

Sustainable Food Policy

Estates and Facilities
Version: 1.0

1. Introduction

- 1.1 The University currently outsources catering services across its campus' and works closely with the contract partner to deliver a quality catering operation with a strong ethical and environmental ethos. The partnership ensures that the contractor is actively encouraged to review their service provision, assess and improve offers, and continue to maintain the high standards necessary to meet the expectations of the University and its commitment to sustainability.

2. Objectives

The University's commitment towards a sustainable approach will be demonstrated by:

- Monitoring and reviewing to the Sustainable Food Policy annually, and communicating the contents and progress
- Communicating to customers, staff and suppliers our commitment to incorporating environmental, ethical and social considerations into products and services
- Continuing to encourage the contract partner to source fairly-traded products certified by the Fairtrade Foundation, the Rainforest Alliance, and/or with organic certification
- Supporting the catering service to meet the University's commitments to carbon reduction, waste reduction and recycling
- Reviewing and maintaining the Soil Association Food for Life Catering Mark's, Gold award at city campus and Silver award at Warsash campus
- Enhanced staff, customer and supplier awareness of product provenance via promotional guidance, product information and awareness campaigns
- Further improve the working relationship with suppliers to progress the sustainability agenda and minimise negative environmental, ethical and social effects on the products and services they supply
- All British fruit, vegetables, milk, cream, beef, lamb, pork, chicken and turkey is British Red Tractor certified, as a minimum standard
- All fish is demonstrably sustainable and meets the Code of Conduct for Responsible Fisheries including, but not limited to, Marine Stewardship Council (MSC) certification
- Continuing commitment to increasing the use of plant based sustainable foods

- Continual progress on working with suppliers to reduce food miles and procure locally-sourced items
- Continual progress on reducing the amount of disposable items used in the catering operation.

3. Review

- 3.1 This Policy is reviewed every two years and is publicly available on the University's website.

This Policy is initiated and supported by the Senior Management of the University, which will ensure that the necessary resources are available for implementation.

Signed 
Paul Colbran, Chief Operations Officer

Date05 Mar 2021....