

**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.
* Continue promotion of Fairtrade products and work towards achieving the Soil Association, Food for Life Sustainability Award which includes Fairtrade.
* 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**

We currently use the services of Pelican Procurement who are a supply chain specialist with over 30 years of knowledge within the food service and catering sector. The University previously used TUCO purchasing frameworks and most nominated TUCO suppliers also offer their services via Pelican. Like TUCO, Pelican are equally committed to sustainable procurement. [Click here](https://pelicanprocurement.co.uk/sustainability/) for more details.

Sustainable and ethical procurement are 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. The service also supports the work and various catering related projects run by the Bakhita Centre for Research on Slavery, Exploitation & abuse, formerly the Centre for Study on Modern Slavery at St. Mary’s University. TUCO is also committed to improving practices to combat trafficking and slavery. [Click here](https://www.tuco.ac.uk/sites/default/files/2022-10/FINAL_TUCO%20Modern%20Slavery%20Act%202015%20Statement%202021%20to%20March%202023.pdf) for more details of the TUCO statement.

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

* Catering and Bar services use nominated suppliers from within the approved Pelican purchasing supplier network.
* It offers Vegetarian or Vegan options at each service, and promotes National Vegetarian Week, Veganuary and other 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.

**Fairtrade University**

The Service has been a Fairtrade supporter since 2011 and has been certified as a Fairtrade University. The University was re-awarded University Fairtrade Status -One Star rating- in July 2022. It has promoted the value of Fairtrade and actively celebrates Fairtrade Fortnight. It also supports the use of other ethically and sustainably sourced products and purchases a range of Organic and Rainforest Alliance certified products.

**Transport, deliveries and packaging**

The Service now uses a fully electric catering van for transporting goods across campus. 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-useable 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 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. All restaurants and cafes have ‘Eat-in’ glassware and chinaware and have recyclable/ compostable food and drink carrier options for those who choose to ‘Eat out’. The service continues to offer a 10% discount on hot beverages if customer use their own re-usable mug and will introduce at 10p cup charge on disposable cups in September 2023 to help reduce the amount of cups going to landfill.

**Other Initiatives**

* New Meiko dish and glass washers are being phased in that are designed to minimise water usage.
* The service is using the Biovate range of environmentally friendly cleaning products and chemicals.

**Objectives**

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

* The Service use nominated suppliers from within the approved Pelican supplier list most of whom are also TUCO nominated suppliers.
* We offer Vegetarian or Vegan options at each service, and promotes National Vegetarian Week, Veganuary and healthy eating initiatives.
* We use fresh vegetables and fruit from British suppliers.
* We use British Free-Range Eggs, and meat that is produced according to high animal welfare standards like Red Tractor.
* We serve MSC (Marine Stewardship council) and ASC (Aquaculture Stewardship Council) certified sustainable fish.
* We have been a Fairtrade supporter since 2011 and the Service will continue to promote the value of Fairtrade. It also supports the use of other ethically and sustainably sourced products including Organic and Rainforest Alliance certified products.
* The service is working towards achieving the Soil Association Food for Life Bronze Award and hopes to achieve this by the third quarter of 2023.

Director of Estates and Campus Services

Updated

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