

Worshipful Company of Tylers & Bricklayers

Baseline Sustainability Report

May 2025



trace
by **isla.**

Event Overview

T&Bs Christmas Carol Service and Dinner

12th December 2024

St Margaret Lothbury & Armourers Hall, London EC2

Objectives

Objective A

- Assess the carbon impact of our event using valid data.

Objective B

- Raise the consciousness of climate action amongst our membership & educate people as to the issues raised.

Objective C

- Support the wider livery movement (via the Livery Climate Action Group) in raising awareness & sharing data and process with others



Emissions and Waste

How did we do?

Total Attendees

96

In Person

0

Virtual

Carbon Footprint

2.73 tCO₂e

Total carbon footprint

28.46 kgCO₂e

Average carbon footprint per attendee

Waste Footprint

0.16 tonnes

Total Waste Footprint

1.63 kg

Average waste per attendee

Total waste

0.16 Tonnes

Waste per attendee

1.63 kgs

Total Waste emissions

0.03 tCO₂e

Contribution to overall emissions

0.9%


Waste emissions per attendee

0.27 kgCO₂e

What does this mean?

This is the equivalent of

 CO₂ equivalent from 1 cars on the road for one year

 The carbon sequestered by 13 tree seedlings grown for 10 years

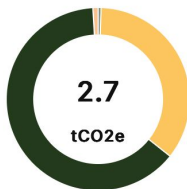
*Some of the outcomes in this report are based on estimated data.
This is clearly marked and all data was collected to achieve the best quality available

Emissions cont...

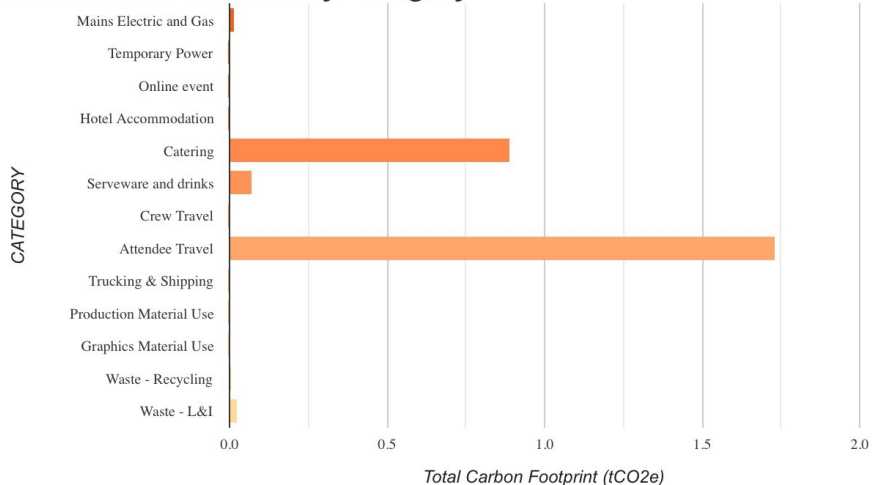
general-Carbon-Footprint-by-Category-section

Carbon Footprint by Category

Energy	0.5%
Catering	35.2%
Travel	63.4%
Production	0.0%
Waste	0.9%



Emissions breakdown by category



general-scope_data

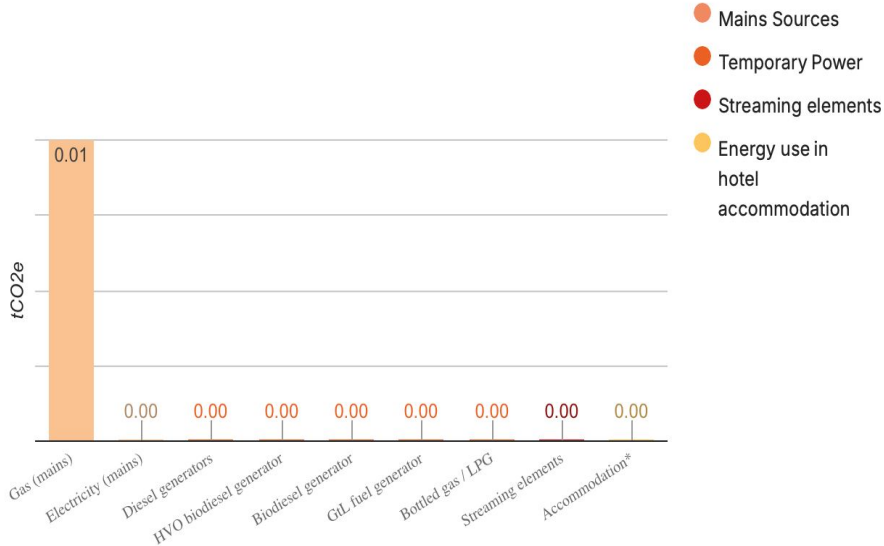
Scope 1	Scope 2	Scope 3
0.01 tCO2e	0.00 tCO2e	2.72 tCO2e

In more detail...

Energy

Energy-Energy-Carbon-Footprint-Breakdown

Breakdown of Energy categories



Total Energy emissions

0.01 tCO2e

Contribution to overall emissions

0.5%

Energy emissions per attendee

0.15 kgCO2e

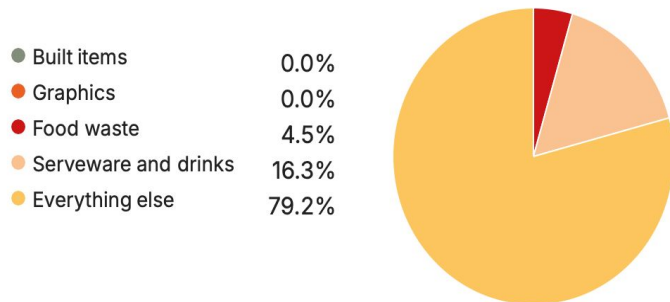
Findings & Considerations

- *Cooking and heating was delivered using gas and so was the highest value.*
- *Lighting at the Hall via renewable electricity sources and LED Lighting – no data recorded*

Waste

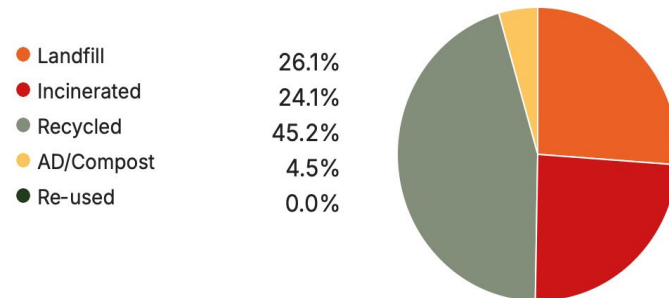
Waste-chart-w1

Where did waste come from? (by weight)



Waste-chw2-full

Where did waste go? (by weight)



Waste-Waste_Emission_Stats

Total waste

0.16 Tonnes

Waste per attendee

1.63 kgs

Total Waste emissions

0.03 tCO₂e

Contribution to overall emissions

0.9%

Waste emissions per attendee

0.27 kgCO₂e

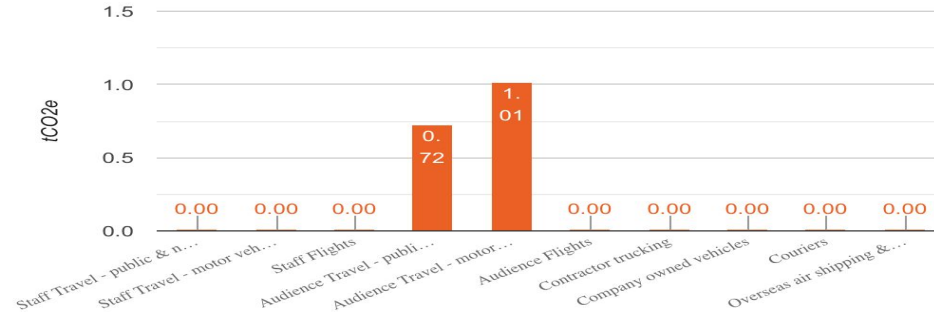
Travel & Transport

Findings & Considerations

- Most attendees used Public Transport.

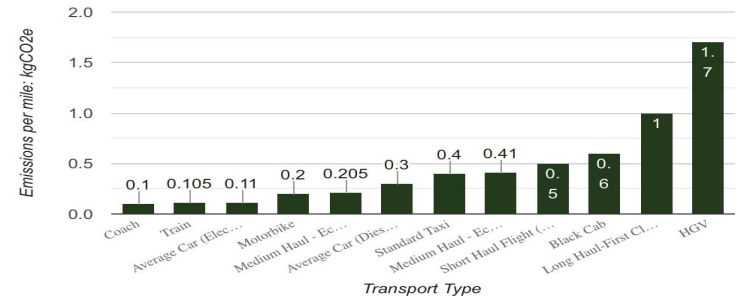
Transport-chart-t1

Emissions by transport type



Emissions per mile for different transport types

This graph shows the emissions of different transport choices to help when planning transport



Transport-Travel_Emission_Stats

Travel and Transport emissions

1.73 tCO₂e

Contribution to overall emissions

71.6%

Travel emissions per attendee

18.04 kgCO₂e

Food & Beverage

Food_Drink-Catering_FoodType_Table

Food Type	Emissions (tCO2e)	Portions	Emissions per 100g (kgCO2e)
Beef/Lamb	0.65	72	2.18
Other Meat, Fish and Seafood	0.17	144	0.48
Vegetarian	0.06	132	0.32
Plant based/Vegan	0.00	12	0.11

Food_Drink-Catering_DrinkType_Table

Drink Choice	Emissions (tCO2e)	Quantity	Emissions per drink (kgCO2e)
Soft drinks	0.0016	2	0.79
Wine	0.0698	49	1.42
Water	0.0000	0	0.00
Beer/Cider	0.0000	0	0.00
Tea/Coffee	0.0000	0	0.00
Spirits	0.0000	0	0.00

Food_Drink-Catering_Emission_Stats

Total F&B emissions

0.96 tCO2e

Contribution to overall emissions

35.2%

F&B emissions per attendee

10.01 kgCO2e

Total Food emissions

0.89 tCO2e

Total Beverages emissions

0.07 tCO2e

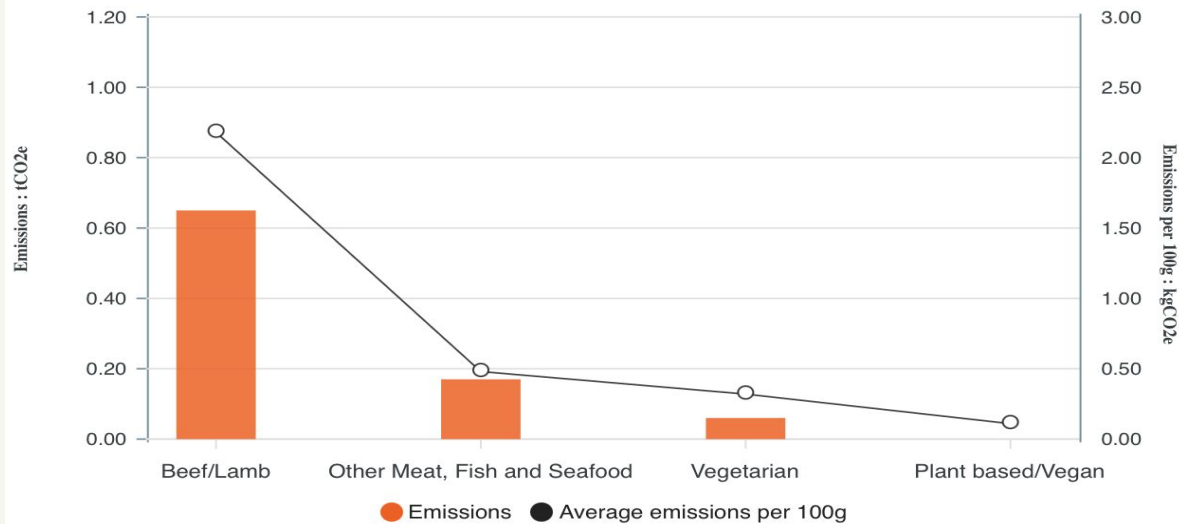
Total Serveware emissions

0.00 tCO2e

Food & Beverage

Food_Drink-catering_line_chart_1

Emissions by meal type and per 100g



Findings & Considerations

Data provided to us by Cook & Butler

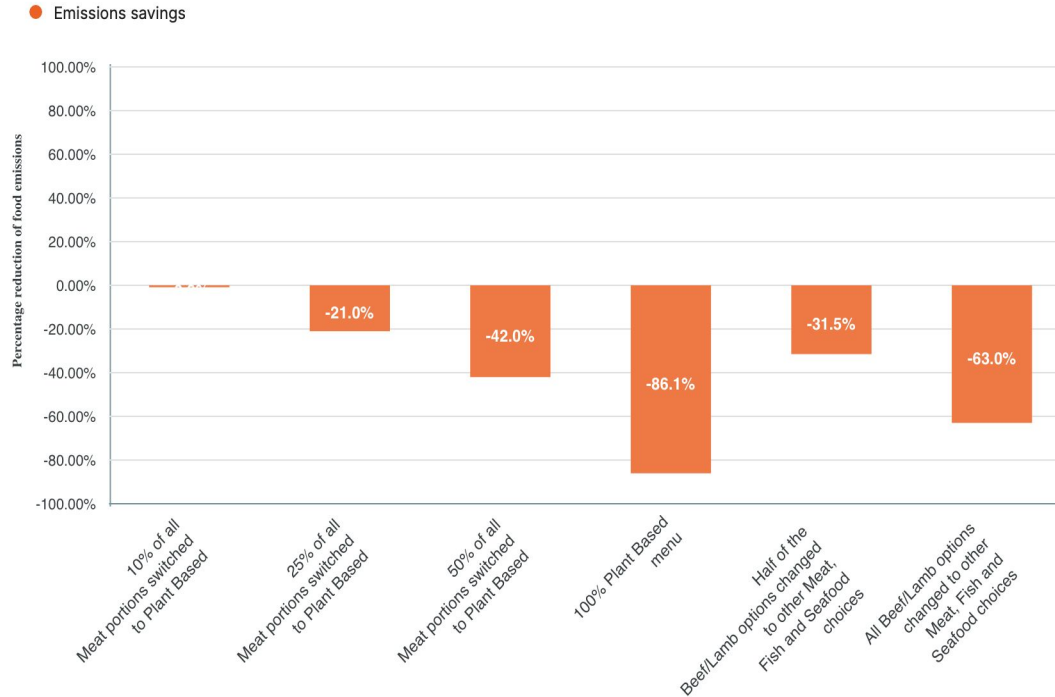
Whilst only 96 people attended there were 120 covers & relatively little food waste..

Roughly measured on the basis of 60% beef, 30% Fish & other meat and 10% Vegetarian/Vegan

Food & Beverage

Reducing emissions from food choices

This graph shows the emissions savings you could make with different menu choices



Where can we make savings?

Recommendations

Reduction-reduction-tbl-full

Carbon emissions reductions

Here is a collated list of all of the reduction tips for each core pillar. We have estimated the potential carbon emissions saving if each tip is implemented to give you an idea of the total reduced footprint that may be possible for this event by making a few key changes.

However, these tips just focus on your biggest sources of emissions in each area, and many more reductions could be made. Check out proseed, for best practice guidance on how to reduce your carbon footprint across your events.

Area	Change	Reduction (tCO2e)	Reduction (%)
Energy	Reduce gas use by up to 10% by monitoring temperatures at your venue more closely, keeping doors closed, or using more energy efficient buildings.	0.001	0.05%
Catering	Provide 100% plant based catering for staff and audience	0.766	28.02%
Travel and Transport	Your biggest cause of road transport emissions is audience travel, so you could aim to rescue this by a third by encouraging guests to car share or use public transport through information or incentives.	0.333	12.18%
Overall reduction	If you do all of the above	1.1	40.25%



Reduction-Reduction_Emission_Stats

Total emissions

2.73 tCO2e

Emissions could be reduced to:

1.63 tCO2e

Reduction-Reduction_Emission_Stats2

Total waste

0.16 Tonnes

Waste could be reduced to:

0.12 Tonnes

Here's why it matters...

- Demonstrates leadership and responsibility
 - As a livery company, we have a duty to uphold craftsmanship, tradition, and sustainability in order to protect future generations
 - Leading by example encourages other organisations to take action
- Reducing environmental impact
- Aligning with the LCAG mission
- Enhancing reputation and influence
 - Especially, attracting younger members
- Cost savings and efficiency
- A small action - a big impact
 - Every step towards a lower carbon impact contributes to a larger cultural shift. Hope and change come from collective action - when we measure, we can improve

Climate Action Plan

- Shift to more sustainable catering:
 - Continue with plant-based options and increase take up / greater prominence to plant-based options
 - Choose lower carbon options ie chicken/fish
 - Work with caterers to source seasonal, local, and lower-carbon ingredients
 - Reduce food waste by planning portion sizes carefully and donating surplus food where possible
 - Highlight the benefits of plant-based options to members - health, quality, sustainability
- Strengthen carbon-auditing and reporting
 - Make event carbon auditing standard practice to track progress over time
 - Share findings transparently with members to build engagement and accountability

cont.....

Climate Action Plan

- Spread the word:
 - Share findings from December 2024 audit and future audits
 - Share T&B Climate Action Plan with members when approved by the Court
 - Educate members gently on:
 - the climate impact of food and travel choices
 - why individual choices and action are important
 - the need for adaptation and building resilience in the face of climate impacts
- Encourage a culture shift by celebrating sustainable choices within the Livery
- Set reduction targets for transport and food-related emissions
- When selecting venues, consider energy efficiency of hall
- Collaborate with the LCAG
 - Share insights with the LCAG to inspire broader action especially on food