

Sustainable Food Policy



Version control

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Approved by:	Sustainability Project Board (With input from the Food and Drink workstream group and the current catering and facilities management contractor Baxter Storey.)
Date of Approval of this Version:	March 2022
Next Review Date:	January 2025
Version Number:	v1.0.
Applicable Statutory, Legal or National Best Practice Requirements:	N/A
Equality Impact Assessment Completion Date:	
Data Protection Impact Assessment Completion Date:	

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1. Introduction

1.1 The Sustainable Food Policy is owned and developed by the Food and Drink workstream of the University's Sustainability Programme. It is approved by the Sustainability Project Board with input from the Food and Drink workstream group and the current catering and facilities management contractor, Baxter Storey. Hospitality and Retail provide bar, retail and food services across campus including retail catering outlets, restaurant, deli bars, hospitality conference and event catering.

The University's Hospitality and Retail team recognises its responsibility to provide healthy and sustainable food to its customers. We will work to incorporate environmental, ethical, and social considerations into the products and services provided. We recognise that it is our responsibility to encourage our suppliers and contractors to minimise negative environmental, ethical, and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and through our specifications.

1.2 Our aims

- 1.2.1. Source food and other products locally where possible to support the local economy and reduce environmental impacts.
- 1.2.2. Encourage plant-based options wherever possible through information and pricing approaches.
- 1.2.3. Ensure that through the supply chain and distribution mechanisms our suppliers are working to reduce their carbon footprint.
- 1.2.4. Ensure that animal welfare standards are adhered to for any animal produce purchased and to insist on red tractor standards as minimum where applicable.
- 1.2.5. Support suppliers who share our values.
- 1.2.6. Communicate to customers, staff, and suppliers our commitment to serving sustainable food.
- 1.2.7. Improve our recycling scheme in the kitchens to increase the number of waste items that can be recycled.

- 1.2.8. Enhance staff, customer, and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.

1.3 How we will meet our aims

- 1.3.1. Enhance staff, customer, and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.
- 1.3.2. Work with our suppliers and contractors to progress the sustainability agenda.
- 1.3.3. Set sustainability targets and measure our performance against these annually.
- 1.3.4. Work with the Environment team to follow best practice and ensure that our local aims are aligned to the University strategic aims.
- 1.3.5. Examine this Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers.

2. Scope

- 2.1 The scope of this policy covers all food provision provided by the University to Staff, Students and Visitors. This includes any third-party contractor operating on behalf of the University.

3. Responsibilities

Sustainability Project Board

- 3.1 The Sustainability Project Board has overall responsibility to oversee the policy framework and provide ratification of the policy.

Food and Drink Workstream

- 3.2 The Food and Drink Workstream is responsible for the delivery of the policy, reporting to the Sustainability Project Board.

4. General principles / Policy statements

- 4.1 **Fairtrade**

- 4.1.1. Increase our Fairtrade product range providing a specific Fairtrade area.
- 4.1.2. Raise awareness of Fairtrade campaigns organised throughout the year.
- 4.1.3. Through the academic timetable deliver a number of lectures specifically designed to encourage discussions on environmental/fairtrade/sustainable issues.
- 4.1.4. Through the newly formed Chef Skill Academy increase awareness to participants of sustainability & Fairtrade resulting in a presentation of dishes which incorporate the above for a University event once yearly
- 4.1.5. All the tea, coffee, sugar, and bananas provided to be Fairtrade (subject to supply).
- 4.1.6. Continue to provide at least 40% of our chocolate confectionary products as Fairtrade or ethically sourced.

4.2 **Fish**

- 4.2.1. All fish demonstrably sustainable with all wild-caught fish meeting the FAO Code of Conduct for Responsible Fisheries (includes Marine Stewardship Council certification and Marine Conservation Society 'fish to eat').
- 4.2.2. Utilisation of diverse species of fish to reduce pressure on sensitive stocks and provision of information at the point of sale to inform customers.
- 4.2.3. Avoid using fish as listed on the Marine Conservation Society's 'fish to avoid list' and provision of information at the point of sale to inform customers.

4.3 **Fruit and Vegetables**

- 4.3.1. All fruit and vegetables to be Red Tractor Assured or equivalent and if from the UK should be Grade 1 or 2 (where Grade 2 relates only to appearance) and seasonal.
- 4.3.2. Where products are not available from the UK (and not available under the Red Tractor Assurance Scheme) they will need to be fully traceable.

- 4.3.3. Products to be ethically traded/sourced (including Fairtrade certified and/or Rainforest Alliance certified).

4.4 Animal Products

- 4.4.1. Reduce the amount of meat and dairy products offered through the catering outlets
- 4.4.2. All meat and dairy products should be Red Tractor Assured or equivalent as a minimum standard.
- 4.4.3. Where appropriate the RSPCA monitored Freedom Food standard or equivalent will be used.
- 4.4.4. Small and Medium Enterprises (SME)/local producers who do not provide these accreditations but are committed to sustainable catering will be given preference through a demonstratable audit process.

4.5 Water

- 4.5.1. Review our use of bottled water on delivered services and investigate the use of a self-bottling system to provide a sustainable approach.
- 4.5.2. Promote the use of drinking water fountains across campus.
- 4.5.3. Stock reusable water bottles in outlets/shops.

4.6 Disposables

- 4.6.1. Measure and reduce the number of disposables/ single use containers, packaging and sundry items used, reporting figures on an annual basis.
- 4.6.2. Utilise multiple-use disposables and ensure all buffet ware is collected to enable reuse.
- 4.6.3. All disposables that are offered are recyclable or biodegradable, ensuring they have the lowest environmental impact possible.

4.6.4. Continue to offer a discount scheme on all hot drinks for those who use their own cups within our retail outlets and actively encourage the use of reusable vessels.

4.6.5. Implement a disposable cup levy at all outlets.

4.7 **Transport**

4.7.1. Effectively manage the use of the catering vehicle and where practicable reduce the number of journeys.

4.7.2. Monitor and record the food miles done by food purchased by suppliers and used in Refectory kitchen outlet/Student Central coffee shop/Atrium outlets.

4.8 **Waste**

4.8.1. Review all waste annually with the Campus Services Team to look at more effective methods of reduction of waste and recycling.

4.8.2. Monitor and review portion sizes/purchasing of stock to minimise waste production.

4.8.3. Establish baseline recycling rates at all outlets and work with the Campus Services Team to ensure continuous improvement.

4.9 **Energy**

4.9.1. Any new or replacement equipment should seek to provide efficiencies in energy consumption.

4.9.2. Implement effective operational procedures to reduce electrical, gas/heat and water consumption.

5. **Monitoring and review**

5.1 Through the Food and Drink workstream, the policy will be delivered and led by the workstream lead. Escalation of any non-compliance should be taken to the Sustainability Project Board. The policy is to be in force 3 years from the date of approval.