

University of Greenwich Sustainable Food Policy

This document forms part of the University of Greenwich [Sustainability Policy](#) and aims to address the objectives therein.

The University of Greenwich recognises its responsibility to provide nutritious and sustainably sourced food to its customers. We recognise the responsibility we have in carrying out our procurement activities in an environmentally and socially responsible manner; and the considerable influence we have in using our buying power to encourage healthy and sustainable food production and consumption. We further recognise that it is also our responsibility to encourage our suppliers and contractors to minimise negative environmental, ethical and social effects associated with the products and services they provide. We also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and in our specifications.

This policy covers all our food catering outlets provided by BaxtorStorey, Sodexo and the Student's Union University of Greenwich.

We commit to

- Provide and continue to increase sustainable food offerings in catering outlets and hospitality menus
- Communicate to and engage with students, staff and other customers as well as suppliers on our commitment to serving sustainable food
- Ensure that our caterers baseline and regularly audit their consumption of goods and materials in order to increase and maintain usage of sustainable goods
- Enhance employee awareness of relevant environmental, social and nutritional effects of procurement through appropriate training, via induction and in continuing professional development
- Maintain Fairtrade Status, Soil Association Catering Mark and support local sustainable food projects such as Greenwich Sustainable Food Cities
- Ensure that sustainability specifications are included in all future catering contracts and that sustainability criteria are considered in the awarding of contracts, for example ISO 14001
- Ensure all catering outlets uphold the criteria and standards outlined in the University's Environmental Management System
- Set and monitor sustainable food targets and review our aims annually

To allow us to meet our aims we will

- Develop and update annually relevant performance indicators, minimum specifications and requirements, and evaluation criteria and use them to measure our progress

- Support our caterers in engaging with suppliers to progress the sustainability agenda and carry out purchasing audits to identify good practice and room for improvements
- Engage with customers and contractors to raise awareness of relevant environmental, social and nutritional effects of a sustainable diet via promotional guidance, product information and awareness campaigns
- Examine this Sustainable Food policy annually, amend targets and report our findings to customers
- Work with third party organisations such as Sustain and the Soil Association to help increase our sustainable food outputs

We commit to

- Apply this policy to all of our catering outlets and food served for hospitality and events
- Ensure that all of our menus reflect the seasons where possible and monitor the use of non-seasonal produce
- Support environmentally friendly farming, food/drink production and transportation in the selection of products
- Clearly communicate to customers the menus on offer and seek to increase the range of nutritional and sustainable items
- Use where possible meat and dairy that is produced according to a minimum of RSPCA Freedom Food Standards, and ensure that all meat is sourced from animals that have been stunned before slaughter
- Increase our use and supply of organic dairy products
- Use demonstrably sustainable fish wherever possible. If this is not possible for certain species then alternative menu items will be sought
- Reduce the amount of meat and dairy products on our menus and focus on fresh seasonal and local produce and encourage meat free days in all outlets

This policy will be implemented, monitored and annually reviewed by the Fairtrade and Sustainable Food Steering Group.

SUSTAINABLE FOOD POLICY: TARGETS 2014 – 2016

1. Engagement

Effective immediately

- Promote sustainable food to customers and utilise social media to capture a larger audience.
- Develop a promotional plan to include monthly activities to raise awareness of sustainable issues, as well as highlighting sustainable content on all menus.
- Continue to hold quarterly Fairtrade and Sustainable Food Steering Group meetings with all relevant stakeholders including student representation.
- Examine the sustainability policies of all suppliers to ensure they align with the University's values.

2. Accreditations

By end of 2014/2015

- Maintain Fairtrade Status.
- Investigate all relevant food categories for Fairtrade alternatives through the Steering Group and purchase those where possible.
- Move to 60% of all chocolate sold in outlets to be Fairtrade certified.

By end of 2015/2016

- Achieve Silver award from the Soil Association Catering Mark.
- Investigate Food for the Brain Accreditation and Vegetarian Society Approval.

3. Fish

Effective immediately

- Promote fish on the Marine Conservation Society's 'fish to eat' list and will not serve fish from the 'fish to avoid list.' We will also continue to monitor any changes to the MCS's Red list and eliminate any fish products on the list, as appropriate.
- Continue to serve MSC certified sustainable seafood and increase the range of MSC meals available to students.
- All tuna to be caught using pole and line methods and/or MSC certified.

By end of 2014/2015

- Investigate the cost of gaining MSC chain of custody certification for all outlets.
- Only purchase traceable farmed fish that is fed using sustainable feed. We will also investigate opportunities to serve Aquaculture Stewardship Council (ASC) fish.

4. Fruit and Vegetables

By end of 2014/2015

- Encourage caterers to engage with suppliers to find out our current baseline of seasonal produce.
- Baseline our current range of organic products.
- Recognising the importance of orchards to biodiversity we will stock orchard fruit when in season and juice products throughout the year.

By end of 2015/2016

- Set targets for increasing the use of seasonal produce.
- Set targets for increasing the range of organic products used in our menus or offered as products.
- Increase the sales of food from plant origin as an alternative to meat and dairy, focusing on health, wellbeing and the reduced impact to the environment.

5. Meat

Effective immediately

- Hold at least one monthly 'meat free' day, including at least one vegan option.
- Hold our own annual Nose to Tail week in Autumn Term to promote the use of the whole animal to minimise waste.
- Maintain our minimum meat standard for all meat purchased at Red Tractor, however seek to improve upon this where possible.

By end of 2014/2015

- Encourage caterer to engage with suppliers to understand the production system under which animals are reared.
- At least 25% of all meat is from animals reared in a free range environment and where possible, to the minimum standard of RSPCA Freedom Food and/or Soil Association Organic Certification.

By end of 2015/2016

- At least 50% of all meat is from animals reared in a free range environment and where possible, to the minimum standard of RSPCA Freedom Food and/or Soil Association Organic Certification.
- Utilise cost neutral methods such as controlling portion size and looking for value cuts to meet the costs of higher welfare standards.

6. Dairy and Eggs

Effective immediately

- Maintain that all fresh eggs and egg products are certified free range.
- Maintain that 100% of milk used and sold is organic.

By end of 2014/2015

- Work with caterers to reduce our maximum mile radius that milk is supplied from and set a target maximum mileage for sourcing.

By end of 2015/2016

- All cream, yoghurt and eggs are certified organic.
- Pursue opportunities to use other organic dairy produce.

7. Grocery

Effective immediately

- Maintain that all tea, coffee and sugar is certified Fairtrade.
- Baseline current range of Fairtrade products available at our outlets.

By end of 2014/2015

- Baseline current range of products that contain palm oil and seek suitable alternatives.

By end of 2015/2016

- Set targets for increasing the range of Fairtrade products used in menus and products available for customers e.g. flour, rice, pasta etc.
- Seek to limit the use of palm oil used in cooking and in the products bought from suppliers by keeping up to date with national and international research.

8. Water

Effective immediately

- Promote the availability of free tap water in all outlets.

9. Hospitality Menus

By end of 2014/2015

- All hospitality menus will permanently include sustainable menu options.

10. Disposables

Effective immediately

Approved by: Vice Chancellor's Group

Date approved: September 2014

To be reviewed: September 2015

- Continue to promote reusable products e.g. KeepCups.

By end of 2014/2015

- Measure all current spend on disposables.
- Set a target of reduction of the amount of disposables purchased.

11. Cleaning Materials

By end of 2014/2015

- Identify current cleaning materials used in all outlets, assessing their impact on the environment.
- Source less harmful alternatives where appropriate.

12. Waste

Effective immediately

- All waste oil to be stored in accordance with the University's Environmental Management System and collected by approved contractor and recycled.
- Zero food waste and recyclable/biodegradable disposals to landfill.

By end of 2014/2015

- Measure our current baseline for waste from all catering outlets.

By end of 2015/2016

- All food wastes from catering outlets to be sent for composting.
- Set a target of reduction for all catering waste.

13. Transport

By end of 2014/2015

- Assess how many food deliveries are made to catering outlets across our three campuses.
- Seek to reduce the number of deliveries made to each site by suppliers by consolidation deliveries where possible.

14. Energy

By end of 2014/2015

- Work with caterers to create a minimum specification for all equipment as to guide future purchasing.

- Caterers to take part in the National Green Impact Catering scheme.

By end of 2015/2016

- Seek individual metering for each outlet to allow for more detailed recording of usage.

15. Staff Training

By end of 2014/2015

- All new staff to complete a sustainability induction
- Identify training needs related to sustainable food policy for catering staff and ensure that staff receive ongoing training.

16. Community

Effective immediately

- Seek to establish long term relationships with local SME suppliers. This will be measured annually.
- Support The Borough of Greenwich in its Sustainable Food Cities initiative.

By end of 2014/2015

- Caterers to hold annual events that celebrate local food and our locality. This can form part of the University's Green Week or can be held separately.

17. Nutrition

By end of 2014/2015

- Review the nutritional quality of our food and identify any products that can be changed to improve their nutritional values
- Encourage caterers to work with suppliers to introduce baked goods which do not contain unnecessary ingredients including salt and additives.
- Promote dishes containing high proportions of wholegrain foods, vegetables and fruit.

By end of 2015/2016

- Work towards labelling products with nutritional information.