



Sustainable Food Policy

Keele University commits to providing healthy sustainable food that:

- Contributes to our local economy and sustainable livelihoods
- Enhances animal welfare
- Minimises damage to the planet
- Provides measurable social benefits

We will implement the following:

SOURCING	ENVIRONMENT	COMMUNITY
<p>We will prioritise ethical and responsible sourcing.</p> <p>Engage with local initiatives to develop a ‘whole systems’ approach to food sustainability across Staffordshire.</p> <p>Purchase high-welfare meat and dairy to help combat animal cruelty, protect the environment, and promote healthier options to customers.</p> <p>Remind people how little meat they need to maintain a healthy diet.</p> <p>Source sustainable seafood to help reduce the negative impacts on fish stocks, protect our marine environment, and give customers better seafood choices.</p> <p>Prioritise the sourcing of fairly-traded food, drink and other products for our operations.</p>	<p>We will actively manage the resources that our business consumes, from cradle to grave.</p> <p>Engage with our supply chain to affect positive economic, environmental and social change.</p> <p>Reduce our environmental impact by improving our energy efficiency year-on-year.</p> <p>Use water responsibly by raising awareness of our staff and students, and monitoring our water consumption.</p> <p>Manage our waste effectively, prioritising the waste hierarchy.</p>	<p>We will respond to the diverse food requirements of our community, and promote the benefits of healthy eating and well-being.</p> <p>Ensure our menus are well-balanced, offering a diverse range of food options to promote a nutritious and healthy diet.</p> <p>Engage with the community to influence a positive culture change towards healthy eating (eg by providing cooking demonstrations) using healthy recipes and sustainable food options.</p> <p>Respond positively to customer feedback, and be open to introducing new ideas.</p> <p>Implement a comprehensive and externally verified framework for continual improvement in sustainable food and catering.</p> <p>Adopt a marketing and communications strategy to actively promote our sustainable and environmental activities</p>

We will meet our Policy objectives by implementing an annual action plan.