

The University of Gloucestershire

Sustainable Catering Policy and Targets

2014-2017

Introduction

The University of Gloucestershire is committed to embedding sustainability across institutional frameworks, processes and activities. In line with this ambition, the University's Strategic Plan articulates the vision and actions to be implemented between 2012 and 2017.

Sustainable Catering

Providing healthy, fairtrade, seasonal and local food for staff, students and visitors is an important aspect of the University's drive to be a more responsible institution. Our catering outlets, services and products provide windows into the institutional culture and practices and must reflect the University's sustainability values.

Catering can help bring sustainability alive at the University. Food issues have the potential to engage individuals and groups from all areas of the university, regardless of background and interests, and help translate the often ambiguous term 'sustainability' into a meaningful and practical concept.

This policy thus applies to the University refectories, coffee shops, vending machines and bars as well as catering provided at outreach events, staff meetings, training seminars and workshops.

Objectives

The policy establishes clear goals and aspirations for progress in this area for the period 2014-2017 as well as targets that can assist in monitoring its implementation.

This aim is to create a framework where all catering decisions are based on strong ethical, social and environmental responsibility principals and delivers progress against the following key objectives:

- Ensure that all university catering offerings meet current best practice benchmarks, standards and certification

- Promote social justice and equity through widespread availability and use of Fairtrade products
- Enhance the welfare of animals and a sustainable agricultural environment through the use of free range and organic products
- Support a vibrant local economy, strengthen community links and reduce food miles by using local and seasonal products
- Minimise environmental impact and resource use by reducing waste, rationalising transport and cutting consumption of energy and water
- Promote equality and diversity by expanding the range and cultural variety of all university menus
- Create a ethos of healthy eating and optimum nutrition by promoting healthy foods and avoiding the promotion of unhealthy options
- Enhance student and staff engagement with regular and appealing communication on sustainable food issues

Significant progress has been made in many of these areas since the publication of the previous Sustainable Food Policy in 2011-2013 including the following notable achievements:

- University caterers awarded the Soil Association Food for Life bronze award accreditation
- University received full marks in the 2013 Green league in the Sustainable Food section
- 118% increase in Fairtrade goods sold
- 32% reduction in packaging and disposables

This revised policy aims to build on this excellent work and further expand the scope, range and reach of sustainable catering provision, setting challenging targets in an increasing number of areas.

Responsibility

The Sustainable Catering Policy has been developed by the Sustainability Team in collaboration with the university caterers under the direction of the Sustainable Development Committee. The policy is closely linked to the Fairtrade Statement and informed by policies and action plans developed by other Universities.

Reporting and Monitoring

Progress against the policy objectives and action plan targets will be reported to the SDC three times per year in the form of a written update paper, with a representative from the university caterers attending at least one SDC session to provide a verbal update and answer questions from the committee. The highlights, key issues and recommendations from these reports will be included in the bi-annual reports made from the SDC to the Executive Committee.

Timeframe

To bring the Sustainable Catering Policy in line with the University Strategic Plan the actions and targets in the policy will be established across the 3 years until 2017. The individual actions and targets will be reviewed and updated annually and the whole policy will be subject to review in 2017.

The Sustainable Development Committee reserves the right to review and amend the policy and/or targets at any time during this period if more information or additional options become available.

Sustainable Catering Action Plan

Area	Target	Date	Current Status
Benchmarking and certification	University caterers to achieve Silver Food for Life catering accreditation	May 2014	Bronze Food for Life accreditation achieved in April 2014
	University caterers to achieve Gold Food for Life catering accreditation	July 2016	
	University caterers maintain ISO accreditation	To be renewed in August 2016	BSI certification ISO 14001:2004 awarded in Feb 2014
	All fish purchased from MSC certified supplier	Maintained in 2014-17	Achieved in 2011. All fish purchased from MSC certified supplier M & J seafood's (Chain of custody number MML-C-1009).
	All tuna used to be pole or line caught only	To be maintained during 2014-17	Achieved April 2013. All tuna canned and caught in Indonesia in a BRC grade A facility
	Use of rapeseed oil only in frying and food production due to its nutritional benefits and its UK production.	Maintained in 2014-17	Achieved June 2013
	Join Red Tractor assurance or compassion in world farming schemes.	Maintained in 2014-17	Achieved in 2011 Licence agreement currently held permitting use of Red Tractor logo.
Fairtrade	Fairtrade statement will be reviewed and updated and resubmitted to FTC.	July 2014	Last updated 2011

	Achieve at least 50% Fairtrade sales on goods that have a Fairtrade alternative – chocolate, coffee, tea and fruit	July 2015	Not measured presently
	Increase the use of Fairtrade ingredients in food preparation to 15%	July 2015	Varies month on month but current average is approximately 5%
	Achieve a 10% year on year increase in total Fairtrade sales	To July 2017	35% increase demonstrated in 2012-13 academic year compared to 2011-12
	Ensure that a good and varied range of Fairtrade goods are available at all university outlets	July 2014	Currently a range available that can be built upon
Free range and organic	<p>Provision of organic eggs in all university catering</p> <p>Specify free range, organic, freedom foods and Defra certified eggs from our main supplier in products containing eggs as a main ingredient such as mayonnaise, quiche, flans, cakes etc.</p> <p>Increase year on year use of free range and organic items such as vegetables, meat, fruit and juices.</p> <p>All milk in coffee outlets and used in cooking to be organic</p>	<p>Maintained to 2017</p> <p>July 2015</p>	<p>100% free-range eggs from 2011</p> <p>100% organic, freedom foods and defra certified eggs since 2012</p> <p>5% of all milk organic in 2013</p>
Local, seasonal and fresh	Reduce the food miles associated with food transport and support the local economy by ensuring that local produce accounts for 20% of ingredients in all	July 2015	Increased proportion of dishes featuring seasonal fruit and vegetables by at least 26% compared to a

	<p>menus</p> <p>Ensure that at least two items of seasonal produce are available on all menus throughout the each academic year.</p> <p>Assist in the establishment of new as well as in the expansion of existing opportunities for students and staff to grow our own food on site</p>		<p>2011 baseline</p> <p>Allotment space, teaching garden and edible garden currently available for staff and students</p>
Healthy food	<p>Include the positive promotion of healthy food, healthy eating options and benefits at least once a week during term time – including reduction in red meat, high fat, high sugar and processed foods in line with Dept. of Health guidelines</p> <p>No promotion of non-healthy foods including soft drinks, high sugar foods, high salt foods, high fat foods and highly processed food.</p>	July 2014	<p>Currently produce and sell calorie counted lines including sandwiches, salads and desserts recently expanded onto hot counters.</p> <p>“Meat free” days every two months.</p>
Diversity and Choice	<p>Ensure that 70% of offerings at the refectories are vegetarian, vegan, gluten free, kosher or halal</p>	July 2015	<p>Currently 61% of <u>all</u> lines in refectories are suitable for vegetarians not including halal offer which continues to increase.</p>
Waste	<p>Separation of 80% of all biodegradable waste incl. food waste and waste cooking oil from main waste stream.</p> <p>Packaging - reduce sales of bottled water by at least 85% against a 2009 baseline.</p> <p>No disposables or plastic utensils for use in events, forums and conferences.</p> <p>Non-disposable options available and</p>	<p>July 2017</p> <p>July 2015</p> <p>July 2014</p> <p>July 2014</p>	<p>Approximately 68% of food waste already diverted</p> <p>Free drinking water available at all refectories</p> <p>No current baseline - uncommon</p>

	<p>clearly advertised for all takeaway food at University outlets</p> <p>All waste/used oil to be collected and used in the production of bio fuel.</p> <p>Volume and cost of food wastage to be recorded weekly, monitored and reduced year on year</p>	<p>Maintained to July 2017</p> <p>April 2015</p>	<p>Currently available & prompts are made. Continue to support use of SU reusable mugs with discount</p> <p>Achieved June 2013 Collections made every two weeks by Olleco</p> <p>Monitoring commences March 2014</p>
Energy and water consumption	<p>Set up monitoring and reporting of energy use and water consumption in refectory and kitchen areas to establish baseline position</p> <p>Reduce electricity and gas consumption in the catering areas by 20% assisted by EndoCube installations</p> <p>Always purchase A-rated, high efficiency appliances and equipment for catering purposes</p> <p>Reduce water consumption in the catering areas by 20%</p>	<p>July 2014</p> <p>July 2016</p> <p>July 2016</p> <p>July 2016</p>	<p>Energy use can be (and is) isolated for refectories and gas use monitored</p> <p>Already instigated in conjunction with Newco/estates</p> <p>Water consumption not currently monitored</p>
Communication	<p>Clear labelling and regular promotion of sustainability offerings with a focused and positive message</p> <p>Monthly staff and student news updates on key sustainable catering highlights</p> <p>Catering staff fully briefed on the food being served and background to sustainability issues</p>	<p>July 2014</p>	<p>Currently available on limited basis</p> <p>Pre-lunch briefings carried out daily and staff have to sign to agree understanding</p> <p>Training</p>

	Commitment to sharing best practice with other (public sector) organisations		
Cleaning products	Continue to ensure that only environmentally friendly cleaning products are used in the catering facilities	Maintain during 2014-17	All cleaning products are currently sourced from the ISO accredited market leader
Transportation	Continue to minimise transport impacts and deliveries through efficient ordering and stock control	Improve during 2014-17	Deliveries minimised, all produce funnelled through single drop-offs as opposed to multiple deliveries.
Procurement and suppliers	Ensure that local and smaller suppliers are not discriminated against in the procurement process and in specifications. Always include sustainability specifications in new supply contracts and tenders	Maintain during 2014-17	Local suppliers used as much as possible.
Events and corporate catering	Always promote the sustainable menu for meetings and events. 5% of meeting and event catering requests choosing sustainable menu Incorporate sustainability features (free range eggs, organic milk) in all menu offerings	Continue to promote during 2014-17	Menu incorporated into brochure but more promotion could be instigated. Struggled to increase beyond the 5% due to departmental budgetary restraints