

Sustainable Food Policy 2023-25

| Estates and Facilities |

Version: | 2.0 |

Summary:	This policy outlines the University’s commitment to being a socially responsible and environmentally conscientious organisation with specific targets relating to food production, storage and food waste reduction to deliver its ambition to reach net-zero carbon emissions by 2030		
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Target Audience:	Staff, Students, Contractors, Visitors and Guests		
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Version Control

Date	Author	Version	Page	Reason for Change
09.11.22	Liz Harris	1.0		Updating existing policy document

Reviewers/contributors

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1.0 Introduction

- 1.1 Solent University uses an external contract partner to provide the catering service across its sites. Environmental sustainability is a key consideration of the contract aware process, and the catering operation is required to have a strong ethical and environmental ethos.
- 1.2 The partnership between the University and the contractor ensures that the contractor is actively encouraged to regularly review their service provision, assess, and improve offers, and maintain the high standards expected by the University in its commitment to environmental sustainability.

2.0 Objectives

This University's commitment to environmental sustainability will be demonstrated through the catering contract by:

- 2.1 Regularly reviewing the commitments of the contract partner to providing a sustainable and ethical catering service.
- 2.2 Supporting the catering contract partner to achieve certifications in schemes that support and monitor adherence to sustainable objectives, such as the Sustainable Restaurant Association certification.
- 2.3 Supporting the catering contract partner to meet the University's commitments to carbon reduction, waste reduction and recycling.
- 2.4 Demonstrating continual progress on reducing the amount of single use items, and food and beverage packing used in the catering operation.
- 2.5 Continuing to reduce the volume of food waste generated through the catering operation.
- 2.6 Continuing to increase the provision of plant based foods and menu options.
- 2.7 Demonstrating the continual progress on working with suppliers to reduce food miles and the carbon footprint of the products they supply.
- 2.8 Requiring that the contract partner check the ethical and sustainable credentials of the products and services it procures.
- 2.9 Improving staff, customer, and supplier awareness of product provenance via promotional guidance, product information, and awareness campaigns.
- 2.10 Continuing to encourage the contract partner to source fair-trade products certified by the Fairtrade Foundation or the Rainforest Alliance.
- 2.11 Ensuring all British fruit, vegetables, milk, cream, beef, lamb, pork, chicken, and turkey used is British Red Tractor certified, as a minimum standard.
- 2.12 Ensuring all fish is demonstrably sustainable and meets the Code of Conduct for Responsible Fisheries including, but not limited to, Marine Stewardship Council (MSC) certification.

3.0 Review

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

- 3.2 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

Date: 20 February 2023

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