



Foodservice  
Carbon  
Professional

# Core Module

# Course Scope

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# Why is FCP relevant to you?

Foodservice Carbon Professional is leading the foodservice equipment industry in the development of skills, knowledge, and expertise to address the energy challenges and sustainability demands currently placing a strain on the sector.

Through the learning and development of the FCP Core Module and Product Specific Modules; employees in the supply chain (manufacturers, importers, distributors, consultants and operators) will be empowered with the confidence and knowledge to assess and address key issues in a professional capacity and adopt key behavioural changes.

By partnering with recognised professionals, the FEA has brought its strength to delivering a unique and comprehensive resource for the industry.

Benefits to Employer	Benefits to Employees	Benefits to the Environment
Empowers employees with the ability to align theory with real life situations and how understanding of carbon and sustainability can improve business credibility.	Delegates will be enabled to discuss carbon reduction in context of the foodservice equipment sector and relate it to the types of equipment in their sales portfolio.	Knowledge acquired of the overarching implications of climate change for the foodservice supply chain will have a positive effect far beyond that of just the sector.

# Core Module Overview



## Section 1 – Climate and Carbon: Global Big Picture

- Section 1a
  - Climate and environmental challenges
  - What are greenhouse gasses
  - What is carbon and its relationship to energy supply
  - Impacts and implications from not acting on carbon and climate
- 45 mins
- Section 1b
  - Tutorial Q&A session
  - Sustainable Development Goals (SDGs) in the food service sector



## Section 2 – Measurement, Reporting and Legislation

- Section 2a
  - Carbon measurement
  - Net zero carbon and carbon neutrality
  - Offsetting
  - Guidance for carbon reporting (SECR, ESOS, Scope 3 etc.)
  - Water
  - Waste and Fat, Oil and Grease (FOG)
- 45 mins
- Section 2b
  - Legislative framework to include Energy labelling, the Ecodesign Directive and WEEE



## Section 3 – Carbon Reduction in the Food Service Sector

- Section 3a
  - Carbon reduction context within the sector
  - Equipment categories and their carbon emissions
  - Associated energy reduction strategies and projects
  - Understanding asset value
  - Life cycle assessment
- 90 mins
- Section 3b
  - Supply chain integrity: designing and holding to a sustainable kitchen



## Section 4 – Practical Application

- Student participation to discuss open-ended topics relating to any real-life, practical issues and challenges for their business / teams.
- Compare theory to real life situations and how discuss how understanding of carbon and sustainability can improve business credibility
- 60 mins



# Course Delivery – Dr Sam Mudie and HESS

- “Energy Consumption and Reduction in Commercial Food Preparation” – award winning Doctorate of Engineering 2017
- 8 peer-reviewed academic journal papers on energy and carbon reduction in foodservice operations
- Senior Consultant at Hospitality Energy Saving and Sustainability
- Head of Energy at University of Reading



**University of  
Reading**

HOSPITALITY  
ENERGY SAVING  
& SUSTAINABILITY



Foodservice Carbon Professional



# Thank you, and enjoy

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