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# Food Sustainability Policy

**Policy Ref:** FS1

**Version:** 2.0

**Consultation:** Ethics & Sustainability  
Committee

**Approving Body:** VCEG

**Executive Lead (Risk Owner):** Chief  
Operating Officer

**Policy Owner (Risk Updater):** Head of  
Catering & Retail

**Date Approved:** June 2022

## Policy Statement

To follow and lead a sustainable and ethical food strategy, collaborating with our supply chain and outsourced catering options. This should enhance our customer experience, provide value for money but also be a forward-thinking approach that rightly aligns the RAU as a food chain innovator in the sector.

### Drivers

- Provide an affordable, value for money, nutritious and well sourced food offering.
- To provide information and educate consumers on good nutrition, provenance and sustainable choices.
- Build and enhance the university reputation as a sustainable organisation.
- Illustrate commitment to achieving ever improving delivery of socially responsible catering by way of Food for Life and other industry food accreditations.
- Ensuring all catering offerings meet current best practise criteria, standards and certifications.

### Objectives

- Commitment to seek and source locally produced and seasonal produce.
- Enhance information available to consumer, with info graphics, signage and third-party applications.

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- Monitor and reduce food waste, seek reuse/repurposing options and increase recycling taking into consideration entire life cycle of products.
- Taking due care and attention to all environmental factors when assessing new contract specifications and reviewing of existing.
- Ensure procurement has minimal negative environmental impact and marketing and utilisation of produce that has a positive social or environmental impact.
- Utilise alumni network or promote produce sourced from our extensive networks, where viable.
- Improve links between food, sourcing and methods and the benefits are clearly visible to all.

## KPI's

- Seek to achieve Silver award from Soil Association Food for Life Scheme.
- Separate 100% of food waste for composting, set target for food waste and reduce.
- Local and alumni supplier at 12% of total produce spend.
- Achieve improved People & Planet recognition, over 75% in the Sustainable Food section.
- Achieve 75% dishes minimum are freshly prepared.
- All fish is Marine Stewardship Council certified.
- At least 5% of total ingredient budget is organic.
- All meat has a UK recognised animal welfare accreditation such as Red Tractor or RSPCA assured.