

Sustainable Food Policy

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Manager

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Environmental Sustainability Strategy

Group

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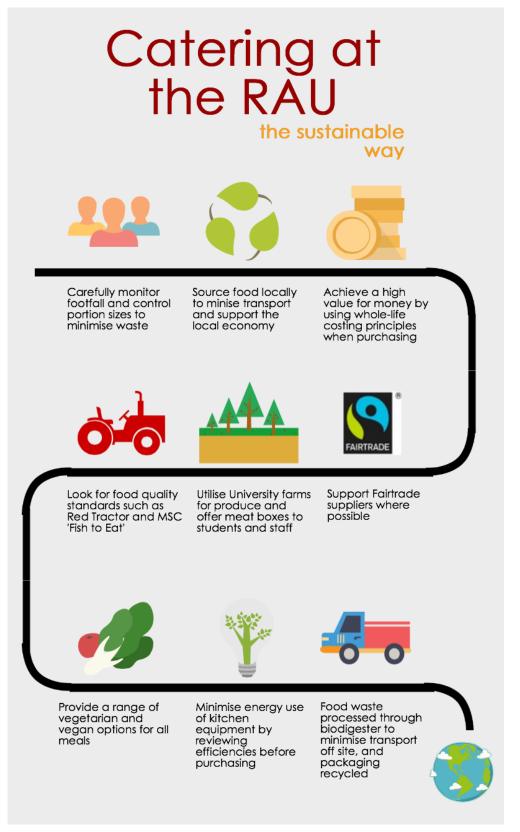
Policy Statement

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



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We recognise that, as well as managing the Royal Agricultural University's direct environmental impact, it is also our responsibility to encourage our suppliers to minimise negative environmental, ethical and social effects associated with the products and services that they provide.

Sustainable food is at the core of our business as a specialist educational institution, with courses such as 'BSc Food Production and Supply Management' and 'MSc Sustainable Agriculture and Food Security'. Therefore it is particularly important that we ensure that the values and principles we teach are also implemented through our operations. We also want to maximise our links with local and smaller suppliers, where possible supporting businesses developed by our students and alumni.

Our Aims

- To source food and products locally and seasonally where possible in order to sustain the local economy and environment
- To manage resources efficiently throughout the catering process, including food and other raw materials, energy and water, preventing waste.
- To select suppliers who are working to reduce their carbon footprint and other environmental and ethical impacts



- To ensure that animal welfare standards are met for all meat and poultry, prioritising Red Tractor standards or equivalent where appropriate
- To enhance staff, customer and supplier awareness of the relevant environmental, economic and social effects of sustainable food
- To achieve value for money on all catering purchases

Current Commitments and Targets

Area	Current Commitments	Targets
General	 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 	Targets
Fish	 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	 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	 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	Procurement of dairy will ensure minimum standards of welfare for animals are being met	

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Eggs	All fresh eggs are free range and local	
Water	Provide jugs of tap water in all meeting rooms and dining hall	
	 Only use bottled water where tap water is not appropriate 	
Waste	 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 	Reduce the weight of food waste per person served by 5% annually Reduce the amount of disposable items used annually to prevent waste
Energy	 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	 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 	Increase the number of awareness raising events relating to sustainable food by 1 per year
Fair Trade	 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. 	Increase Fairtrade product range by at least two products each year
Service Level and Equal Opportunities	 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