
Sustainable Food Policy

Managed by: Commercial Operations
Manager

Approved by SMG: Yes

Department/school/committee:
Environmental Sustainability Strategy
Group

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Policy Statement

The RAU recognises its responsibility to provide healthy and sustainable food to its customers. We understand the importance of a sustainable food system, one which nurtures the people, the animals, the land, the community and the environment. This Policy serves to ensure that our operations match these values and it therefore applies to all food served by the University.



Version Control

Version number	Purpose/change	Name and job title	Date (DD/MM/YYYY)
V1.0	Initial version as ratified by SMG	Pearl Costello, Environmental Officer	01/06/2015

Catering at the RAU

the sustainable way



Carefully monitor foodfall and control portion sizes to minimise waste



Source food locally to minimise transport and support the local economy



Achieve a high value for money by using whole-life costing principles when purchasing



Look for food quality standards such as Red Tractor and MSC 'Fish to Eat'



Utilise University farms for produce and offer meat boxes to students and staff



Support Fairtrade suppliers where possible



Provide a range of vegetarian and vegan options for all meals



Minimise energy use of kitchen equipment by reviewing efficiencies before purchasing



Food waste processed through biodigester to minimise transport off site, and packaging recycled



Current Commitments and Targets

Area	Current Commitments	Targets
General	<ul style="list-style-type: none"> The majority of suppliers used by the catering department are selected and monitored by 'The University Caterer's Organisation' who are highly recognised for embedding sustainable procurement principles into the organization Whilst the RAU recognises that organic farming is an important component for the future of sustainable agriculture, it does not see it as the sole solution. Therefore we do not commit to only sourcing organic food or milk, but incorporating it where appropriate The RAU works to ensure those with special dietary needs are catered for 	
Fish	<ul style="list-style-type: none"> All wild-caught fish purchased meet the FAO Code of Conduct for Fisheries We utilise a variety of species of fish to reduce the pressure on sensitive stocks We purchase farmed fish raised to high standards of welfare and fed only with proven sustainable feed We avoid using fish listed on the Marine Conservations Society's 'fish to avoid list' 	To serve at least one new fish species per year from the MCS 'Fish to eat' list in order to increase the variety of fish
Fruit & Vegetables	<ul style="list-style-type: none"> All fruit and vegetables are Red Tractor assured or equivalent Seasonal fruit and vegetables are used where possible Products not available in the UK (and not available under the Red Tractor scheme) are fully traceable when possible We offer at least two vegetarian options every day 	To hold two 'meat-free' lunches each year
Meat & Poultry	<ul style="list-style-type: none"> Our procurement of meat ensures that minimum standards of welfare for animals are adhered to and use Red Tractor standards or equivalent where possible Where appropriate and required, Halal meat will be used 	
Dairy	<ul style="list-style-type: none"> Procurement of dairy will ensure minimum standards of welfare for animals are being met 	

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Eggs	<ul style="list-style-type: none"> All fresh eggs are free range and local 	
Water	<ul style="list-style-type: none"> Provide jugs of tap water in all meeting rooms and dining hall Only use bottled water where tap water is not appropriate 	
Waste	<ul style="list-style-type: none"> Review all waste quarterly and review more effective ways of recycling. We utilise a food waste digester to convert food waste to grey water Specialist recycling bins are provided for disposable coffee cups Food waste data is updated and prominently displayed in dining areas Waste kitchen oil is returned to the supplier for biofuel production 	<p>Reduce the weight of food waste per person served by 5% annually</p> <p>Reduce the amount of disposable items used annually to prevent waste</p>
Energy	<ul style="list-style-type: none"> Efficiencies in energy consumption are considered when purchasing new or replacement equipment. Where possible all new equipment purchases are specified as 'A' rated or equivalent All major purchases are made in liaison with the facilities department to ensure maximum efficiency. 	
Awareness	<ul style="list-style-type: none"> Dining hall displays regularly used to promote all areas of sustainability, including reducing food waste Catering department actively takes part in Climate Week each year 	<p>Increase the number of awareness raising events relating to sustainable food by 1 per year</p>
Fair Trade	<ul style="list-style-type: none"> Raising awareness of Fair-trade through campaigns Attend local Fair-trade events All of the tea, coffee and sugar that we provide to be Fairtrade Certified (subject to availability) 60% of our chocolate confectionery products to be Fairtrade Certified, or ethically sourced. 	<p>Increase Fairtrade product range by at least two products each year</p>
Service Level and Equal Opportunities	<ul style="list-style-type: none"> Adhere to and promote the University's Inclusivity, Equality and Diversity Policy; providing equal opportunities for all We have published a Service Level Agreement, available to view on the staff intranet 	

Monitoring and Measuring

All targets are to be monitored and reviewed annually, using the following performance indicators:

1. Total weight of food waste (tonnes)
2. Total weight of food waste (tonnes) per person served
3. Number of awareness raising events relating to sustainable food
4. Number of Fairtrade products sold or provided by commercial services
5. Number of meat-free lunches
6. Number of new fish served from the MCS 'Fish to Eat' list
7. Number of disposable items removed