

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> <ul style="list-style-type: none"> • Engage with local initiatives to develop a ‘whole systems’ approach to food sustainability across Staffordshire. • Purchase high-welfare meat and dairy to help combat animal cruelty, protect the environment, and promote healthier options to customers. • Promote meat free meals to maintain a healthy diet. • Source sustainable seafood to help reduce the negative impacts on fish stocks, protect our marine environment, and give customers better seafood choices. • Prioritise the sourcing of fairly-traded food, drink and other products for our operations. 	<p>We will actively manage the resources that our business consumes, from cradle to grave.</p> <ul style="list-style-type: none"> • Engage with our supply chain to affect positive economic, environmental and social change. • Reduce our environmental impact by improving our energy efficiency year-on-year. • Use water responsibly by raising awareness of our staff and monitoring our water consumption. • Manage our waste effectively, prioritising the waste hierarchy. 	<p>We will respond to the diverse food requirements of our community, and promote the benefits of healthy eating and well-being.</p> <ul style="list-style-type: none"> • Ensure our menus are well-balanced, offering a diverse range of food options to promote a nutritious and healthy diet. • 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. • Respond positively to customer feedback, and be open to introducing new ideas. • Implement a comprehensive and externally verified framework for continual improvement in sustainable food and catering.

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