Worshipful Company of Tylers & Bricklayers

Baseline Sustainability Report

March 2025





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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?



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

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0.27 kgCO2e

What does this mean?

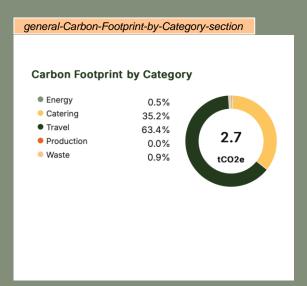
This is the equivalent of

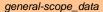
CO2 equivalent from 1 cars on the road for one year

The carbon sequestered by 13 tree seedlings grown for 10 years



Emissions cont...





Scope 1

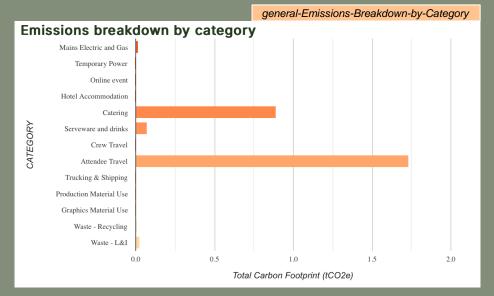
Scope 2

Scope 3

0.01 tCO2e

0.00 t002e

2.72 tCO2e



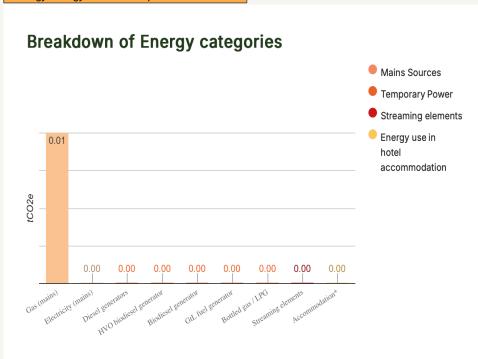


In More Detail...



Energy

Energy-Energy-Carbon-Footprint-Breakdown



Total Energy emissions

0.01 tCO2e

Contribution to overall emissions

0.5%

Energy emissions per attendee

0.15 kgCO2e

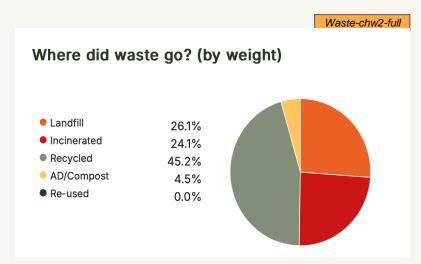
Findings & Considerations

- 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-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%

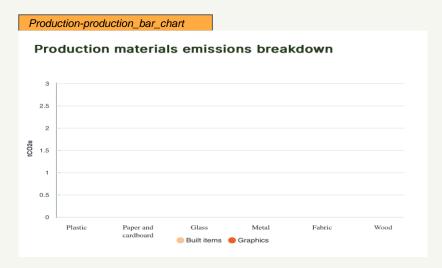
Waste emissions per attendee

0.27 kgCO2e



Production

DATA NOT RECORDED



Production-Production_Emission_Stats

Total Production emissions

0.00 tCO2e

Contribution to overall emissions 0.0%

Production emissions per attendee

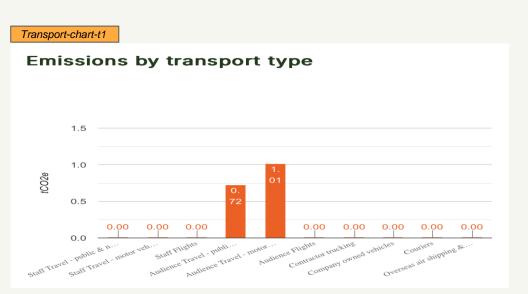
0.00 kgCO2e

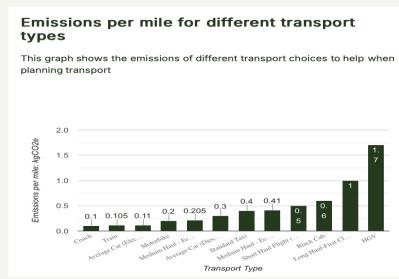


Travel & Transport

Findings & Considerations

• Most attendees used Public 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



Travel & Transport

Transport-Travel_Table						
Transport Type	Emissions (tCO2e)	Percentage of Transport Total	Journeys	Emissions per journey (kgCO2e)	Distance (Miles)	Emissions per mile (kgCO2e)
Staff Travel - public & non-emitting transport	0.00	0%	0	0	0.00	0
Staff Travel - motor vehicles	0.00	0%	0	0	0.00	0
Staff Flights	0.00	0%	0	0	0.00	0
Audience Travel - public & non- emitting transport	0.72	41.75%	207	3.49	11271.52	0.06
Audience Travel - motor vehicles	1.01	58.25%	43	23.65	3011.47	0.34
Audience Flights	0.00	0%	О	0	0.00	0
Contractor trucking	0.00	0%	О	0	0.00	О
Company owned vehicles	0.00	0%	0	О	0.00	0
Couriers	0.00	0%	О	0	0.00	0
Overseas air shipping & freight	0.00	0%	0	0	0.00	0



Food & Beverage

Food_Drink-Catering	g_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	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	O	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

Total Food emissions
0.89 tco2e

Contribution to overall emissions 35.2%

Total Beverages emissions 0.07 tco2e

F&B emissions per attendee

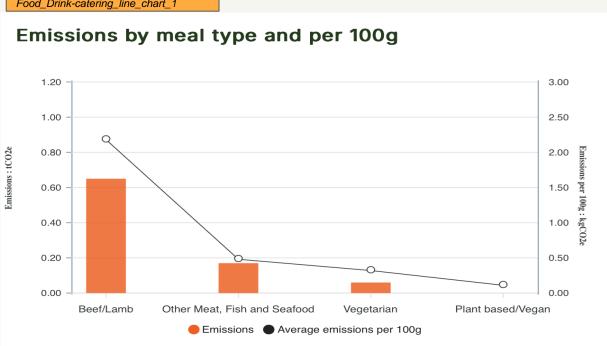
10.01 kgCO2e

Total Serveware emissions
0.00 tCO2e



Food & Beverage

Food_Drink-catering_line_chart_1



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

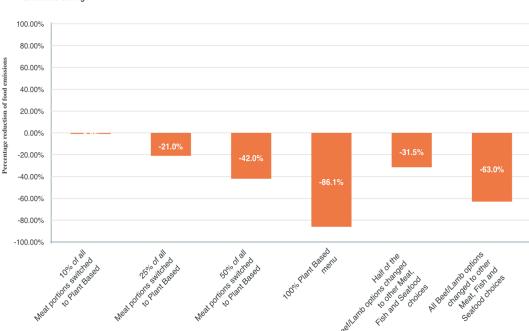


Food & Beverage

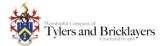
Reducing emissions from food choices

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

Emissions savings



Where can we make savings?

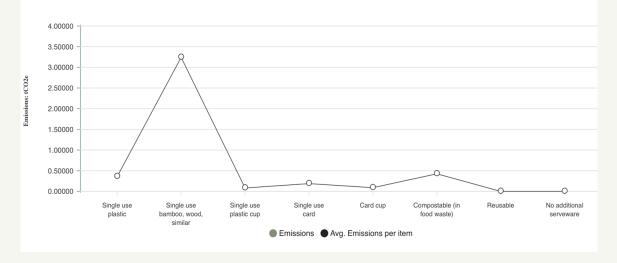


Serveware

Food Drink-serveware-chart

Serveware

Reducing carbon emissions from Food and Beverage can also be achieved by thinking about packaging and serveware. Reusable options are better than single use, but where disposable items are necessary, using lightweight recyclable materials, such as paper based materials, is better than plastics or polystyrene.





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



Why It Matters...

- Demonstrates leadership and responsibility
 - As a livery company, we have a duty to uphold craftsmanship, tradition, and sustainability for 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



Further Actions

Develop Climate Action Plan to include:

- Shift to more sustainable catering:
 - Introduce more plant-based options
 - Choose more sustainable meats 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
 - Set a reduction target for transport and food-related emissions
 - Share findings transparently with members to build engagement and accountability

cont.....



Further Actions

Develop Climate Action Plan to include:

- Engage members and build awareness
 - Share findings from December 2024 audit
 - Share T&B Climate Action Plan when approved by the Court
 - Offer plant-based option at every T&B formal event
 - Host talks or tastings on plant-based fine dining to demonstrate quality and appeal
 - Educate members gently on the climate impact of food and travel choices
 - Encourage a culture shift by celebrating sustainable choices within the LIvery
- When selecting venues, consider energy efficiency of hall
- Collaborate with the LCAG
 - Share insights with the LCAG to inspire broader action especially on food

