

University Catering Sustainability Policy January 2012

The University of Manchester catering service strives to offer healthy, sustainable catering that is produced, processed and traded in ways that:

- **Contribute to the local economies and sustainable livelihoods**
- **Avoid damaging our planet**
- **Enhance animal welfare**
- **Provide social benefits**

With this in mind University Catering Services will seek to implement the following:

- 1. Buy seasonal and regional food to minimise energy used in food production, transport and storage:**
 - Menu planning will reflect seasonality
 - Suppliers will be encouraged to buy locally to minimise road miles
 - We will promote seasonal foods to staff and students
 - We will continue to be a member of Manchester Veg People
- 2. Choose Fairtrade products for foods and drinks imported from poorer countries to ensure a fair deal for disadvantaged producers:**
 - We will continue to commit to Fairtrade and maintain our Fairtrade status
- 3. Buy food from farming systems that minimise harm to the environment and improve animal welfare:**
 - We will procure Assured Food Standard foods such as Red Tractor products where possible
 - We will commit to only serving Free Range Eggs and maintain our Good Egg award
 - We will promote Meat Free Mondays
 - Buy Marine Conservation Society certified fish
- 4. Promote Health & Well Being:**
 - Gain the Manchester Food Futures award and Food for Life mark
 - Promote healthy meal deals
 - Implement cooking methods that reduce salt, fat and additives
 - Meals to have generous portions of fruit & vegetables
- 5. Promote tap water**
 - Encourage reusable bottles
 - Engage with "Give me tap"
 - Only stock One water that builds PlayPumps in Africa

University Catering Sustainability Policy continued...

6. Endeavour to keep waste to a minimum

- Promote Hug Mugs to reduce landfill and other reusable takeout options
- Move towards biodegradable packaging
- Engage with our suppliers to cut down on packaging
- Reduce, reuse and recycle initiatives to include paper, plastic and can recycling in all outlets
- Kitchens to recycle cardboard, aluminium, oil and glass
- Explore food waste composting for the department

7. Minimise energy consumption

- Hold regular switch off campaigns

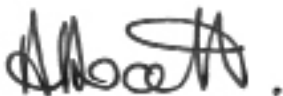
This policy will be reviewed and updated annually and reported to the Head of Environmental Sustainability.

For more information on any of the points raised above please contact:

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