



SUSTAINABLE FOOD POLICY

Introduction

This document forms part of St Mary's University overall approach to sustainability 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. To that end our Catering team achieved Fairtrade one star status in July 2022.

Our aims

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 a range of products which are healthier for the people and the planet.

We aim to:

- provide a choice of healthy and sustainable food options to our students, staff, commercial clients and visitors;
- constantly look for new initiatives to reduce waste, and re-use/ recycle more and minimize the impact of waste on the environment;
- help the University better its sustainability credentials and goals.

Procurement

Catering & Bar services use the services of Pelican Procurement and TUCO. Pelican are equally committed to sustainable procurement. [Click here](#) for more details. Sustainable and ethical procurement will be embedded into the supply tendering criteria. We are also committed to ensuring that there is no modern slavery or human trafficking in the supply chains or in any part of the business. [Click here](#) for more details of TUCO's commitment.

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

- The Catering and Bar service use nominated suppliers from within the approved TUCO/ Pelican purchasing framework suppliers.
- It will offer Vegetarian or Vegan options at each service, and promotes National Vegetarian Week, and Healthy eating initiatives.
- It uses fresh vegetables and fruit from British suppliers.

- It uses British Free-Range Eggs, and meat that is produced according to high animal welfare standards like Red Tractor.
- Catering services serve MSC (Marine Stewardship Council) and ASC (Aquaculture Stewardship Council) certified sustainable fish.

We have been a Fairtrade supporter since 2011. Catering services has promoted the value of Fairtrade and actively celebrates Fairtrade Fortnight. It now supports the use of ethically and sustainably sourced products including Rainforest Alliance. In the near future all our coffee will be double certified as a minimum, as part of the supply tender process.

Deliveries and packaging

Deliveries are being reduced and we are working with suppliers to see how the use of greener vehicles like electric or clean bio diesel vehicles is possible. Delivery containers and packaging is being reduced to a minimum, and must be either re-usable or recyclable where possible.

Waste management

We have two waste streams in all public areas – mixed recycling and general waste. We work closely with the local authority and our waste removal contractor to minimise environmental impact.

- None of the waste from catering outlets goes to landfill. General waste is converted into fuel by the current waste disposal contractor.
- All our waste cooking oil is taken offsite and converted into biodiesel for road transport and heat and power systems.
- Cardboard from delivery packaging is compacted on site and recycled
- Glass bottles from the Bar, Events and delivered hospitality is recycled.
- Food Waste from both food production and consumer food waste is collected and converted into agricultural fertilizers.
- The service actively tries to reduce the use of single use plastics and offer customers incentives for using suitable alternatives (for example 10% discount on hot beverages if customer get their own re-usable mug).
- New taps are being phased in and are designed to minimise water waste.
- We are currently evaluating a range of environmentally friendly cleaning products and chemicals with our supply chain partners.

Objectives

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Director of Estates and Campus Services
July 2022