

# AGENDA



## 1.15pm - Registration

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### 2.00pm - Opening Session: taking the business temperature

Co-chairs **Peter Martin** and **Mark Stretton** set the scene and map out how the landscape and attitudes may have changed over the past year through company-led innovation as well as external pressures. They are joined by:

- **Claire Chalmers**, CRO, Nutritics
  - **Mark Chapman**, CEO, Zero Carbon Forum
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### 2.15pm - Keynote: putting your money where your mouth is

Why investment in innovative sustainability solutions remains attractive - and profitable

- **Henry Dimbleby**, managing partner, Bramble Partners
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### 2.40pm - Part 1 - Menus as the gateway to sustainability

How creative menu development is driving efficiencies, reducing carbon footprints and enhancing the customer experience. How do decisions on sourcing, seasonality, waste and communication affect outcomes when there's no easy fix?

**Sea-change for our shorelines.** Exploring how innovation, entrepreneurship and captivating story-telling are delivering marine-based sustainability solutions and culinary potential. A conversation led by,

- **Anthony Pender**, seafood campaigner and founder of Faber restaurant, the winner of the 2025 Peach 20/20 Sustainability Champion Award
- **Rachel Walker Boggis**, co-founder, Disco Scallops
- **Robin Hancock**, co-founder, Wright Brothers

**Supply chain collaboration & circularity.** How can hospitality develop its relationships with farmers and producers in a market still heavily influenced by global forces? Where are the technological solutions? What's the progress on issues from soil health to packaging? With,

- **Mel Marriott**, former operator and now commercial director at Prestige
- **Seamus O'Donnell**, culinary director, The Alchemist
- **Peter Statham**, head of sustainability GB & Europe, Sysco
- **Franco Fubini**, founder & CEO, Natoora, and author of 'In Search Of The Perfect Peach'

**Does sustainability sell?** How to remain ethically and culturally true to your company values in a time of changing consumer tastes, cost pressures and supply chain uncertainty. Our panelists pull together the strands.

- **Sarah Miller**, managing director, Green and Fortune
  - **Juliane Caillouette Noble**, CEO, Sustainable Restaurant Association
  - **Mallika Basu**, founder Basu Communications and author of In Good Taste
  - **Romy Miller**, CMO, Knoops
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## 3.45pm - Networking break

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## 4.05pm - Part 2

### **Keynote: Measuring the shift from morality to materiality - and why it matters**

Despite increasing corporate silence on the subject, sustainability remains a priority for companies, with data showing the importance it has in consumer brand choice.

- **Sue Phillips**, global ESG lead, Ipsos

**The innovation imperative:** how developments in technology, AI and IOT (the internet of things) are reshaping thinking from energy-efficiency to analysing producer data - as well investment decisions. With,

- **Jane O'Riordan**, chair of Caravan and innovation champion on the Hospitality Sector Council
- **Micaela Illy**, sustainable investment expert, Capdesia
- **Simon Thelwell**, strategic director, School of Sustainable Food & Farming, Harper Adams University
- **Richard Lillwall**, CCO, GeoSphere
- **Tim Doubleday**, CFO, Burger King

**Policy, regulation & government engagement.** Understanding current policy and upcoming legislation - and where business needs to work in partnership with Government, from food strategy to energy policy.

- **Kate Nicholls**, chair, UKHospitality
- **Tim Doubleday**, CFO, Burger King (UK)

**Part 3 - Summit debate: What's the beef with beef?** How regenerative farming and creative menus may be changing perceptions, with,

- **Will Beckett**, CEO and co-founder of Hawksmoor, and chair of Rockfish
- **Alasdair Murdoch**, beef farmer and CEO of Burger King UK
- **Maria McCann**, operations director, Blacklock

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## 5.45pm - The next steps

Summit chairs and founding partners assess the day's discussion and set-out options for the way forward

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## 5.50pm - Drinks reception & awards

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