

AGENDA



1.15pm - Registration

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. With,

- **Claire Chalmers**, CRO, **Nutritics**
 - **Mark Chapman**, CEO, **Zero Carbon Forum**
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2.15pm - Part 1 - Menus as the gateway to sustainability

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

- > **Seaweed, shells & the sea.** 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**
- > **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**
 - **Peter Statham**, head of sustainability GB & Europe, **Sysco**
- > **Who owns the menu?** How to remain ethically and culturally true to your company values in a time of changing consumer tastes, cost pressures and supplychain uncertainty. Our panelists pull together the strands. With,
 - **Sarah Mills**, managing director, **Green and Fortune**

The keynote slot - our high-profile guest speaker (to be announced) will bring their perspective to the challenges for the food and drink sector - and where it needs to be.

3.40pm - Networking break

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4.10pm

Part 2 - The innovation imperative: how developments in technology and AI are reshaping thinking from operators to investors to suppliers - as well as sustainability outcomes. With,

- **Jane O'Riordan**, chair of **Caravan** and innovation champion on the Hospitality Sector Council
- **Micaela Illy**, sustainable investment expert, **Capdesia**

> **Energy, water & infrastructure challenges.** Water efficiency and drought resilience are emerging concerns, especially in brewing and agriculture. Electrification of kitchens is a growing trend, but infrastructure limitations are a barrier, in the mean time investment in technology and AI-driven energy saving schemes are already delivering results for operators, developers and landlords?

> **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.

> **Certification & Standards.** What should be the stamp of approval?
The case for B Corp.

Part 3 - 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**

5.45pm - Drinks reception



**ZERO
CARBON
FORUM**

Fleet Street.