

## University of Greenwich Sustainable Food Policy

The University of Greenwich and its catering partners recognise their responsibilities to provide nutritious and sustainably sourced, prepared and served food to students, staff and visitors.

This policy covers all our food catering outlets and hospitality menus provided by BaxterStorey and Sodexo and is supported by the University of Greenwich Student's Union who strive to meet its aims. As an institution we will ensure this policy is integrated into all future contracts and the ethos is included in all new initiatives. This document forms part of the University of Greenwich Sustainability Policy and aims to address the objectives therein. This policy will be implemented, monitored and annually reviewed by the Fairtrade and Sustainable Food Steering Group who will report to the Sustainability Management Board.

We will monitor progress against key targets on specific parts of our catering operations. Ongoing sustainability improvements to the menu will be required and these will be communicated to customers. The University seeks to maintain its role as a responsible food provider using our buying power to encourage healthy and sustainable food production and consumption and will support local and university based sustainable food projects.

### **As a minimum we will ensure that:**

- We maintain the Gold Soil Association Food for Life Catering Mark across all of our menus.
- We remain a Fairtrade University and Students' Union.
- We only serve MSC certified sustainable seafood and maintain MSC chain of custody certification in our outlets.
- All meat served is at a minimum Red Tractor certified and is sourced from animals that meet Food for Life accreditation requirements.
- At least 50% of all meat served is from free range reared animals and where possible, to the minimum standard of RSPCA Freedom Food and/or Soil Association Organic Certification.
- All fresh eggs and egg products are certified free range.
- 100% of milk used and sold is organic.
- All tea, coffee, sugar and bananas are certified Fairtrade and that we maintain the requirements set out in our Fairtrade Policy.
- Free tap water is available and clearly communicated in all outlets.
- No palm oil is purchased for use in our cooking.
- Seasonal and locally sourced food is always on the menu.
- Sustainable food options always appear in our hospitality menus.
- We provide a discount on hot drinks to those who use reusable cups.
- We meet all environmental legislation applying to our outlets.
- We participate with and respond to requirements of the Estates & Facilities Environmental Management System.
- Ensure that no food waste goes to landfill.
- We have plans that minimise deliveries.

These are the minimum service level requirements, further targets are included in the document following.

Signed:



Professor Jane Harrington  
Vice Chancellor

Date: 09/12/20

SUSTAINABLE FOOD POLICY: TARGETS

**Engagement**

<b>Target</b>	<b>How we will measure this</b>	<b>Set out who has ownership/responsibility/leadership for each target as appropriate</b>	<b>Completed by:</b>
<p>Promote sustainable food to customers and utilise social media to capture a larger audience. To ensure University Caterers are posting at least once a week through social media outlets by end of 1<sup>st</sup> term 2019/20. Three campaigns per year will be run, one covering Fairtrade, and the disposable drinks containers and the third focused on an issues determining by the Steering Group</p>	<p>Number of posts to social media per month.</p> <p>Number of blog posts submitted.</p> <p>Number of campaigns run in each outlet per year</p>	Caterers/Students Union	Ongoing and reviewed quarterly and annually
<p>Continue to hold quarterly Fairtrade and Sustainable Food Steering Group meetings with all relevant stakeholders including student representation</p>	<p>Membership review</p> <p>Documented minutes</p>	Steering Group	Ongoing and reviewed annually
<p>Continue to examine the sustainability policies of all suppliers to ensure they align with the University's values</p>	<p>New/potential suppliers will be reviewed at each quarterly steering group meeting and findings included in the minutes</p>	Caterers/Students Union	Ongoing

**Accreditations**

<p>Continue to move to 60% of all chocolate confectionery sold in outlets to be Fairtrade certified</p>	<p>Annual audit of orders</p>	Caterers/Students Union	30% target achieved by April 2020.

Undertake audit, set baseline and agree targets covering as a minimum: organic and/or Fairtrade supplies of rice, pasta, flour, pulses and tinned products	Annual audit of orders	Caterers/Students Union	Audit undertaken, baseline set and target agreed by April 2020.
Zero Environmental Management System waste non-conformances upon audit	Annual audits	Caterers/Students Union	By end of academic year 2019/20

### **Fish**

Promote Marine Stewardship Council/sustainable fish as part of food offer using poster or other media in outlets at least monthly with references such as hashtags within social media as appropriate.	Number of promotion activities recorded.	Caterers/Students Union	April 2020
Only purchase traceable farmed fish that is fed using sustainable feed. Investigate opportunities to serve Aquaculture Stewardship Council (ASC) fish.	Review of fish purchase and traceability study undertaken.  Responsibility for investigation assigned at Steering Group and recorded in the minutes	Caterers/Students Union	Jan 2020 and annually thereafter

### **Fruit and Vegetables**

Recognising the importance of orchards to biodiversity - stock orchard fruit when in season and juice products throughout the year.	Annual audit of products	Caterers/Students Union	Ongoing
Increase usage of seasonal produce	Annual audit of products	Caterers/Students Union	Ongoing
Increase usage of organic fruit and vegetables but to first set out how to capture this information for effective target setting and reporting purposes.	Annual audit of products	Caterers/Students Union	January 2020
Identify using POS information capture numbers of plant based 'main' meals compared to meat and fish based 'main'	Quarterly audit of menus by the Steering Group	Caterers/Students Union	Jan 2020

meals. Following this baseline targets and reporting processes will be set			
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### **Meat**

Only serve red meat once a week as a maximum and include one vegan option at least once a week	Reviewed quarterly at steering group meeting	Caterers/Students Union	Ongoing
Caterer to continue to engage with suppliers to understand the production system under which animals are reared	Annual supplier review. Key suppliers to be featured in blog posts.	Caterers/Students Union	Ongoing
Meet the costs of implementing higher welfare standards by controlling portion size and using value cut meats.	Any menu changes to be reported at the quarterly steering group meeting	Caterers/Students Union	Ongoing

### **Dairy and Eggs**

Work with caterers to reduce the maximum mile radius that milk is supplied from and set a target maximum mileage for sourcing taking into account campus location.	Figures to be published on current mileage and a profile on our suppliers and why we choose them	Caterers/Students Union	April 2020
Increase usage of organic dairy products. Review current use for baseline and set targets in future as appropriate.	Annual audit of products	Caterers/Students Union	June 2020

### **Grocery**

Investigate and report annually which products in current range that contain palm oil identifying sustainability accredited palm oil or not and seek suitable alternatives as appropriate.	Audit carried out	Caterers/Students Union	June 2020
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### **Water**

Where bottled water is sold, investigate quantities sold, source of water, any information relating to impacts on water sources	Audit carried out Report on what has/has not been switched and why	Caterers/Students Union	July 2020
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and relationships to communities and action to reduce plastics or make packaging more sustainable.			
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### **Hospitality Menus**

Review Hospitality menu to ensure that the sustainability credentials of the whole menu are clear both on menu and labelling at point of service.	Reviewed by the Steering Group annually	Catering and Events Team	July 2020
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### **Disposables**

Clear co-ordinated campaign to reduce the number of disposable cups used in 1 <sup>st</sup> and 2 <sup>nd</sup> terms of year	Photos and blog posts followed collection of usage data	Caterers/Students Union/Sustainability Team	Ongoing
Phase out of disposable plastics (including cutlery, food containers, straws, cups, etc) with action to tackle reductions in plastic used through procurement of goods.	Reviewed by the Steering Group annually	Caterers/Students Union	July 2022 to cover all items identified for this target
Increase the number of hot drinks purchased in reusables on an annual basis	Recorded from order data	Caterers/Students Union	Target of 25% by July 2020

### **Cleaning Materials**

Source less harmful alternatives where appropriate	Review of products used annually and report on any changes	Caterers/Students Union	Ongoing
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### **Waste**

All back of house food wastes from catering outlets to be sent for composting	Duty of Care Audit	Caterers/Students Union	December 2019
Review and set a target of reduction for all catering food waste	Calculated via catering company's food waste data capture system.	Caterers/Students Union	December 2019
All kitchens to ensure all recyclables are recycled	Catering manager inspections and internal audits	Caterers/Students Union	Ongoing

### **Transport**

Seek to reduce the number of deliveries made to each site by suppliers through consolidating deliveries where possible	Review annually	Caterers/Students Union	Aug 2020 and annually thereafter
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### **Energy**

Any new or replacement equipment should seek to provide efficiencies in energy consumption. Where possible all new equipment purchases will be specified as 'A' rated or equivalent	Recorded on an asset list held by Head of Catering and Conferences.	UoG Catering and Conferences Dept	Ongoing
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### **Staff Training**

All staff to receive training covering waste, energy, and accreditations they are expected to meet. This Policy should be made available for staff to review.	Training records	Caterers/Students Union	Ongoing
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### **Society & Health**

Support the Borough of Greenwich in its Sustainable Food Cities initiative	Attendance at GFIG meetings, participation in Steering Groups. Support and venues for events, participation in local projects	Caterers/Students Union	Ongoing
Caterers to hold annual events that celebrate local food and the locality. This can form part of the University's Green Week or can be held separately	Attendance to events, photos and blog posts	Caterers/Students Union	Ongoing
Devise a long-term plan to get nutritional labelling on our menus	Annual reviews by the Steering Group	Steering Group	July 2020
Promote dishes containing high proportions of wholegrain foods, vegetables and fruit	Mechanism for promotion reviewed annually	Caterers/Students Union	Ongoing
Sign up to Sugar Smart Greenwich and ensure ongoing improvement to reduce sugar consumption		Caterers/Students Union	October 2020