



**Humane
World for
Animals™**

Formerly called the Humane
Society of the United States and
Humane Society International

Food Service Industry Protein Sustainability Scorecard

April 2026



Introduction

Each day, colleges and universities, hospitals, school districts and other institutions across the United States serve millions of meals to a diverse range of diners. From young students to working professionals, these meals are a central and often anticipated part of daily life. At the same time, they represent a significant opportunity—and responsibility—to shape a more sustainable food system.

Today's food system is both highly productive and resource intensive. Food production is estimated to contribute between [20%–37%](#) of global greenhouse gas emissions, with animal-based foods—such as meat, dairy and eggs—accounting for a disproportionate share and [most of those emissions](#). These products generally require markedly [more resources](#), including land, water and feed, and cause more water, soil and air pollution during production.

In contrast, diets that emphasize plant-based foods—including fruits, vegetables, grains and legumes—tend to have a lower environmental footprint. They are also widely supported by leading health organizations for their role in promoting public health and [reducing the risk](#) of chronic diseases such as heart disease, certain cancers and type 2 diabetes.

While many institutional sustainability efforts have traditionally focused on initiatives like waste reduction and local sourcing, shifting menu offerings toward more

plant-forward options represents [one of the most impactful strategies](#) for reducing food-related emissions. For the fifth consecutive year, Humane World for Animals is publishing its Food Service Industry Protein Sustainability Scorecard. This report evaluates the largest food service management companies in the country and highlights their measurable progress toward offering more sustainable, plant-forward menus. By advancing these strategies, institutions can meaningfully reduce their environmental impact, support public health and demonstrate leadership in building a more responsible and resilient food system.

Resources: How to reach significant impact

Our Food Service Innovation team provides companies with a large variety of resources available at no cost to achieve their sustainability commitments through plant-based menu changes. Our team of professional chefs, registered dietitians and industry experts provides tailored support to companies looking to expand their plant-based offerings. Some of the most requested support includes hands-on culinary trainings, assistance with recipe ideation and menu development, climate impact assessments and research-backed insights on consumer trends and operational strategies to make plant-based options more accessible and appealing. By partnering with us, companies can seamlessly diversify their protein choices, reduce their environmental footprint and meet the growing demand for sustainable dining solutions, all at no cost to them. For more information on our comprehensive free resources, please visit [our website](#).

Key findings

Our 2026 scorecard reveals a clear divide among food service management companies: some have established strong sustainability commitments and are making measurable progress—particularly by prioritizing plant-based initiatives—while others promote ambitious goals that, upon closer examination, remain largely aspirational and unsupported by meaningful action. This year's key takeaways are as follows:

Big picture

Among the top 50 food service management companies surveyed, 19 companies have plant-based commitments, and eight companies have animal product reduction commitments.

Top performers

Seven companies received an A+ or an A: Guckenheimer; Elixir North America; Metz Culinary Management; HHS, LLC; Sodexo; Fresh Ideas Food Service Management and Aramark. s. Nine companies received a B+ or a B: LPM & Affiliates dba Epicurean Feast Café; OrganicLife; SLA Management; Southwest Foodservice Excellence; Whitsons Culinary Group; Compass Group North America; Quest Food Management Services; AVI Foodsystems, Inc.; and Pomptonian Food Service.

Promises met

Guckenheimer exceeded its 55% plant-based commitment, reporting 56% plant-based meals in 2025;

Metz Culinary Management achieved its goal of offering 50% plant-based meals by 2025; and Elixir North America met both its companywide goal (50% of meals offered in new food programs and promotion developments will be plant-based by 2025) and each of its three segment-specific goals (30% of meals offered will be plant-based) by the end of 2025. Last year, Parkhurst Dining met its internal goal of 21%-25% plant-based menu options, a benchmark it has commendably maintained this year.

On track to meet goals

Metz Culinary Management continues to report marked progress toward its goal of reducing animal protein purchases by 10% by 2030.

New commitments

This year OrganicLife and SLA Management set new goals to offer 33% plant-based meals by 2027 with complementary goals to reduce animal protein purchases by 2028.

Falling scores

Creative Dining Services and Café Services Inc. are two companies whose grades fell this year due to their lack of participation or shared supplemental data, both receiving a D+ this year after receiving a C+ and B grades, respectively, last year.

Participated in previous scorecards but failed to report this year

American Dining Creations; Café Services Inc.; Creative Dining Services; Delaware North Companies, Inc.; Guest Services, Inc.; Legends Hospitality; and Prince Food Systems, Inc.

The following companies have yet to ever participate in this report

Brock & Company, Inc.; Continental Services; Culinary Services Group; Global Connections to Employment; Great Western Dining; Healthcare Services Group, Inc.; HMSHost; Imagine Culinary Group; Lessing's Hospitality Group, Luby's Culinary Services; Lunchtime Solutions, Inc., NEXDINE Hospitality; Nutrition Inc. dba The Nutrition Group; Opa! Food Management Inc., OVG Hospitality; Pacific Dining Food Service Management; Sage Dining Services; Southern Foodservice Management, Inc.; SSP America, Taher, Inc.; Thomas Cuisine Management; Thompson Hospitality; Trinity Services Group; and Zest Culinary Services (formerly MMI Dining Systems).

Methods

Our scoring system was developed using metrics that most accurately assess whether companies have strong and effective food-related sustainability commitments, what the impact of those commitments are and whether real progress is being made to meet them. The survey focuses on companies' concrete, evidence-based strategies to effectively reduce their environmental footprint from food emissions. Companies can score a variety of points based on three main criteria: menu transparency, goals and their plan of action. For the survey, we defined the term "plant-based meal" as a full meal, as offered, free of all animal products, including beef, pork, poultry, seafood, eggs and cheese/dairy products. Our scoring system is reviewed and refined annually to ensure it accurately reflects the scope and substance of companies' commitments and reported actions.

Menu transparency

This section asks companies what percentage of their daily meal offerings are plant-based, what their plant-based sales (take rates) are and whether they track the reduction of animal products/ingredients purchased or greenhouse gas (GHG) emissions associated with the protein ingredients they serve. These key indicators demonstrate whether a company is prioritizing plant-forward offerings, how well those offerings are performing with customers and if companies consider the food they serve (a huge emissions factor) as part of tracking their emissions-related goals.

Company goals

This section ascertains whether companies have plant-based menu and/or animal product reduction goals and how strong those goals are. A plant-based goal is defined as a public, measurable time-bound target to increase plant-based meals. The goal can be companywide, meaning it has been or will be implemented across all accounts and segments or across segments that account for at least 75% of the companywide business, or sector-specific (i.e., college and university, K-12 schools, health care, etc.). An animal product reduction goal is defined as a measurable, time-bound target to reduce the total amount of animal proteins purchased, which can be companywide or sector specific. Companies are required to show documentation to receive points. By reporting annually, we're able to track companies' progress toward meeting their stated goals.

In addition to goals, companies can also receive points by creating glidepaths to accompany their plant-based menu and/or animal product reduction goals. Glidepaths act as a road map related to companies' goals with specific, incremental targets to aim for each year. Having strong goals and glide paths reflects the seriousness with which a company takes its sustainability commitments since food is one of, if not the most, impactful ways to reduce a company's environmental footprint.



And finally, new this year, for companies that have plant-based menu and/or animal product reduction goals are questions related to whether those goals have been achieved, and if not, how much progress has been made toward achieving them. Companies that laud strong sustainability commitments but either lack goals or have made no meaningful progress related to the food they serve could be viewed as greenwashing.

Plan of action

This section assesses what actions companies are taking to fulfill and implement their above-mentioned goals. Some key inquiries include whether companies have written standards that include plant-based initiatives, whether new plant-based recipes are being implemented and utilized annually, and if a company is actively working to replace select animal products with plant-based products, among other factors supporting a company's plant-based efforts. The more a company is doing to implement its goals, the more points it will receive.

In sum, the three sections laid out above seek to determine how seriously a given company is taking its sustainability commitments by increasing plant-based offerings, reducing animal protein purchases, and developing and implementing processes for fulfilling its stated commitments.

Going forward

The Food Service Industry Protein Sustainability Scorecard will move to a biennial publication schedule, with full reports released in even-numbered years. Companies will continue to be surveyed annually to track progress, and the scope of participation is expected to expand as additional companies are invited nationwide. The companion [College and University Protein Sustainability Scorecard](#), will be published in alternating, odd numbered years.





Tips for consumers

Food service management companies operate dining services at a variety of institutions, including dining halls and grab-and-go locations at colleges and universities, cafeterias at K-12 schools, company offices, stadiums and in-room and cafeteria dining at hospitals, to name a few. If you dine at these types of locations, they are often managed by a food service company.

If you're concerned about animal welfare or the environmental impacts of food and want to see stronger sustainability policies where you dine, your voice matters!

Help show demand for plant-based foods

Start by exploring the plant-based options on the menu. Many food service providers now label plant-based meals clearly, making it easy for consumers to identify choices that align with their preferences. If options seem limited, be sure to ask staff about their plant-based options. For example, you might be able to request the plant-based patty or meat alternative to your beef burger or turkey sandwich, or dairy-free dressings and cheeses. Consumer demand is a major driving force behind the policies companies adopt and what ends up on the menu in front of you, so it's essential that staff receive this type of customer feedback. The more people who speak up, the more likely companies are to make improvements. Offer your feedback through surveys, comment cards or even social media.

Additionally, partake in plant-forward initiatives at your dining operations. For example, if you're a professional who works at a Guckenheimer-run location, look for one of its many PowerPlant menu offerings, which are recipes developed with a philosophy of using delicious plant-based foods as the core element of its menus. If you are a college and university student who dines at a Sodexo USA campus, check out its Grown concept, which showcases 100% delicious, cross-cultural fusion, plant-based meals, or its Foodiverse food hall concept, which features nine unique "stalls" that offer a huge variety of delicious plant-based meals. Additionally, if you work at one of Aramark's Workplace Hospitality or Healthcare dining locations, try one of its 3,000 low-carbon, plant-forward, Coolfood Meals program recipes that aim to significantly reduce or eliminate animal proteins.

Take action by engaging with dining management at stadiums, college campuses, K-12 schools and hospitals. Specifically, you can express your interest in increasing plant-based options, which is one of the most effective ways to encourage a company's sustainability goals.

Together, we can push for a food system that values transparency, environmental social responsibility and animal welfare!



Scorecard ranking

Rank	Company name	Score	Grade
1	Guckenheimer	470	A+
2	Elior North America	463	A+
3	Metz Culinary Management	420	A+
4	HHS, LLC.	415	A+
5	Fresh Ideas Food Service Management	340	A
6	Aramark	332	A
7	Sodexo USA	325	A
8	LPM & Affiliates dba Epicurean Feast Cafés	305	B+
8	OrganicLife	305	B+
8	SLA Management	305	B+
8	Southwest Foodservice Excellence	305	B+
9	Whitsons Culinary Group	284	B+
10	Compass Group North America	275	B+

Rank	Company name	Score	Grade
11	Quest Food Management Services	255	B
12	AVI Foodsystems, Inc.	240	B
13	Pomptonian Food Service	215	B
14	Food For Thought Enterprises, Inc.	130	C
15	Epicurean Group	125	C
16	Parkhurst Dining	120	C
17	Genuine Foods	115	C
18	SSP America	110	C
19	Café Services Inc.	45	D+
19	Creative Dining Services	45	D+
20	Delaware North Companies, Inc.	40	D+
21	Continental Services	20	D
21	Legends Hospitality	20	D

Rank	Company name	Score	Grade
21	Pacific Dining Food Service Management	20	D
21	Taher, Inc.	20	D
22	NEXDINE Hospitality	10	D
22	Thomas Cuisine Management	10	D
23	American Dining Creations	0	F
23	Brock & Company, Inc.	0	F
23	Culinary Services Group	0	F
23	Food Management Group, Inc.	0	F
23	Global Connections to Employment	0	F
23	Great Western Dining	0	F
23	Guest Services, Inc.	0	F
23	Healthcare Services Group, Inc.	0	F
23	HMSHost	0	F

Rank	Company name	Score	Grade
23	Imagine Culinary Group	0	F
23	Lessing's Hospitality Group	0	F
23	Luby's Culinary Services	0	F
23	Lunchtime Solutions, Inc.	0	F
23	Nutrition Inc. dba The Nutrition Group	0	F
23	Opaa! Food Management Inc.	0	F
23	OVG Hospitality	0	F
23	Prince Food Systems, Inc.	0	F
23	Sage Dining Services	0	F
23	Southern Foodservice Management, Inc.	0	F
23	Thompson Hospitality	0	F
23	Trinity Services Group	0	F
23	Zest Culinary Services(formerly MMI Dining Systems)	0	F



Detailed analysis of companies

Guckenheimer

Companywide goals and commitments

55% of meals offered will be plant-based by 2025 and the company has a complementary goal to reduce animal protein purchases annually through 2027.

Summary

Guckenheimer continues to stand out for the fifth consecutive year, not only for its industry-leading sustainability commitments, but also for exceeding its plant-based target this year, reporting that 56% of meals offered companywide are plant-based. The company further reported progress in reducing its overall procurement of animal products and shifting toward lower-carbon animal options, including the adoption of egg-free breakfast items, resulting in an 8% reduction in total animal product purchases.

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. Additionally, Guckenheimer will start implementing carbon emissions labeling that will allow diners to see the impact of their choices through the HowGood platform. The company ensures that all guests should be able to find plant-based choices at any given meal period.

The company participates in the Humane World for Animals' Plant-Based Ambassador program, having trained 31 chefs, and the team hosts multiple workshops across culinary organizations throughout the year. Additionally, for every concept the company develops, it provides marketing materials that educate its cafe guests about the recipes and culinary intent. Guckenheimer also developed a plug-and-play model for its cafe stations to entice diners into new food experiences that subtly tip interest in favor of more plants, which likely explains its impressive 47% plant-based take rate.

Rank

#1

Score

470

Grade

A+

Average plant-based meals

56%

Rank

#1

Score

470

Grade

A+

Average plant-based meals

56%

Guckenheimer verified the following plant-based initiatives with supplemental data and documentation

- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- Identified plant-based initiatives in operational standards
- Identified animal product reduction initiatives in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Recommendations

Guckenheimer is a recognized leader in the food service industry, with the strongest plant-based goal established to date. By surpassing its target this year, the company sets a high standard for others to pursue equally ambitious plant-based and sustainability initiatives. Guckenheimer continues to build on this leadership by pushing forward each year with innovative strategies, menu development and implementation approaches that further advance sustainable dining.

Elior North America

Companywide goals and commitments

- 50% of meals offered in new food programs and promotion developments will be plant-based by 2025.
- 30% of residential dining meals offered in its higher education segment will be plant-based by 2025.
- 30% of retail dining meals offered in its healthcare segment will be plant-based by 2025.
- 30% of meals offered in its professional dining segment will be plant-based by 2025.

Summary

After years of diligent effort and steady progress, Elior North America has solidified its leadership as a company committed to sustainable food service by successfully achieving both its companywide goal and each of its segment-specific goals by the end of 2025. Now, with half of newly developed recipes and programs being plant-based across nearly 2,000 accounts nationwide, it will continue to lead the way in promoting delicious yet sustainable options for a healthier present and future for its customers.

Demonstrating its commitment to its goals, Elior North America continued to promote the virtual culinary training video series launched in tandem with Humane World for Animals last year to further educate staff on how to achieve its plant-based initiatives. To bolster these efforts, we also hosted an all-staff webinar to demonstrate how to implement “crave-worthy and conscious” protein swaps on menus across sectors, focusing on meal periods and dishes where swaps could be seamlessly integrated, like baked goods for dessert or balanced proteins for dinner.

Elior North America shares its Doing Good mission throughout its [website](#), wherein it highlights its plant-based goals as well as its animal welfare commitments in its social and environmental responsibility report. This report further details its sustainability and plant-based initiatives and highlights the Forward Food Pledge that it signed with our team.

Rank

#2

Score

463

Grade

A+

Average plant-based meals

32%

Rank

#2

Score

463

Grade

A+

Average plant-based meals

32%

Elior North America verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- Tracking animal product reduction
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards
- Identified animal product reduction initiatives in operational standards
- Identified reducing the portion size of animal proteins served in operational standards
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives

Recommendations

We commend Elior North America for successfully meeting its plant-based commitments throughout its higher education, professional dining, and healthcare retail sectors in addition to achieving 50% plant-based entree development companywide by the end of 2025. We look forward to continuing our support of Elior North America as it advances its companywide animal product reduction goals and helping to ensure that customers remain engaged and enthusiastic about these sustainable, flavorful menu offerings.

Metz Culinary Management

Companywide goals and commitments

50% of meals offered will be plant-based by 2025 and the company has a complementary goal to reduce animal protein purchases by 10% by 2030.

Summary

Metz Culinary Management achieved its goal of offering 50% plant-based meals by 2025 and continues to report marked progress toward its goal of reducing animal protein purchases by 10% by 2030. The company's plant-based options on its corporate menu are innovative and evolve year over year, reflecting a sustained commitment to expanding its plant-based recipe portfolio. In addition, the company consistently prioritizes plant-based entrees by listing them first on menus and placing them first on serving lines, a practice shown to support increased take rates.

Its company-wide position statement "The 2030 Protein Transition" shows impactful and impressive leadership in sustainability and plant-based meals, declaring: "Metz Culinary Management commits to a 10% reduction in total animal protein procurement by weight by the year 2030 [...]. This transition is not a move toward elimination, but toward 'rebalancing'—shifting our spend to favor plant-based proteins, whole grains, and legumes while prioritizing 'higher-quality, lower-impact' animal products."

Additionally, concern for the health of its customers is highlighted in the position statement, as the 2025-2030 Dietary Guidelines for Americans "emphasize nutrient-dense plant-proteins to reduce risks of cardiovascular disease and type 2 diabetes."

Rank

#3

Score

420

Grade

A+

Average plant-based meals

50%

Metz Culinary Management verified the following plant-based initiatives with supplemental data and documentation

Rank

#3

Score

420

Grade

A+

Average plant-based meals

50%

- Tracking its plant-based meal percentage
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards
- Identified animal product reduction initiatives in operational standards
- Identified reducing the portion size of animal proteins served in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Recommendations

Metz Culinary Management should be commended for achieving its goal of offering 50% plant-based meals by 2025 and for continuing to make progress toward its goal of reducing animal protein purchases by 10% by 2030. The company’s position statement, The 2030 Protein Transition, distinguishes Metz by affirming its reduction of high carbon beef and lamb purchases, recognizing the role of increased plant protein procurement in mitigating supply chain volatility through significantly lower food waste, and aligning its approach with the Dietary Guidelines for Americans, which emphasize nutrient dense plant proteins. We encourage the company to sustain this momentum and continue setting the pace for industry leadership with menu innovation and sustainable purchasing practices.

HHS, LLC.

Companywide goals and commitments

50% of retail dining meals offered will be plant-based by 2027 and the company has a complementary goal to reduce animal protein purchases by 25% by 2030.

Summary

HHS, LLC. has long collaborated with Humane World for Animals on plant-forward initiatives and commits to increasing its plant-based and sustainability goals year after year. The company has one of the most impactful plant-based menu commitments and the strongest goal to reduce animal protein purchases over the next several years. The company remains transparent around health promotion, sustainable purchasing practices and inclusive menus, while also prioritizing customer satisfaction.

Over the last year, HHS, LLC. and Humane World have continued their collaboration, increasing the number of plant-based recipes and providing supplemental reports in preparation for a second carbon footprint assessment. Along with the Physicians Committee for Responsible Medicine and HHS, LLC., we hosted a webinar this spring called "Nutrition for Cognitive Health," highlighting the link between diet and healthy aging, attended by more than 100 dietitians from across the country.

The company held a plant-based recipe competition for all employees, including chefs and registered dietitians, challenging participants to revise a popular patient-menu item, creating a plant-based version. Winning recipes will be incorporated into regular patient menus across all accounts, demonstrating a strong focus on expanding satisfying plant-based meals for patients beyond retail cafeterias.

Rank

#4

Score

415

Grade

A+

Average plant-based meals

31%–35%

HHS, LLC. verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- Tracking animal product reduction
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards
- Identified animal product reduction initiatives in operational standards
- Identified reducing the portion size of animal proteins served in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy within one of its dining halls or dining stations
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Recommendations

We commend HHS, LLC. for its continued tracking and reporting of plant-based meals, animal protein purchasing reductions and environmental impact. We encourage the company to further demonstrate industry leadership by advancing new, innovative initiatives that expand healthy, sustainable, plant-based meals and reinforce the value of diverse, inclusive menus for both customers and staff.

Rank

#4

Score

415

Grade

A+

Average plant-based meals

31%–35%

Fresh Ideas Food Service Management

Companywide goals and commitments

50% of meals offered will be plant-based by 2025 and the company has a 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 with us, reported 26% plant-based meals on its menus this year, backsliding from last year's report of 31%-35%. The company candidly reported there were some priorities working against its progress last year, but the commitment remains. Its Mindful Fork take rates remain impressive, reportedly standing strong at 22%. The company additionally did not make progress reducing the total amount of animal proteins purchased last year. Rather than penalizing a company committed to achieving these goals, Humane World for Animals continues to work closely with the company to refine and update its strategies to support long-term, sustainable progress.

Fresh Ideas Food Service Management'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.

In addition to its Mindful Fork marketing, the company reports promoting a Feel-Good Foods marketing series that focuses on plant-based items and their benefits. It also shared that its Culinary Council assists its teams with plant-based menu development and has expanded its general plant-based recipe base to include more build-your-own bars that allow guests to choose more plant-based items.

Rank

#5

Score

340

Grade

A

Average plant-based meals

26%

Rank

#5

Score

340

Grade

A

Average plant-based meals

26%

Fresh Ideas Food Service Management verified the following plant-based initiatives with supplemental data and documentation

- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- Identified plant-based initiatives in operational standards
- Identified animal product reduction initiatives in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives

Recommendations

As the company did not meet its 2025 targets, we recommend Fresh Ideas Food Service Management to revise and extend its glidepath with updated milestones through 2027. As part of this process, we also recommend strengthening its goal to reduce animal protein purchases annually to achieve greater sustainability impact. Humane World looks forward to continuing to work closely with Fresh Ideas Food Service Management throughout 2026 to address challenges and support continued progress.

Aramark

Companywide goals and commitments

44% of the residential dining menu offerings in Collegiate Hospitality will be plant-based by the end of 2025.

Summary

Aramark achieved its Collegiate Hospitality plant-based menu goal in 2025, as confirmed through submitted documentation. All Workplace Hospitality, Healthcare and Collegiate locations participate in the Coolfood Meals program, which features more than 3,000 low carbon, plant-forward recipes that significantly reduce or eliminate animal proteins, is available to all Workplace Hospitality, Healthcare and Collegiate locations.

The company also promotes plant-forward dining through sustainability focused campaigns such as World Vegan Day and World Vegetarian Month. In addition, Aramark provides chefs with comprehensive training and development opportunities, supported by internal resources and external partnerships, to advance sustainable and inclusive dining across its operations.

Rank

#6

Score

332

Grade

A

Average plant-based meals

20%

Rank

#6

Score

332

Grade

A

Average plant-based meals

20%

Aramark verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- Tracking animal product reduction
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards
- Identified animal product reduction initiatives in operational standards
- Identified reducing the portion size of animal proteins served in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Recommendations

Although Aramark includes plant-forward expansion in its broader sustainability strategy, the company has not yet set measurable goals across all areas of its food service operations. We recognize the progress made within its collegiate programs and encourage Aramark to establish clear, quantifiable targets within all food service segments to strengthen transparency and help convey Aramark’s commitments more effectively to clients and customers.

Sodexo USA

Companywide goals and commitments

- 33% plant-based entrees on planned menus globally.
- 50% plant-based entrees on planned menus by 2025 in its campus segment.

Summary

In 2025, Sodexo USA reported that plant-based items comprised 35% of planned menus across segments representing more than 75% of its food revenues. The campus segment reached 49% plant-based planned menus, and the Modern Recipe brand (within the corporate segment) continued to receive strong client engagement, where vegetarian and plant-based entrees represented 47% of planned menus in 2025.

The company identifies plant-based expansion, promotion of lower carbon protein options, menu redesign, portion-size adjustments and blended protein strategies as key mechanisms for reducing emissions. These actions are tailored by segments and incorporated into each business line's carbon reduction roadmap. Additionally, Sodexo USA reports employing extensive marketing, partnerships and culinary initiatives to support and advance these efforts.

Rank

#7

Score

325

Grade

A

Average plant-based meals

30%

Rank

#7

Score

325

Grade

A

Average plant-based meals

30%

Sodexo USA verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served
- Identified plant-based initiatives in operational standards
- Identified animal product reduction initiatives in operational standards
- Identified reducing the portion size of animal proteins served in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Recommendations

Sodexo USA has established clear sustainability commitments; however, implementation remains inconsistent across individual accounts. The company has stated the focus is now on driving greater consistency in implementation across individual accounts. Humane World for Animals acknowledges the company’s progress to date and encourages prioritizing consistent, account-level execution in the coming years to strengthen its position as an industry leader.

LPM & Affiliates dba Epicurean Feast Cafés

Companywide goals and commitments

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

Summary

LPM & Affiliates dba Epicurean Feast Cafés details its food philosophy and Plant Power concept goals on its [website](#). The company has demonstrated enthusiasm in setting targets to both increase plant-based options and to reduce animal protein purchases. The company narrowly missed its 40% plant-based target and did not provide verification data for achieving its 5% animal product reduction goal in 2025. Rather than penalizing a company committed to achieving these goals, Humane World for Animals continues to work closely with the company to refine and update its strategies to support long-term, sustainable progress.

The company continues to report an impressive take rate for its Plant Power concept, showcasing diligent leadership in ensuring the concept's long-lasting success. In 2025, Humane World and the company collaborated on a culinary training for staff, equipping chefs with the skills to develop and menu a range of globally inspired plant-based dishes like Chai Scented Mandazi, Chapli Pinto Burger with Masala Fries, and Sweet & Spicy Gangjeon Tofu.

Rank

#8

Score

305

Grade

B+

Average plant-based meals

35%

Rank

#8

Score

305

Grade

B+

Average plant-based meals

35%

LPM & Affiliates dba Epicurean Feast Cafés verified the following plant-based initiatives with supplemental data and documentation

- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards
- Identified reducing the portion size of animal proteins served in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Recommendations

As the company did not meet its 2025 targets, we recommend that LPM & Affiliates dba Epicurean Feast Cafés revise and extend its glidepath with updated milestones through 2027. As a part of this process, we encourage strengthening its goal to reduce animal protein purchases to achieve greater sustainability impact. We look forward to continued collaboration throughout 2026 to support ongoing progress.

OrganicLife

Companywide goals and commitments

33% of meals offered will be plant-based by 2027 and the company has a complementary goal to reduce animal protein purchases by 2028.

Summary

This year, OrganicLife's holding company, Cenavera Nutrition, reported on behalf of the company and its two other subsidiaries. Humane World for Animals has not yet formally partnered with OrganicLife and its contracted accounts, and we look forward to the opportunity to establish a more formal collaboration, building on the successful partnership with its fellow Cenavera Nutrition subsidiary, Southwest Foodservice Excellence. The company states on its [website](#) that it aims to distinguish itself "by making, serving and educating about plant-based meals, an integral part of [its] core beliefs and values." With 10% of current menus being plant-based, the company is taking initial steps to expand its plant-based meals offered.

OrganicLife also reported working with a plant-based chef in Phoenix to continue to expand its recipe portfolio and launched a local chef series several years ago, which actively seeks new and diverse chefs, including plant-forward culinarians, to help grow the company's recipe collection.

Rank

#8

Score

305

Grade

B+

Average plant-based meals

10%

Rank

#8

Score

305

Grade

B+

Average plant-based meals

10%

OrganicLife verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- Tracking animal product reduction
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards Identified animal product reduction initiatives in operational standards
- Implementing new plant-based recipes or products to utilize annually
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives

Recommendations

We commend OrganicLife for its commitment to increasing the diversity and availability of plant-based options in the K-12 space. We encourage the company to deepen its collaboration with Humane World and existing partnerships to continue supporting its accounts by consistently providing recipes, marketing materials and other resources to advance its menu development and animal product reduction goals.

SLA Management

Companywide goals and commitments

33% of meals offered will be plant-based by 2027 and the company has a complementary goal to reduce animal protein purchases by 2028.

Summary

This year, SLA Management’s holding company, Cenavera Nutrition, reported on behalf of the company and its two other subsidiaries. Humane World for Animals has yet to officially work with SLA Management and its contracted accounts, and we look forward to the opportunity to establish a more formal collaboration, building on the successful partnership with its fellow Cenavera Nutrition subsidiary, Southwest Foodservice Excellence. 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.” With 10% of current menus being plant-based, SLA Management is taking initial steps to expand its plant-based meals offered.

SLA Management also reported working with a plant-based chef in Phoenix to continue to expand its recipe portfolio and launched a local chef series several years ago, which actively seeks new and diverse chefs, including plant-forward culinarians, to help grow the company’s recipe collection.

Rank

#8

Score

305

Grade

B+

Average plant-based meals

10%

SLA Management verified the following plant-based initiatives with supplemental data and documentation

Rank

#8

Score

305

Grade

B+

Average plant-based meals

10%

- Tracking its plant-based meal percentage
- Tracking animal product reduction
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards Identified animal product reduction initiatives in operational standards
- Implementing new plant-based recipes or products to utilize annually
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives

Recommendations

We commend SLA Management for its commitment to increasing the diversity and availability of plant-based options in the K-12 space. We encourage the company to deepen its collaboration with Humane World and existing partnerships to continue supporting its accounts by consistently providing recipes, marketing materials and other resources to advance its menu development and animal product reduction goals.

Southwest Foodservice Excellence

Companywide goals and commitments

33% of meals offered will be plant-based by 2027 and the company has a complementary goal to reduce animal protein purchases by 2028.

Summary

This year, Southwest Foodservice Excellence's holding company, Cenavera Nutrition, reported on behalf of the company and its two other subsidiaries. Humane World for Animals has partnered with Southwest Foodservice Excellence 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." With 10% of current menus being plant-based, Southwest Foodservice Excellence is taking steps to actively increase its plant-based offerings.

The company completed its first plant-based culinary training and menu pilot with Humane World last year and is running another this spring, where participating accounts will pilot at least two new plant-based entrees weekly for five weeks. During the first training, seven accounts saved over 16,300 pounds of greenhouse gas emissions just by making a few simple plant-based swaps per week for one month. That's the equivalent of 18,650 miles driven and 600,000 smartphones charged.

Southwest Foodservice Excellence also reported partnering with a plant-based chef in Phoenix to continue to expand its recipe portfolio and launched a local chef series several years ago, which actively seeks new and diverse chefs, including plant-forward culinarians, to help grow the company's recipe collection and bolster its Flex Your Plate plant-forward marketing campaign.

Rank

#8

Score

305

Grade

B+

Average plant-based meals

10%

Rank

#8

Score

305

Grade

B+

Average plant-based meals

10%

Southwest Foodservice Excellence verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- Tracking animal product reduction
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards Identified animal product reduction initiatives in operational standards
- Implementing new plant-based recipes or products to utilize annually
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives

Recommendations

We commend Southwest Foodservice Excellence for its continued commitment to increasing the diversity and availability of plant-based options in the K-12 space. We encourage the company to deepen its collaboration with Humane World and existing partnerships to continue supporting its accounts by consistently providing recipes, marketing materials and other resources to advance its menu development and animal product reduction goals.

Whitsons Culinary Group

Companywide goals and commitments

33% of meals offered will be plant-based by 2027.

Summary

Whitsons Culinary Group continues to make steady progress toward its goal of 33% plant-based offerings by 2027, after extending its goal deadline from 2025. During the 2024-2025 school year, Whitsons Culinary Group schools were required to menu one plant-based meal out of every four meals offered. Beginning with the 2025-2026 school year, the company has increased this requirement to one plant-based meal out of every three meals offered on the menu. With the help of its highly successful plant-based menu concept, Veggabóls, Whitsons Culinary Group has created a desirable bank of kid-friendly recipes, marketing materials and staff training resources to inspire students of all grade levels to choose Veggabóls.

Additionally, Whitsons Culinary Group reported tracking the environmental impact from increasing plant-based options on menus over the past four years. With the help of Humane World for Animals, the company continues to track and calculate the greenhouse gas savings from its Veggabóls menu items with biannual, one-month snapshots. To date, Whitsons Culinary Group has saved approximately 617,000 pounds of carbon emissions during these snapshots alone. That's the equivalent of 712,600 miles driven or 19,573,880 smartphones charged.

Through the successful execution of its plant-based initiatives, Whitsons Culinary Group has established itself as a leader within the K-12 food service space, and we encourage other K-12 companies to look to it for inspiration.

Rank

#9

Score

284

Grade

B+

Average plant-based meals

24%

Whitsons Culinary Group verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Rank

#9

Score

284

Grade

B+

Average plant-based meals

24%

Recommendations

We commend Whitsons Culinary Group for the continued, successful rollout of its 100% plant-based Veggabóls concept and expect the company to remain steadfast in its progress toward its plant-based menu development goal without further extending the deadline. We also recommend the company begin tracking take rates of its plant-based meal offerings and establish an animal product reduction goal to complement its plant-based commitment.

Compass Group North America

Companywide goals and commitments

None.

Summary

Compass Group North America tracks animal product purchases for its annual carbon reporting and, more specifically, tracks beef and dairy reduction trends across operations. The company's sustainability report is inclusive of many impressive efforts and results but does not specifically detail any plant-based or animal product reduction targets. The company submitted data for its greenhouse gas emissions reductions that verified an 11% scope 1, 2, and 3 emissions reduction from its food purchases, the same as last year's report.

The company's efforts to reduce emissions do include an array of specific animal product reduction techniques within company standards. Examples include policies like 50% of daily specials across deli, grill and breakfast stations are plant-based, meatless breakfast sausage must be available daily, stations must offer one animal-based protein and one plant-based protein as well as a minimum of three vegetarian meals per meal period with one being vegan. Additionally, when menu planning, the company menus vegetarian and vegan entrees first on its lines.

Compass Group North America has a focus on "blending," wherein reducing the portion size of animal proteins can be done by swapping a portion of the animal protein with a plant-based protein and blending it together. The company reported that many of its recipes are plant-centric, which requires dishes to contain no more than two ounces of meat. From 2024 to 2025, the company's volume of blended products increased by 148%. Its Flex It marketing campaign launched this past quarter in partnership with a new concept, kitchen and Co., encouraging guests to blend animal proteins with plants. The idea mirrors a blended burger approach, giving guests flexibility while increasing plant inclusion within America's favorite comfort concepts.

Compass Group North America submitted statements to report 45% plant-based and plant-forward meals, although menu data was not supplied for verification.

Rank

#10

Score

275

Grade

B+

Average plant-based meals

45% (unconfirmed)

Compass Group North America verified the following plant-based initiatives with supplemental data and documentation

Rank

#10

Score

275

Grade

B+

Average plant-based meals

45% (unconfirmed)

- Tracking its plant-based meal percentage
- Tracking animal product reduction
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- Identified plant-based initiatives in operational standards Identified animal product reduction initiatives in operational standards
- Identified reducing the portion size of animal proteins served in operational standards
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Utilizing plant-based proteins as the default with the option to add meat and dairy
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Recommendations

Compass Group North America reports several sustainability targets and initiatives that function to reduce animal product procurement and focus on plant-based and plant-forward menu options, for which the company measures its carbon emissions impact. However, there are not any specific targets around increasing plant-based options or reducing its animal protein purchases companywide within its sustainability goals. Developing specific goals to reduce animal protein purchases and increase plant-based menu options would further support the company’s environmental impact. As a top food service management company, we recommend that Compass Group North America set an intentional, public, measurable plant-based or procurement reduction goal and timeline to accompany its other sustainability efforts.

Quest Food Management Services

Companywide goals and commitments

42% plant-based meals available in its menu database by July 2026.

Summary

Quest Food Management Services reached its goal last year of 37% plant-based meals available in its menu database. It has since added an extra 5% goal, now aiming for 42% plant-based meals in its menu database by July 2026.

Quest Food Management Services reported a strengthened focus on plant-based entrees this year, including conducting a comprehensive analysis of its menu database, formalizing plant-based criteria, developing an updated glidepath, and creating 155 new plant-based recipes as well as plant-based adaptations of existing recipes. The company continues to evaluate new plant-based products and ingredients annually. Its middle school and high school concept menus feature a range of plant-based options, including tofu, beans, hummus, and plant-based meats, with an emphasis on globally inspired dishes.

Quest Food Management Services verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based sales percentage
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives

Rank

#11

Score

255

Grade

B

Average plant-based meals

20%–30%

Recommendations

We commend Quest Food Management Services for its continued progress in expanding plant-based meals available to its customers, through both innovation and adaptation of existing recipes. We also recognize the company's ongoing efforts to identify, test and pilot new plant-based products and ingredients each year. Having successfully met its goal of 37% plant-based meals available in its menu database, the company's commitment to increasing that by an additional 5% plant-based meals by July 2026 reflects continued momentum and ambition.

Rank

#11

Score

255

Grade

B

Average plant-based meals

20%–30%

AVI Foodsystems, Inc.

Companywide goals and commitments

50% of meals offered will be plant-based by 2030.

Summary

AVI Foodsystems, Inc. established a companywide target in 2025 to offer 50% plant-based meals across its menus, supported by a thoughtfully designed glide path to enable phased, sustainable implementation.

The company's Roots concept further advances these efforts by regularly featuring plant-based options as the default choice, an evidence-based approach shown to drive meaningful and lasting dietary shifts.

AVI Foodsystems, Inc. verified the following plant-based initiatives with supplemental data and documentation

- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Tracking its plant-based meal percentage
- Identified plant-based initiatives in operational standards
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Utilizing plant-based proteins as the default with the option to add meat and dairy

Recommendations

AVI Foodsystems, Inc. has developed a strong foundation for achieving meaningful sustainability impact through its menu offerings. Together, we have identified several opportunities for continued collaboration within the company's glidepath to support the achievement of incremental targets across its business lines. Over the next year, we recommend the company continue advancing implementation strategies aligned with its annual milestones and engage external partners where appropriate to support progress.

Rank

#12

Score

240

Grade

B

Average plant-based meals

20%

Pomptonian Food Service

Companywide goals and commitments

30% of meals in its menu management system will be plant-based by 2027.

Summary

Pomptonian Food Service continues to expand the number of plant-based recipes available in its menu database, including new offerings like a bento box meal featuring falafel and hummus. Company standards require accounts to offer a daily plant-based meal in addition to existing plant-based menu options; for example, when chicken tenders are offered, plant-based nuggets are also available. The company's build-your-own bars similarly include plant-based proteins alongside animal-based options and the company actively promotes plant-based meals through a variety of marketing and engagement channels. The company reported regular evaluation of opportunities to incorporate plant-based alternatives in menu items such as breakfast offerings, baked goods and dressings, where feasible. Providing access to plant-based milk supports the company's broader efforts to increase plant-forward options across school meal programs.

The company reported offering menu training throughout the school year to guide its staff in better identifying and utilizing plant-based recipes from its menu database and covered multiple approaches to creating plant-based entrees at company-wide meetings.

Pomptonian Food Service verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- A measurable, time-bound target to increase plant-based meals served
- A glidepath to support its plant-based target
- Identified plant-based initiatives in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives

Rank

#13

Score

215

Grade

B

Average plant-based meals

21%–25%

Recommendations

Pomptonian Food Service has made sustained progress in expanding plant-based meal options, and we commend the company for its efforts to reach its goal of 30% plant-based meals available in its menu database. We encourage continued exploration of plant-based recipes and CN-labeled plant-based products, as well as targeted trainings or pilot initiatives to introduce new menu items and gather student feedback. We also recognize the company’s effective marketing of plant-based meals and look forward to continued collaboration.

Rank

#13

Score

215

Grade

B

Average plant-based meals

21%–25%

Food For Thought Enterprises, Inc.

Companywide 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 for Thought Enterprises, Inc. partially engaged with the survey process for this report; however, as a completed scorecard was not submitted, most of the company's score was derived from publicly available information.

Food For Thought Enterprises, Inc. states on its [website](#) that, as a part of its Where's the Beef? initiative, it is working to reduce its greenhouse gas emissions by cutting back its in-house protein consumption by at least 20% annually, although there is no other public data to verify this claim or the company's progress toward it.

Food For Thought Enterprises, Inc. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

We recommend Food For Thought Enterprises, Inc. clarifies that the company's initiative is focused specifically on reducing animal protein consumption by 20% annually and sharing a timeline. We also recommend a public, measurable plant-based goal and timeline to accompany the company's animal product reduction efforts. We encourage the company to consider working with Humane World for Animals and/or other organizations for supportive resources.

Rank

#14

Score

130

Grade

C

Average plant-based meals

15%

Epicurean Group

Companywide goals and commitments

None.

Summary

Despite not having a companywide goal to increase plant-based options or decrease animal protein purchasing, Epicurean Group noted on its scorecard survey that it has a goal to reduce the total amount of animal proteins purchased across multiple sectors, including K-12 and B&I. However, these goals were not verified and are not listed on its website.

In previous years, Epicurean Group reported serving as high as 36%-40% plant-based menu offerings, which significantly dropped to 5%-9% last year. This year, that number reportedly increased to 20%, although this wasn't verified. The company also reported having language in its company standards around plant-based initiatives and animal product reduction, but this appears limited to an informal expectation that at least one plant-based option is available per station, including vegetarian options, and meat portions are supplemented with slow grains or vegetables when applicable. Epicurean Group did note a few marketing tactics to encourage plant-based take rates, including in-unit promotions of plant-based options, as well as the availability of plant-based milks and dips.

While Epicurean Group also reported that it is tracking the environmental impact of its menus and offering staff training related to plant-based education to ensure new recipes are implemented annually, no proof or documentation was provided to verify these claims.

Epicurean Group verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Epicurean Group should update its website for full transparency. Despite completing our scorecard survey, Epicurean Group did not submit any supplemental data to verify its responses, which left us with significantly less to report given the lack of information on its website. If the company does, in fact, have a plant-based menu development goal or animal product reduction goal, we recommend adding language to its website to increase transparency around sustainability and plant-based initiatives. We also recommend it create and/or publish its accompanying glide path to demonstrate how it will achieve its stated goals over time.

Rank

#15

Score

125

Grade

C

Average plant-based meals

20%

Parkhurst Dining

Companywide goals and commitments

21%-25% menu options are plant-based.

Summary

Parkhurst Dining reports that 25% of its daily meal offerings are currently plant-based, and its higher education stations offer innovative plant-based meals using vegetables and plant-based proteins such as tofu, farro, jackfruit, beans and legumes as center-of-the-plate options, with an emphasis on global dishes.

The company's Well on Your Way program features educational pop-up events, tastings and personalized nutrition information from its registered dietitians.

Parkhurst Dining verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal sales
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- Identified plant-based initiatives in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills

Recommendations

We commend Parkhurst Dining for maintaining 25% plant-based meals on its menus and recommend that the company establish a more ambitious target to achieve greater sustainability outcomes. In addition, the company should consider adopting a complementary animal product reduction goal to further advance its progress and increase the proportion of Well on Your Way educational programs that feature plant-based ingredients high in protein and fiber.

Rank

#16

Score

120

Grade

C

Average plant-based meals

25%

Genuine Foods

Companywide goals and commitments

None.

Summary

Genuine Foods reports that 20% of meals served are currently plant-based. Company standards state there is always a plant-based option served alongside a meal containing animal products. Last year, Genuine Foods embarked upon a first-of-its-kind culinary certification program in partnership with the Culinary Institute of Barcelona that focuses on functional foods and integrative nutrition, sustainability and food waste reduction.

Genuine Foods verified the following plant-based initiatives with supplemental data and documentation

- Tracking its plant-based meal percentage
- Identified plant-based initiatives in operational standards
- Offering professional development and training to staff related to plant-based education, marketing, recipe development and culinary skills
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Actively working with an outside organization (such as Humane World for Animals or another organization) to prioritize and support its plant-based initiatives

Recommendations

We encourage Genuine Foods to continue exploring initiatives such as the partnership with the Culinary Institute of Barcelona and work toward its goal of certification from the Eat Real Program for K-12 schools. As 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 continued transparency on plant-based initiatives.

Rank

#17

Score

115

Grade

C

Average plant-based meals

20%

SSP America

Companywide goals and commitments

30% plant-based or vegetarian meal offerings across its own brands by 2025.

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 its [2025 Sustainability Report](#).

We commend SSP America's commitment to reach 30% plant-based or vegetarian options for its customers in the United States and around the world and it is worth noting that the company achieved 27% vegetarian or plant-based meals in the United States in 2025.

In addition, SSP America reports that the company tracks GHG emissions related to food, identifies plant-based standards for all locations, promotes education and marketing around new plant-based and vegetarian recipes and works with several organizations on sustainability.

SSP America verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

SSP America appears to have an excellent food-related sustainability target. The company should submit a survey for this report for further transparency and to clarify its targets around sustainability, increasing plant-based menu offerings or reducing animal protein purchases.

Rank

#18

Score

110

Grade

C

Average plant-based meals

27% of meals are plant-based or vegetarian.

Café Services Inc.

Companywide goals and commitments

33% of employee dining meals offered will be plant-based by 2025.

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. Café Services Inc. did not submit a scorecard, so its score was compiled from publicly available information.

Café Services Inc. lists many sustainable dining initiatives on its [website](#) related to reducing food waste, buying local produce and expanding its farm-to-table program. While it publicly mentions its commitment to making menus one-third plant-based by the end of last year, we did not receive any supplemental data to confirm if this goal was achieved or needs to be extended but is still in effect.

Café Services Inc. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Café Services Inc. should update its website for full transparency. If the company did achieve its target around increasing plant-based menu offerings, we recommend updating its website to reflect that progress and working with Humane World for Animals to continue expanding plant-based options and setting a new target to increase plant-based menus or reduce its animal protein procurement.

Rank

#19

Score

45

Grade

D+

Average plant-based meals

Unknown.

Creative Dining Services

Companywide goals and commitments

50% of meals offered will be plant-based by 2025.

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. Creative Dining Services did not submit a scorecard, so its score was compiled from publicly available information.

Creative Dining Services has a [companywide goal](#) and accompanying glidepath stating that 50% of menus will include plant-based meals by the end of last year. We did not receive any supplemental data to confirm whether this goal was achieved or if it was extended and is still in progress. On its [website](#), it references a now inactive collaboration with our team but still promotes plant and whole grain forward eating with diners. It also "diligently offers call outs on menus and dining apps for individuals with additional dietary needs including vegetarian, vegan and halal."

Creative Dining Services verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

We recommend Creative Dining Services report its progress toward its goal to increase plant-based menus companywide. We also recommend that, in addition to its impressive animal welfare procurement goals, it commits to reducing the purchase of animal proteins overall and incorporates that language on its website and in company standards.

Rank

#19

Score

45

Grade

D+

Average plant-based meals

Unknown.

Delaware North Companies, Inc.

Companywide 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. Delaware North Companies, Inc. did not submit a scorecard, so its score was compiled from publicly available information. This is the first year that the company has not reported to our survey.

In 2025, it was reported that the chef at UBS Arena converted the entire concessions to be plant-based for a Billie Eilish concert event and offered additional plant-based items in the premium suites. The arena partnered with GOAL Standard's sustainability framework to measure and reduce environmental impacts, from sourcing to waste. As shared in GOAL Standard's [case study](#) on the event, "concessions, through Delaware North, served only plant-based menu options, serving over 15,000 meals that were free from animal products and better for our planet."

The company also reported [increased plant-based options](#) at its Climate Pledge Arena in 2025.

Delaware North Companies, Inc. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Given the success of the company's efforts at its UBS Arena and Climate Pledge Arena, Delaware North Companies, Inc. should include targets or goals around sustainability, increasing plant-based menu offerings or reducing animal protein purchases within its [GreenPath Stewardship](#) initiative.

Rank

#20

Score

40

Grade

D+

Average plant-based meals

Unknown.

Continental Services

Companywide 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.

As outlined on its website, Continental Services has a [plant+based by Continental](#) concept: "Welcome to the power of plants [...] carefully curated by our culinary experts, these savory entrees are easily identifiable so the search for vegetarian and vegan options is a thing of the past."

Continental Services verified the following plant-based initiatives with supplemental data and documentation

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 on plant-based initiatives.

Rank

#21

Score

20

Grade

D

Average plant-based meals

Unknown.

Legends Hospitality

Companywide 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 touts its sustainability standards on its [website](#) and notes that it has committed to increase plant-based offerings to ensure there is adequate availability on menus to meet the demands of this growing category.

In speaking with the company this year, we understand it is in the process of implementing targets and goals companywide. We look forward to learning about those targets and supporting the company's progress in reaching its goals.

Legends Hospitality verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

In the previous reporting year, Legends Hospitality submitted strong and forward-looking menus, demonstrating a clear focus on expanding plant-based offerings within its concessions and catering operations. We look forward to engaging further as the company finalizes its pending targets and goals. We recommend that Legends Hospitality establish clear, timebound and measurable targets to increase plant-based menu offerings and/or reduce animal protein purchases.

Rank

#21

Score

20

Grade

D

Average plant-based meals

Unknown.

Pacific Dining Food Service Management

Companywide 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.

The company's [website](#) states: "All of our locations participate in the Meatless Monday Campaign", offering vegetarian, but not necessarily vegan meals.

Pacific Dining Food Service Management verified the following plant-based initiatives with supplemental data and documentation

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 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.

Rank

#21

Score

20

Grade

D

Average plant-based meals

Unknown.

Taher, Inc.

Companywide 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. Although Taher, Inc. provided documentation of its plant-based efforts in the past, the company did not submit a scorecard this year, so its score was compiled from publicly available information.

The company promotes [plant-based proteins](#) and whole grains on its website, as part of its Food4Life program.

Taher, Inc. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Taher, 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.

Rank

#21

Score

20

Grade

D

Average plant-based meals

Unknown.

NEXDINE Hospitality

Companywide 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. Although NEXDINE Hospitality provided documentation of its plant-based efforts in the past, the company did not submit a scorecard this year, so its score was compiled from publicly available information.

The company's website mentions [plant-forward meals](#) based on the Blue Zones Principles.

NEXDINE Hospitality verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

NEXDINE Hospitality 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.

Rank

#22

Score

10

Grade

D

Average plant-based meals

Unknown.

Thomas Cuisine Management

Companywide 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. Thomas Cuisine Management did not submit a scorecard, so its score was compiled from publicly available information.

According to its [website](#), the company "offers vegetarian and vegan selections for diverse student populations."

Thomas Cuisine Management verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Thomas Cuisine Management 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.

Rank

#22

Score

10

Grade

D

Average plant-based meals

Unknown.

American Dining Creations

Companywide 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.

American Dining Creations verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

American Dining Creations 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Brock & Company, Inc.

Companywide 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. verified the following plant-based initiatives with supplemental data and documentation

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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Culinary Services Group

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Food Management Group, Inc.

Companywide 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. verified the following plant-based initiatives with supplemental data and documentation

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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Global Connections to Employment

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Global Connections to Employment 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Great Western Dining

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Great Western Dining 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Guest Services, Inc.

Companywide 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. Guest Services, Inc. did not submit a scorecard this year, so its score was compiled from publicly available information.

Despite featuring a variety of sustainable dining efforts in its 2023 sustainability report, including a goal to increase the availability of plant-based options and reduce animal protein purchases over the next several years, Guest Services, Inc.'s [2024 sustainability report](#) includes no mention of this goal. Beyond this report, no other information related to this goal or any other plant-based efforts were found on its website, leading us to believe the company has revoked its sustainable menu commitments.

Guest Services, Inc. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Guest Services should update its website to either reinstate or re-publish its plant-based menu goal and report on its progress to increase plant-based options companywide. We further recommend the company develop a defined glide path outlining how these goals will be achieved, including details on current plant-based offerings and implementation strategies.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Healthcare Services Group, Inc.

Companywide 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. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Healthcare Services 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

HMSHost

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

HMSHost 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Imagine Culinary Group

Companywide 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.

Imagine Culinary Group verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Imagine Culinary 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Lessing's Hospitality Group

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Lessing's Hospitality 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Luby's Culinary Services

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Luby's Culinary 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Lunchtime Solutions, Inc.

Companywide 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. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Lunchtime Solutions, 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Nutrition Inc. dba The Nutrition Group

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

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 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Opaa! Food Management Inc.

Companywide 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. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Opaa! Food Management 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

OVG Hospitality

Companywide 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.

In 2025, there was notable press around the company accommodating the Billie Eilish tour across its venues with 100% plant-based menus, although no mentions were found in company statements or on its website.

OVG Hospitality verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

OVG Hospitality 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Prince Food Systems, Inc.

Companywide 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. Prince Food Systems, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

Prince Food Systems, Inc. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Prince Food Systems, 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Sage Dining Services

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Southern Foodservice Management, Inc.

Companywide 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 Food Service Management, Inc. did not submit a scorecard, so its score was compiled from publicly available information.

Southern Food Service Management, Inc. verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Southern Food Service Management, 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Thompson Hospitality

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Thompson Hospitality 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Trinity Services Group

Companywide 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 verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Trinity 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.

Zest Culinary Services (formerly MMI Dining Systems)

Companywide 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. Zest Culinary Services did not submit a scorecard, so its score was compiled from publicly available information.

Zest Culinary Services verified the following plant-based initiatives with supplemental data and documentation

None.

Recommendations

Zest Culinary 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.

Rank

#23

Score

0

Grade

F

Average plant-based meals

Unknown.



Thanks for your support