



University of  
**Salford**  
MANCHESTER



# **Sustainable Food Policy Statement**

**Version Number 6.0**

**Effective from January 2025**

**Author: Environmental Sustainability Manager & Associate Director  
Campus Services**

**Estates & Facilities**

Document Control Information			
Revision History incl. Authorisation: (most recent first)			
Author	Summary of changes	Version	Authorised & Date
E.Goodchild	Annual review, reference Surfers against Sewage and elimination of palm oil.	V6.0	Matthew Mealing Associate Director Campus Services February 2025
E.Goodchild	Review and update of policy in October 2023 with Head of Campus Services	V5.0	Matthew Mealing, Head of Campus Services, January 2024
M. Strzelecka	Review of policy/action plan in July 2023, no changes required	V4.0	N/A
M. Strzelecka	Review of policy/action plan in August 2022, no changes required	V4.0	N/A
M. Strzelecka	Review of policy/action plan in May 2021, no changes required	V4.0	N/A
R. Bennett	Review of policy/action plan in September 2020, no changes required	V4.0	N/A
Neva Mowl	Update of full document.	V4.0	Chris Large, Deputy Director Estates & Facilities, Member of Environmental Projects Board 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
Policy Management and Responsibilities:			
Owner:		This Statement is owned by the <u>Head of Campus Services</u> , who is responsible for the day to day management and communication of the policy with support from the Environmental Sustainability Management.	
Others with responsibilities (please specify):			
		All subjects of the Policy will be responsible for engaging with and adhering to this policy.	
Have you completed formal assessment with the following advisory teams:			
Equality Analysis (E&D, HR)	1. <i>EIA completed, December 2023 - <u>Sustainable Food Policy EIA Form Dec23.docx</u></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>		
Consultation:			
Staff Trades Unions via HR Students via USSU Relevant external bodies (specify)	1. <i>USSU representatives have been directly consulted with.</i>		

<b>Review:</b>	
<b>Review due:</b>	Reviewed annually
<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 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 all catering and hospitality served at the University under the control of the Estates & Facilities Division. 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:

- Achieving the sustainable food award 'Food Made Good Standard' by the Sustainable Restaurant Association.
- Consider sustainability and ethical criteria in our procurement of food and catering services by including them in our tender specifications and award of contracts.
- Minimise foods of high energy and high carbon (e.g. meat, dairy products and eggs) and promote consumption of more plant-based foods.
- Ensure foods of animal origin are produced to high environmental and animal welfare standards, such as free-range eggs and red tractor certified meat.
- Use fish which are demonstrably sustainable, avoiding those on Marine Conservation Society 'Fish to avoid list' and raise awareness of alternative species.
- Source food and other products locally and seasonally where practically possible to sustain the local economy and reduce environmental impacts.
- Use Fairtrade and fairly-traded products where applicable, promote purchase/sales of Fairtrade certified and fair-trade goods and actively support Fairtrade Fortnight.

- Eliminate the use of palm oil and minimise soya-based products ensuring those that are used have a suitable certification such as Trustmark or Round Table on Responsible Soy (RTRS).
- .
- Support on-campus community food growing projects and promote the availability of these foods to all campus users.
- Educate staff and students in health and wellbeing such as maintaining active lifestyles and choosing healthier options. Aim to minimise ultra processed foods.
- Provide menus for all dietary, including vegan, health and most cultural needs and ensure a range of portion sizes are available to suit the diverse nature of our campus.
- Reduce food waste in our kitchens and outlets by careful planning and order control, portion sizing and donating unwanted food. Ensure any residual food waste is recycled.
- Work towards eliminating all single-use plastics and plastic packaging in the serving of our food and become a Surfers against Sewage Plastic Free Community.
- Ensure there is always an alternative to plastic bottles such as canned drinks and free drinking water to all staff, students, and visitors at all our outlets.
- Improve the energy and water efficiency of catering operations and distribution.
- Source and use sustainable cleaning products and technologies and adopt the most effective techniques to minimise impacts wherever possible.
- Monitor the implementation of our Sustainable Food Policy and report at least annually to senior management of the University.
- Engage with our external food trade organisations, suppliers and sector colleagues to identify and share best practice in food sustainability.

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://www.salford.ac.uk/environmental-sustainability>