

Sustainable Food Policy

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 of our catering outlets and food served for events, including vending machines.

In achieving this 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

To help meet our aims we will:

- Set sustainability targets and measure our performance against these annually
- Work with our suppliers to progress the sustainability agenda
- Enhance staff, customer and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns
- Examine this Policy annually, amend targets and communicate findings to customers
- Work with the Sustainability Team to follow best practice and ensure aims are aligned to the University strategic aims

We commit to:

- Actively support Fairtrade Fortnight and provide year-round information and products which support Fairtrade initiatives
- Use Fairtrade products where applicable
- Use free range eggs
- 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 of our kitchens to achieve a minimum of 50% waste being recycled
- Make at least 40% of the daily menu vegetarian
- Ensure that all in house products are labelled to indicate sustainability features, including where possible, provenance of products, welfare status and trade status
- Raise awareness of sustainable food through targeted promotions and events

Sustainable Food Policy: Targets 2016 - 2018

1. Customer Engagement	
By end 2018	<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 Food Days¹ and Wellbeing Week promotions
2. Fairtrade	
By end 2018	<ul style="list-style-type: none"> - Ensure Fairtrade status is maintained - Investigate all relevant food categories for Fairtrade alternatives and purchase those where possible including rice, pulses, tinned products, coffee, tea and sugar. - Monitor sales of ethically traded products² both in absolute terms and as a proportion of the total catering outlet figures.
3. Fish	
By end 2016	<ul style="list-style-type: none"> - Sign Sustainable Fish Cities pledge
By end 2017	<ul style="list-style-type: none"> - Investigate and cost gaining MSC chain of custody certification
4. Fruit & Vegetables	
By end 2017	<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 2018	<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 – at least 3 (major) items per dish will be served in the season it is naturally abundant in this country. - Increase the sales of food from plant origin as an alternative to meat and dairy, focusing on health, wellbeing and the reduced impact to the environment - Increase the amount of fruit and vegetables used grown from systems that cause least harm to the environment, where possible.
5. Meat	
By end 2017	<ul style="list-style-type: none"> - Engage suppliers to understand the production system under which the animals are reared - Ensure that 100% of meat meets the Red Tractor Assured standards as a minimum - Look to increase the amount of meat reared under systems with higher animal welfare³ - Investigate ways of increasing higher welfare meat through cost neutral methods such as portion size and looking for value cuts - Investigate ways of reducing the amount of meat used, focusing on appropriate portion sizes and zero wastage
6. Eggs	
By end 2018	<ul style="list-style-type: none"> - Promote the use of free range eggs at every opportunity

¹ http://peopleandplanet.org/fdl/greenleague/methodology/food/menu_guidance.pdf

² Proof that it is ethically traded must be provided by an independent third party e.g. the Fairtrade Foundation. ³ Organically certified or Freedom Food certified pork or poultry, or Free Range poultry, or equivalent.

7. Nutrition	
By end 2017	- Review the nutritional quality of our food and identify products and practices that can be changed to improve nutritional value.
8. Water	
By end 2017	- Filtered or tap water an option when booking hospitality - Ensure tap water is available at every catering outlet
9. Disposables	
By end 2016	- Review all disposable products moving to biodegradable alternatives where possible - Measure and reduce the amount of disposables used (measured as a value percentage of sales)
10. Waste & Recycling	
By end 2017	- 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. - Work with suppliers to reduce packaging and use reusable packaging wherever possible.
By end 2018	- Find out how much food we waste per week and continue to regularly monitor the amount whilst seeking to reduce it.
11. Transport	
By end 2018	- Seek to reduce the number of deliveries made to site by suppliers and ascertain from suppliers the sustainable credentials of their transport fleet

To be reviewed on an annual basis. Next review is due in July 2018.

Signed: Beverley Seed

Facilities Manager (Catering Services) Date: 05/06/2017

Signed: Bill Hancox

Director of Facilities Management Date: 05/06/2017