

## 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 to 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 Commercial Operations (Finance) at Northumbria University. It excludes areas with branded offers over which we have limited control i.e. franchised areas, as well as outlets within the Students' Union.

### Commitments

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

Our aim is to embed sustainability within our food offer and operations whilst also informing our students, staff and visitors about the impact of the choices they make in buying food and drink.

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 served holds Fairtrade or Rainforest Alliance certification.
  - Our outlets incorporate seasonal and local produce.
  - 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 from refill stations across the Campus to refill reusable bottles.
- Bottled water available in all outlets supports the drop4drop initiative to provide clean drinking water to communities around the world.
- To provide a wide range of Fairtrade products across the University.
- 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.

## Targets and Actions

In order to deliver our sustainability commitments, we annually agree a set of activities for completion. The action plan for 2020/21 is as follows. All the activities listed should be completed by September 2021. Completion of these actions shall be overseen by the Contract Director for Catering and Hospitality. The Policy and performance against our commitments are reported on annually to the University Sustainability Management Group.

| What  |
|---|
| <b>Operations and Suppliers</b>   |
| Offer for sale discounted reusable cups and offer incentives to customers to use reusable cups (if suitable within the measures required to minimise risk arising from Covid-19 or equivalent). |
| Search for means of moving waste from disposables up the waste hierarchy if reuse options are limited by Covid-19 i.e. reduce or recycle. Implement solutions where practicable.                |
| Continue the separate store and collection of used cooking oil for recycling into biodiesel.  |
| Conduct periodic audits to identify good practice and areas for improvement.  |
| Extend the use of Filter Fry into additional University outlets to help extend the life of the oil and reduce volume of oil ordered.  |



| <b>What</b>   |
|---|
| Maintain our Bronze Food for Life certification.  |
| Review sustainability best practice quarterly and implement appropriate improvement measures into outlets i.e. updates received from Compass Group UK.  |
| Reduce food waste by 5% from 2019/20 through waste monitoring and planning, and utilisation of schemes such as Too Good To Go and OLIO. (Compare Sep-Feb dates to avoid comparison with Covid-19 period in 2019.20).        |
| <b>Our Products</b>   |
| Promote fresh fruit by keeping fruit cheaper than desserts.   |
| Ensure all products supplied to the University meet the 2012 Government salt targets.   |
| Support reduced-sugar diets through a suitable product offering in all outlets.   |
| Provide and encourage vegan, vegetarian and flexitarian diets through publicity and a comprehensive and appealing product offering.   |
| Provide a comprehensive Fairtrade product range across the University and raise awareness of Fairtrade through campaigns and promotions.  |
| Maintain Coeliac Society award certifications.  |
| <b>Education</b>  |
| Increase the messaging of sustainable food throughout various communication channels such as menus, social media and point of sale.   |
| Offer used coffee grounds to customers for personal use in gardens etc. as well as using some grounds on the University estate.   |
| Embed environmental training within the core training requirements of all Chartwells staff, to cover topics including waste management and spill management in support of the University's Environmental Management System. |

**Due for review:** October 2021