

University of Sussex Sustainable Food Policy 2014

1.0 Introduction

This document forms part of the University of Sussex Environmental Policy and aims to address the objectives therein - <http://www.sussex.ac.uk/efm/services/energy-environment-management>

The University of Sussex recognises its responsibility to provide healthy and sustainable food to its customers. We will work to incorporate environmental, ethical and social considerations into the products and services provided. We recognise that it is our responsibility to encourage our Catering suppliers and contractors to minimise negative environmental, ethical and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and in our specifications.

2.0 Objectives

We aim to:

- Increase sustainable food offerings in catering outlets and hospitality menus.
- Communicate to customers, staff and suppliers our commitment to serving sustainable food.
- Carry out sufficient monitoring of our sustainability targets and review our aims annually.
- Ensure that sustainability specifications are included in future catering contracts and that sustainability criteria are used in the awarding of the contract, for example ISO14001.
- Fairtrade status.

3.0 Operations management

To help meet our aims we have:

- Developed Key Performance Indicators (KPI's) and evaluation criteria and use them to measure our progress, quality and sustainability.
- Worked with our suppliers to progress the sustainability agenda.
- Enhanced staff, customer and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.

- Examine this Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers.
- Compile annual targets in order to monitor progress.
- Worked with third party organizations such as Sustain’s “Good Food on a Public Plate” and the Soil Associations’ “Food for Life” catering mark.

We commit to:

- Use demonstrably sustainable fish wherever possible. If this is not possible for certain species then alternative menu items will be sought.
- Offer seasonal produce where possible and monitor the use of non-seasonal produce.
- Communicate clearly when seasonal produce is being served.
- Only use free range eggs.
- Support environmentally friendly farming, food/drink production and transportation.
- Communicate clearly what menu offerings are available and work towards increasing menu range where appropriate.
- Use meat and dairy that is produced according to high animal welfare standards. Aim to serve less meat and dairy products and focus on fresh seasonal produce, ensuring all meat and dairy served is sustainably sourced.
- Promote Healthy Eating by centralizing all of our food production, ensuring only fresh ingredients are used, without the use of preservatives, GMO ingredients and ensuring low salt content.

SUSTAINABLE FOOD POLICY: TARGETS 2014-2015

1. Customer engagement

On going

- Proudly promote our sustainable food to customers increasing awareness and sales. Run a series of theme days to do this provisionally called Feel Good Food Days.

2. Fairtrade

- Maintain our Fairtrade status.
- Investigate all relevant food categories for Fairtrade alternatives and purchase those where possible.

3. Fish

On going

- Aim to eliminate the use of any fish species that are assessed as at risk by the Marine Conservation Society (MCS) and increase the amount of fish on the menu which is certified by the Marine Stewardship Council (MSC).
- As a member of the “Responsible Fishing Scheme” we ensure that products landed comply with current quotas and responsible fishing methods. We avoid purchasing from vessels engaged in fishing methods considered to be damaging to the seabed and environment.
- Investigate the capture method and species of tinned fish; look to purchase more sustainable alternatives if relevant.
- Promote sustainable fish to customers and Support Sustain’s Sustainable Fish City (SFC) initiative.

4. Fruit and Vegetables

On going

- Promote seasonal fruit and vegetables to customers.
- Engage suppliers to measure the amount of seasonal fruit and vegetables used.
- Set targets for increasing use of seasonal produce on previous year.
- Engage suppliers to understand the production system under which the fruit and vegetables were grown.
- Look to increase the amount of fruit and vegetables used grown from systems that cause least harm to the environment where possible.
- 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.
- Increase the amount of products meeting ethical trading standards such as Fairtrade.

5. Meat

On going

- Engage suppliers to understand the production system under which the animals are reared.
- Look to increase the amount of meat reared under systems with higher animal welfare. This is particularly relevant for chicken and pig meat while respecting religious requirements of customers.
- Investigate ways of increasing higher welfare meat through cost neutral methods such as portion size and looking for value cuts.
- Investigate ways of reducing the amount of meat used, focusing on appropriate portion sizes and zero wastage.

- | | |
|--|----------|
| 6. Dairy | On going |
| <ul style="list-style-type: none">• Investigate opportunities to use organic dairy products. | |
| 7. Eggs | On going |
| <ul style="list-style-type: none">• Only use free range shelled eggs.• Promote the use of free range eggs at every opportunity. | |
| 8. Dry Grocery | On going |
| <ul style="list-style-type: none">• Investigate purchasing organic and / or Fairtrade supplies of rice, pasta, flour, pulses, tinned products, coffee, tea and sugar. | |
| 9. Water | On going |
| <ul style="list-style-type: none">• Ensure Tap/Dispensed water is available at every catering outlet.• SussexFood introduced Life Water at Sussex University and is the only bottled water available in our outlets. Life Water are an ethics-driven local company, based in Hove. They are 100% carbon neutral and have a deep-seated commitment to the charity | |
| 10. Disposables | On going |
| <ul style="list-style-type: none">• Vegeware to supply the university's food packaging, including takeaway containers/cutlery. Vegeware are first UK completely compostable food packaging firm. Vegeware products are completely compostable can recycle packaging and food waste• The University introduced a cup for life scheme for hot beverage take-a-way service to reduce the number of disposable used and measure annually. | |
| 11. Cleaning Materials | On going |
| <ul style="list-style-type: none">• Review cleaning materials used assessing their impact on the environment and source less harmful alternatives.• Investigate the use of a supplier that operates to an ISO 14001 environment management system and to be accredited by December 2015 | |

12. Waste

On going

- Zero food waste and bio degradable disposables to landfill.
- All waste oil to be collected by approved contractor and recycled.

15. Transport

On going

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

Guiding principals

The University of Sussex Catering Purchasing Policy is underpinned by the core values of our Business, which are:

- Customer Focus
- Professionalism
- Innovation
- Responsibility

Our principal commitment is to ensure our suppliers deliver products and services to our business via a safe supply chain, ensuring compliance to legislative food and safety regulations. We work under the guidance of the TUCO, SUPC, procurement ,health and safety teams to maintain the highest standards. Our Catering contractors are required to monitor and audit supplier premises and practices to ensure best practices are being maintained.

Our focus is to deliver best value to our customers by managing our supply chain effectively, to ensure quality and to maintain high levels of service. We use our purchasing power to leverage commercial advantage and engage with long term partners that we can rely upon to support our values and objectives. We regularly benchmark and assess the market to ensure we are achieving best value.

We are committed to purchasing in an ethical and transparent manner and operate a rigorous approach to selecting suppliers. We expect our suppliers to adhere to our defined Supplier Code of Conduct and require them to take a responsible approach to reducing the environmental effects of the manufacturing processes, packaging waste, carbon emissions and other associated concerns.

Our purchasing department comprises experienced professional buyers who collaborate with chefs, managers, operational teams to ensure that we are innovative in the range of products and services we

procure and that these meet core business requirements. This process is actively providing advice and Best Practice guidance.

We source from a variety of local, regional and national suppliers; we support British sources for fresh food when it is commercially viable to do so. In terms of food purchasing, we regard “local” as being within a 50 mile radius of the University. We recognize that it is important that local farming communities are supported and encourage their contribution to our supply chain. Whilst we strive to procure locally we accept that seasonality, availability, and cost of products will require us to import some products.

Our sourcing strategy for fresh products is centered on a number of principals:

- Strategic partnerships to aid the sourcing of fresh produce and meats from local producers
- Utilizing regional craft bakers
- Working with co-operatives where appropriate
- Working with suppliers who operate sustainable sourcing practices such as Red Tractor, LEAF, and fishing schemes such as MSC (Marine Stewardship Council)

We encourage sustainable development practices throughout our supply chain and have minimum entry requirements for all core suppliers, as part of our competitive tender process.

Fairtrade and organic products, such as tea and coffee, these are readily available.

We actively support and engage with government and regulatory bodies such as the FSA and DEFRA to support initiatives which develop Industry best practices.