

The University of Gloucestershire

Sustainable Catering Policy and Targets

2017-2020

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 2017 and 2020.

Sustainable Catering

Providing healthy, Fairtrade, seasonal and local food for staff, students and visitors is an important aspect of the University's drive to uphold its reputation as a responsible institution. Our catering outlets, services and products provide windows into our institutional culture and practices and must therefore continue to be reflective of 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 now more than ever, regardless of background and interests and help translate the often ambiguous term 'sustainability' into a meaningful and practical concept for all.

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

Objectives

The policy establishes very clear goals and aspirations for progress in this area for the period 2017-2020 as well as targets that can assist in monitoring its implementation.

Its 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:

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- Ensuring that all University catering offerings meet current best practice benchmarks, standards as well as certification
- Promotion of social justice and equity through widespread availability and use of Fairtrade products
- Enhancing the welfare of animals and a sustainable agricultural environment through the use of free range and organic products as much as possible
- Support a vibrant local economy, strengthen community links and reduce food miles by using local and seasonal products and suppliers
- Minimise environmental impact and resource use by reducing waste, rationalising transport as well as reducing consumption of energy and water
- Promotion of equality and diversity by expanding the range and cultural variety of all University menus
- Creating an ethos of healthy eating and optimum nutrition by promoting healthy foods and avoiding the promotion of unhealthy options
- Enhancing 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 2014-2017 including the following notable achievements:

- University caterers awarded and retained the Soil Association Food for Life Gold accreditation
- University received full marks in the 2013 Green league in the Sustainable Food section
- 5% increase in the use of Fairtrade goods in food preparation
- Nearly 20% increase in the sale of Fairtrade products within the catering outlets
- Increased proportion of dishes featuring seasonal fruit & vegetables by 26%
- Creation and maintenance of a working garden at one campus plus herb gardens at all
- Implementation of calorie counted range of in-house sandwiches as well as hot dishes

This revised policy aims to build on this excellent work and further expand the scope, range and reach of the 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 2020. The individual actions and targets will be reviewed and updated annually and the whole policy will be subject to review in 2020.

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	Evidence
Benchmarking and certification	University caterers to maintain Gold Food for Life catering accreditation annually.	August 2017 then ongoing	Annual audit – accreditation awarded and certificate displayed
	University catering company to maintain relevant ISO accreditations including ISO 50001 and ISO 14001.	August 2017 then ongoing	Certification supplied to UOG
	All fish procured by catering company to be purchased from an MSC certified supplier. Any and all fish utilised via catering outlets feature on the MSC 'Certified Fish to eat' list.	August 2017 then ongoing	Audited by way of the Food for Life, Soil Association accreditation
	All tuna used care of the catering operation at the University to be pole or line caught only.	August 2017 then ongoing	Controlled strictly by company supply chain
	Catering company to ensure the use of rapeseed oil only in frying and food production due to the well-known nutritional benefits and as well as its UK production.	August 2017 then ongoing	Delivery notes held on file for inspection when and if required
	Procure and retain licence agreement with Red Tractor and thereby comply with the pertinent food standards pertaining to suppliers, controls and traceability.	August 2017 then ongoing	Licence held on file and delivery notes/supply chain cross reference to ensure compliance
Fairtrade	University caterers to contribute to the compilation of the University's Fairtrade statement and to ensure a representative is present at quarterly Fairtrade Steering Committee meetings.	August 2017 then ongoing	Fairtrade status achieved, maintained and caterer to assist in compilation of renewal application.

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	University caterer to provide an update at monthly client reviews on Fairtrade products and their consumption levels.	August 2017 then ongoing	Slide to feature at each review as standard.
	Increase the use of Fairtrade ingredients in food preparation care of catering kitchens annually by at least 3%	August 2018 then ongoing	Record and compare volume of raw product purchased year on year
	Achieve a minimum 10% year on year increase in total Fairtrade product sales	August 2018	Sales to be recorded and reported on every quarter at FTC
Free range and organic	Provision of free-range and organic eggs in all of University catering. Caterer to be able to demonstrate an increase (year on year) in the use of free range and organic items such as vegetables, meat, fruit and juices.	August 2017 then ongoing August 2018 then ongoing	Audited by way of the Food for Life, Soil Association accreditation
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 menus Ensure that at least two items of seasonal produce are available on all menus throughout the each academic year. Maintain and utilise on site garden opportunities where available at utilise produce procured within the catering operation to include herb planters at each site	August 2017 then ongoing August 2017 then ongoing August 2017 then ongoing	Baseline to be submitted in year one in the form of road miles workbook. To be revisited every 12 months

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<p>Healthy food</p>	<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> <p>Catering company to ensure that a range of calorie counted goods/dishes feature by way of sandwich/bread offers care of the CPU and also on hot counters.</p> <p>Meat free days to feature regularly as part of offer.</p> <p>Catering company to ensure that at least 90% of products produced and distributed care of the CPU include labelling detailing nutritional content.</p> <p>Caterer to commit to increasing the amount of vegetables sold care of the UoG catering operation by at least 4% year.</p>	<p>August 2017 then ongoing</p>	<p>Healthy ME roadshows to feature every term plus highlights to be showcased on counters at catering outlets</p> <p>Evidence of these not featuring on any promotional materials or as part of any deals.</p> <p>Evidence of these featuring in locations daily across sites.</p> <p>“Meat free” day to feature at least once every term.</p> <p>To be clearly visible in multi-decks and on counters daily.</p> <p>Campaign entitled ‘Peas Please’ to launch and be promoted at beginning of 2018 with results shared monthly at client reviews.</p>
<p>Diversity and Choice</p>	<p>Ensure that at least 60% of offerings at the refectories are vegetarian, vegan, gluten free, kosher or halal.</p>	<p>August 2017 then ongoing</p>	<p>Audited by way of the Food for Life, Soil Association accreditation</p>

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<p>Waste</p>	<p>Reduction demonstrated year on year in disposables or plastic utensils for use in events, forums and conferences.</p> <p>Non-disposable options available and 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>Reduction year on year of disposable cups used day to day at BCU</p> <p>Used coffee grounds to be made readily available at all coffee outlets for customers to use in their gardens.</p> <p>Volume and cost of food wastage to be recorded weekly, monitored and reduced year on year</p>	<p>August 2018 then ongoing</p> <p>August 2017 then ongoing</p> <p>August 2017 then ongoing</p> <p>August 2018 then ongoing</p> <p>January 2018 then ongoing</p> <p>January 2018 then ongoing</p>	<p>Purchasing to be recorded, comparisons provided for review every six months.</p> <p>Visible at all catering outlets.</p> <p>Olleco collection certificates retained for reference.</p> <p>No of discounts to be recorded which are to be applied when reusable cups are utilised plus purchase levels of disposable cups.</p> <p>Can be viewed at all coffee outlets.</p> <p>To be shared at monthly client reviews.</p>
<p>Energy and water consumption</p>	<p>Set up monitoring and reporting of energy use and water consumption in refectory and kitchen areas to establish baseline position</p>	<p>TBC care of UoG</p>	

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	<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>August 2017 then ongoing</p> <p>TBC care of UoG</p>	<p>Evidence care of procurement via catering and UoG suppliers</p>
Communication	<p>Clear labelling and regular promotion of sustainability offerings with a focused and positive message</p> <p>Catering staff fully briefed on the food being served and background to sustainability issues</p> <p>Commitment to sharing best practice with other (public sector) organisations by developing a case study of what is happening at UoG in regards to sustainability care of the catering provision</p> <p>Ensure high level of involvement care of catering company with initiatives such as Fairtrade fortnight, Go Green week and any other relevant events in order to promote sustainable catering at UoG</p>	<p>August 2017 then ongoing</p> <p>August 2017 then ongoing</p> <p>August 2018 then ongoing</p> <p>August 2017 then ongoing</p>	<p>Bi monthly newsletter to be circulated to all at UoG on behalf of caterer and messages to be reflected in the catering offer.</p> <p>Training is audited care of Food for Life Soil Association audit.</p> <p>Submission of case study.</p> <p>Proposals submitted in support of initiatives and results discussed at client reviews.</p>

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<p>Cleaning products</p>	<p>Ensure that only environmentally friendly cleaning products are used in the catering facilities</p>	<p>August 2017 then ongoing</p>	<p>All cleaning products shown to have been sourced from the ISO accredited market leader compliant with ISO 9001:2008 as standard plus ISO 14001.</p>
<p>Transportation</p>	<p>Caterer to minimise transport impacts and deliveries through efficient ordering and stock control</p>	<p>August 2017 then ongoing</p>	<p>Baseline to be submitted in year one in the form of road miles workbook. To be revisited every 12 months.</p>
<p>Procurement and suppliers</p>	<p>Ensure that local and smaller suppliers are not discriminated against in the procurement process and in specifications.</p> <p>Always include sustainability specifications in new supply contracts and tenders.</p>	<p>August 2017 then ongoing</p> <p>August 2017 then ongoing</p>	<p>Evidence of local/smaller suppliers submitted and then tracked against.</p> <p>Evidence to be provided when required.</p>
<p>Events and corporate catering</p>	<p>Always promote the sustainable menus for meetings and events.</p> <p>5% of meeting and event catering requests choosing sustainable menu</p> <p>Incorporate sustainability features (free range eggs, organic milk) in all menu offerings</p>	<p>August 2017 then ongoing</p>	<p>Evidence of this being promoted by hospitality team. Sales recorded and reviewed annually</p> <p>Reviewed and measured annually</p> <p>Visible on menus and will be audited by way of Soil Association.</p>

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	Bottled drinks/water not be used or provided to meetings and events unless they are supplied in re-usable containers.		Reflected in offer by way of the hospitality brochure and adhered to.
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