



Sustainable Food Policy

This document forms part of the St Mary's University College Sustainability Policy and covers all outlets and food served by the Catering Services Department. Catering Services recognises its responsibility to provide healthy and sustainable food to its customers and takes their environmental responsibility seriously.

Although there is not one definition of Sustainable food we work with our suppliers and contractors to minimise negative environmental, ethical and social effects and provide products which are healthier for the people and the planet.

We aim to:

- Provide a choice of food options, including healthy and sustainable food to our students, staff, commercial clients and visitors
- Communicate to our customers our commitment to serving sustainable food by regular marketing, promotions and events
- Carry out sufficient monitoring of our sustainability policy and look for new initiatives

The Catering Services Department has the following requirements for all food outlets and services provided:

Minimize impact of waste on the environment -

- Turning all our waste cooking oil into biodiesel for road transport and heat and power systems www.properoils.co.uk
- All cardboard from delivery packaging is recycled
- All glass recycled
- Food Waste from both food production and consumer food waste is collected and converted into compost
www.vertal.co.uk/default.aspx?m=25&mi=186&ms=0&title=Video

Serve sustainable fish wherever possible (MSC certified supplier)

Use British Free Range Eggs

Use meat that is produced according to high animal welfare standards

Maintain current Fairtrade accreditation (awarded in July 2011)– promote the value of Fairtrade, actively celebrate Fairtrade Fortnight and increase usage of products

Serve Fairtrade Coffee and Rainforest Alliance accredited Tea in all outlets and on all Hospitality events

Offer a Vegetarian option on each service counter, promote National Vegetarian Week

Use Fresh Vegetables and Fruit from British suppliers wherever possible (Reynolds CS LTD – Red Tractor Licencee)

Measure and reduce the amount of disposables used.

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