



**Humane
World for
Animals™**

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

Food Service Industry Protein Sustainability Scorecard

April 2025



Introduction

Every day, tens of thousands of universities, hospitals, school districts and other institutions around the country serve millions of meals to their hungry customers. From first grade students to corporate executives, each of these meals is an important and often highly anticipated part of their day—but at what cost?

Our food system is an impressive yet highly exploitative machine, one that pollutes our planet just as much as it sustains us. Global food production accounts for [20%–37%](#) of all human-made greenhouse gas emissions, and animal products, such as meat, eggs and dairy, account for [most of those emissions](#). They require markedly [more resources](#), including land, water and feed, and cause more water, soil and air pollution during production.

Diets centered around plant-based foods, such as fruits, vegetables, grains and legumes, on the other hand, are more sustainable to produce and are endorsed by many of the world's leading health organizations due to their impressive consumer health benefits, including [reducing the risk](#) of heart disease, cancer and diabetes.

While corporate sustainability policies often focus on initiatives such as composting and buying local, companies stand to have [the biggest impact](#) in reducing their carbon footprint by reducing their

reliance on animal ingredients through a variety of plant-forward strategies. For the fourth year in a row, Humane World for Animals (formerly called the Humane Society of the United States) is launching its Food Service Industry Protein Sustainability Scorecard, a report that spotlights the largest food service management companies in the country and reveals their tangible progress (or lack thereof) toward implementing healthier, more sustainable animal-friendly menus. By prioritizing these efforts, companies will not only reduce their environmental impact and improve the health of their consumers but also solidify themselves as socially responsible leaders in the industry.

Resources: How to reach significant impact

Our Food Service Innovation team provides companies with a large variety of resources at no cost to achieve their sustainability commitments through plant-based initiatives. Our team of professional chefs, registered dietitians and industry experts provides tailored support to companies looking to expand their plant-based offerings. We offer 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 findings demonstrate that some food service companies have strong sustainability commitments and have made meaningful progress toward meeting those goals by prioritizing plant-based initiatives. Others boast impressive sustainability goals, but a closer look reveals they have yet to achieve anything beyond the language of their commitments. This year’s key takeaways were as follows:

Big picture: Among the top 50 food service management companies surveyed, 18 companies have plant-based commitments, and nine companies have animal protein reduction commitments.

Top performers: Six companies received an A+ or an A: Guckenheimer; Sodexo USA; Metz Culinary Management; HHS, LLC.; Elio North America; and Fresh Ideas Food Service Management. Eight companies received a B+ or a B: Aramark; AVI Foodsystems, Inc.; Café Services Inc.; Compass Group North America; LPM & Affiliates dba Epicurean Feast Cafés; Quest Food Management Services; Whitsons Culinary Group; Southwest Foodservice Excellence; SLA Management; and Pomptonian Food Service.

Promises met: Quest Food Management Services achieved its plant-based goal of 36%–40% plant-based offerings, and Parkhurst Dining reached its internal goal of 21%–25% plant-based menu options.

On track to meet 2025 goals: Guckenheimer will meet its 55% plant-based commitment as well as its goal to reduce food-related greenhouse gas emissions by 25% by 2030. In 2024, Sodexo USA’s Campus segment reported reaching 49% plant-based menus, nearly reaching its commitment to offer 50% by 2025. Fresh Ideas Food Service Management will meet its 50% plant-based commitment and complementary animal protein reduction goal by the end of 2025. LPM & Affiliates dba Epicurean Feast Cafés is also on track to meet its complementary goals of offering 40% plant-based by 2025 and reducing animal protein purchases through 2025.

New commitments: This year, Pomptonian Food Service set a new goal to have 30% plant-based meals available in its menu management system by 2027. Southwest Foodservice Excellence set a new goal to reduce the total amount of animal proteins purchased by the end of 2028, along with a glidepath showing the milestones it seeks to achieve year after year leading up to that goal. SLA Management set a new goal to develop menus where one-third of meals offered will be plant-based by the end of 2027.

Falling scores: Creative Dining Services and Epicurean Group are two companies whose grades fell this year due to their lack of participation or shared supplemental data, receiving a C+ and C this year compared to their respective B+ and B grades last year.

Failed to report: The following companies have yet to ever participate in this report: Brock & Company, Inc.; Continental Services; Culinary Services Group; Genuine Foods; Global Connections to Employment; Great Western Dining; Healthcare Services Group, Inc.; HMSHost; Lessing’s Hospitality Group, Lunchtime Solutions, Inc., Opaa! Food Management Inc., OVG Hospitality, Pacific Dining Food Service Management; Sage Dining Services; Southern Foodservice Management, Inc.; SSP America, Taher, Inc.; Thomas Cuisine; Thompson Hospitality; and Zest Culinary Services (formerly MMI).



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.



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 protein 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 protein 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 protein 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 glidepaths reflects the seriousness with which a company takes its sustainability commitments since food is one of, if not the most, impactful way to reduce a company’s environmental footprint. Companies that laud strong sustainability commitments but lack goals 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.

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 likely managed by a food service company.

If you're concerned about climate change and animal welfare 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.

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	465	A+
2	Metz Culinary Management	445	A+
2	Sodexo USA	445	A+
3	HHS, LLC.	440	A+
4	Fresh Ideas Food Service Management	435	A
5	Elior North America	405	A
6	Aramark	325	B+
7	LPM & Affiliates dba Epicurean Feast Cafés	320	B+
8	Southwest Foodservice Excellence	310	B+
9	Whitsons Culinary Group	308	B+
10	AVI Foodsystems, Inc.	280	B
11	Compass Group North America	275	B
11	Pomptonian Food Service	275	B

Rank	Company name	Score	Grade
12	Quest Food Management Services	265	B
13	Café Services Inc.	255	B
14	SLA Management	245	B
15	Legends Hospitality	185	C+
15	Parkhurst Dining	185	C+
16	Creative Dining Services	176	C+
17	Delaware North Companies, Inc.	125	C
17	NEXDINE Hospitality	125	C
18	Food For Thought Enterprises, Inc.	120	C
19	Epicurean Group	115	C
19	Guest Services, Inc.	115	C
20	SSP America	70	D+
21	Culinary Services Group	25	D

Rank	Company name	Score	Grade
22	Thomas Cuisine Management	20	D
23	Genuine Foods	15	D
24	Continental Services	10	D
24	Pacific Dining Food Service Management	10	D
25	American Dining Creations	5	D
25	Imagine Culinary Group	5	D
26	Brock & Company, Inc.	0	F
26	Food Management Group, Inc.	0	F
26	Global Connections to Employment	0	F
26	Great Western Dining	0	F
26	Healthcare Services Group, Inc.	0	F
26	HMSHost	0	F
26	Lessing's Hospitality Group	0	F

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

A close-up photograph of two golden-brown blueberry muffins resting on a light-colored wooden cutting board. The muffins are slightly cracked on top, revealing dark blueberries embedded within. In the foreground, a single fresh blueberry sits on the board. The background is softly blurred, showing a lemon half and a whole lemon on a dark surface. The overall lighting is warm and natural, highlighting the texture of the muffins and the wood.

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:

For the fourth year in a row, Guckenheimer, a corporate dining leader, received the top ranking for its industry-setting plant-based and sustainability commitments. Not only does it have the most ambitious plant-based menu goal to be implemented by 2025, but it also has measurable targets to reduce animal protein procurement reductions by 2030, in conjunction with its Cool Food commitment.

Additionally, the company has a goal to reduce greenhouse gas emissions associated with the food it services globally by a minimum of 25% by 2030. To reach its goals, Guckenheimer developed a toolkit called PowerPlant with a philosophy of using plant-based foods as the core element of its menus. Additionally, Guckenheimer will start to implement carbon emissions labeling that will allow diners to see the impact of their choices through the HowGood platform. The company is committed “that at any given meal period all guests should be able to find balanced choices. This includes Vegan and Vegetarian customers.”

In 2024, Guckenheimer completed two menu pilot trainings hosted by Humane World for Animals, increasing its number of Plant-Based Ambassadors within the company. It was a five-week-long pilot training where each week, chefs would be assigned a plant-based protein and asked to innovate and menu a new dish utilizing that protein. For example, during tempeh week, one of the chefs created a stunning, nori-wrapped tempeh mosaic with coconut and forbidden rice with a red coconut curry sauce. During tofu week, one of the chefs focused on the sweeter side and made a pumpkin pie spiced donut. In addition to the pilot trainings, Guckenheimer is constantly making efforts to educate and empower its team on all things plant-based by hosting webinars and attending conferences, ranging from CIA’s Menus of Change and World of Flavors to collaborating with Winnow Solutions and learning from its partnership with Chef Vojtech Vegh about how much more can be done with trimmings. This inspired the creation of Guckenheimer’s very own [Zero Waste Cookbook](#), to be launched on Earth Day this year.

Rank

#1

Score

465

Grade

A+

Average plant-based meals

51%

Rank

#1

Score

465

Grade

A+

Average plant-based meals

51%

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

- Actively tracking greenhouse gas emissions associated with meals or proteins served
- Identified plant-based initiatives in operational standards
- Identified animal protein 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 continues to lead the way, with the strongest plant-based goal in the food service industry to date. We applaud Guckenheimer for continually raising the bar with its ambitious plant-based and sustainability initiatives. Humane World has enjoyed collaborating with Guckenheimer over the years and is glad to see the company on track to meet its goals.

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 5% annually through 2027.

Summary:

Metz Culinary Management reported steady progress toward its animal protein reduction efforts and continues to advance toward its 50% plant-based goal, reporting that menus are currently reflecting 41%–45% plant-based meals. The company has a policy that every Metz account will include at least one plant-based menu option at each concept for each meal served.

The company reports that it creates recipes based on consumer favorites and requests: “For example, if we create a Shephard's Pie recipe with ground beef or turkey, we will also create a plant-based version of Shephard's Pie using mushrooms to replace the meat.” Metz Culinary Management also reported an emphasis on animal protein portion reduction as a key piece of its sustainability initiative. Alongside Humane World for Animals, the company hosted a plant-based culinary training in August 2024 for its culinary team, which emphasized each account’s access to its proprietary recipe database that includes thousands of plant-based recipes.

Metz Culinary Management hosts plant-based sampling events at lunchtime at its K-12 operations and innovation tables, featuring samples of new plant-based recipes for its college/university and health care sectors. The company focuses on plant-based marketing campaigns around its Earth Day celebrations, campus Vegfests and its Roots n’ Shoots culinary competitions.

Rank

#2

Score

445

Grade

A+

Average plant-based meals

41%–45%

Rank

#2

Score

445

Grade

A+

Average plant-based meals

41%–45%

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

- Tracking its plant-based meal percentage
- Tracking animal protein 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 protein 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:

We celebrate Metz Culinary Management for its transparent food-related sustainability goals and complementary implementation efforts. The company is doing critical and impactful work by actively tracking and assessing its food-related greenhouse gas emissions. The company has taken many progressive steps toward truly sustainable menus, and we look forward to continuing our collaboration to assist Metz Culinary Management in reaching its plant-based goal by the end of this year.

Sodexo

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.
- 50% plant-based entree recipes by 2025 at The Good Eating Company, a Sodexo food brand.

Summary:

As summarized in last year's report, Sodexo USA understands tackling its carbon-reduction target can most easily be done by setting transparent targets around plant-forward initiatives and creative strategies to diversify protein purchasing, thus reducing the company's overall reliance on animal proteins as the featured center-of-the-plate ingredient. The key pieces of the action plan include measures such as "increasing the portion of plant-based menus and reducing the portion sizes of animal proteins." Simultaneously, Sodexo has targets and tracking mechanisms in place to measure protein food purchases annually as part of the company's emissions reporting. Sodexo USA has shown year after year that the public goals above are a top priority for the company; it has set annual benchmarks for its largest segments, including campus, health care and corporate dining operations.

The company reported the following progress this year: campus planned menus are 49% plant-based, patient menus are 31% plant-based, and retail menus are 27% plant-based. The corporate dining's Modern Recipe programs, currently at 17% plant-based, will comprise of the 50/50 approach (plant-based and plant-forward dishes will comprise 50% of menus, with a minimum 35% plant-based dishes by fiscal year 2025 in over 230 sites in the U.S.).

Sodexo USA has partnered with Humane World for Animals to deliver plant-based culinary trainings to its chefs since 2015. The company is on track to reach its plant-based menu goal this year, and much of that is because of the campus residential dining brands listed here:

- One & All: This new resident dining brand will incorporate a 1:1 equitable protein diversification as well as dedicated formats, including:
 - Grown: This Resident Dining station is a showcase for 100% delicious, plant-based meals, featuring world tastes, cross-cultural fusions and popular plant-based comfort food for three dayparts.
 - Performance Plate: Sodexo's Performance Plate is inspired by the NCAA Division I athlete nutrition program, which focuses on simple, healthy ingredients that make up balanced plates built with an equitable 1:1 protein diversification.

Rank

#2

Score

445

Grade

A+

Average plant-based meals

26%–30% (campus segment
49%)

Rank

#2

Score

445

Grade

A+

Average plant-based meals

26%–30% (campus segment
49%)

- Foodiverse: a Food Hall concept that features nine unique dining stalls built with a 1:1 equitable protein diversification. The stall called Good Vibes is completely dedicated to 100% plant-based offerings.
- Foodprint Foodhall: This premium dining experience is plant-rich, low-carbon, and cultivates a vibrant food culture and a healthier planet. It includes 80% plant-based menus, with specific stalls offering 100% plant-based. In 2024, over 200 plant-based recipes were created with 30 plant-based recipes developed by Humane World’s chefs.

Additionally, Sodexo USA reported extensive marketing campaigns, partnerships and culinary initiatives to drive this work forward, including Food for Climate League, Greener by Default, Plant-Based Foods Association, Menus of Change University Research Collaborative, NECTAR and World Wildlife Fund. Sodexo is a company that looks to leverage all resources and support available, understanding that creating meaningful change can’t be done in a silo.

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

- Tracking its plant-based meal percentage
- Tracking animal protein 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 protein 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:

The Sodexo USA campus segment is leading the way, and we recommend all company segments follow suit to solidify the company’s place as an industry leader.

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 2027.

Summary:

HHS, LLC. has long collaborated with Humane World for Animals on plant-forward initiatives. The company has one of the strongest 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.

HHS, LLC. and Humane World have continued to partner by expanding the Global Bowls menu concept and increasing the plant-based recipes within its database. This year, the company developed menu standards to scale down the center-of-the-plate portion for animal proteins, added a Rouxbe plant-based training model for its culinary staff and is working to move heavy cream out of soups and dressings, to be replaced with nondairy cream.

HHS, LLC. is also actively working with Humane World to expand plant-based meals throughout patient menus with the development of a custom training, expected to launch later this year, with new patient menu items defaulting to plant-based, center-of-the-plate offerings.

Rank

#3

Score

440

Grade

A+

Average plant-based meals

31%–35%

Rank

#3

Score

440

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 protein 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 protein 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:

HHS, LLC. commits to increasing its plant-based and sustainability goals year after year. We applaud the company for continuing on this path and actively tracking its progress on plant-based meals, animal protein reduction and environmental impact. HHS, LLC. has shown leadership in the industry for years, proving that it is possible to create diverse and inclusive menus with healthy, sustainable, plant-based meals that excite customers and staff.

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 31%–35% plant-based meals on its menus. The company yet again reports impressive take rates of its Mindful Fork meals, between 21%–40%. Additionally, Fresh Ideas Food Service Management implemented a complementary goal in 2023 to reduce the total amount of animal proteins purchased through 2025 and reported steady progress.

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

Rank

#4

Score

435

Grade

A

Average plant-based meals

31%–35%

Rank

#4

Score

435

Grade

A

Average plant-based meals

31%–35%

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

- Actively tracking greenhouse gas emissions associated with meals or proteins served
- Identified plant-based initiatives in operational standards
- Identified animal protein 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
- 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:

The company’s consistently high take rates continue to impress. We encourage the company to increase its goal to reduce animal protein purchases annually for a larger sustainability impact. Humane World for Animals looks forward to working more closely with Fresh Ideas Food Service Management throughout 2025 to help the company reach its year-end goals.

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 health care segment will be plant-based by 2025.
- 30% of meals offered in its professional dining segment will be plant-based by 2025.

Summary:

Elior North America has made excellent progress to showcase its leadership with sustainable, plant-based initiatives. The company completed a virtual culinary training and plant-based menu pilot with Humane World for Animals in which participating accounts eliminated roughly 27,710 pounds of carbon equivalent emissions by introducing more plant-based options.

Effectively extending its reach, Elior North America launched a virtual culinary training video series to further educate staff on how to achieve its plant-based initiatives. In collaborating with Humane World on these trainings, Elior North America is taking its plant-based goals seriously and placing value on ensuring its staff understands and embraces these goals.

Additionally, 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 and 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

#5

Score

405

Grade

A

Average plant-based meals

26%–30%

Rank

#5

Score

405

Grade

A

Average plant-based meals

26%–30%

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

- Tracking its plant-based meal percentage
- Tracking animal protein 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 protein 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

Recommendations:

Humane World for Animals commends Elior North America for the continued progress on plant-based initiatives throughout its various lines of business. We are excited to continue working together to ensure these initiatives are successful and encourage the company to remain steadfast in its progress toward current goals until they are achieved at the end of this year. We also recommend focusing on improving the take rates of plant-based options across all sectors and working to replace eggs and dairy products in standard recipes, in addition to reducing the center-of-the-plate animal proteins.

Aramark

Companywide goals and commitments:

44% of residential dining meals offered in over 250 Aramark-managed colleges and universities will be plant-based by 2025.

Summary:

Companywide progress and tracking of plant-forward initiatives and carbon emissions is done primarily through Aramark's commitment to the Coolfood Pledge. Through this pledge, the company plans to reduce carbon emissions from food by 25% by 2030. "Aramark is making broad-based progress with 38% of main dishes offered in workplaces, hospitals and college and university dining halls now vegan, vegetarian or plant-forward. The company's commitments in collegiate dining represent its most significant area of future progress with a goal established to achieve 44% by 2025," highlighting annual milestones to reaching this goal.

The collegiate, workplace hospitality and health care lines of business continue to remain the most active participants in the Coolfood Meal program, which features "low carbon recipes throughout their dining facilities." The company reported "by default, a larger assortment of the Coolfood Meal recipes are plant-based and all locations should have plant-based entrees featured daily."

In 2024, Aramark launched an Earth Day campaign built around seven new plant-based recipes featuring jackfruit. The company also launched a new "create your own" concept in 2024 called The Daily Root, built on a plant-based default concept, allowing customers the ability to explore more plant-forward fare while offering customization.

Aramark reported two dining concepts offering full menus of recipes made without the nine major allergens and has been revamping recipes in the dessert, sauce and dressing categories to remove dairy and eggs, allowing for more inclusivity throughout all dining operations.

Rank

#6

Score

325

Grade

B+

Average plant-based meals

16%–20%

Rank

#6

Score

325

Grade

B+

Average plant-based meals

16%–20%

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

- Tracking its plant-based meal percentage
- Tracking animal protein 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 protein 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:

While Aramark notes that part of its sustainability plan is to increase plant-forward offerings, it does not have quantifiable targets throughout all segments of its food service operations. While Humane World for Animals commends Aramark for its current work within colleges and universities, we recommend adopting quantifiable plant-based menu targets throughout the organization. One step to further transparency would be to develop a companywide, plant-based target toward improvement and a road map designed to better communicate this goal to clients and customers.

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 [here](#). The company is transparent about its efforts to reduce food-related carbon emissions through its collaboration with Humane World for Animals and has demonstrated enthusiasm in setting targets to both increase plant-based options and to reduce animal protein purchases.

According to this year's survey submission, the company is on track to meet its 40% target by the end of this year. Additionally, the company reported steady progress toward its 5% animal protein reduction goal from 2022–2023 and is on track to meet that goal. The company also reports an impressive take rate for its Plant Power concept, showcasing diligent leadership in ensuring the concept's long-lasting success.

Since last year, the company has further expanded its segments to include several K-12 food service operations and is looking to modify its Plant Power concept to fit within school food service guidelines. Humane World's team will be assisting other LPM & Affiliates dba Epicurean Feast Cafés operations with a culinary training this year to help the company reach its menu goal by year end.

Rank

#7

Score

320

Grade

B+

Average plant-based meals

31%–35%

Rank

#7

Score

320

Grade

B+

Average plant-based meals

31%–35%

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

- 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:

LPM & Affiliates dba Epicurean Feast Cafés is on track to meet its companywide goal to increase plant-based meals on its menus by the end of this year. The company will also meet its animal protein reduction target, although we'd recommend that the company consider increasing that goal for a greater sustainability impact.

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:

Humane World for Animals has been a proud collaborator 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 16%–20% 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 for Animals 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.

In addition to its collaboration with Humane World for Animals, Southwest Foodservice Excellence is working with a plant-based chef in Phoenix to continue to expand its recipe portfolio and launched a local chef series three years ago, which actively seeks new and diverse chefs, including plant-forward culinarians, to help grow the company’s recipe collection.

The holding company for Southwest Foodservice Excellence is Cenavera Nutrition.

Rank

#8

Score

310

Grade

B+

Average plant-based meals

16%–20%

Rank

#8

Score

310

Grade

B+

Average plant-based meals

16%–20%

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

- Tracking its plant-based meal percentage
- Tracking animal protein 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 protein 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
- 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 applaud Southwest Foodservice Excellence’s commitment to increasing the diversity and availability of plant-based options in the K-12 space. We encourage the company to continue its support to its accounts by consistently providing recipes, marketing materials and other resources to meet the company’s menu development and animal protein reduction goals. We also recommend the company focus on replacing eggs and dairy products in its standard recipes and begin reducing its center-of-the-plate animal proteins.

Whitsons Culinary Group

Companywide goals and commitments:

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

Summary:

Whitsons Culinary Group is on track to reach its goal of 33% plant-based offerings by 2025. During the 2023–2024 school year, Whitsons Culinary Group schools were required to menu one plant-based meal out of every four meals offered. Beginning with the 2024–2025 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 everyone to choose Veggabóls.

Additionally, Whitsons Culinary Group has been tracking the environmental impact from increasing plant-based options on menus over the past three 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.

Rank

#9

Score

308

Grade

B+

Average plant-based meals

21%–25%

Rank

#9

Score

308

Grade

B+

Average plant-based meals

21%–25%

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

Recommendations:

We applaud Whitsons Culinary Group’s continued successful rollout of its 100% plant-based Veggabóls concept. Humane World hopes to see the company begin tracking the take rates of its plant-based offerings and implement an animal protein reduction goal to complement its plant-based goal. The company consistently displays true leadership with its successful initiatives, and we encourage other K-12 companies to look to it for inspiration.

AVI Foodsystems, Inc.

Companywide goals and commitments:

Forthcoming in 2025.

Summary:

After a two-year absence, AVI Foodsystems, Inc. submitted its survey this year with exciting progress. The company shared its menu options, which were verified to make up between 46%–49% vegetarian meals, with an impressive 21%–40% take rate. After some discussion, it was determined that approximately 16%–20% of its menu options are fully plant-based, with around a 20% successful take rate.

The company explained that its Roots concept is designed to offer these options interchangeably, typically with plant-based options as the default choice, a strategy backed by research to make a true, sustainable impact.

AVI Foodsystems, Inc. and Humane World for Animals will be collaborating to set attainable goals toward a plant-forward commitment by the end of 2025.

Rank

#10

Score

280

Grade

B

Average plant-based meals

16%–20%

Rank

#10

Score

280

Grade

B

Average plant-based meals

16%–20%

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

- 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. is taking all the right steps to make a truly sustainable impact through its menu options, and we applaud the company for its efforts and enthusiasm. Humane World has identified some exciting opportunities for collaboration with the company and suggests that it set targets or goals around increasing plant-based menu offerings or reducing animal protein purchases.

Compass Group North America

Companywide goals and commitments:

None.

Summary:

Compass Group North America has publicly shared a plan for climate neutrality by 2030 and net zero by 2050, self-reporting that most of its carbon footprint is from food. The company submitted data for its greenhouse gas emissions reductions that verified an 11% scope 3 emissions reduction from its food purchases. The company 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 protein reduction targets.

Compass Group North America submitted limited data showing 46%–49% plant-based menus, although the metrics show a measurement of only 12,000 meals total. When asked, the company responded that its reported average is "based on recipe data from our menu management system, but not all accounts use it," so the accuracy of this reported average cannot be confirmed.

The company shared further details about its efforts within its Healthcare and Higher Education operations and notes that its patient menus offer daily plant-based entrees, and that the hospitals which embrace plant foods by design host Plant Power pop-ups stations across their operations. The company says its higher education operations have plant-based options at all stations, are continuously creating new plant-based options throughout the year and are re-imagining recipes that traditionally have animal products in them and using plant-based alternatives instead.

Rank

#11

Score

275

Grade

B

Average plant-based meals

46%–49% (unconfirmed)

Rank

#11

Score

275

Grade

B

Average plant-based meals

46%–49% (unconfirmed)

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

- Tracking its plant-based meal percentage
- Tracking animal protein reduction
- Actively tracking greenhouse gas emissions associated with meals or proteins served
- Identified plant-based initiatives in operational standards
- Identified animal protein 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:

Compass Group North America reports several initiatives that appear to be progressive, and given its robust sustainability report, the company measures the impact of these initiatives; however, there are not any specific targets around increasing plant-based options or reducing its animal protein purchases companywide.

The company’s supporting documentation was unclear, and much of its metrics and progress reporting was buried within other types of targets and initiatives. While we commend the company on all of its reported efforts, it is hard to tell how much of it is strategic and intentional as it relates to specific plant-based or animal protein reduction efforts.

As a top food service management company, we recommend that Compass Group North America set an intentional, clear and specific public measurable plant-based goal and timeline to accompany its other sustainability efforts. We encourage the company to consider working with Humane World for Animals and/or other organizations to set and follow through with such initiatives.

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 recently set a companywide goal of 30% plant-based meals in its menu management system by the end of 2027.

The company's standards call for accounts to feature a daily plant-based meal in addition to its standard plant-based menu offerings. For example, whenever a cheeseburger is offered, a black bean burger is offered alongside. The company's build-your-own bars also include plant-based proteins alongside animal-based proteins.

Pomptonian Food Service has a companywide Farm-to-Tray program to source local produce and reported that it is working to add more plant-based meals to its elementary, middle and high school menus, focusing in 2025 on increasing alternative proteins in its deli bars.

The company reported that it provides menu training throughout the school year to guide its staff in better identifying and utilizing plant-based recipes from its database.

Rank

#11

Score

275

Grade

B

Average plant-based meals

26%–30%

Rank

#11

Score

275

Grade

B

Average plant-based meals

26%–30%

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

- Tracking its plant-based meal percentage
- Tracking animal protein reduction
- 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 protein 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:

Pomptonian Food Service has showcased a quiet leadership in sustainable menus for years. We commend the company for its new plant-based target and renewed focus on increasing and elevating sustainable plant-based offerings across its K-12 operations. The company's menu training for staff to more easily identify sustainable menus is notable. We look forward to working with Pomptonian Food Service to reach its goals.

Quest Food Management Services

Companywide goals and commitments:

The company has reached its goal of 37% plant-based recipes in its menu management system.

Summary:

Quest Food Management Services states on its [website](#), “We feel that nutrition and sustainability are very interdependent concepts. Our philosophy for our nutrition programs and sustainability efforts run along parallel paths. What is good for us is good for the planet; conversely, what is good for the planet is good for us.”

Quest Food Management Services reports that it continues to research new plant-based products and ingredients every year. For example, a plant-based pea-and-rice protein product is available at three of its main concepts in higher education and K-12 sectors. The company also reported that its marketing team hosts plant-based recipe contests, creates posters highlighting plant-based meals and, impressively, created a new plant-based toolkit for K-12 accounts.

Humane World for Animals has collaborated with Quest Food Management Services for over three years and has assisted with the development of more than a dozen recipes for its accounts. The company reports a take rate of its plant-based meals at 21%–40%, an exciting range given its menu goal, and noted five different plant-based burger options at a single station, proving that when more is offered, more is taken.

Rank

#12

Score

265

Grade

B

Average plant-based meals

36%–40%

Rank

#12

Score

265

Grade

B

Average plant-based meals

36%–40%

Quest Food Management Services 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
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products

Recommendations:

We applaud Quest Food Management Services for successfully reaching its goal of 37% plant-based meals available in its menu management system. We believe the company is well poised to expand this goal directly onto its menus, through the implementation of plant-based default concepts, for instance. With its current goal having been met, Quest Food Management Services could also turn its attention to focusing on reducing its animal protein procurement for a greater sustainability impact.

Café Services Inc.

Companywide goals and commitments:

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

Summary:

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 this year, it will also be implementing an animal protein reduction goal to further bolster its sustainable foodservice efforts.

Café Services Inc. has collaborated with Humane World for Animals in the past to develop custom plant-based recipes to be featured on menus and support its efforts toward this menu goal. Our teams will continue this collaboration by creating a custom glidepath to outline progress toward their goals, as well as explore opportunities to provide account-level support around greenhouse gas tracking and plant-based culinary trainings.

Rank

#13

Score

255

Grade

B

Average plant-based meals

10-15%

Rank

#13

Score

255

Grade

B

Average plant-based meals

10-15%

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

- Tracking its plant-based meal percentage
- Tracking animal protein reduction
- A measurable, time-bound target to increase plant-based meals served
- 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

Recommendations:

Given its recently updated goal deadline, we recommend Café Services Inc. work closely with the Humane World for Animals team to engage in culinary education, sustainability support services and marketing resources to help it successfully meet its goal of 33% of all menus being plant-based by the end of 2025. We encourage it to follow through with commitments to set an animal protein reduction goal and create accompanying glidepaths to ensure this and its plant-based menu development goal are met by their set deadlines.

SLA Management

Companywide goals and commitments:

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

Summary:

SLA Management reports that it will be prioritizing the improvement of environmental sustainability and student health with its recent pledge to increase plant-based meals. To do this, the company will collaborate with Humane World for Animals to pilot new or upgraded plant-based meals and accompanying student-focused marketing. Inclusivity is an important consideration when developing the core menu plans at SLA Management, and it has already taken steps to highlight these plant-forward options.

In addition, the company actively seeks out collaborations with innovative plant-based product companies that are aligned with its goals to provide higher percentages of plant-based menu options to students.

The holding company for SLA Management is Cenavera Nutrition.

Rank

#14

Score

245

Grade

B

Average plant-based meals

5%–9%

Rank

#14

Score

245

Grade

B

Average plant-based meals

5%–9%

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

- Tracking its plant-based meal percentage
- Tracking animal protein reduction
- 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 protein 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
- 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:

Humane World applauds SLA Management for its new goal to increase the number of plant-based options being served on K-12 menus through 2027. In addition to our collaboration, we recommend SLA Management begin measuring (and mitigating) the environmental impact of its food service operations by tracking the greenhouse gas emissions tied to the protein items on its menus.

Legends Hospitality

Companywide goals and commitments:

None.

Summary:

Legends Hospitality touts its sustainability standards on its [website](#) and notes that it “has committed to increased plant-based offerings to ensure there’s adequate availability on menus to meet the demands of this growing category.” The company submitted several specifically plant-based concessions and catering menus, as well as an impressive procurement report of its monthly plant-based product purchases.

The company also reported reduction targets that are embedded within other sustainability initiatives, but it couldn’t verify a particular focus on animal protein reduction within them.

Given the specific nature of our survey on plant-based menu targets and animal protein reduction goals, without tangible details around those types of targets and goals, points could not be awarded.

Rank

#15

Score

185

Grade

C+

Average plant-based meals

10%–15%

Rank

#15

Score

185

Grade

C+

Average plant-based meals

10%–15%

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

- Tracking its plant-based meal percentage
- Identified plant-based initiatives in operational standards
- Identified animal protein 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
- 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:

Among the event venue management companies that participate in this report, Legends Hospitality submitted the most impressive and progressive menus, and we applaud its focus on increasing plant-based products in its concessions and catering operations. We look forward to collaborating this year to better understand how the company's business type and current tracking systems can better translate into points on this report.

Legends Hospitality appears to already be making impactful sustainability efforts on its menus that would benefit from a more defined strategy and structure. Humane World for Animals recommends that the company set specific, time-bound, measurable targets or goals around increasing plant-based menu offerings or reducing animal protein purchases.

Parkhurst Dining

Companywide goals and commitments:

The company has reached its goal of 21%–25% plant-based meal offerings.

Summary:

Parkhurst Dining reports that 21%–25% of its daily meal offerings are currently plant-based, and its higher education base menu shows creative plant-based options. According to its [website](#), the company ensures that wholesome, nutritious and plant-forward options are integrated into menu cycles. The company embraces minimally processed ingredients, whole grains, legumes and plant proteins.

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

- Tracking its plant-based meal percentage
- Tracking animal protein reduction
- 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
- Marketing campaigns focused on plant-based initiatives

Recommendations:

We applaud Parkhurst Dining for reaching its plant-based goal and encourage the company to consider increasing it for a greater sustainability impact. The company could also consider turning its efforts toward a complementary animal protein reduction goal to further its progress.

Rank

#15

Score

185

Grade

C+

Average plant-based meals

21%–25%

Creative Dining Services

Companywide goals and commitments:

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

Summary:

Despite its participation in each of our previous years' scorecard surveys, Creative Dining Services did not submit a scorecard this year, so its score was compiled from publicly available information.

Creative Dining Services has a companywide goal stating that 50% of menus will include plant-based meals by the end of this year. We did not receive any menus to demonstrate progress toward this goal, but according to its [published glidepath](#), the company anticipated that 40% of entrees served would be plant-based by the end of last year.

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 previous goals to increase plant-based menus companywide. We also recommend that, in addition to its impressive animal welfare procurement goals, it commits to reduce the purchasing of animal proteins overall and incorporate that language on its website and in company standards.

Rank

#16

Score

176

Grade

C+

Average plant-based meals

Unknown.

Delaware North Companies, Inc.

Companywide goals and commitments:

None.

Summary:

Delaware North Companies, Inc. touts its [Greenpath](#) stewardship platform, which aims to reduce the company's environmental impact through its supply chain, waste, water and energy reduction efforts. The page links to the company's animal welfare commitments, where it mentions plant-based proteins are offered when possible. Given the greenhouse gas emissions impact of increasing plant-based proteins and reducing animal proteins, the company would do well to consider including plant-based offerings prominently within its Greenpath stewardship platform.

Delaware North Companies, Inc. and Humane World for Animals have been in conversation since the company first participated in the 2023 Protein Sustainability Scorecard. The company has consistently engaged with interest in creating and implementing sustainable menus but admits that it finds it challenging to approach setting food-related sustainability goals, given its varied industry segments.

Humane World's Food Service Innovation team collaborated with the company in 2024 to present a webinar to its culinary council, touching on the basics of implementing plant-based meals to assist with innovation to make simple, sustainable menu modifications. The participating attendees showcased a genuine appetite for learning more, but the company has not reported any menu changes.

Like last year's submission, with the documentation required for companies to verify survey responses this year, Humane World was able to calculate that Delaware North Companies, Inc.'s menus appear to be offering closer to 5%–9% plant-based meals rather than the 21%–25% reported.

Rank

#17

Score

125

Grade

C

Average plant-based meals

5%–9%

Rank

#17

Score

125

Grade

C

Average plant-based meals

5%–9%

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

- 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
- 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:

Although the company submits responses to this report annually, it has yet to move the needle progressively. Humane World recognizes the barriers the company feels it is up against. Through many conversations with Delaware North Companies, Inc., Humane World sees several opportunities to make simple, impactful changes to its menu options and encourages the company to do so. Humane World has also discussed with the company that setting animal protein reduction targets may be an ideal steppingstone toward making a sustainable impact through its menus and procurement, if changing menu items isn't currently plausible.

NEXDINE Hospitality

Companywide goals and commitments:

None.

Summary:

NEXDINE Hospitality shared menus featuring 21%–25% plant-based meals. The company confirmed that it selects suppliers based on sustainability initiatives, and responsible sourcing in culinary operations is a company standard.

The company’s annual Earth Day specials are 100% plant-based, and its marketing campaigns throughout the year highlight plant-based options, with new recipes being utilized across accounts. The company is actively researching plant-based alternatives to eggs to address concerns about allergens and costs.

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

- Tracking its plant-based meal percentage
- Implementing new plant-based recipes or products to utilize annually
- Marketing campaigns focused on plant-based initiatives
- Replaced or is actively working to replace eggs and dairy in standard recipes with plant-based ingredients or products
- Identified plant-based initiatives in operational standards

Recommendations:

In continuing its sustainability initiatives, NEXDINE Hospitality is well poised to show leadership by implementing a public, measurable plant-based goal to increase its current 21%–25% plant-based menu offerings or to reduce animal protein purchases. We recommend continued transparency on its food-related sustainability initiatives.

Rank

#17

Score

125

Grade

C

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. While it has participated in this past, Food For Thought Enterprises, Inc. did not submit a scorecard this year, so its score was compiled 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 clarifies that the company's initiative is focused specifically on reducing animal protein consumption by 20% annually and share a timeline. We also recommend a public measurable plant-based goal and timeline to accompany the company's animal protein reduction efforts. We encourage the company to consider working with Humane World for Animals and/or other organizations to set and follow through with such initiatives.

Rank

#18

Score

120

Grade

C

Average plant-based meals

Unknown.

Epicurean Group

Companywide goals and commitments:

None.

Summary:

Epicurean Group noted on its scorecard survey that it has goals to increase plant-based menu options companywide and reduce animal protein procurement in its corporate sector. However, these goals were not verified and are not listed on its website.

In previous years, Epicurean Group reported serving 36%–40% plant-based menu offerings, and this year, that number reportedly dropped to 5%–9%. The company also reported having language in its company standards around plant-based initiatives and animal protein 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 variety of marketing tactics to encourage plant-based take rates, including social media posts, internal emails and in-unit promotions of plant-based options.

While Epicurean Group also reported that it is tracking the environmental impact of its menus and offering staff trainings 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 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 protein 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 glidepath to demonstrate how it will achieve its stated goals over time.

Rank

#19

Score

115

Grade

C

Average plant-based meals

5%–9%

Guest Services, Inc.

Companywide goals and commitments:

40% of meals offered will be plant-based by 2028, and the company has a complementary goal to reduce animal protein purchases by 5% by 2027.

Summary:

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

In its most recent [sustainability report](#), published in 2023, Guest Services, Inc. lists a variety of sustainable dining efforts, including its goal to increase the availability of plant-based options and reduce animal protein purchases over the next several years.

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

None.

Recommendations:

We applaud Guest Services, Inc. for its public, food-related sustainability goals and encourage its future participation in this report.

In addition to the company goals listed on its website, we recommend that the company outline a glidepath for how it will achieve these goals, including information on its current plant-based offerings and implementation strategies.

Rank

#19

Score

115

Grade

C

Average plant-based meals

Unknown.

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 publicly available information.

According to its [website](#), the company has reached its goal of 30% plant-based or vegetarian meal offerings across its own brands by 2025. The company also notes on its website that it is tracking greenhouse gas emissions related to animal protein purchases and that 100% of its own brand coffee outlets across the region offer nondairy milk alternatives.

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

#20

Score

70

Grade

D+

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 states on its [website](#) that "menus can be planned for all types of diets, whether it be Kosher, Halal, vegan or vegetarian," and a company blog post outlines sources of plant proteins. The company has one comment about sustainability, stating, "As good stewards of the environment, we are committed to creating environmentally sustainable kitchens and workspaces for our employees."

Culinary Services Group 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

#21

Score

25

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.

Humane World for Animals' Food Service Innovation team worked with Thomas Cuisine Management in 2021 to develop 36 plant-based recipes including entrees, sides and sauces. Thomas Cuisine Management stated at the time that it planned to use those recipes for its plant-based promotions throughout 2022, but conversations stalled, and we cannot verify any progress.

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#22

Score

20

Grade

D

Average plant-based meals

Unknown.

Genuine Foods

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. Genuine Foods did not submit a scorecard, so its score was compiled from publicly available information.

According to the company [website](#), "Plant-based foods are the central part of our Rooted menu concept, emphasizing foods like fruits, vegetables and whole grains."

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

None.

Recommendations:

Genuine Foods should update its website for full transparency and incorporate a more robust plant-based goal into its existing sustainability initiatives. If the company does not have any targets 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

15

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.

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

Continental Services 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

#24

Score

10

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.

Pacific Dining Food Service Management's [website](#) states that "all locations participate in the Meatless Monday campaign providing unique vegetarian specials."

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#24

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.

On its [website](#), American Dining Creations provides recommendations for clean eating in any setting, wherein the company encourages diners to "incorporate more plants" and "try to celebrate Meatless Mondays." Points were awarded for this acknowledgement, but no further information about the company's commitment to or promotion of sustainable menus was found publicly.

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#25

Score

5

Grade

D

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.

On its [website](#), Imagine Culinary Group does specify that “special vegetarian, vegan, and gluten-free options are featured daily” as part of the company’s sustainable cooking practices.

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#25

Score

5

Grade

D

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

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

Score

0

Grade

F

Average plant-based meals

Unknown.

OrganicLife

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

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

None.

Recommendations:

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

Rank

#26

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.

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 Foodservice Management, Inc. did not submit a scorecard, so its score was compiled from publicly available

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

None.

Recommendations:

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

Rank

#26

Score

0

Grade

F

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

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

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 sustainability, increasing plant-based menu offerings or reducing animal protein purchases, we recommend starting with a public, measurable plant-based goal and timeline and increased transparency on plant-based initiatives.

Rank

#26

Score

0

Grade

F

Average plant-based meals

Unknown.



Thanks for your support