

University of Nottingham Sustainable Food Policy

The University prides itself on being able to provide a wide and varied catering offering to enhance our staff and student experience. This presents opportunities to ensure we do this in an ethical and sustainable way.

The IPCC states that 21–37% of total greenhouse gas (GHG) emissions are attributed to the food system. Food systems are also under increasing pressure due to resource demands and stressors from climate change (IPCC, 2022). It is therefore the University's responsibility to commit to sustainable food practices to ensure the longevity of our planet's resources.

This Sustainable Food Policy has been designed to work in conjunction with and support the principles identified in our [Strategic Delivery Plan for Environmental Sustainability, Carbon Management Plan 2030](#) and Catering Strategy under the Planet workstream. Food and Catering has been identified as one of four significant scope 3 greenhouse gas emission categories in need of reduction. Therefore, this policy will help drive action in this area by providing the following overarching principles.

Scope

This policy covers the following areas*:

- Catered accommodation
- Retail outlets
- Bars
- Delivered Catering
- Events & Mobile Catering

Principles

The University will:

- Serve high-welfare meat, dairy, and eggs.
- Serve sustainably sourced fish and incorporate a more diverse range of species into our menus.
- Include more seasonal and local produce.
- Offer and encourage the uptake of sustainable, plant-based dishes through mechanisms such as carbon labelling.
- Serve nutritionally balanced meals and raise awareness of healthy eating.
- Support both local and global farmers by ensuring all goods are responsibly and ethically sourced.
- Manage and minimise all waste effectively.
- Reduce disposables and single-use packaging and promote the use of reusables.
- Monitor water and energy usage associated with the areas within scope and operate with efficiency.
- Be transparent about our sourcing, policies, performance, and impacts.
- Educate and communicate with staff and students around sustainable catering.
- Ensure sustainability is embedded in our catering procurement practices and contracts.
- Work with our 3rd party partners to embed the principles of this policy within their work practices.
- Monitor and report on our progress on an annual basis.

*Excludes Nottingham Venues, Student Union, Franchises and 3rd party caterers

Delivery of the Policy

The policy will be delivered through three overarching workstreams:

- The Sustainable Restaurant Association's Food Made Good Rating
- Menus of Change
- Fairtrade Award

Implementation of this Policy

It is recommended that this policy comes into effect from 1st August 2022 and will be subject to annual review.

Governance

To be approved through the Operational Sustainability Group.

Sarah Cawthorne, Environment Officer – Catering & Hospitality

July 2022