

Keele University Sustainable Food Action Plan

Aim 1- Sourcing: We will prioritise ethical and responsible sourcing				
Objective	Action/s	Responsibility	Target Achievement date	Progress / next steps
A) Engage with Local initiatives to develop a 'whole systems' approach to food sustainability across Staffordshire.	Be an active member of the Staffordshire Food Partnership	Susan Warrender, Head of Catering	ongoing	Susan Warrender is a member of the group.
B) Purchase high welfare meat and dairy to help combat animal cruelty, protect the environment, and promote healthier options to customers.	Maintain food for life catering mark	Peter Walters, Executive Chef	ongoing	Review food for life catering mark assessment
C) Remind people how little meat they need to maintain a healthy diet.	Awareness Initiatives to be included at the annual Green Week	Sustainable catering working group	March 2020	
D) Source sustainable seafood to help reduce the negative impacts on fish stocks, protect our marine environment, and give customers better seafood choices.	Maintain food for life catering mark	Peter Walters, Executive Chef	ongoing	Review purchases to identify any non-certified sustainable produce
E) Prioritise the sourcing of fairly-traded food, drink and other products for our operations.	Maintain Fairtrade status	University Fairtrade Group	Reaccreditation due	

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Aim 2- Environment: We will actively manage the resources that our business consumes, from cradle to grave.

Objective	Action/s	Responsibility	Target Achievement date	Progress
A) Engage with our supply chain to affect positive economic, environmental and social change.	Request all University catering suppliers complete a sustainability action plan (net positives engagement tool)	Linda Sutton, Procurement Manager	30 th of November 2019	
B) Reduce our environmental impact by improving our energy efficiency year-on-year.	Review opportunities to replace inefficient catering equipment	Elliot Jones, Energy Manager	December 2019	
C) Use water responsibly by raising awareness of our staff and students, and monitoring our water consumption.	Review feasibility of sub metering catering water use	Elliot Jones, Energy Manager	December 2019	
D) Manage our waste effectively, prioritising the waste hierarchy.	Consider introducing a campaign to reduce single use coffee cups and other single use products.	Sustainable catering working group	August 2019	

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Aim 3- Community: We will respond to the diverse food requirements of our community, and promote the benefits of healthy eating and well-being.

Objective	Action/s	Responsibility	Target Achievement date	Progress
A) Ensure our menus are well-balanced, offering a diverse range of food options to promote a nutritious and healthy diet.	Maintain food for life catering mark	Peter Walters, Executive Chef	ongoing	
B) 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.	i) Run sustainable cooking events during Green week ii) promote healthy cooking options to students living in Halls of Residence on campus	Peter Walters, Executive Chef Huw Evans, Environmental Manager	March 2020	
C) Respond positively to customer feedback, and be open to introducing new ideas.	Seek feedback from students on ethical and sustainable food choices	Susan Warredner, Head of Catering	November 2019	
D) Implement a comprehensive and externally verified framework for continual improvement in sustainable food and catering.	Maintain accreditation to the Soil Association Food For Life Catering Standard	Susan Warredner, Head of Catering	ongoing	ongoing