UNIVERSITY OF SOUTH WALES SUSTAINABLE FOOD POLICY

Signed: J S Edwards Date: 23/9/2020

Jason Edwards

Head of Hospitality

**Introduction**

The provision of food has a complex relationship with health and the environment, and universities have a significant opportunity to create long term benefits for their students and staff.

Hospitality Services at the University of South Wales recognises the need to encourage and provide a way to a positive lifestyle change for both students and staff. This will lead to a positive impact on health and well-being as well as on the environment.

**What is sustainable food?**

There is no single agreed definition of sustainable food, but the following details the key areas of concern which the university catering team want to address as part of a sustainable food strategy:

The sustainable development commission describes sustainable food as food and drink that:

* Is safe, healthy and nutritious, for consumers in shops, restaurants, schools, universities etc
* Provides a viable livelihood for farmers, processors and retailers, whose employees enjoy a safe and hygienic working environment whether in the UK or overseas
* Respects biophysical and environmental limits in its production and processing, while reducing energy consumption and improving the wider environment
* Respects the highest standards of animal health and welfare, compatible with the production of affordable food for all sectors of society
* Supports rural economies and the diversity of rural culture, in particular through an emphasis on local products that keep food miles to a minimum

**Commitment**

We will make our Sustainable Food Policy publicly available via publication on our web page.

The policy will be monitored and reviewed annually based on customer feedback and sales mix information.

**Menus**

* Menus are seasonal with locally sourced products where appropriate
* Providing fresh nutritious food
* Special dietary options are available daily
* We will promote health & wellbeing
* Advertise and promote healthy options and Welsh produce through a series of events

**Procurement**

Our suppliers are nominated and regulated through our membership of TUCO (The University Caterers Organisation) or via local collaborative university contracts.

* All suppliers have been verified to ensure they apply appropriate food safety standards
* We make decisions based on a balance between economic, social and environmental factors to achieve best value for money.
* We set specifications for products and services which include sustainable, renewable and recycled resources and processes and consider the end of life options to ensure minimal impact on the environment.
* TUCO work with suppliers to encourage better processes and improvements to the supply chain and the products and services supplied
* We encourage small and medium enterprises (SME’s) local and regional suppliers to bid for supply agreements.

**Fish**

We will exclude fish species identified as most at risk by the Marine Conservation Society.

Tuna purchased is SEDEX registered and dolphin friendly.

**Meat and Dairy**

We will only use meat from sources which satisfy UK welfare standards.

We will endeavour to reduce the amount of meat and dairy use and increase the number of vegetarian and vegan dishes available.

**Fruit and Vegetables**

We will ensure our menus reflect the seasons. We will promote national campaigns such as 5 a day. Fresh fruit will be available in all outlets. We will also team up with Peas Please to further support the use of vegetables in our menus. <https://foodfoundation.org.uk/peasplease/>

**Eggs**

We will only use eggs from cage free hens via local supply.

**Undesirable Additives**

We will not use hydrogenated vegetable oil in our fryers.

We will not use products containing genetically modified (GM) ingredients

**Water**

We have mains fed water fountains in all food courts. Tap water is available in every catering outlet.

Where bottled water is available the carbon footprint is minimised through using Welsh water.

**Fairtrade**

We undertake to continue to provide as wide a range of Fairtrade products as possible and review as more become available.

**Training**

* All staff will hold food safety qualifications at a level relevant to their post.
* Campus co-ordinators will be trained to cover the principles surrounding seasonality, food waste reduction and general awareness of environmental and health issues.
* Reduce the amount of food miles by reducing the amount of deliveries to each outlet by placing larger orders.

**Recycling**

* Recycling stations are available throughout catering outlets and across campuses.
* Waste cooking oil is collected by a registered company for recycling.
* Dry Mixed Recycling is collected for recycling.
* We work with suppliers to reduce environmental impact and reduce packaging.
* A more sustainable disposable product where possible. Example, wooden cutlery has replaced plastic and clamshell biodegradable food boxes have replaced polystyrene. We will continue to review our disposable products each year and look to introduce more sustainable products when available.
* Polystyrene takeaway boxes have been banned from all catering outlets
* All food waste is composted.

**Disposables**

* Promote sale and use of reusable cups in coffee shops to reduce the amount of paper cups. The old incentive of offering a 10% discount on all hot drinks purchased was replaced during September 2019 by a 25p levy which is added on to the final tariff.
* Promote use of china cups in food courts by charging an additional 25p levy for a disposable cup.
* Reduce the amount of disposables used wherever possible, examples include;
* Removing plastic cutlery and introducing wooden
* Removing polystyrene takeaway boxes and introducing clamshell biodegradable boxes
* Introducing reusable containers, water bottles and reusable cups
* Introducing 25p levy on all disposables to encourage customers to ‘eat in’ or purchase reusable containers
* Installing wash stations in Stilts to enable customers to rinse our their reusable containers
* Changing sandwich supplier to a more local supplier to reduce road miles
* Collecting plastic buffet trays on van deliveries to reduce the use of single use plastic
* Introducing glasses for use on water fountains in the food courts in place of plastic cups
* Installing recycling stations in all catering outlets
* Recycling crisp packets
* Introducing paper straws into the Starbucks outlets

**Food wastage**

During 2020 we partnered up with the company “Too Good To Go” <https://toogoodtogo.co.uk/en-gb> to help us minimise food wastage across our retail grab and go pre-packed ranges. The concept is to reduce wastage by selling a bag of products for £3 that would normally retail for £12. This results in a win win for both our department and the consumer with the added bonus of helping us to reduce food wastage from entering our waste streams.