

## **Sysco Speciality Group and Brakes to become first wholesale partners of #FairKitchens in the UK**

Sysco Speciality Group\* and Brakes are today announcing a partnership with [#FairKitchens](#), a global movement fighting for a healthier and more sustainable hospitality industry.

The movement, co-founded by [Unilever Food Solutions](#) in 2018 to improve the wellbeing of hospitality and foodservice workers, now has more than 20,000 community members learning from each other and creating resilient businesses in the process. Resources and success stories are shared to help operators improve working environments, with the focus on fair pay, fair treatment and fair hours. The long-term ambition is to create a point of preference, with 'Fair Kitchens' recognised by potential team members as good places to work and by diners as assurance of a quality dining experience that doesn't compromise staff wellbeing.

Like #FairKitchens, wellbeing is at the forefront of Sysco Speciality Group's and Brake's values and is a key part of supporting their colleagues. Both companies, which are owned by the world's leading foodservice business, Sysco, have a focus on supporting financial, physical and mental health, and are committed to raising awareness and educating colleagues; as well as delivering practical, accessible wellbeing tools for everyone.

Their work reflects Sysco's global purpose which is 'Connecting the world to share food and care for one another'. Both companies will be sharing #FairKitchens resources and insights with their teams and customers to spread the word and help create a more positive working culture for the hospitality industry.

### **Kate Woodhouse, Vice President, HR at Sysco International, says:**

*"We believe in acting today to protect tomorrow. Sysco aims to support every community it engages with and with kitchen staff a vital part of our and our customers' businesses, joining forces with #FairKitchens was an obvious decision."*

*"Sharing #FairKitchens resources and insights with both our teams and our customers is part of our commitment to having a positive impact with our customers, in our communities and on society. As a business we are committed to integrity and mutual respect, as well as ensuring diverse, inclusive, authentic and honest voices are part of the conversation. Together with #FairKitchens, we hope to change the narrative of what it means to work in hospitality and write new stories for people across the world."*

### **Mark Irish, Head of Food Development at Brakes adds:**

*"I am proud to be part of a terrific group of chefs within Sysco's British businesses. At the same time as a chef by trade, I understand first-hand how challenging working in kitchens can be. As well as supporting our chefs, I am totally committed to working with #FairKitchens to spread the word as far and wide as I can. It is so exciting to be part of something, which will not only help today's chefs, but could improve the wellbeing of generations of kitchen staff to come."*

### **Announcing the partnership, #FairKitchens ambassador and Executive Chef of Unilever Away From Home UK & Ireland Alex Hall says:**

*"Telling people to improve working conditions isn't enough, but by sharing positive success stories and peer-to-peer endorsement we can all help to drive change. Brakes and Sysco Speciality Group have an incredible network and we're grateful for their commitment to help spread the word. They join our ever-growing ranks of partners working together to help*

*create more positive working cultures, which is more important than ever in retaining talent and recruiting for the future.”*

Brakes and Sysco Speciality Group join existing #FairKitchens partners in the UK including Hospitality Action, Hawksmoor, The Burnt Chef Project, Craft Guild of Chefs, CH&CO, Healthy Hospo, Care UK and So Let's Talk. Started in the US, #FairKitchens has now launched in Europe, Africa, Australasia and the Middle East.

To join the #FairKitchens movement and learn from chefs and operators committed to prioritising their people follow the conversation on [Facebook](#), [Instagram](#) and [LinkedIn](#).

\*Sysco Speciality Group encompasses Fresh Direct, M&J Seafood, Wild Harvest, kff and Fresh Fayre

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### **Notes to the editor:**

#### **Images:**

#### **About Brakes**

Brakes invented modern food wholesaling and provides the highest quality fresh and frozen food and ingredients to some of the nation's most famous pubs and Michelin-starred restaurants, as well as schools, care homes and hospitals. We are proud to offer the biggest range of award-winning products in foodservice. Our business is built on a passion for food and feeding the nation, with dedicated teams serving every postcode. We are investing in the latest technology to make life as easy and efficient for the chefs, cooks and caterers we serve across the land.

Brakes is a Sysco company.

[www.brake.co.uk](http://www.brake.co.uk)

#### **About Sysco Speciality Group**

Sysco Speciality Group is the home of the speciality businesses; **Fresh Direct** delivers locally and globally sourced fruit, veg, and dairy across the UK, **M&J Seafood** brings local fish and seafood, along with the best of the world's catch, to the kitchen door every morning. Fine food specialist **Wild Harvest** provides the very best seasonal ingredients to some of the UK's best restaurants. The Group is completed by **Fresh Fayre**, masters in fresh deli products, sandwiches, soup, and bakery, and regional provenance specialist **kff**.

[www.syscospecialitygroup.co.uk](http://www.syscospecialitygroup.co.uk)

#### **About #FairKitchens**

The #FairKitchens movement was founded in 2018 amid growing awareness of wellbeing issues at the heart of foodservice and hospitality. Believing that this industry will thrive only when the people who work in it thrive, Unilever Food Solutions came together with a group of chefs and partners including Naama Tamir, Michael Gulotta, Kat Kinsman, and John Vitale to initiate the #FairKitchens movement as founding partners.

Three years on, the movement has expanded globally and attracted the support of chefs, operators, hospitality businesses and experts from all over the world. It opens a conversation around unhealthy working conditions, recognising the underlying issues and focusing on bringing solutions. These solutions take the form of sharing success and challenges from operators around the world who lead Fair Kitchens, plus resources, training and tools from partners.

[www.fairkitchens.com](http://www.fairkitchens.com)

### **About Unilever Food Solutions**

Unilever Food Solutions is part of Unilever Away from Home, the B2B foodservice division of Unilever. We provide world-renowned culinary expertise through food brands such as Knorr Professional, Hellmann's, and The Vegetarian Butcher and market-leading ice cream brands from Wall's such as Magnum and Ben & Jerry's. Everything we do is focused on making operators life a little easier. We aim to inspire not only through our products but through training and tools that can help the smooth running of business.

In 2020 we were proud to bring celebrated hygiene brands such as Lifebuoy to the UK as well as supporting the industry movement #FairKitchens. Our extensive span of solutions helps to grow our customers' businesses whilst offering their consumers joyful, trusted and sustainable experiences. Find out more at [ufs.com](http://ufs.com).

### **More details**

For further info and interviews please contact: [fairkitchens@fugupr.com](mailto:fairkitchens@fugupr.com)