



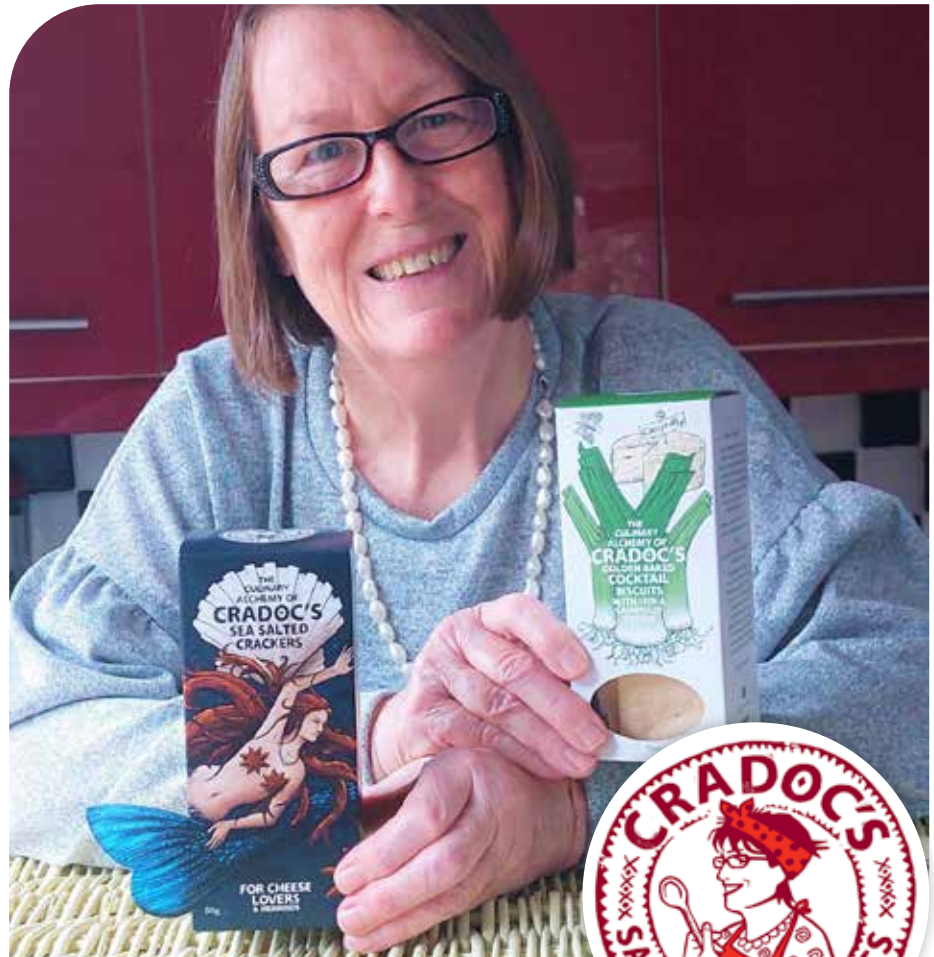
The Food Skills Cymru programme delivered by Lantra supports businesses within the Welsh food and drink processing and manufacturing industry to ensure employees have the right skills and training for their business and the wider industry.

Sustainable development is at the heart of our founding legislation in Wales and to support Welsh Government achieve their targets on sustainability, the project has worked in collaboration with Cynnal Cymru and EcoStudio to develop a Sustainability Training Programme specifically for the food and drink manufacturing industry.

The purpose of the training course is to equip participants with the knowledge and skills to develop systems and actions appropriate to their situation that address environmental management, sustainability and social impact.

Modules 1-3 of the programme addresses specific elements of sustainability including decarbonisation, zero waste, support for natural systems, fair and responsible employment, social and staff well-being, and community impact. Whilst modules 4-6 enables participants to develop their own bespoke sustainability strategy, integrating the specific elements into a holistic, long-term approach that will be coherent with government policy at a Welsh and UK level, resonant with the sustainability strategies of larger corporates, and appealing to customers. All participants are required to produce a sustainable document strategy appropriate to their business by the end of the course.

## Cradoc's Savoury Biscuits Ltd.



### Tell us a bit about Cradoc's Savoury Biscuits Ltd.

Cradoc's was founded by Allie Thomas in 2008 after realising that the crackers and biscuits on her cheeseboard weren't anywhere near the quality of the cheese she was eating. Allie roped in the help of her daughter Ella and they set to the task of baking their own!

It took them three years to get established, working from a converted garage at the top of their garden in Brecon and selling at local farmers' markets. In the time they've been operating they've built up a small but highly efficient team, consisting of two bakers and two cracker packers!

Cradoc's crackers are baked with wheat, whole wheat, and oats, as well as lots of vegetables, fruits, flowers, seeds, herbs and spices. Their range of crackers and biscuits are egg, nut, sesame and palm oil free and are suitable for vegetarians. They have become more and more well known, and are now sold in supermarkets, delicatessens and through web stores across the country.



## Cradoc's Savoury Biscuits Ltd.



### What is your commitment as a business to sustainability?

Our objective is to be able to achieve our goal of becoming a more sustainable business. We are committed to reducing our environmental impact and continually improving our environmental performance as part of our business strategy and operating methods.

We are already doing lots of good things but in order to become more sustainable, we need to look at what more we can do. We have identified a number of actions that we want to implement over the next twelve months such as reducing food and industrial waste by 50% by 2023, as well as delivering a zero net carbon service. We want to take Cradoc's forward without contributing to climate crisis.

### What made you as a business decide to undergo the Sustainability Training Programme and what have you learnt from it?

We recognised our responsibility towards sustainability some time ago. We had made some strategies but really we didn't know what we were doing as we didn't have the time to gather the information and study the guidelines or set this against global views. So when the course was advertised by Food Skills Cymru we were delighted as it was just what we needed.



## Cradoc's Savoury Biscuits Ltd.

Commenting on what was learnt by attending the course, founder Allie Thomas said:

“We really began to understand the bigger picture and get a grasp on the enormity of the problem, and the dire consequences it is having on the business and especially on the environment... we felt the need to act quickly and deliver the actions we've decided to concentrate on in the business.”



### What difference has the Sustainability Training Programme made to the business?

Cradoc's as a whole is more aware of the horrible issues we face and already we are developing new activities in the workplace and asking for more physical contributions to solve our local issues. We recognise that we can make some changes easily and that the actions we have identified make business sense as well as supporting the recovery of our environment.

We still have lots to do in the coming months to meet our environmental management and social impact action plan, but we are hoping that some of the recycling training will be implemented in the coming weeks.

Allie further added:

“Every business should undertake this training, it's so impactful. All of the participants made a real effort to contribute, which was extremely encouraging and enabling. We all wanted to do what we could to make a start and encourage others to vision what actions they could take to participate in the global effort.”

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

Funding is available to support our Sustainability Training Programme, along with a host of other training courses. Eligible food and drink businesses will firstly complete a Skills Diagnostic with a member of our team that helps businesses identify and prioritise training needs. If you are interested in further information, please get in touch with us today.

For more information about Food Skills Cymru contact Lantra

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