

## **SUSTAINABILITY CONSULTANT, THE SUSTAINABLE RESTAURANT ASSOCIATION (SRA)**

Full Time

**Based:** Remote, must have full rights to work in the UK and to be able to travel to London weekly

**Salary:** c. £35,000

**Line manager:** Global Certification Lead

### **ABOUT THE SUSTAINABLE RESTAURANT ASSOCIATION:**

**We exist to accelerate change towards an environmentally restorative and socially progressive hospitality sector**

The Sustainable Restaurant Association (SRA) is a membership organisation working across the hospitality sector to drive progressive change. We believe that a great meal is about more than just good food; and a good restaurant is more than a great meal.

We are at a crossroads as an industry and as a planet. We can choose to build resilience: to source local and sustainably, reduce our waste and truly serve the needs of our community. It's what our diners want and it's what we all need. The roadmap ahead is an opportunity to build back better.

Like any great restaurant, we believe that together we are far greater than the sum of our parts. Together we can accelerate change towards an environmentally restorative and socially progressive industry.

We are a small, passionate team that punches above our weight. As our team grows back post pandemic, we are actively prioritising creating a diverse and inclusive team that reflects the variety of experience across the hospitality sector. We work with around 400 food service businesses that expands out to about 11,000+ commercial kitchens across the UK.

**We are looking for a dynamic, proactive sustainability consultant to support food service businesses in achieving their sustainability goals-pushing the sector further and faster toward a progressive future. This role is fast paced and varied, supporting food service businesses with completing and actioning their Food Made Good rating, delivering made to measure consultancy projects, and developing meaningful knowledge sharing events for the SRA network.**

### **ABOUT THE JOB**

As a Sustainability Consultant at the Sustainable Restaurant Association, you will be responsible for building relationships with food service clients in order to drive meaningful progress against their sustainability goals. This could look like the delivery of bespoke consultancy projects, support with completing the Food Made Good sustainability rating, or developing and hosting different community events that deepen understanding of the sustainability issues covered by Food Made Good.

You will develop a deep understanding of the Food Made Good Rating, participating in a small amount of Ratings evaluations to ensure that you maintain a robust understanding of where the industry is and the opportunities for progress. You will participate in ensuring that reports for Food Service businesses are meaningful and actionable. Occasionally you will complete the audit on behalf of clients as part of a bespoke service.

As an effective project manager, you will ensure that consultancy projects for restaurants are defined and resourced appropriately. To do so, you will actively work with food service businesses to ensure that your action plans are both ambitious in scope and optimised to deliver maximal impact. You will identify milestones and targets for your projects, ensuring that objectives are met and that projects are delivered within agreed deadlines and budgets. Occasionally you may support the SRA Project Managers by contributing expertise and operational assistance where required.

As the main point of contact for the largest businesses working with The SRA, you will be responsible for designing and hosting regular events such as our quarterly Working Group for groups and chains, and working with the team to design a calendar of regular discussions and online learning opportunities to deepen businesses relationship with the areas of our framework and boost commitment and action.

You are expected to keep up to date with food service related sustainability trends, research and other developments, and to share that knowledge with our network and the team.

### **ABOUT YOU:**

- You have a background in hospitality and a deep knowledge of sustainability
- You are proactive and take the initiative to drive projects forward
- You are a strategic thinker with good analytical skills
- You have proven experience working in sustainability
- You are able to manage multiple projects at once
- You like working in a fast-paced and reactive environment and have no problem delivering projects to tight timelines
- You are a problem solver, and are able to provide creative solutions
- You are a stickler for details and ensure high levels of accuracy across all work
- You are organised, efficient and process driven, even when working independently
- You love restaurants and know how to speak to hospitality professionals

- You are passionate about making a positive difference for the planet

**Key Skills:**

- Degree in a relevant sustainability field
- Experience in hospitality or related field
- Strong written and verbal communications skills
- Track record of project management
- Confidence in developing an idea from the start to fruition
- Passion for tackling social and environmental issues related to food and hospitality

**SOUND LIKE YOU?**

Please email [jobs@thesra.org](mailto:jobs@thesra.org) with a CV and a covering letter.

The Sustainable Restaurant Association is actively working to ensure that we are a diverse and inclusive organisation. We welcome candidates from all backgrounds, particularly encouraging applications from people who identify as Black, Asian or from a Minority Ethnic background who are underrepresented on our team. We offer family friendly, flexible working arrangements.