

DOCUMENT ADMINISTRATION SHEET

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SUSTAINABLE FOOD POLICY

The University's Catering & Hospitality department¹ regularly reviews its working practices to explore and develop initiatives designed to promote healthy eating and contribute to a sustainable and secure long-term global environment for all. With this in mind, we actively endeavour to:

1. **Source local and seasonal produce.** Eating seasonally is an effective way to encourage habits that are good for the planet whilst cutting down on processed and artificially ripened foods. The majority of foods and ingredients supplied to Catering & Hospitality are produced in the UK. Local suppliers are actively supported whenever possible, not only contributing to the local economy but shortening the supply chain and reducing food miles. All menus include fresh, local, seasonal produce.
2. **Source food and ingredients that are sustainably farmed and fished.** Sustainable farming and fishing take into account the environmental and social impact of food production. We buy only Marine Stewardship Council (MSC) certified seafood and endeavour to purchase other food and ingredients with sustainable and ethical credentials (e.g., fairtrade) where possible.
3. **Minimise food waste.** We minimise food waste in a number of ways, including by reducing the price of unsold food prior to closing our food outlets at the end of the day, donating unsold food to the Students' Union Community Larder, batch cooking, and carefully managing our inventory.
4. **Recycle waste and encourage responsible consumption.** We endeavour to ensure that packaging (which plays an important role in protecting and/or extending the life of some food products) and our takeaway food containers are made from biodegradable or compostable materials where possible. We also encourage customers to bring their own takeaway food and drink containers to be filled in our food outlets. Non-food waste is routinely separated (e.g., cardboard, recyclable, non-recyclable) to facilitate efficient disposal and recycling. Used cooking oil is transported off-site and utilised in the production of biofuel, and we have eradicated single-use cutlery, stirrers and straws from our food outlets.
5. **Offer food that is affordable, healthy and nutritional.** Healthy eating helps protect against illness and can improve general wellbeing. For this reason, it is important to provide the university community with ample opportunity to eat healthily. All menus in our Refectory routinely feature fresh seasonal produce incorporating vegetables, fruits, wholegrains, lean proteins and some low-fat dairy products. We actively reduce sodium, sugar and trans fats where possible. We review our suppliers - to ensure quality, best prices, affordability, and cost-effectiveness - on a monthly basis.
6. **Manage energy consumption effectively.** Energy efficiency is of paramount importance to the University and helps to reduce carbon emissions. Catering & Hospitality actively collaborates with the Estates department on initiatives to reduce costs and increase energy efficiency, e.g., restricting the use of air-conditioning to peak trading times and powering down kitchen equipment when not in use.
7. **Support sustainability projects and initiatives at the University.** Each distinctive project or initiative – long or short term, large or small scale – brings the University closer to achieving its sustainability goals. Catering & Hospitality supports campus projects such as the Students' Union Community Larder through the donation of leftover food, and endeavours to provide practical help as and when appropriate. The Department also runs promotional offers throughout the year, such as discounts on drinks for customers who bring their own cup.

This policy will be reviewed and reported on annually to the Director of People and Infrastructure.

¹ Catering and hospitality services at Bishop Grosseteste University are managed on-site and are not outsourced.