

## Northumbria University Sustainable Food Policy

The Sustainable Food Policy has been aligned to the commitment made within Northumbria University's Corporate Strategy to make significant improvements in sustainability. Our **Environmental Sustainability Policy** outlines this pledge including our commitment of sustainable procurement, however we recognise our particular responsibility to provide healthy and sustainable food choices to our customers.

This Policy applies to all catering, retail and hospitality services operated by Chartwells on behalf of Campus Services at Northumbria University.

### Commitments

We recognise our responsibility to ensure all procurement activities are undertaken in an environmentally and socially responsible manner.

Our aim is to increase both local and national awareness of Northumbria University as a centre of excellence for sustainable food initiatives, whilst supporting the developments of students and expanding their knowledge base.

We therefore have commitments relating to three key areas:

#### Operations and Suppliers

- To encourage our suppliers and contractors to minimise negative environmental and social effects associated with their products and services via rigorous selection processes, training, auditing and careful contract management.
- To support and promote opportunities directly and indirectly to SMEs where possible.
- Continue the separate store and collection of used cooking oil for recycling into biodiesel used by suppliers
- To support the waste hierarchy when buying, producing, selling and disposing of food, catering products and materials.
- To reduce the amount of energy consumed in preparing and providing catering goods and services.

#### Our Products

- To reduce the negative, and increase the positive, environmental and social impacts of the products used:
  - All coffee, sugar and bananas served on campus are Fairtrade.
  - All menus utilise seasonal fruit and vegetables, and local produce, where practically possible.
  - All eggs used on site are free-range Lion Marked British eggs.
  - All fish is supplied from well-managed marine sources and is not on the Marine Conservation Society's 'Fish to avoid' list.
  - Free drinking water is provided in all cafes and from stations across the Campus to refill bottles.

- A sustainable bottled water is available in all outlets which supports the drop4drop initiative to provide clean drinking water in the developing world
- All halal suppliers have full UK 'Farm to Fork' traceability provenance, Farm Assured/Red Tractor, EBLEX, EFSISI, STS accreditation.
- To reduce the use of bottled water for hospitality through the implementation of a filtered water system.
- To maintain the University's Fairtrade status via support of the Fairtrade Policy.
- To regularly monitor the consumption of goods and materials to ensure continued use of environmentally and socially sustainable products.

## Education

- To enhance employee awareness of relevant environmental and social impacts through appropriate training, induction programmes and continuing professional development.
- To provide guidance and relevant product information to students and staff members, allowing them to select sustainable products and services.
- To promote healthy eating through staff and student communication and regular campaigns and events.
- To allow customers to accurately track their consumption and exercise in order to get an accurate picture of their health via MyFitnessPal.
- To ensure all made products on site display associated full GDA information to allow customers to make informed choices

## Targets and Actions

The below provides information on our targets and updates up to September 2018. Completion of these actions shall be overseen by the Sustainability Adviser and the Contract Manager for Catering and Hospitality, with the Policy reported on annually to the University Sustainability Management Group.

What	When	Status
<b>Operations and Suppliers</b>		
Introduce new segregated waste disposal bins and provide customer information to encourage correct usage.	September 2016	Complete
Offer for sale at cost price reusable 'Keep a Cup' option and offer incentives to customers as an alternative to disposable cups.	February 2017	Complete
Introduce the Too Good to Go food waste app to help reuse unwanted food.	February 2017	Complete
Achieve the Bronze Food for Life accreditation and ensure continual improvement to progress towards the next level	September 2017	In progress
To further develop information sought from suppliers in relating to environmental and social factors as part of the procurement process.	September 2017	In progress
Introduce the Winnow system to reduce generation of food waste in cafes.	September 2017	Complete
Introduce segregated kitchen food waste and collection in all production kitchens.	September 2017	In progress
Introduce an electric vehicle for transport of hospitality	September 2017	Complete

What	When	Status
goods throughout the campus.		
Introduce an environmental management system to continually work towards minimizing our environmental impact in our day-to-day operations.	September 2017	Complete
Conduct periodic audits to identify good practice and areas for improvement.	September 2017	Ongoing
Add the responsibility for the management and implementation of the Sustainable Food Policy into the job descriptions of all relevant staff.	December 2017	In progress
To further develop and capture objectives and targets with suppliers in relation to sustainability.	January 2018	In progress
Review all disposable items used across the campus to ensure the most appropriate sustainable products are used where practically possible.	January 2018	In progress
Continue to grow the partnership with Too Good To Go and expand the use to other outlets as the platform improves.	March 2018	In progress
Conduct a review of waste generated in hospitality to identify means of reducing waste.	September 2018	In progress
<b>Our Products</b>		
Promote fresh fruit by keeping fruit cheaper than desserts.	January 2017	Ongoing
Ensure all products supplied to us meet the 2012 Government salt targets.	January 2017	Ongoing
Provide vegan options in every café on Campus.	March 2017	Complete
Increase the Fairtrade product range by 50%	March 2017	Complete
Achieve accreditation from the Coeliac Society in one of the main restaurants and maintain the award.	March 2017	Ongoing
Achieve the MSC's Chain of Custody accreditation.	May 2017	Complete
Trial a Meat free Monday once in a 3-week cycle to aid the reduction of the carbon footprint from livestock.	June 2017	Complete
Provide and encourage vegetarian options/ flexitarian diet.	September 2017	Ongoing
Further develop opportunities to increase our Fairtrade product range and raise awareness of Fairtrade through campaigns and promotions organised throughout the year.	September 2018	In progress
<b>Education</b>		
Provide ongoing environmental training to ensure that the team are fully aware of the environmental impact of their activities and will subsequently help them to adapt their behavior.	June 2017	Ongoing
Increase the messaging of sustainable food throughout various communication channels such as menus, social media and point of sale.	September 2017	Ongoing
Allow customers to take coffee grounds (where applicable) free of charge for personal use in gardens etc.	October 2017	In progress
Develop further sustainability initiatives such as recyclable cups made into furniture and using coffee grounds on the estate gardens.	January 2018	In progress

.Due for review: July 2018