

# THINK. EAT. DRINK.

## SUSTAINABILITY IN HOSPITALITY

### What is T.E.D Members?

Established in 2012, the T.E.D Membership body is a community of suppliers, operators and businesses who each care about sustainability, ethical business practices, and working with others of this principle. Our members make sustainability a priority in their business decisions whilst not compromising on quality.

### Our Vision

To work together with our members to improve the sustainability and ethical thinking of the hospitality industry, and to create a community of likeminded suppliers and operators.

### Our Mission

At T.E.D Members, it is our mission to promote and nurture a more responsible and sustainable hospitality industry. We do this by championing our members with the T.E.D Award and help create new business opportunities with others of the same sustainable ethos. We aim to ultimately encourage and facilitate consumers to make more conscious choices to support a better hospitality industry, and the businesses therein

### So what can T.E.D Membership do for you?

#### Raising your profile

The membership survey performs an appraisal of how sustainable your business is. As a T.E.D Member you then receive an **award certificate** and **kite mark** to proudly display your businesses' sustainable performance: Bronze, Silver, Gold or Platinum.

Your business features in the public member listing, displaying not only this **T.E.D sustainable accreditation** but showcasing your commitment to these standards.

Your membership with T.E.D also goes a long way to fulfilling your company's **Corporate Social Responsibility (CSR)** by helping you to address your Carbon Footprint, wastage policies and energy usage, among many other issues pertaining to sustainability. So you can feel happy that your membership is helping the planet and making great steps towards a greener environment.





## Connecting you

Only valid membership provides you with access to the exclusive **T.E.D Members community**, including;

- Online member profile where you can maintain and update your information and contact preferences
- Full profile in the exclusive members directory, as well as access to other members' such details and profiles
- Channels to reach out to other members via the discussion forums
- Download and upload files in the document library
- Interactive events calendar, where you can RSVP to events and upload your own

This is in addition to your invitations for monthly networking events - meet your fellow members and contacts in person as well as the T.E.D team, and discuss matters of interest or concern to sustainable hospitality businesses.

## Saving you money

Our members extend to one another their own exclusive **T.E.D Member discounts**, to not only encourage businesses to work with other T.E.D accredited sustainable suppliers or operators, but to help you make real savings. This is one of the ways our community of members is actively improving and influencing the hospitality industry for the better.

T.E.D membership provides a platform from which to build **new business leads** and working relationships with likeminded organisations

T.E.D also has a growing portfolio of **Associates** for which we provide referrals to our members. These businesses want to work with you and cover a number of different areas that affect your business.



**T.E.D**  
MEMBERS

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## Food Talks at the Impact Hub Kings Cross



The first of the **Food Talks** series – brought to you by Impact Hub Kings Cross in partnership with the Food Ethics Council, Organico and Think.Eat.Drink – was entitled “Sustainable food uncovered”. It featured leading speakers, Professor Tim Benton (University of Leeds and UK Champion for Global Food Security) and Aniol Esteban (Head of Environmental Economics from the New Economics Foundation) and was chaired by the Food Ethics Council.

We looked at what is meant by ‘sustainable food’ and ‘a sustainable food system’ – and the challenges of making it a reality. We then explored one of the major dilemmas within this, namely the question of whether growth and sustainability are compatible, followed by a Q&A session.

The idea of the **Food Talks** series is to stimulate debate and constructive thinking about the issues that surround the world of food. Future Food Talks are planned for September 24<sup>th</sup> and December 10<sup>th</sup> 2015. We are pleased to offer **T.E.D members 20 free seats** to each of these events, on a first come first served basis, normally only available to members of the Impact Hub.

For more information see the Food Talks webpage at <http://kingscross.impacthub.net/event/food-talks/>.

So **join today** to become part of T.E.D Members and start benefiting from all of the above and more.

### How to Join

Go online to [www.thinkeatdrink.co.uk/members](http://www.thinkeatdrink.co.uk/members) where you will find the two membership application surveys (one for Suppliers, one for Operators), which is what will generate your T.E.D Award.

or

Email [membership@thinkeatdrink.co.uk](mailto:membership@thinkeatdrink.co.uk) for more information or any questions you may have.

**Don't miss out for a second longer.**

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