

## Sustainable Food Policy

### Introduction

This policy supports the principles identified in the University's Sustainability Policy and primarily concerns the provision and procurement of food at the University.

This document provides the policy framework through which food procurement will be delivered in a reasonably sustainable manner. The policy will be relevant to all the University's Schools and Units and to all of the staff within them. The document covers:

- Policy Statement
- Scope of the Policy
- Roles and Responsibilities
- Relationship with existing policies
- Guidance for implementation of the Policy
- Targets
- Contact details
- Glossary of terms
- Accreditations in Hand

### Policy Statement

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 Catering Operations Director and will be reviewed annually and reported to The University of Nottingham's Senior Management Team to ensure that continued progress is being made. This policy will be clearly communicated to Catering 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.

The University of Nottingham is a supportive member of TUCO Ltd which has a Sustainability Policy in operation across its catering relevant framework agreements: <http://www.tuco.org/buy/sustainability>

### 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 e.g. 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.
- Halls student 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 e.g. the Marine Stewardship Council (MSC)
- Raw meat - only fresh meat will be used, Mechanical Reformed Meat (MRM) will not be used, as will RSPCA Freedom Food / Red Tractor accredited supplies
- Cooking oil – will be collected by our supplier in the original drums and recycled into Bio Diesel

The external accreditations in place to support these aims and objectives include:



### Scope of the Policy

1. This policy is focused on but not limited to provision and procurement of food at the University. It applies to all aspects of sustainable food, including:
  - a) Procurement
  - b) Provision
  - c) Preparation
  - d) Food waste and waste management
  - e) Growing
  - f) Education
  - g) Climate change and carbon emissions
  
2. All suppliers will be expected to assist the University in meeting the sustainable food policy.

### Roles & Responsibilities

1. The University has a responsibility to procure food in a sustainable manner in accordance with the Universities Sustainability Policy.
2. The Catering Operations Director has overall responsibility for the implementation of the policy within the University's catering department. However different departments will have particular responsibility for managing aspects relevant to their department (see above) e.g. the Commercial/Procurement Business Manager will have responsibility for 1 above, etc.
3. Responsibility for application of the principles and practical delivery of this policy within Catering Services lies with the Catering Unit Managers and their teams.
4. Responsibility for application of the principles and practical delivery of this policy within the Schools and Units lies with the Head of School or Department.
5. Guidance and advice with regards to all aspects listed above will be provided by Estates Sustainability Team as required.

### Relationship with Existing Policies

This Policy has been formulated within the context of the following University documents:

- Food Production Procedure Manual
- Procurement Strategy
- Fairtrade Policy
- Campus Carbon Management Plans 2011-16
- Food Waste Policy

All of which are available from the University's Website.

### Guidance for Implementation of the Policy

The Estates Environment Team will advise on the current and shifting sustainability agenda affecting food procurement and provision. The Commercial/Procurement Business Manager will advise on the factors affecting food procurement through consultation and advice from TUCO.

### Customer Engagement

#### Annual and On-going:

- Proudly promote our sustainable food to customers increasing awareness and sales.
- Any changes to our sustainable food behaviour and practices will be communicated on an annual basis as a summary report with any landmark changes throughout the year communicated on an 'as and when' basis. The summary report will be produced by the Catering Operations manager following an annual review in each May by the Catering Accreditations Review Group chaired by the catering Operations Director.

### Fairtrade

#### On-going:

- We currently have Fairtrade status; this was last renewed in February 2016, and again two yearly thereafter.
- Investigate all relevant food categories for Fairtrade alternatives and purchase those where possible.

### Fish

#### On-going:

- Maintain our Marine conservation Society Accreditation (MSC) including eliminate the use of any fish species that are listed as at risk.
- Investigate the capture methods and species of tinned fish and purchase more sustainable alternatives if relevant.

### Fruit and Vegetables

#### On-going

- Promote and supply seasonal fruit and vegetables to customers,.
- Engage suppliers to measure the amount of local and seasonal fruit and vegetables and use to help with procurement decisions.

#### Long term

- Increase the sales of food from plant origin as an alternative to meat and dairy, focusing on the health, well-being and environmental benefits.

### Meat

#### On-going:

- Maintain our Red Tractor certification re meat reared under systems with higher animal welfare. This is particularly relevant for chicken and pig meat.
- Investigate ways of increasing higher welfare meat through cost neutral methods such as portion sizes and looking for value cuts, and review ways of increasing vegetarian meals where possible e.g. Green Week
- Investigate ways of reducing the amount of meat used e.g. appropriate portion sizes and zero wastage.

### Eggs

#### On-going:

- Maintain our Good Egg Accreditation and commitment to cage free hens.

### Dry Grocery

#### On-going:

- Investigate purchasing Fairtrade and fairly traded supplies of rice, pasta, flour, pulses, tinned products, coffee, tea, hot chocolate and sugar.

### Water

#### On-going:

- Ensure tap water is available at every catering outlet.

### Disposables

#### On-going:

- Move all disposable products to biodegradable alternatives where possible.
- Reduce the amount of disposables used.

### Cleaning Materials

#### On-going:

- Include assessment at tender of the impact of current cleaning materials on the environment and source less harmful alternatives

### Waste

#### On-going:

- Zero food waste to landfill.
- Recycle all waste cooking oil.

### Transport

#### On-going:

- Continue to reduce the number of deliveries made to each site by suppliers and ascertain from suppliers the sustainable credentials of their fleet.

### Culture and Social

#### On-going

- Support culture of healthy eating with meal choices reflecting cultural diversity
- Develop and maintain a partnership with groups and agencies within the University such as Transition, VegSoc, Fine Food and Dining Societies and any other relevant student, staff or community led groups.

### Target Setting

This policy will be reviewed annually. It will not be a presumption that ever more specific numerical targets should be added year on year to facilitate the continual provision and procurement of more sustainable food. Decisions on procurement and accreditation should be made on the basis of a rational assessment of value, ethics and market trends.

## Contact Details





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## Glossary of Terms

- **Sustainable Food** -There is no legal definition of 'sustainable food,' although some aspects, such as the terms 'organic' or 'Fairtrade', are clearly defined. Our definition is that sustainable food should be produced, processed and traded in ways that:
  - Contribute to thriving local economies and sustainable livelihoods
  - Protect the diversity of both plants and animals (and the welfare of farmed and wild species), and avoid damaging natural resources and contributing to climate change;
  - Provide social benefits, such as good quality food, safe and healthy products, and educational opportunities.
- **Local food** - There is no universal definition of local food, but it is generally considered to be food grown or produced, processed, traded and sold within a geographic radius of 30-75 miles.
- **Sustainable procurement** - Sustainable procurement is partly about buying and sourcing green products but it's also about ensuring energy and resource efficiency as well as long term cost effectiveness. For example:
  - Environmental concerns – e.g. energy emissions.
  - Materials used in manufacture.
  - Where a product is coming from and how long its lifecycle is
  - Ethical issues – e.g. whether organisations provide fair and safe working conditions for their staff.
  - Saving costs measured across the whole lifecycle of a product.
- **Fairtrade** - Fairtrade is about better prices, decent working conditions, local sustainability, and fair terms of trade for farmers and workers in the developing world. By requiring companies to pay sustainable prices (which must never fall lower than the market price), Fairtrade addresses the injustices of conventional trade, which traditionally discriminates against the poorest, weakest producers.
- **Fairly traded** – This concerns companies/products which are not officially registered as Fairtrade by the certification standard but that do take into account their environmental and social impact.

## Current Catering Accreditations

	<p><b>Fairtrade (2004)</b></p>	<p>Since 1992 Fairtrade has been about better prices, decent working conditions and fair terms of trade for farmers and workers - supporting smaller scale farmers and workers who are marginalised from trade in a variety of ways.</p> <p>In order to obtain and maintain Fairtrade status the University has to meet certain goals. To meet these goals the University ensures:-</p> <ul style="list-style-type: none"> <li>- All coffee sold on campus is now Fairtrade, including all our Starbucks outlets, in the library, Portland Building and Jubilee Campus;</li> <li>- We sell Fairtrade wine in the University bars and the SU shop;</li> <li>- The University now have a dedicated nominated supplier of Fairtrade products "PEROS";</li> <li>- Fairtrade chocolate and a wide range of cakes and confectionary are offered from outlets;</li> <li>- Fairtrade awareness days are held;</li> <li>- Fairtrade Fortnight is held every year.</li> </ul> <p>Fairtrade is an ethical purchasing accreditation. <a href="http://www.fairtrade.org.uk/">http://www.fairtrade.org.uk/</a></p>
	<p><b>Assured Food Standards (Red Tractor)</b></p>	<p>Red Tractor was launched in 2000 by the food industry to promote clearer labelling and ensure food originates from a trustworthy source.</p> <p>Red Tractor is a traceability accreditation. <a href="http://www.redtractor.org.uk/">http://www.redtractor.org.uk/</a></p>
	<p><b>Soil Association – Food for Life Bronze Catering Mark (2012)</b></p>	<p>The soil association was founded in 1946. This accreditation tells customers that what is on the menu is freshly prepared, free from undesirable additives and better for animal welfare. The bronze level means that:</p> <ul style="list-style-type: none"> <li>- 75% of meals are freshly prepared,</li> <li>- meat is from farms which satisfy UK welfare standards</li> <li>- all eggs are from cage-free hens.</li> <li>- No fish from the Marine Conservation Society’s (MSC) ‘Fish to Avoid’ list can be served</li> <li>- food is free from undesirable additives or trans fats.</li> </ul> <p>The Catering Mark is both a sustainability and an ethical purchasing accreditation. <a href="http://www.soilassociation.org/">http://www.soilassociation.org/</a></p>
	<p><b>MSC (2012)</b></p>	<p>The MSC was founded in 1996. This accreditation confirms that we only purchase fish from sustainable fisheries and traceable sources.</p> <p>MSC is a sustainability and ethical purchasing accreditation. (Required for Soil Association Mark) <a href="http://www.mcsuk.org/">http://www.mcsuk.org/</a></p>

	<p><b>Good Egg Award (2013)</b></p>	<p>Operated since 2007 by Compassion in Word Farming: Good Egg recognises our commitment to only procuring eggs from cage-free hens. CIWF aims to end all factory farming practices.</p> <p><a href="#">Good Egg is an ethical purchasing accreditation.</a> (It follows from the Soil Association Mark)</p> <p><a href="http://www.ciwf.org.uk/">http://www.ciwf.org.uk/</a></p>
	<p><b>Triple Certification</b></p>	<p>Founded in 1986 to fight deforestation the Rainforest Alliance is a non-governmental organization working to conserve biodiversity and ensure sustainable livelihoods by transforming land-use practices, business practices and consumer behaviour.</p> <p>This accreditation tells us that our coffee is triple certified by</p> <ul style="list-style-type: none"> <li>- Fairtrade (See above)</li> <li>- Soil Association (See above)</li> <li>- <b>Rainforest Alliance</b></li> </ul> <p><a href="#">Rainforest Alliance is a sustainability accreditation.</a></p> <p><a href="http://my.rainforest-alliance.org">http://my.rainforest-alliance.org</a></p>
	<p><b>Red Lion</b></p>	<p>Red Lion is the UK's most successful food safety mark with nearly 90% of UK eggs now produced within the Lion scheme. Launched in 1998 with a binding code of practice for all participating UK producers:</p> <ul style="list-style-type: none"> <li>- All Lion hens and eggs guaranteed British</li> <li>- Hens vaccinated against Salmonella Enteritis and Salmonella Typhimurium</li> <li>- Registration and a unique 'passport' system, ensuring complete traceability of hens, eggs and feed</li> <li>- Increased hygiene controls and salmonella testing of all flocks in the integrated egg production chain, in excess of the National Control Programme, including turnaround swabbing of breeding, pullet rearing and laying flocks; and packing centre hygiene swabbing</li> <li>- Regular egg testing (not included in National Control Programme)</li> <li>- Stringent feed controls, including production of feed to Universal Feed Assurance Scheme (UFAS) standards</li> <li>- Lion Quality eggs stamped on farm with the farm code and production method.</li> <li>- Best-before date and Lion logo printed on the shell of Lion Quality eggs as well as on the egg box</li> <li>- Higher animal welfare requirements than required by law, closely aligned with the RSPCA welfare standards (applied through Freedom Food) for barn and free range hens.</li> <li>- Regular independent auditing, including unannounced audits, of all producers and packers in the Lion scheme, in accordance with the EN 45011 standard</li> </ul> <p><a href="#">Red tractor is a comprehensive safety, traceability and bird welfare accreditation.</a></p> <p><a href="https://www.egginfo.co.uk/british-lion-eggs">https://www.egginfo.co.uk/british-lion-eggs</a></p>