

## Plymouth University

### Food and Drink

### Local. Sustainable. Fresh

#### Section 1 About the project

##### Summary

With our food and drink project, *Local. Sustainable. Fresh.* we are creating a sustainable food culture that supports local, sustainable and Fairtrade produce and suppliers. This project involved: taking a holistic look at the catering processes from sourcing through to disposal; increasing community access to fresh and healthy food; working across the city to support Food Plymouth and the Sustainable Food City agenda; and using the cafes as an informal education space.

##### Project partners

The project was delivered by University catering team and sustainability team, but heavily involved collaboration with our suppliers; including Tamar view Fruitiers, Moby Nicks and 3663.

#### Section 2 The results

##### The problem

The project was trying to solve a number of food related issues that Plymouth is experiencing. Looking towards the city, Plymouth has a lower life expectancy than the national average, with pronounced differences within its boundaries between the richest and poorest wards, providing community access to healthy food is a major issue. We wanted to bring the community into campus to eat healthy and fresh food. Devon and Cornwall provide an abundance of locally produced, high quality food. We wanted to source where possible local produce, and local suppliers in our supply chain. We wanted to ensure high quality and high welfare standards of all our produce and ensure that we know where the food is coming from. We wanted to reduce food waste and we wanted to educate the student and staff body about where their food comes from.

##### The approach

We applied a cradle to grave approach of reviewing the supply chain and the catering process. From looking at where our suppliers are located and what products are being supplied, to how they are prepared on campus and how they are sold and advertised in the cafes, and where food waste ends up. Looking to create a holistic sustainable process.

##### Our goals

To increase the proportion of spend on local South West suppliers, through reviewing the products we sell against what is available and changing suppliers  
To increase community access to campus cafes

## SUSTAINABILITY WITH PLYMOUTH UNIVERSITY

### Profile

- HEI
- 30,000 students (includes full and part time students)
- 3,000 staff
- Urban

Category supported by



# TUCO

Share. Learn. Buy. Grow.

# Finalist's case study

To reduce food waste  
 To educate café customers about the food they are eating

## Obstacles and solutions

<ul style="list-style-type: none"> <li>No additional budget and a requirement to remain within student pricing expectations</li> </ul>	<ul style="list-style-type: none"> <li>Catering attributed 10% of budget for this project. Through working with existing local suppliers product sourcing was achieved within current pricing.</li> </ul>
<ul style="list-style-type: none"> <li>EU procurement rules actively prevent buy national policies and we wanted to source local South West suppliers</li> </ul>	<ul style="list-style-type: none"> <li>Working with the guidelines to deliver local produce from small suppliers</li> </ul>
<ul style="list-style-type: none"> <li>Ensuring all meat is at least Red Tractor accredited</li> </ul>	<ul style="list-style-type: none"> <li>Good working relationship and communication with butcher, re-sourcing charcuterie from within the UK, and ensuring customer engagement</li> </ul>

## Performance and results

Previously our fish, *Individually Quick Frozen* haddock, was fished in the Pacific and packed in China, before flying over 5,000 miles back to us. Now we source fish from the local Plymouth and Brixham fish markets, we empower our supplier Moby Nicks to provide fish that is plentiful on the day and either MSC Certified or from boats part of the Responsible Fishing Scheme. The boats are small day boats, and many are rod and line boats. This supports the local fishing industry, removes air miles and increases quality.

Our meat is from an Exeter family butcher, Red Tractor Certified and sourced from the South West. Our fruit and vegetables supplier is from Saltash. Our baker is a small family baker in Plympton. Our fresh milk is organic, our eggs are free range, all 100,000 of them, our coffee is Fairtrade, in fact we are a Fairtrade University! Our disposables are biodegradable. Our food is composted and our near-date food is donated to the Devon and Cornwall Food Association (DCFA) where it is redistributed to local charities. But firstly we are reducing food waste and have achieved a 66% reduction so far over the year.

Our catering team received the top three star rating from the Sustainable Restaurant Association (SRA) for our cafés. Currently the highest ranked University in the world! And since September 2013, we now spend £580,000 out of the total £794,000 in the South West.

## Section 3 The future

### Sharing our project

We have worked with the Sustainable Restaurant Association (SRA) and Brighton University to create an SRA accreditation system specifically for universities, so that the SRA can apply their judging criteria to university catering systems across the UK. Their judging covers 14 principles in the three areas of society, sourcing and environment. This is a robust and effective way that we can transfer our success via a formal accreditation and training system, through to all universities.



# Finalist's case study

## What has it meant to your institution to be a Green Gown Award finalist?

Plymouth University had a fantastic evening at Green Gowns and were very proud to win the three awards that we were nominated for, Food and Drink, Enterprise and Courses and Learning. This demonstrates the hard work that has been going on to integrate sustainability into operations, research and teaching and learning across the University and demonstrates the collaborative work across departments. This Food and Drink award involved the collaboration of the catering team, the sustainability team, food researchers, local suppliers and businesses.

### Further information

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