



University of  
**Salford**  
MANCHESTER



# **Sustainable Food Policy Statement**

**Version Number 4.0**

**Effective from May 2020**

**Author: Environmental Management Coordinator**

**Estates & Facilities**

| <b>Document Control Information</b>   |  |                |   |
|---|--|----------------|---|
| <b>Revision History incl. Authorisation:</b> (most recent first)  |  |                |   |
| <b>Author</b>   | <b>Summary of changes</b>  | <b>Version</b> | <b>Authorised &amp; Date</b>  |
| Neva Mowl   | Update of full document.   | V4.0           | Chris Large, Deputy Director Estates & Facilities, Member of Environmental Projects Board<br>29/05/2020 |
| Rebecca Bennett   | Update on new document control template  | V3.0           | Not required  |
| Rebecca Bennett   | Incorporated healthy food commitments in liaison with Student Life Healthy Lifestyles team   | V2.0           | Sustainability Board, April 2014  |
| Kathryn Ramsden   | Document created   | V1.0           | Sustainability Board, October 2010  |
| <b>Policy Management and Responsibilities:</b>  |  |                |   |
| Owner:  | This Statement is issued by the <u>Deputy</u> Director of Estates & Facilities, who has the authority to issue and communicate policy on campus operational management and has delegated day to day management and communication of the policy to the Environmental Sustainability Officer and Environmental Management Coordinator. |                |   |
| Others with responsibilities (please specify):  | All subjects of the Policy will be responsible for engaging with and adhering to this policy.  |                |   |
| <b>Have you completed formal assessment with the following advisory teams:</b>  |  |                |   |
| Equality Analysis (E&D, HR)<br><a href="#">Equality Initial assessment form</a>   | 1. <i>EIA completed</i>  |                |   |
| Legal implications (LPG)  | 2. <i>N/A</i>  |                |   |
| Information Governance (LPG)  | 3. <i>March 2016, policy template advice</i>   |                |   |
| Student facing procedures (QEO)   | 4. <i>N/A</i>  |                |   |
| UKVI Compliance (Student Admin)   | 5. <i>N/A</i>  |                |   |
| <b>Consultation:</b>  |  |                |   |
| Staff Trades Unions via HR<br>Students via USSU<br>Relevant external bodies (specify)   | 1. <i>USSU representatives have been directly consulted with.</i>  |                |   |
| <b>Review:</b>  |  |                |   |
| <b>Review due:</b>  | Annually by May, next due May 2021   |                |   |
| <b>Document location:</b>   | Environmental Sustainability website   |                |   |
| <a href="https://beta.salford.ac.uk/environmental-sustainability/food">https://beta.salford.ac.uk/environmental-sustainability/food</a> |  |                |   |
| <b>Document dissemination and communications plan:</b>  |  |                |   |
| Environmental Sustainability website and Environmental Sustainability staff induction.  |  |                |   |

## 1.0 Purpose

The University of Salford, under external contracts, provides food services across all campuses through retail catering outlets, hospitality and catering for conferences and events. We recognise our responsibility to offer and promote sustainable and healthy food choices to the University community and incorporate environmental, ethical and social considerations into the products and services we provide. Our customers include students, employees, external visitors and contractors.

The provision of food services is an area where we have an opportunity to influence and embed sustainability. Through our Environmental Sustainability Policy Statement, Sustainable Purchasing Policy and Environmental and Energy Management System for the Estates & Facilities Division, we are committed to develop and apply an ethical and sustainable procurement system to ensure the social and environmental impacts of purchases are appropriately considered. We therefore work in partnership with our contractors and suppliers to minimise negative environmental, ethical and social impacts and increase positive impacts on the local, regional and global environment, associated with the products and services they provide.

## 2.0 Scope

This Policy applies to the Estates & Facilities Division and the University's catering contractors. It applies to all catering and hospitality served at the University, which is provided by the catering contractors. Although it does not apply directly to food supplied by the Students' Union, they are within our scope of influence and so we will work in partnership to support them in embedding sustainability into their catering practices.

## 3.0 Policy Statements

This policy outlines the University's intentions to minimise the negative environmental, ethical and social impacts of its catering operations and to promote positive environmental, ethical and social practices. This policy provides a framework for our Sustainable Food Action plan.

We commit ourselves to:

- Ensure that sustainability criteria are included in tender specifications to suppliers and are considered in the award of contracts.
- As a minimum meet the Bronze standard of the Food for Life Catering Mark in our major outlets.
- Establish a programme to meet the Silver standard of the Food for Life Catering Mark in our major catering outlets. The Silver standard covers sourcing environmentally sustainable and ethical food, championing local producers and making healthy eating easier.
- Reduce the amount of foods of animal origin (meat, dairy products and eggs) and promote consumption of more plant-based foods.
- Choose foods of animal origin produced to high environmental and animal welfare standards, such as free-range.
- Use fish which are demonstrably sustainable and raise awareness of alternative species.

- Source food and other products locally and seasonally where practically possible in order to sustain the local economy and reduce environmental impacts.
- Encourage the use of food from farming systems which minimise harm to the environment, such as organic and LEAF-Marque.
- Use Fairtrade and fairly-traded products where applicable, promote purchase/sales of Fairtrade certified and fair-trade goods and actively support Fairtrade Fortnight.
- Use food grown on campus in catering kitchens and support community food growing projects.
- Support students and staff in maintaining healthy lifestyles and promote health and wellbeing by educating staff and students on healthy eating.
- Understand and address the impacts the use of palm oil and soya products have on the environment, particularly deforestation.
- Reduce the environmental impact of our operations by increasing recycling and reducing food waste in our kitchens and outlets.
- Reduce use of single-use plastics and plastic packaging.
- Avoid bottled water where possible, and provide free drinking water to all staff, students and visitors.
- Improve the energy and water efficiency of catering operations.
- Source and use sustainable cleaning products and technologies and adopt the most effective techniques to minimise impacts wherever possible.

We will communicate this Policy and its outcomes to all stakeholders and review the Policy periodically to ensure that it is up-to-date.

#### **4.0 Related Documentation**

- Sustainable Food Action Plan
- Estates & Facilities Sustainable Purchasing Policy

Related documents can be found in the University Environmental Sustainability pages <https://beta.salford.ac.uk/environmental-sustainability>