

## **British Antarctic Survey Sustainable Food Policy**

### **Introduction**

British Antarctic Survey (BAS) recognises its responsibilities to provide healthy and sustainable food to its staff and visitors. This Policy sets out BAS' intentions to minimise the impact of its catering operations on the environment, and to promote sustainable practices and consumption.

Our social and ethical intentions must align with our existing capabilities, infrastructure and resources; otherwise, the policy will simply become an aspiration, less meaningful, less productive and ultimately ineffective. It is therefore essential that we set clear and measurable policy and invest sufficient resource and commitment to realising our environmental and sustainable aims.

### **Policy aims**

- Provide a balanced and nutritious diet.
- Reduce the consumption of meat and promote the consumption of more vegetarian and vegan foods.
- Provide only Marine Stewardship Council (MSC) certified fish.
- Use Fairtrade products where applicable and promote products that actively support Fairtrade initiatives.
- Ensure that animal welfare standards are adhered to for any animal produce purchased and to insist on Red Tractor Assured standards as a minimum, where applicable.
- Source food and other products locally and seasonally where possible to sustain local economies and reduce environmental impacts.
- Reduce food waste across BAS and continue to support all sustainability measures taken to date.
- Ensure that biosecurity requirements are met
- Ensure compliance with legislation
- Communicate to staff and visitors our commitment to serving sustainable food.

### **Implementation**

- Set sustainable food targets and measure our performance annually.
- Raise awareness of the benefits to the environment and individuals of the BAS Sustainable Food Policy.
- Work with suppliers to progress our sustainability agenda.
- Examine this policy every two years and amend targets.

### **Scope of the Policy**

This policy applies to BAS Catering in the UK, Antarctica and on BAS Ships.

It is supported by the [BAS Environmental Strategy](#), [BAS Sustainable Procurement Policy](#), [BAS Biosecurity Regulations](#), NERC Palm oil Policy, [Government Buying Standards](#) and the BAS Catering Manual

### **Roles and responsibilities**

Responsibility for the application of the practical delivery of this policy lies with the Cambridge Estate Manager, Station Operations Managers and Ship Operations Manager.

Guidance and advice with regards to this policy will be provided by BAS Environment Office, Head of Estates and Carbon Reduction & Sustainability Manager.

Oversight of this policy is the responsibility of the BAS Executive Team.



Signed:

*Jane Francis*

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## Objectives

### ***Meat and Dairy***

- Reduce the consumption of meat (especially beef and lamb) and promote the consumption of more vegetarian and vegan foods.
- Increase the range of animal products from higher certified welfare standards.
- Where practicable, use local produce and suppliers and actively include and promote use of these products in menus. This is likely to include produce local to ports used by ships. (E.g. South America or the Falkland Islands)
- Where practicable purchase UK produced meat to send to stations as part of annual food deliveries.
- Aim to ensure all milk and dairy products are Red Tractor Assured (or equivalent) as a minimum standard.
- Use free range eggs as standard.
- Ensure requirements of BAS Biosecurity Regulations are met

### ***Fish***

- Provide only Marine Stewardship Council (MSC) certified fish. .

### ***Fruit and vegetables***

- Where appropriate develop menus that make use of seasonal fruit and vegetables.
- Actively promote vegetarian options ensuring station and ship supplies are adapted to support this.
- Increase the amount of fruit and vegetables used that are grown in systems that cause the least harm to the environment.
- Ensure requirements of BAS Biosecurity Regulations are met

## ***Energy***

- Any new or replacement catering equipment should seek to provide efficiencies in energy consumption.

## ***Sustainably Sourced products***

- All tea, coffee, cocoa/chocolate and bananas provided will be Fairtrade or hold Rainforest Alliance Certification.
- Aim to avoid products containing palm oil, or source products that are certified by the Roundtable on Sustainable Palm Oil (RSPO).
- Aim to source Soya products that are certified by Round Table on Responsible Soy (RTRS) or Pro Terra.

## ***Water***

- Uphold our provision of chilled water fountains across sites.
- Cease the sale of packaged water.
- Any new or replacement catering equipment should seek to provide efficiencies in water consumption where appropriate.

## ***Waste***

- Monitor food waste and record amounts being produced. Work with chefs to ensure this is kept to a minimum.
- Recycle used cooking oil where practicable.
- Work with suppliers to ensure food packaging is minimised and what remains is fully recyclable.
- Cease the use of disposable cups.
- Aggressively reduce the amount of single use plastic packaging in food purchased and sold.

## ***Metrics and Monitoring***

- Kilograms of meat and dairy bought.
- Number of meals served.
- Kilograms of food waste generated.



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