services Inc. has been open with some information, we encourage full transparency to avoid the appearance of greenwashing tactics.

Food for Thought Enterprises Inc.

RANK

#14

SCORE

198

GRADE

C+

AVERAGE PLANT-BASED MEALS

16% - 20%

Companywide public goals and commitments

Food for Thought Enterprises Inc. has committed to reducing its in-house protein consumption by at least 20% annually. It clarified this applies to animal proteins (not all proteins).

Summary

Food for Thought Enterprises Inc.'s website features a variety of impressive sustainability initiatives. Concerning food, one of its initiatives includes offering "low impact" veg-forward dishes, and its "Where's the Beef" initiative aims to reduce the company's contribution of carbon dioxide and methane gas by reducing animal protein consumption by at least 20% annually.

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

- The company is actively tracking greenhouse (GHG) emissions associated with the protein foods it serves.
- Plant-based initiatives are identified in company standards.
- 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.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Recommendations

We applaud Food for Thought Enterprises Inc. for its animal protein reduction goal. We recommend it set a public and measurable plant-based goal and timeline, which would complement the meat reduction goal and other sustainability initiatives that are clearly important to this company. We also recommend that the company consider working with the HSUS and/or other organizations to set and follow through with such initiatives.

Delaware North Companies, Inc.

RANK

#15

SCORE

165

GRADE

C

AVERAGE PLANT-BASED MEALS

5% - 9%

Companywide public goals and commitments

None.

Summary

Delaware North Companies, Inc. and the HSUS have been in conversation since the company first participated in the 2023 protein sustainability survey. The company has consistent enthusiasm and interest in creating and implementing sustainable menus, but finds it challenging to approach setting food related sustainability goals given its varied industry segments. The HSUS recognizes this challenge and, through the many conversations with Delaware North Companies, Inc., sees several opportunities for progress and impact within the company's Patina Restaurant Group, and more specifically with its Climate Pledge Arena and its Climate Collective concession items.

Delaware North Companies, Inc. and the HSUS are in conversation to collaborate on a plant-based culinary training with the company's culinarians in 2024.

Delaware North Companies, Inc. self-reported the following plant-based initiatives:

- Plant-based initiatives are identified in company standards.
- 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.
- The company has or is actively working to replace eggs and dairy in standard recipes with allergen-friendly products, i.e., baked goods, breakfast items, dressings and dips.

Delaware North Companies, Inc.

RANK

#15

SCORE

165

GRADE

C

AVERAGE PLANT-BASED MEALS

5% - 9%

Recommendations

With the supplemental documentation required for companies to verify survey responses this year, the HSUS was able to calculate that Delaware North Companies, Inc.'s menus appear to be offering closer to 5% - 9% plant-based meals rather than the 21% - 25% previously reported. However, the menus are designed in a way to increase plant-based options easily. We recommend setting segment-specific measurable, timebound plant-based meal targets, starting with the Patina Restaurant Group and the Climate Pledge Arena, and we encourage the company to capitalize on the free services of the HSUS or other organizations to begin its journey toward setting forth sustainable menus.

Pomptonian Food Service

RANK

#16

SCORE

160

GRADE

C

AVERAGE PLANT-BASED MEALS

10% - 15%

Companywide public goals and commitments

None.

Summary

Pomptonian Food Service is working to increase its plant-based meal options but has not set a companywide goal. It encourages its accounts to offer plant-based meals, but this varies widely from account to account. Pomptonian Food Service does have a companywide Farm to Tray program to source local produce.

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 implementing new plant-based recipes for accounts to utilize annually.
- The company tracks the cost of animal proteins vs. plant proteins.

Recommendations

We recommend setting segment-specific measurable, timebound plant-based meal targets. If Pomptonian Food Service sets a companywide goal, the HSUS, among other organizations, could support the company to achieve this goal with comprehensive resources to include, but not limited to, a database of recipes, virtual and in-person trainings, marketing assistance and carbon footprint reports.

Parkhurst Dining

RANK

#17

SCORE

155

GRADE

C

AVERAGE PLANT-BASED MEALS

21% - 25%

Companywide public goals and commitments

None.

Summary

Parkhurst Dining's higher education base menu shows a number of plant-based options, but a more robust rotation of plant-based recipes would be optimal and could be achieved if the company sets a target goal for the percentage of plant-based meals available to its accounts.

The company consistently reviews portion sizes for the purposes of sustainability and health. Its "Well on Your Way" program shows that chefs are featuring 21% - 25% plant-based meals, depending upon the location.

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

- The company actively tracks GHG emissions associated with the protein foods they serve.
- Plant-based initiatives are identified in company standards.
- The company is offering professional development to staff related to plant-based education, marketing, recipe development and culinary skills.
- The company tracks plant-based entrée sales (take rate).

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.

Thomas Cuisine Management

RANK

#18

SCORE

120

GRADE

C

AVERAGE PLANT-BASED MEALS

21% - 25%

Companywide public goals and commitments

None.

Summary

The HSUS team worked with Thomas Cuisine Management in 2021 to develop 36 plant-based recipes including entrees, sides and sauces. Thomas Cuisine Management stated at the time it planned to use those recipes for its plant-based promotions throughout 2022. The HSUS and Thomas Cuisine Management have had multiple discussions over the last year to discuss setting realistic plant-based goals and glidepaths, but none have been officially established yet.

Thomas Cuisine Management 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 is working with the HSUS and/or other organizations on plant-based initiatives.

Recommendations

Thomas Cuisine Management can have a greater impact by developing a measurable public goal addressing its plant-based and sustainability initiatives. We look forward to continuing to work with the company to establish these goals.

Guest Services, Inc.

RANK

#19

SCORE

115

GRADE

C

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

Guest Services, Inc. established a [goal](#) that 40% of meals/entrees on its menus will be plant-based by 2028, and the company has an additional complementary goal to reduce animal protein purchases annually through 2027.

Summary

All companies included in this report were notified and asked to submit 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, Inc. 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, Inc. should update its website for full transparency. In addition to the company goals outlined on the website, we recommend outlining a glidepath for how it will achieve these goals, including information on its current plant-based offerings and implementation strategies.

Genuine Foods

RANK

#20

SCORE

100

GRADE

D+

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Genuine Foods did not submit a scorecard, so its score was compiled from publicly available information.

According to the company [website](#), Genuine Foods focuses on sourcing ingredients from local suppliers. It identifies that 65% of its produce is locally sourced, 83% of shelled eggs it serves are certified humane cage-free, and 95% of its seafood is sustainably sourced. Similarly, Genuine Foods has sample menus available where roughly 25% of meals are plant-based. Without a survey submission from the company, we are unable to verify this information.

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

None.

Recommendations

Genuine Foods should update its website for full transparency and incorporate plant-based initiatives into its existing sustainability initiatives. If the company does not have any targets or goals around increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Prince Food Systems, Inc.

RANK

#21

SCORE

50

GRADE

D+

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Last year, Prince Food Systems, Inc. reported an increase in plant-based offerings and initiatives and a take rate of 21% - 40% of the plant-based meals offered. Since Prince Food Systems, Inc. did not submit a scorecard this year, we are unable to verify where it is at currently with plant-based offerings and initiatives. Although Prince Food Systems, Inc. did not submit a scorecard, it did respond with general updates on the increase in plant-based meals offered.

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

None.

Recommendations

As recommended in last year's scorecard, Prince Food Systems, Inc. should capitalize on its reported plant-based progress from 2022 by setting a public, measurable plant-based goal and timeline targeting a daily increase in plant-based meal options.

SSP America

RANK

#22

SCORE

45

GRADE

D+

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. SSP America did not submit a scorecard, so its score was compiled from publicly available information.

On its website, SSP America says it exceeded its "2025 target of 30% in 2023," that "34% of meals offered by their own brands globally were plant-based or vegetarian," and it's "increasing [its] range of nutritious, lower-calorie, plant-based and non-dairy options." The company also mentions that it is tracking GHG emissions related to animal protein purchases.

SSP America self-reported the following plant-based initiatives:

None.

Recommendations

We applaud SSP America's current level of transparency as noted above and encourage it to do more. We recommend the company expand upon its current statement on plant-based meals by setting a public, measurable plant-based goal and timeline.

Legends Hospitality

RANK

#23

SCORE

40

GRADE

D

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Legends Hospitality did not submit a scorecard, so its score was compiled from publicly available information.

While Legends Hospitality mentions environmental commitments—including increasing plant-based offerings on menus—on its website, the language is vague and aspirational. Transparency around goals and practical tools to measure is a necessary step toward meaningfully reaching environmental commitments. The company does acknowledge that plant-based options are being offered to some degree, stating, “[Legends](#) recognizes that plant-based alternatives to traditional meat demands continue to increase. Additional to health and taste benefits, there’s key environmental benefits. Reduction of land use, greenhouse gas emissions, water, and water sources are sustainable benefits. Legends has committed to increased offerings to ensure there’s adequate availability on menus to meet the demands of this growing category.”

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

None.

Recommendations

We recommend the company expand upon its current statement on plant-based meals by setting a public, measurable plant-based goal and timeline.

American Dining Creations

RANK

#24

SCORE

30

GRADE

D

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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.

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."

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

None.

Recommendations

We encourage American Dining Creations to include more transparency around its plant-based progress by setting a public, measurable plant-based goal and timeline.

Imagine Culinary Group

RANK

#24

SCORE

30

GRADE

D

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Imagine Culinary Group did not submit a scorecard, so its score was compiled from publicly available information.

On its website, Imagine Culinary Group says it is "passionate about healthy and sustainable cooking practices," but there's no mention of plant-based goals, which is a necessary step toward any meaningful sustainability initiative. The company does acknowledge that plant-based options are being offered to some degree, stating, "special vegetarian, vegan, and gluten-free options are featured daily."

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

None.

Recommendations

We encourage Imagine Culinary Group to create a true commitment to sustainability by setting a public, measurable plant-based goal and timeline.

MMI Dining Systems

RANK

#24

SCORE

30

GRADE

D

AVERAGE PLANT-BASED MEALS

10% - 15%

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. MMI Dining Systems did not submit a scorecard, so its score was compiled from publicly available information.

MMI Dining Systems has a brief statement on its [website](#) that acknowledges plant-based meals. The website states, "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 Systems self-reported the following plant-based initiatives:

None.

Recommendations

MMI Dining Systems should update its website for full transparency. We recommend that the company expand upon their current statement on plant-based meals by setting a public, measurable plant-based goal and timeline.

Taher, Inc.

RANK

#24

SCORE

30

GRADE

D

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency around any plant-based initiatives.

Continental Services

RANK

#25

SCORE

20

GRADE

D

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Continental Services did not submit a scorecard, so its score was compiled from publicly available information.

According to the company [website](#), Continental Services offers a “plant based by Continental” culinary concept. The website states that this culinary concept includes savory entrees that are easily identifiable as vegan or vegetarian.

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

None.

Recommendations

Continental Services should update its website for full transparency. If the company does not have any targets or goals around increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency around any plant-based initiatives.

HMSHost

RANK

#26

SCORE

5

GRADE

D

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. HMSHost did not submit a scorecard, so its score was compiled from publicly available information.

HMSHost self-reported the following plant-based initiatives:

None.

Recommendations

HMSHost 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency around any plant-based initiatives.

AVI Foodsystems, Inc.

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. AVI Foodsystems, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

AVI Foodsystems, Inc. has submitted survey responses in the past, claiming that 46% - 50% of its menus in 2022 were plant-based, which was a 10% increase from the previous year. However, AVI Foodsystems, Inc. was unable to provide the required data to confirm the reported menu percentages. The company appears to have a sustainability initiative called AVI Love of the Earth, with a website dedicated to its sustainable efforts. The food service company does not list any food-related sustainability efforts anywhere within the site.

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

None.

Recommendations

If AVI Foodsystems, Inc. is in fact offering nearly 50% plant-based meals on a regular basis, sharing more details would be advantageous for the company. This is a major accomplishment and would show the level of seriousness the company has regarding demand, health and the environment. Either way, we recommend AVI Foodsystems, Inc. update its website for full transparency. One way would be to share its sustainability initiatives by setting a target to increase plant-based menu meal options or reduce animal protein purchasing. Setting either or both types of targets would have a greater sustainable impact than the initiatives detailed on its AVI Love the Earth website. We recommend starting with a public, measurable plant-based goal and timeline and increased transparency around plant-based initiatives.

Brock & Company, Inc.

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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 increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Culinary Services Group

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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 increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Food Management Group, Inc.

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

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

None.

Recommendations

Food Management Group, Inc. should update its website for full transparency. If the company does not have any targets or goals around increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Global Connections to Employment

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Global Connections to Employment did not submit a scorecard, so its score was compiled from publicly available information.

Global Connections to Employment self-reported the following plant-based initiatives:

None.

Recommendations

Global Connections to Employment 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Great Western Dining

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Great Western Dining did not submit a scorecard, so its score was compiled from publicly available information.

Great Western Dining self-reported the following plant-based initiatives:

None.

Recommendations

Great Western Dining 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Healthcare Services Group, Inc.

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Healthcare Services Group, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

Healthcare Services Group, Inc. responded to the HSUS team with interest in collaborating in the future. Several conversations concluded that the changes the company is interested in making could not be rolled out in time to respond to this year’s survey. The company intends to collaborate with the HSUS in 2024 to set appropriate targets and goals for its segments to add to its existing sustainability initiatives.

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

None.

Recommendations

We recommend that Healthcare Services Group, Inc. start with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Lessing's Hospitality Group

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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 Hospitality Group did not submit a scorecard, so its score was compiled from publicly available information.

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

None.

Recommendations

Lessing's Hospitality 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Luby's Culinary Services

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Luby's Culinary Services did not submit a scorecard, so its score was compiled from publicly available information.

Luby's Culinary Services self-reported the following plant-based initiatives:

None.

Recommendations

Luby's Culinary 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Lunchtime Solutions, Inc.

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

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

None.

Recommendations

Lunchtime Solutions, 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

NEXDINE Hospitality

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. NEXDINE Hospitality did not submit a scorecard, so its score was compiled from publicly available information.

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

None.

Recommendations

NEXDINE 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Nutrition Inc. dba The Nutrition Group

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Nutrition Inc. dba The Nutrition Group did not submit a scorecard, so its score was compiled from publicly available information.

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

None.

Recommendations

Nutrition Inc. dba 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Opaa! Food Management Inc.

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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 Inc. did not submit a scorecard, so its score was compiled from publicly available information.

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

None.

Recommendations

Opaa! Food Management 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

OrganicLife

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. OrganicLife did not submit a scorecard, so its score was compiled from publicly available information. The holding company for OrganicLife is Cenavera Nutrition.

OrganicLife self-reported the following plant-based initiatives:

None.

Recommendations

OrganicLife 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

OVG Hospitality

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. OVG Hospitality did not submit a scorecard, so its score was compiled from publicly available information.

The company boasts grand sustainability initiatives on its website, although there is no mention of any food-related sustainability efforts.

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

None.

Recommendations

OVG 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Pacific Dining Food Service Management

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Pacific Dining Food Service Management did not submit a scorecard, so its score was compiled from publicly available information.

Pacific Dining Food Service Management self-reported the following plant-based initiatives:

None.

Recommendations

Pacific Dining Food Service 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Sage Dining Services

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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 increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

SLA Management

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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.

The holding company for SLA Management is Cenavera Nutrition.

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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Southern Foodservice Management, Inc.

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

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

None.

Recommendations

Southern Foodservice Management, 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

Thompson Hospitality

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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.

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 meals equal to half of its daily offerings.

Trinity Services Group

RANK

#27

SCORE

0

GRADE

F

AVERAGE PLANT-BASED MEALS

Unknown

Companywide public goals and commitments

None.

Summary

All companies included in this report were notified and asked to submit 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. Trinity Services Group did not submit a scorecard, so its score was compiled from publicly available information.

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

None.

Recommendations

Trinity 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 animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline, and increased transparency on plant-based initiatives.

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**

1255 23rd St. NW, Suite 450 Washington, DC 20037

humanesociety.org

©2024 THE HUMANE SOCIETY OF THE UNITED STATES. ALL RIGHTS RESERVED.

PHOTO CREDITS: FRONT COVER: ELENA VESELOVA/ALAMY STOCK PHOTO. PAGE 2: STEVEN SEIGHMAN/FOR THE HSUS.

PAGE 4: STEVEN SEIGHMAN/FOR THE HSUS. PAGE 7: STEVEN SEIGHMAN/FOR THE HSUS.