

Sustainable Food Policy

May 2022-23

Sustainable Food Policy

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Summary

Catering Services take our environmental responsibility seriously. Whilst there is no one definition of 'sustainable food', our working definition is the one used by DEFRA – "Food which is healthier for people and the planet". We will apply this food policy to all our catering outlets and food served for events.

Glossary of Terms

N/A

Purpose

We aim to:

- Provide a choice of food options, including healthy and sustainable food to our students, staff, commercial clients and visitors
- Take seriously health and wellbeing issues and promote the benefits of eating healthily
- Contribute to thriving local economies and sustainable livelihoods, both in the UK and in the case of imported products in the producer countries
- Wherever possible incorporate environmental and social considerations into the products and services we use and provide
- Continue to look for new initiatives to reduce our carbon footprint
- Encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide

Policy

We commit to:

- Use free range eggs
- Continue to only source fish that falls under the fish cities scheme.
- Use sustainable fish and raise awareness of alternative species.
- Offer a range of seasonal produce and provide customer communications which will clearly state this
- Recycle within all our kitchens to achieve a minimum of 50% waste being recycled
- Recycle all food waste separately
- Make at least a third of the daily menu will be vegetarian and a third will be vegan across all sites
- Ensure that all in house products are labelled to indicate nutritional features
- Raise awareness of sustainable food through targeted promotions and events

Sustainable Food Policy: Targets 2022 – 2023

1. Customer Engagement	
By end 2023	<ul style="list-style-type: none"> - Promote our sustainable food to customers increasing awareness and sales - Run a series of events such as Feel-Good February to increase engagement - Identify key dates in the sustainability calendar and run themed events and relevant promotions - Create feedback system to measure the success of the above

2. Fairtrade	
By end 2023	<ul style="list-style-type: none"> - Promote our Fairtrade products to customers increasing awareness and sales - Support a series of events, such as 'Fairtrade fortnight' - Work with our suppliers to ensure Fairtrade products are reasonably priced to increase engagement - Endeavor to stock Fairtrade products where possible in all outlets - Endeavor to stock Fairtrade products where possible to enhance our hospitality service

3. Fish	
By end 2023	<ul style="list-style-type: none"> - When completing TUCO fish tender, ensure it is a requirement of the suppliers that they adhere to all Fish Cities regs

4. Fruit & Vegetables	
By end 2023	<ul style="list-style-type: none"> - Promote seasonal fruit and vegetables to customers - Engage suppliers to measure the amount of seasonal fruit and vegetables used
By end 2023	<ul style="list-style-type: none"> - Set targets for increasing use of seasonal produce on previous year - Make sure all our menus reflect the seasons - Minimise the use of frozen fruit and vegetables across outlets - Work with suppliers to increase the amount of fruit and vegetables used grown from systems that cause least harm to the environment, where possible – look at possibility of using allotment on campus

5. Meat	
Ongoing	<ul style="list-style-type: none"> - Continue to ensure that 100% of meat meets the Red Tractor Assured standards as a minimum

6. Eggs	
Ongoing	- Promote the use of free-range eggs at every opportunity

7. Nutrition	
By end 2023	<ul style="list-style-type: none"> - Review the nutritional quality of our food and identify products and practices that can be changed to improve nutritional value. - Utilise Saffron and Planglow to display all nutritional values of products/dishes prepared on site. Look to have labels with nutritional information on where possible

8. Water	
By end 2023	<ul style="list-style-type: none"> - Ensure tap water is available at every catering outlet - Work with suppliers to find all alternative packaging options to try and reduce the use of single use plastic water bottles

9. Disposables	
On-going	<ul style="list-style-type: none"> - Review all disposable products moving to compostable alternatives where possible - Measure and reduce the number of disposables used

10. Waste & Recycling	
By end 2023	- Increase recycling of mixed paper and card and co-mingled dry recycling from sources generated by the catering staff and restaurant users so that 50% of waste is recycled.
By end 2023	- Continue to work with site services and regularly monitor the amount whilst seeking to reduce it and recycling it separately from all other waste

11. Transport	
On-going	<ul style="list-style-type: none"> - Seek to reduce the number of deliveries made to site by suppliers and ascertain from suppliers the sustainable credentials of their transport fleet - Whilst going through the tender process with TUCO, look to reduce the number of suppliers used to help reduce the number of deliveries coming onto site

Key to Relevant Documents

N/A

Annexes

Document Control

Version	Date	Change Author	Summary of Changes
FM ENV Sustainable Food Policy V1.0	2017	Commercial Services Manager	
FM ENV Sustainable Food Policy V2.0	2018	Commercial Services Manager	
FM ENV Sustainable Food Policy V3.0	2019	Commercial Services Manager	
FM ENV Sustainable Food Policy V4.0	2020	Commercial Services Manager	
FM ENV Sustainable Food Policy V5.0	2021	Commercial Services Manager	
FM ENV Sustainable Food Policy V6.0	2022	Commercial Services Manager	

Endmatter

Title	Sustainable Food Policy
Policy Owner	Commercial Services Manager
Approved by	TBC
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