



University of Brighton

Sustainable food policy 2015

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Hospitality Services

Sustainable Food Policy

Accommodation and Hospitality Services recognises its responsibility to carry out its procurement activities in an environmentally and socially responsible manner, whilst also encouraging healthy and sustainable food production and consumption. We will strive to incorporate environmental and social considerations into our product and service selection process. We recognise that it is our responsibility to encourage our suppliers to minimise negative environmental and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process, and that they are actively encouraged to participate in tendering opportunities.

The department will actively seek to engage with all stakeholders and customers in the continued development of policy and procedure in respect of sustainable food.

This policy applies to all food and beverage services managed and operated by Accommodation and Hospitality Services.

c-change

c-change is the university's ambitious carbon reduction engagement campaign, which sets out to help achieve the target of cutting the university's carbon by 50% in five years. Sustainable food plays a large role in this; allowing engagement with staff and students. c-change works closely with Accommodation and Hospitality to raise awareness of both sustainability issues around food, **and** also the embedded carbon in the food we eat. This partnership is delivered through regular initiatives raising awareness and highlighting small actions staff and students can take in order to reduce their impact upon the environment by changing their food habits.



What we do

- **Fairtrade**

The University was awarded Fairtrade Status in 2005. Hospitality Services are committed to increasing the use and sale of Fairtrade products and ingredients wherever possible and continue to be actively involved in raising awareness of Fairtrade through promotions and events. Hospitality Services are also members of the University of Brighton Fairtrade and Ethical Food Steering Group which is open to staff and student representatives across the institution.

- **Procurement**

We make decisions based upon a balance between economic, social and environmental factors to achieve best value for money. We also encourage local and smaller suppliers to participate in tendering processes and provide advice and guidance where appropriate. We also continue to increase the number of supply agreements with locally based companies and place particular emphasis on locally sourced fresh ingredients. We commit to the integration of our Sustainable Food policy requirements in contracts and tender documents when contracts expire or a new tender process begins.

- **Drinking water**

In order to provide an alternative to purchasing bottled water mains water drinking facilities have been installed in all central food service outlets. All mains water installations are designed to allow customers to fill both cups and bottles. Hospitality Services also provide mains water drinking stations in all key vending locations.

- **Water for meetings, functions and events**

We provide bottled mains water for all functions, meetings and events. No pre-purchased bottled mineral water is used.

- **Seasonal fruit and vegetables**

Wherever possible we plan menus that utilise seasonal produce grown in the UK and will always use locally grown produce when in season. Where this is not possible, in consultation with our fruit and vegetable supplier, we always seek the most suitable alternative produce. We will strive to increase the use of seasonal fruit and vegetables.

- **Organic milk**

Since January 2013 we have used only organic milk in all areas of service and food preparation.

- **Free range eggs**

All whole eggs purchased are from a free-range production system. In recognition of our commitment to use only free range eggs we have received the Good Egg award from Compassion in World Farming and continue to be recognised by the Vegetarian Society as a recommended foodservice provider.

- **Sustainable fish**

Hospitality Services were awarded Marine Stewardship Council (MSC) accreditation in January 2014. We now serve MSC certified fish and maximise use of fish on the Marine Conservation Society's (MCS) 'fish to eat' list. We discontinued purchasing any fish which are on the MCS's red list in January 2012.

- **Meat and dairy reducing**

Hospitality Services are a Vegetarian Society recommended caterer. All our chefs are encouraged to increase the variety of vegetarian dishes and ingredient choice. We include a wide range of non-processed vegetarian proteins in dish composition and actively promote the benefits of meat reducing diets for both personal health, and the environment. In 2014 we will continue to monitor and reduce the amount of dairy produce we serve, replacing them where possible with pulses, beans and other sources of protein that are not of animal origin, and increasing the proportion of plant-based foods, particularly wholegrain foods, fruit and vegetables.

- **Soil Association**

In February 2014 we were awarded the Soil Association's bronze award for three key areas of our service – Varley Park Halls of Residence, South Coast Conferences at Varley Park, and the Faculty of Arts and Architecture at Grand Parade. The service is now working towards the bronze award in all other areas of the business. As part of this process we are working towards removing all undesirable additives and trans fats in any products we purchase. We also constantly monitor inward goods and advise suppliers of any products that do not meet our specific requirements.

- **Waste and recycling**

We promote a zero waste culture of 'rethink, reduce, reuse and recycle', in order to significantly reduce waste and increase recycling across all areas of the university estate. We actively seek to reduce the amount of packaging used in both sales items and the supply chain i.e. we request, where possible, the use of reuseable crates instead of cardboard boxes. We also promote a "cup for life" scheme that reduces the dependence on disposal cups. We are working to reduce food waste, and by the end of 2014 all food waste produced will be sent to Anaerobic Digestion. Our waste oil is converted into biodiesel and used in the Big Lemon buses that operate in Brighton and Hove.

- **Wellbeing**

Healthy eating and the provision of food and beverages that support a healthy lifestyle is central to the sustainable food policy. Hospitality Services attained the "Food for the Brain" award in 2010 which demonstrates the ongoing commitment to provide services that support the University's wellbeing initiative.

- **Customer engagement**

We will continue to raise awareness of sustainable food, our achievements and milestones and further planning. We will also continue to engage with customers to seek feedback on our products and services and will encourage two way consultation before embarking on any significant changes to service.

- **Higher welfare meat**

In 2014 the service will tender for the supply of fresh meat products and will apply a significant weighting towards suppliers being able to provide higher welfare meat. We will seek to ensure that the meat we serve is, as minimum, Red Tractor and will continue to work towards 100% of procured meat meeting higher animal welfare standards. Wherever possible we will seek to purchase Farm Assured meats.

- **Reducing energy and water use**

We continue to work with colleagues across the University in the aim of reducing energy and water use and carbon emissions. This work includes behavioural change coaching with hospitality staff and a continual review of equipment, maintenance contracts and the suitability of current food production and cold storage equipment.

- **Policy review and publication**

The Sustainable Food Policy will be reviewed and updated annually. The policy will be published in a central location that can be accessed by all stakeholders.