Sustainable Food Policy

As part of The University of Nottingham’s commitment to provide environmentally friendly and sustainable campus hospitality, the University is fully aware of the impact that procurement, storage, production, consumption and wastage has on the environment and the need to ensure that the Sustainable Food Policy supports the University’s Environmental Policies and Practices.

This policy has been approved by the Director of Procurement and will be reviewed annually and reported to The University of Nottingham’s Senior Management Team by the Head of Catering to ensure that continued progress is being made. This policy will be clearly communicated to Operations Teams alongside developments made.

We will take responsibility to work with our suppliers, contractors and partners to minimise environmental and social effects associated with products and services we provide.

We will seek to support local and smaller suppliers ensuring that they are not discriminated against in the procurement and specification process and that all procurements represent value for money.

Due to the nature of our diverse food and drink business we will encourage and continue to support some of the localised initiatives that are already in place which utilise small independent growers and producers especially across our Day Delegate Conference Centre and forthcoming hotel.

The University of Nottingham is a supportive member of TUCO Purchasing Ltd (TPL) which has a Sustainability Policy in operation (http://www.tucopurchasing.com/)

Our Aims and Objectives
- Ensure that environmental and social responsibility is factored in to all tenders/agreements/contracts that The University of Nottingham enters into
- Encourage and support small and medium sized businesses to bid for tenders
- Invest in new technologies that have a positive impact on the environment
- Work to monitor supplier deliveries to reduce food miles
- Understand supplier commitment regarding environmental impact to include transport used, packaging etc and how suppliers communicate any progress made during the contract period and report annually on improvements
- Increase usage of biodegradable packaging for sandwiches and other retail products
- Support all University initiatives regarding recycling schemes eg cardboard, paper, plastics, glass, tin foil and food
- Kitchen equipment recycling: all redundant, replaced equipment will be correctly recycled in line with University Policies eg WEEE
- Communicate to customers and staff using the University network and internal communications eg web, newsletters, meetings, point of sale to inform on our commitment to serving sustainable food, update on progress and initiatives
- Encourage initiatives from staff and recognise initiatives taken on board
- Maintain Fairtrade Accreditation and seek to increase Fairtrade products available across all campuses – support Fairtrade Fortnight and other initiatives
- Use free range eggs across the organisation (Good Egg Award achieved 2011)
- Food waste (kitchen) weight is recorded prior to recycling process to establish quantity across individual locations and to seek how waste may be reduced across locations that work to set menu cycles
- Food waste (customer) catered Halls will separate out customer waste to record weight and seek initiatives that can reduce plate waste
- Chemicals, seek cleaning materials that have reduced impact on the environment ensuring that effectiveness is not compromised
- Reduction in the use of artificial additives

Menus and Raw Materials
- Seasonal produce will be used throughout our operations
- Menus will be in line with the bronze award under the Soil Association approved Food for Life catering services scheme
- Our fish suppliers will have sustainable policies in place eg the Marine Stewardship Council (MSC)
- Raw meat – only fresh meat will be used, Mechanical Reformed Meat (MRM) will not be used, we will seek to move towards RSPCA Freedom Food / Red Tractor accredited supplies
- Cooking oil – collected by our supplier in the original drums and recycled into Bio Diesel

Jim Reed  
Director of Procurement

Date 14/2/12