



- ISO 14001 - Environmental Management System
- Equipment Recommendations
- Kitchen Design & Layout
- Supply Chain
- Promoting Planned Preventative Maintenance
- Corporate Social Responsibility
- Future Plans

● ISO 14001 - ENVIRONMENTAL MANAGEMENT SYSTEM

ISO14001 sets out the criteria for an environmental management system and can be certified to. It maps out a framework that a company or organisation can follow to set up an effective environmental management system.

Provides reassurance that environmental impact is being measured and monitored.

Measures adopted for the implementation, maintenance, monitoring and improvement of the Environmental Management System include:

- Complying with all relevant regulatory requirements and environmental legislation.
- Working closely with clients, suppliers and sub-contractors to find solutions that minimises the environmental impact of the company's activities and maximises the opportunity for recycling waste.
- Engendering environmental awareness and vigilance in personnel at all levels within the Company and taking appropriate corrective actions to reported problems and preventative actions to potential problems.
- Ensuring that all personnel understand their responsibilities with regard to the requirements of the Environmental Management System.
- Setting environmental objectives and targets to continually improve our environmental performance and therefore reduce pollution, and use measurements, inspection, audit and review to monitor progress towards them.
- Making this policy available to the general public and potential and existing clients through conventional marketing methods and on the company's website.
- Considering the environmental impact when deciding on capital expenditure.
- Carrying out external audits annually for ISO14001:2004.

EQUIPMENT RECOMMENDATIONS

Vision Commercial Kitchens follow CIBSE TM50 Guidance. The guidance “aims to provide comprehensive and practical advice on energy saving measures that can be included in large and small kitchen operations, as well as providing benchmarks in terms of energy cost per meal.” Vision Commercial Kitchens utilize the principles of TM50 in our kitchen design process to ensure we’re providing a kitchen design and specification of equipment which is the most sustainable for that specific project’s requirements and budget. This also feeds into BREEAM accreditation, Vision Commercial Kitchens can provide a report to BREEAM assessors to aid in the BREEAM assessment and accreditation process.

Vision’s Sales Team are trained to offer products which are beneficial in terms of environmental impact. There are an abundance of equipment options available which are better for the environment, and that also significantly reduce the operating costs for catering establishments. Our Team has expert knowledge on all aspects of commercial kitchens and can offer the most energy efficient equipment to suit a client’s establishment and budget. Vision’s Team also look to select equipment that are listed on the energy technology list or that have the appropriate energy star rating where possible.

This does not always mean buying more expensive equipment as we will always take budget into account when recommending equipment. This can be anything from considering your menu and the amount of covers you will be serving, to whether you will benefit from multi-purpose equipment which can carry out multiple functions rather than running several separate pieces of equipment working simultaneously. For example, we will ensure your design includes the right capacity oven for your kitchen whilst also making sure it isn’t too big for what you need as this will contribute significantly to energy efficiency.

KITCHEN DESIGN & LAYOUT

A kitchen’s design/ layout and adequate ventilation can have a significant impact on a business’ carbon footprint. Vision’s Designers have specific knowledge in energy efficiency and the most efficient layouts. We are fully aware that design can have a significant impact on overheads, service times and carbon footprint and we manage this in every step of the design process. For example, working within TM50 protocols, such as not positioning refrigeration in close proximity to cooking equipment as this would mean that the refrigerator has to work harder to maintain the correct temperature, therefore increasing energy usage. Also, not having adequate ventilation causes similar issues. Our Kitchen Designers have the knowledge and expertise in the best layout for your individual establishment and energy efficiency plays a big role in this layout.

SUPPLY CHAIN

Our Team take location of supply chain into account when specifying not only equipment, but also installation teams, sub-contractors and specialist manufacturers. This helps us to reduce the carbon footprint of the project in terms of travel to site location etc.

PROMOTING PLANNED PREVENTATIVE MAINTENANCE

As a business, we offer Planned Preventative Maintenance plans to all of our clients as standard. Preventative Maintenance is an integral part of looking after your equipment. Not planning regular maintenance can result in a shortened life expectancy of the product as well as repair bills being more expensive, it can also mean your equipment is not running in the most efficient way possible, which therefore has an impact on your energy usage.

FUTURE PLANS

Our current future plans include investigating solar panel energy use for our Head Office, which would result in 80% of our office electricity being generated from solar panels. Further to this, currently 86.6% of our company vehicles are electric, with a long-term view to have all electric company vehicles.