

## Sustainable Food Policy

The Policy covers all outlets and food served by the University and managed by Catering and Retail Services, Commercial and Business Engagement Directorate. Catering and Retail Services take their 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".

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 Well Being 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.

We have set specific targets that will act as our Key Performance Indicators (KPI's) and will be reviewed annually:

1. Reduce food waste per student/staff number annually.
2. Reduce water & energy usage annually. The target will be in line with the University's Carbon reduction target of 3.6%.
3. Increasing the purchase of seasonal vegetables on an annual basis.
4. Reduce the use of plastic carrier bags provided in our retail shops.
5. Increase the use of bio-degradable packaging for take-away items.
6. Increase where possible the purchase of provisions from local suppliers.

In addition Catering and Retail Services employ a significant number of best practices within the kitchens and catering outlets:

- Using triple certified coffee and Fairtrade tea in our outlets and for hospitality and generally promoting Fairtrade products
- Have recycling stations in the kitchens for paper, plastics, cans and cardboard
- Use our waste oil for bio-fuel, green generation fuel, soaps and some for specialist lubricant.
- Recycle cardboard from delivery packaging
- Menus are seasonal with locally sourced food where appropriate to reduce the carbon footprint
- Promote a Local Staffordshire Food Menu to Conference Clients
- Only free-range eggs are purchased and sold in our catering outlets and supplied for conference use
- Have freely available drinking water in the student refectory and Le Café
- Record the amount of waste food being discarded in the food outlets and looking at best practice in terms of reducing the level of waste
- Disposable products are used for take away items. These will be bio-degradable or recyclable.
- Reducing the consumption of energy in all units
- Providing suitably trained staff in the provision of our service
- Adding more vegetarian and vegan options to our menu.

We will report annually in March each year, on our performance against our goals. The Policy will be made publicly available on the University website.

### Catering & Retail Services

March 2013

Signed by:

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**Professor Nick Foskett, MA, PhD, PGCE, FRGS, FRSA**  
**Vice -Chancellor**