

Sustainable Food Policy

May 2025-27

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Summary

The University is committed to delivering sustainable food provisions and taking our environmental responsibility seriously through the implementation of a range of measures. We will apply this food policy to all our catering outlets and food served by the University via our external contract catering partner.

Glossary of Terms

DEFRA: The Department of Environment Food and Rural Affairs

Fish Cities: Campaign to protect marine environments and fishing livelihoods, and for fish to be bought only from verifiably sustainable sources.

Sustainable Food: Our working definition is the one used by DEFEA – Food which is healthier for people and the planet.

Purpose

We aim to:

- Provide a choice of food options, that are healthy and sustainable to all our customers.
- Take health and wellbeing issues seriously 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, including the procurement process.
- Continue to look for new initiatives to reduce our waste, water use and 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 across all EHU food outlets.
- Continue to only source fish that meet sustainable fishing standards.
- 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 and reduce cross contamination of waste streams - this will be monitored via compositional analysis audits.
- Implement targets to contribute to the Waste and Resource Strategy.
- Recycle all food waste separately.
- Recycle all used oil.
- Make at least a third of the daily menu vegetarian and a third will be vegan across all sites and look to ensure the nutritional value of these meals.
- Ensure that alternative dishes are available for those with food allergies.
- Raise awareness of sustainable food through targeted promotions and events.
- Through implementation of the Sustainable Procurement Policy and sourcing fish from suppliers who use sustainable fish sources, we will contribute to thriving local economies and sustainable livelihoods.

Sustainable Food Policy Targets: 2025-2027

1. Customer Engagement

Ongoing	- Promote our sustainable food to customers, increasing awareness and sales. - Run a series of events such as Feel-Good February to increase customer engagement with sustainability initiatives. - Identify key dates in the sustainability calendar and run themed events and relevant promotions. - Targeted messages highlighting to customers where our food is sourced. - Promote seasonal fruit and vegetables to customers and when the free fruit campaigns run ensure they are better promoted.
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2. Procurement

In all tenders	- Embedded sustainability questions and standards within all tenders and contracts with external contractors and make this part of the marketing criteria with DEFRA guidelines regarding sustainable procurement compliance in mind - Whilst going through any tender process, look to reduce the number of suppliers used to help reduce the number of deliveries coming onto site - Whilst going through any TUCO tender process look to enhance sustainability targets. - When completing any fish tender, ensure it is a requirement of the suppliers that they adhere to the Marine Conservation Standard.
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3. Fruit & Vegetables

By end 2025 and continue to.	- Promote seasonal fruit and vegetables to customers. - Engage suppliers to measure the amount of seasonal fruit and vegetables used. - Set targets for increasing use of seasonal produce on previous year. - Make sure all our menus reflect the seasons.
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	- 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. - Create a food map of where all fruit and veg is sourced.
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4. Meat and Milk

Ongoing	- Continue to use British meat which has also attained an accredited assurance standard for animal welfare. - Provide plant-based milk alternatives. - Investigate options for increasing plant-based milk alternatives across campus.
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5. Eggs

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

Ongoing	- Review the nutritional quality of our food and identify products and practices that can be changed to improve nutritional value. - Display all nutritional values of products/dishes prepared onsite. Look to have labels with nutritional information on where possible
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7. Water

By end 2025 and continue to.	- 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. - Work with vending supplier to look at introducing reverse vending.
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8. Disposables	
By end 2025 and continue to.	- Review all disposable products. - Measure and reduce the number of disposables used. - To investigate only using recyclable packaging in all areas.

9. Waste & Recycling	
By end 2025 and continue to.	- Increase recycling of mixed paper and card and co-mingled dry recycling from sources generated by the catering staff and restaurant users so that 75% of waste is recycled. - Continue to work with Site Services and regularly monitor the amount whilst seeking to reduce it and recycling it separately from all other waste - Recycle all waste oil

10. Transport	
Ongoing	- 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 any tender process, look to reduce the number of suppliers used to help reduce the number of deliveries coming onto site

Governance

This Plan is ratified by the Institutional Sustainability Committee and reported on via this Committee to the Chief Student and Governance Officer as the Committee Chair. Relevant updates are also reported as part of the annual sustainability report that goes to the Board of Governors and is published on our website.

Key to Relevant Documents

Waste and Resource Strategy

Annexes

Document Control

Version	Date	Change Author	Summary of Changes
ISC Sustainable Food Policy V1.0	2024	Catering and Events Manager	Supersedes FM ENV Sustainable Food Policy V7.0
FM ISC Sustainable Food Policy V2.0	2025	Corporate Sustainability Manager	Updates to dates and some minor edits to wording of targets
FM ISC Sustainable Food Policy V2.1	April 2026	Head of Sustainability	Added in Governance section and wording for procurement updated to reflect outsourcing of services

End matter

Title	Sustainable Food Policy
Policy Owner	Catering and Event Manager
Approved by	Institutional Sustainability Committee
Name and Role of Approver	Dr Jo Wright, Chief Student and Governance Officer
Date of Approval	May 2026
Date for Review	May 2027