# Net Zero goals threaten the future of Britain’s curry houses



The push towards Net Zero by the UK government has sparked considerable anxiety within the curry restaurant industry, as made clear by industry leaders' stark warnings. With over 12,000 curry houses across the country, employing more than 100,000 individuals and contributing a significant £4.5 billion to the economy, the potential implications of transitioning from fossil fuels to cleaner energy sources are raising alarm bells among business owners.

Oli Khan MBE, President of the Bangladeshi Caterers Association, articulated the severity of the situation, stating, “Net Zero could sign a death warrant for the Great British curry industry.” The concerns are particularly focused on the traditional gas-fuelled tandoori ovens essential for authentic cooking. The prospective costs associated with transitioning to electric equivalents are substantial, with estimates indicating that each restaurant could incur expenses in the tens of thousands. This financial burden comes at a time when many establishments are already grappling with increasing overheads, making the prospect of electrification not only daunting but unfeasible.

Adding to the complexity is the broader context of the hospitality sector's ongoing struggles, exacerbated by rising costs and stringent immigration laws. These factors have led to a wave of closures within the industry, posing a dual threat to the survival of what is often considered a cultural cornerstone of British cuisine. Pasha Kandaker, another official from the Bangladesh Caterers Association, echoed similar concerns about the fragility of the industry, stressing that government intervention is crucial to foster an environment where these businesses can thrive rather than perish.

The government has attempted to alleviate some concerns, with a spokesman stating that curry houses would still be permitted to use traditional clay ovens under the new plans. However, this assurance has not been sufficient to quell fears surrounding the potential loss of iconic cooking methods that define Indian cuisine in the UK. Shadow Energy Secretary Andrew Bowie described the situation as “a recipe for disaster,” highlighting the precarious position facing these establishments as they navigate policy changes.

The challenges faced by curry houses reflect a broader trend within the hospitality industry, where traditional practices are increasingly at odds with modern regulatory frameworks. The ongoing push for sustainability through electrification could inadvertently undermine the very essence of what makes British curry unique—its rich, infused flavours born from methods passed down through generations.

In addition to the immediate financial and regulatory challenges, the industry also faces a generational shift. As younger consumers gravitate towards convenience and digital innovation—such as online ordering and delivery services—traditional establishments may need to adapt or risk being left behind. Some industry leaders argue that while embracing technology is essential for future survival, it must not come at the cost of losing the authentic cooking techniques that define the cuisine.

In conclusion, without substantial governmental support and a reconsideration of the push towards immediate electrification, the future of the curry industry in the UK appears precariously uncertain. As stakeholders introspect on sustainability and tradition, the hope remains that a balanced approach can be found—one that preserves the cultural heritage of curry while effectively navigating the demands of a more sustainable future.

### Reference Map

1. Paragraphs 1, 2, 3, 5
2. Paragraphs 3, 4
3. Paragraphs 1, 2, 4
4. Paragraphs 3, 5
5. Paragraphs 1, 3
6. Paragraphs 1, 3, 4
7. Paragraphs 2, 3

Source: [Noah Wire Services](https://www.noahwire.com)

## Bibliography

* <https://www.thesun.co.uk/news/34903720/curry-houses-net-zero-fear/> - Please view link - unable to able to access data
* <https://www.asiansunday.co.uk/the-future-of-british-curry-houses-under-threat/> - The article discusses the challenges faced by British curry houses, including rising costs and immigration laws, leading to closures. The Bangladesh Caterers Association UK president, Pasha Kandaker, expresses concerns over the industry's future and the impact on the Great British curry.
* <https://www.uknewsgroup.co.uk/kings-of-spice-urge-government-to-show-support-or-risk-losing-the-great-british-curry/> - This piece highlights the UK curry industry's value, employing over 100,000 people and generating £4.5 billion annually. The Bangladesh Caterers Association (BCA) calls for government support to address challenges like rising costs and immigration laws affecting the sector.
* <https://www.currylife.uk/curry-houses-future-uncertain-amid-rising-costs/> - The article reports on the uncertainty surrounding the future of curry houses due to rising costs and other challenges. The Bangladesh Caterers Association (BCA) urges the government to support the industry to prevent further closures and ensure its survival.
* <https://www.currylife.uk/home/the-curry-industrys-comeback/> - This article discusses the resilience of the curry industry, emphasizing the importance of traditional cooking methods like the tandoor oven. It also highlights the role of technology in the industry's future success, including digital menus and online orders.
* <https://www.currylife.uk/curry-houses-future-uncertain-amid-rising-costs/> - The article reports on the uncertainty surrounding the future of curry houses due to rising costs and other challenges. The Bangladesh Caterers Association (BCA) urges the government to support the industry to prevent further closures and ensure its survival.
* <https://www.standard.co.uk/topic/bangladeshi-caterers-association> - This article covers various news related to the Bangladeshi Caterers’ Association, including challenges faced by the UK curry trade and the impact of services like Uber on the industry.