

Northumbria University Sustainable Food Policy

The Sustainable Food Policy has been aligned to the commitment made within Northumbria University's Strategy to support sustainability. Our **Environmental Sustainability Policy** outlines this pledge including our commitment of sustainable procurement, however we recognise our particular responsibility to provide healthy and sustainable food choices to our customers.

This Policy applies to all catering, retail and hospitality services operated by Chartwells on behalf of Campus Services at Northumbria University.

Commitments

We recognise our responsibility to ensure all procurement activities are undertaken in an environmentally and socially responsible manner.

Our aim is to be recognised as a centre of excellence for sustainable food initiatives, whilst supporting the development of students and expanding their knowledge base.

We therefore have commitments relating to three key areas:

Operations and Suppliers

- To encourage our suppliers and contractors to minimise negative environmental and social effects associated with their products and services via rigorous selection processes, training, auditing and careful contract management.
- To support and promote opportunities directly and indirectly to SMEs where possible.
- To support the waste hierarchy when buying, producing, selling and disposing of food, catering products and materials.
- To reduce the amount of energy consumed in preparing and providing catering goods and services.

Our Products

- To reduce the negative, and increase the positive, environmental and social impacts of the products used:
 - All coffee, sugar and bananas served on campus are Fairtrade.
 - All menus utilise seasonal fruit and vegetables, and local produce, where practically possible.
 - All eggs used on site are free-range Lion Marked British eggs.
 - All fish is supplied from well-managed marine sources and is not on the Marine Conservation Society's 'Fish to avoid' list.
 - Free drinking water is provided in all cafes and from stations across the Campus to refill bottles.

- Bottled water available in all outlets supports the drop4drop initiative to provide clean drinking water in the developing world
- All halal suppliers have full UK 'Farm to Fork' traceability provenance, Farm Assured/Red Tractor, EBLEX, EFSISI, STS accreditation.
- To maintain the University's Fairtrade status via support of the Fairtrade Policy.
- To regularly monitor the consumption of goods and materials to ensure continued use of environmentally and socially sustainable products.

Education

- To enhance employee awareness of relevant environmental and social impacts through appropriate training, induction programmes and continuing professional development.
- To provide guidance and relevant product information to students and staff members, allowing them to select sustainable products and services.
- To promote healthy eating through staff and student communications and regular campaigns and events.
- To allow customers to accurately track their consumption and exercise in order to get an accurate picture of their health via MyFitnessPal.
- To ensure all made products on site display associated full GDA information to allow customers to make informed choices, where applicable.

Targets and Actions

The below provides information on our targets up to September 2019. Completion of these actions shall be overseen by the Contract Manager for Catering and Hospitality, with the Policy reported on annually to the University Sustainability Management Group.

What	When
Operations and Suppliers	
Continue to offer for sale discounted reusable cups and offer incentives to customers to use reusable cups.	Ongoing
Further publicise the Too Good to Go food waste app to help reuse unwanted food.	Ongoing
Continue use of the Winnow system to reduce generation of food waste in cafes.	Ongoing
Continue the separate store and collection of used cooking oil for recycling into biodiesel.	Ongoing
Conduct periodic audits to identify good practice and areas for improvement.	Ongoing
Add reusable crockery to Castles and CCE outlets, and review options for Pandon.	Sep 2018
Change from using plastic water cups in hospitality to glasses and increase publicity of the Vivreau reusable bottled water option.	Sep 2018



What	When
Introduce paper straws across campus in non-branded outlets.	Sep 2018
Undertake a full review of disposable cutlery across campus and introduce alternatives to plastic where possible.	Sep 2018
Review options for hot and cold disposable food containers.	Sep 2018
Replacing white film front sandwich bags with brown unbleached bags.	Sep 2018
Source an alternative for individual sauce sachets.	Sep 2018
Further increase segregation of food waste in collaboration with the new waste contractor.	Jul 2019
Maintain our Bronze Food for Life accreditation and achieve the Silver accreditation in at least one outlet.	Sep 2019
Our Products	
Promote fresh fruit by keeping fruit cheaper than desserts.	Ongoing
Ensure all products supplied to us meet the 2012 Government salt targets.	Ongoing
Provide and encourage vegetarian options/ flexitarian diet through publicity and offering a number of vegetarian options.	Ongoing
Further develop opportunities to increase our Fairtrade product range and raise awareness of Fairtrade through campaigns and promotions organised throughout the year.	Ongoing
Support vegan food choices by including one hot vegan main course on all restaurant menus daily. Ambient displays for vegan items to be sectioned and sign posted specifically with relevant POS.	Sep 2018
Achieve Coeliac Society award in an additional restaurant (Foragers, Coach Lane). Ambient displays for gluten free items to be sectioned and sign posted specifically with relevant POS.	Sep 2018
Achieve the MSC's Chain of Custody accreditation.	May 2019
Education	
Increase the messaging of sustainable food throughout various communication channels such as menus, social media and point of sale.	Ongoing
Continue to offer used coffee ground to customer for personal use in gardens etc. as well as using some grounds on the University estate.	Ongoing
Complete training of staff in relation to waste management and environmental best practice in support of the University's Environmental Management System.	Nov 2018
Support customers in understanding how to dispose of waste items within outlets, following the implementation of the new University waste contractors.	Nov 2018

.Due for review: July 2019