



UCA Catering Services - Sustainable Food Policy

The Catering Services within the University for the Creative Arts (UCA) recognises its responsibility to carry out all catering activities in an environmentally and socially responsible manner.

The Policy covers all outlets and food supplied across the 4 campuses, and supports the strategic aims of the University by sustaining a supportive creative community which has a positive impact on society, culture and the economy.

Principles

Whilst there is no single definition of 'sustainable food' the UCA Catering Department will aim to develop its Sustainable Food Strategy according to the following principles.

- Contribute to thriving local economies and sustainable livelihoods – both in the UK and, in the case of imported products, in producer countries;
- Protect biodiversity in all its aspects;
- Protect against the further depletion of threatened species;
- Ensure high welfare standards of farm and working animals;
- Reduce the negative impacts of food production upon the environment and particularly climate change; and
- Provide social benefits, such as good quality food, safe and healthy products, and educational opportunities.

In order to achieve this;

- We will seek to ensure that environmental, ethical and social considerations are taken into account in the products and services we provide;
- We will actively work with our stakeholders in the development of our policies and procedures in respect of more sustainable food;
- We will work to enhance employee awareness of the environmental and social effects of purchasing through appropriate training exercises and continued professional development;
- Our commitment to serving sustainable food will be communicated to all our customers via information displays and promotional materials;
- We will work towards appropriate accreditation of our sustainability actions, such as those offered by The Vegetarian Society, The Soil Association, and the Fairtrade Foundation; and
- We will develop an annual action plan and progress against action plan targets will be monitored and we will report annually against these.

This policy has been developed to support the aims and objectives of UCA's Environmental Policy and the commitments set out in this document and accompanying action plan will be reviewed annually.

The Catering Department's aim is to have a resilient and economically sustainable food system by:

- Increasing the range of food offered from sustainable resources in the catering outlets and on hospitality menus;
- Giving preference to products and services that can be manufactured, used and disposed of in an environmental and socially responsible way;
- Ensuring that sustainability criteria are included in specifications to suppliers and used in the award of contracts;
- Communicating to all our customers our aims and commitment to serving sustainable food;
- Enhancing employee awareness of relevant environmental and social effects of purchasing through appropriate training exercises and continued professional development;
- Providing guidance and relevant product information to staff members to allow them to select sustainable products and services;
- Ensuring non-discrimination against local and smaller suppliers;
- Taking seriously Health and Well Being issues and promote the benefits of eating healthily;
- Continuing to look for new initiatives to reduce our carbon footprint; and
- Encouraging our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide.

In order to meet the aims the department will:

- Develop clear objectives, with detailed targets, to minimize the environmental and social effects associated with the products and services;
- Implement performance indicators and evaluation criteria to measure progress;
- Develop, through training and development, specific guidance for the Catering Managers on the identification and selection of sustainable products and services;
- Identify mechanisms to use to incorporate environmental and social factors into the product selection processes;
- Conduct purchasing audits to identify good practice and areas for improvement in accordance with the UCA procurement guidelines;
- Review the Sustainable food Policy annually and assess the targets have been reached with the aim of continually improving targets;
- Report to the University senior management on progress of our objectives on an annual basis; and
- Build responsibility for the management of this policy into the job description of all the catering staff.

Action Plan

Topic	Action	Progression and Success Measure	Planned Implementation Date
Sustainability awareness	Training for Staff on Sustainable Food	All staff to complete a training programme and have basic understanding. Buy into Sustainable food policy.	2016
Accreditation	Food for Life- Soil Association	Achieve and maintain set criteria and achieve Bronze award	2017
Sustainable products and services	Sustainability criteria in contract awards	Agree a Sustainable criteria checklist to mark against and only use Framework agreement suppliers who can demonstrate and meet set criteria	Ongoing NB in 2015 86% of catering spend was with TUCO suppliers, who satisfy environmental & ethical requirements.
Sustainable products and services	Seasonal Menus	Always have a selection of fruit available; Make available at least 2 fresh HOT vegetable selection available daily; Offer homemade Vegetable soups; Ensure menus change with the availability of season products – highlight on menus;	Ongoing and monitored
Sustainable products/Waste Minimisation	100% biodegradable disposables		2016
Waste minimisation	Reduce Waste via serving method	Sell salads by weight, not volume; Ensuring menu planning reflects effective use of food produce;	2016
Waste minimisation	Reduce waste via leftovers		On going
Sustainable local economy	Local produce/suppliers		In 2015 14% of catering spend was with local Small Businesses
Animal Welfare	Free Range Eggs	All campuses to use free range eggs and all eggs to be stamped with Lion Mark	Achieved 2015

Protect Biodiversity	MSC Certified Fish	Eliminate any fish off the menu that is on the Red list; Ensure Tinned Tuna is pole and line caught.	Achieved 2014
Sustainable products, Protect biodiversity	Increased Vegetarian Choice	Introduce Monthly Meat free Monday, Make main dishes 50% vegetarian	September 2014 – PRIORITY
Animal Welfare	Red Tractor Meat	100% of meat products are Red Tractor and all certification is made available	Achieved 2014
Waste minimisation	No Single-Use Bottled Water for hospitality Free Water available at all times in canteens	Reusable bottles for hospitality Free Water for all	Achieved 2015
Waste minimisation	Sale & promotion of reusable cups/bottles	Increase sales of reusable Mugs and Bottles. Discounts given to those who use their own hot beverage mug.	Achieved 2015
Health and Wellbeing	Improve menu choices and healthier options	Ensure 60% of the menu is highlighted as a healthier choice; Fresh fruit and vegetables are always available; minimise the use of salt to recommended level; Vegetarian/Vegan dishes are available every day; Reduce use of meat products and make available more whole grains, Rice and Pastas; Promote 'Brain food' Initiatives; Expand on Healthier Meal deals	ongoing