



City of Westminster



Commercial Cooking Project



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#FairerWestminster

Did you know?

Commercial cooking produces approximately 60% of PM_{2.5} pollution in Central London. PM_{2.5}, or fine particulate matter, refers to solid particles or liquid droplets in the air that scientific studies show leads to serious health conditions, such as heart disease, cancer and Alzheimer's. [Long-term PM_{2.5} exposure directly correlates with mortality.](#)

When we apply heat and cook food, whether that be meats or vegetables, a process begins that releases harmful particles that creates a toxic indoor and outdoor environment.

The level of pollution will be determined by how long you are cooking, cooking fuel type, cooking method, and ventilation conditions.

Currently, there is no agreed pathway to reducing commercial cooking pollution.



What are we doing about it?

Westminster City Council has teamed up with [IPEC](#) to launch a pilot that aims to measurably improve air quality from commercial cooking, and we want local businesses to be involved to test innovative solutions to this complex challenge.

By volunteering, your business will be at the forefront of bettering air quality in Westminster and beyond, creating a cleaner and healthier place to live, work, learn and visit.

This project will be funded by Westminster City Council. Businesses are **not** expected to make any financial commitment. This project will be designed to enable business-as-usual and will not create a negative impact on your business.

There is also flexibility to terminate the pilot if it is not suitable.

So, what next?

Timelines – Procurement process has begun and an invitation to tender has been sent to potential suppliers. We will be evaluating responses and hope to commence the pilot in the New Year.

The length of the trial is dependent on discussions with businesses and the solution supplier. It will last no longer than 12 weeks. The trial will be conducted in a way that will have no impact on business-as-usual.

Product - At this stage, we do not know the product. We are reaching out to the market for an innovative solution that will measurably reduce $PM_{2.5}$ and match the specification. We will be ready to share more once responses have been received.

What is expected from businesses? Following the selection of the suppliers we will be able to share all the terms of participation. This will be agreed in advance. Supplier may need access to premises.

We'd like to hear your thoughts...

In the meantime, please share any immediate concerns or comments regarding this trial, our objectives, and what this might mean for local businesses, as well as any questions you may have for the potential supplier, which we can convey during the selection process.

Additionally...

As pioneers of environmental sustainability in the hospitality industry, we would like to learn from you. We would be grateful if you could share insights on:

- What are common barriers for businesses and restaurants doing more and investing in environmental sustainability and air quality? Does it get spoken about enough?
- What could incentivise hospitality businesses to do more?
- What can Local Authorities do to improve engagement with the industry on these issues?

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