



University of Winchester Sustainable Food Procurement Policy

Introduction

The Food Procurement Policy has been developed in support of the University of Winchester Carbon Management Plan.

The Catering Department recognises its responsibility to the environment and carries out its activities in an environmentally and socially responsible manner. We strive to incorporate environmental and social considerations into our operation. 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 specifications, and that they are actively encouraged to participate in tendering opportunities.

Objective

The Food procurement policy seeks to;

- Conform to the University's Environment Strategy
- Minimise the negative environmental and social impact associated with the various operations of the department and service provided
- Give preference to products and services that are manufactured, and can be used and disposed of, in an environmentally and socially responsible way.
- Encourage the inclusion, wherever possible, of effective, sustainable criteria in all TUCO tender specifications.
- Ensure that provenance and ethical standards are a driving factor for food purchasing.
- Avoid unnecessary expenditure on food or services

Aims

The aims of the policy are to:

- Apply the policy to all catering outlets as well as all the food and drink served for internal Hospitality and external Conferences.
- Ensure as a minimum standard that no food procured by the department contains any of the "Southampton seven" banned additives and that suppliers' product specifications meet the minimum criteria for the Soil Association's "Food for Life" award.
- Improve employee awareness of relevant environmental and social effects of purchases through appropriate training and induction programmes.
- Ensure non-discrimination against smaller suppliers and active encouragement of their participation in tendering opportunities.
- Ensure that we always give preference to sustainable products and where viable at least 30% of our food and drink purchases will be made from local ethical suppliers.

- We actively seek to partner public sector organizations, such as TUCO, NHS Supplies and HCC to aggregate our purchasing power and to increase the sustainability of the food we buy.
- Communicate the food policy, specifically information related to the sustainability of our food, to all our customers via various mediums including; the staff/student Portal, posters, newsletters, screen savers, plasma screens, notice-boards and social media.
- We recognise our responsibility as an employer and catering staff will be trained in food sustainability. As a minimum standard staff will be aware of the various certification systems held by the department and their relevance for food products and production.

In detail, our commitments and targets are as follows;

Fruit and Vegetables

- Our menus will always try to reflect seasonal change.
- Seasonal fruit will always be stocked in preference of non seasonal fruit.
- We will always encourage our suppliers to supply local products where possible
- We will not use air-freighted goods

Fresh Meat

- Our minimum standard for all meat purchases will be Red Tractor, Farm Assured meat, and where possible this will be provided by local producers and butchers.
- In addition to Farm Assured all our pork and chicken meat will be free range.
- We will look to use organic meat where financially feasible.

Fish

- We will only serve fish on our menus which is not on the Marine Conservation Society's "*fish to avoid*" list.
- We will endeavour to increase the use of fish carrying the MSC accreditation
- We will actively encourage our suppliers to source locally caught fish
- All tinned tuna will be pole and line caught skipjack and/or yellowfin as a minimum.

Fairtrade

- We will continue to maintain our status as a Fairtrade University and a member of the University group will continue to sit on the Winchester City Fairtrade Network.
- We will continue to collect and monitor Fairtrade products sales data and make this available for the annual return to the Fairtrade Foundation.
- We will continue to increase the range of Fairtrade food as products become available

Dairy and Eggs

- All our dishes and recipes requiring whole raw egg will be made using organic eggs.
- We will only use milk that is certified 100% organic in our recipes and coffee bars.
- We pledge to monitor and reduce the amount of dairy produce we serve, replacing it where possible with pulses, beans and other sources of protein that are not of animal origin. We will also increase the proportion of plant-based foods, particularly wholegrain foods, fruit and vegetables.

Bread

- We will work with our suppliers, on an ongoing basis, to introduce baked goods, including bread, which do not feature unnecessary ingredients and additives

Water

- We will use water filtration system for supplying purified tap water, utilizing re-usable glass bottles for our Conference and Hospitality services.

Deliveries

- We will monitor all catering deliveries and work with all suppliers with the aim of reducing these to the absolute minimum.

Waste and Recycling

- We will work with suppliers to reduce packaging and use reusable packaging wherever practicable.
- We will regularly monitor the food waste whilst seeking to reduce it by;
 - monitoring the main sources of waste;
 - auditing the waste; implementing more efficient ordering systems,
 - better storage and stock rotation;
 - separating wet waste from dry waste;
 - developing a strategy for reducing actual waste to an absolute minimum
- We will aim to increase recycling of cardboard, paper, glass and metal waste, from sources generated by the catering staff and restaurant users, year on year to help the University achieve any target set;
- We will send any unavoidable food waste (e.g. potato peelings) for anaerobic digestion. By working with suppliers, we will reduce the amount of waste from all sources going to landfill and instead send to Energy Recovery

Energy and Water

- The catering team will seek to work with the Estates department to assess how much energy and water is used within the department
- We have established a 5 point plan for how this level could be reduced.
- Ensure that all new equipment purchased for the department is assessed on “full life cost”

Accreditation

- We will develop recipes across the various outlets to maintain the Soil Association’s Bronze, Silver and Gold “Food for Life” award where achieved and continuously strive to improve those recipes where possible.
- We will strive for accreditation of groups and bodies that encourage the continual improvement of sustainable practices such as the Sustainable Restaurant Association.

Monitoring

Director of Campus and Conference Services and the Catering Manager are responsible for;

- Agreeing with the Deputy Vice Chancellor the commitments and targets
- Providing an annual report on the monitoring and compliance of the policy