Food Procurement & Sustainability Policy

V2 updated Jan 2024

Policy aims

- Reduce the consumption of meat, in particular ruminant meat (e.g. beef and lamb). Meat free Mondays and Fish Fridays.
- Promote the consumption of more vegan and vegetarian foods. These options are always set first on the hot counter.
- Ensure that fish and seafood are responsibly sourced from a sustainable supply.
- Reduce the amount of food that is wasted in the College – batch cooking in the Buttery, offering replacement options at short notice when required, to prevent waste.
- Use fairly traded products where applicable, and promote products which actively support fairly traded initiatives.
- Ensure that animal welfare standards are adhered to for any animal produce purchased and to insist on Red Tractor Assured standards as minimum, where applicable.
- Communicate to Fellows, students, staff and visitors our commitment to serving sustainable food.
- Continue to implement all sustainability measures taken to date.

Scope of the Policy

- This policy is focused on the provision and procurement of food within the College.
- The policy applies to all aspects of sustainable food, including procurement, preparation, provision, food waste, waste management and education.

Roles and responsibilities

- The Catering Department has a responsibility to procure food in a sustainable manner in order to preserve natural resources and reduce emissions.

Communication and engagement

- Increase awareness of this Food Procurement & Sustainable Policy – via the Student Handbook, meetings with the JCR and MCR reps, menu planning and social media.
- Participate in campaigns and other events by promoting healthy and sustainable food, including vegan options.
- Provide catering staff with training about sustainable food and the objectives and reasons for the policy.

Meat and dairy

- Reduce the consumption of meat in particular ruminant meat (e.g. beef and lamb).
- Promote the consumption of more vegan and vegetarian foods.

- Increase the range of animal products from certified higher welfare standards.
- Where possible and appropriate, use local produce/suppliers and actively include and promote use of these products in menus.
- Aim to ensure all milk and dairy products are Red Tractor Assured or equivalent as a minimum standard.
- Use free range whole eggs as standard.
- When using other egg products e.g. frozen whole eggs, egg whites or mayonnaise etc. use free range if available.

Fish

- Ensure that fish and seafood are responsibly sourced from a sustainable supply.
- Use diverse species of fish to reduce pressure on sensitive stocks.
- Investigate various species of tinned fish and the capture method, aiming to purchase more sustainable alternatives, where possible.

Fruit and vegetables

- Develop menus which make use of seasonal fruit and vegetables, where practically possible.
- Actively promote more vegan and vegetarian options more than meat options.
- Source fruit and vegetables that are from local suppliers and, where possible, that are Red Tractor Assured, equivalent or fully traceable.
- Encourage suppliers to understand the production system under which the fruit and vegetables were grown.
- Increase the amount of fruit and vegetables used that are grown from systems that cause the least harm to the environment, where possible.

Sustainably sourced products containing palm oil and soya

- Seek to purchase where available products containing palm oil, or source products that are certified by the Roundtable on Sustainable Palm Oil (RSPO).
- Seek to purchase where available source soya products that are certified by the Round Table on Responsible Soy (RTRS) or ProTerra.

Fairly traded

- Increase the fairly traded product range and raise awareness of fairly traded campaigns organised throughout the year.
- Ensure all tea, coffee, sugar and bananas that are provided are fairly traded.
- Fairtrade Formal Halls.

Energy

- Any new or replacement cooking/catering equipment should seek to provide efficiencies in energy consumption.

Waste

- Reduce the amount of food waste going to landfill, through the use of waste food collection schemes and compostable food packaging which is collected with the food waste and composted (or anaerobically digested).
- Reduce the amount of single use plastics and vegware – where vegware is used provide appropriate recycling facilities (Iris Café)
- To promote the adoption of reusable containers, we have implemented a surcharge for customers choosing disposable takeaway options (in the Buttery).

- **From MT 2024:** Simultaneously, we are suggesting having a discount applicable to all hot beverage purchases for individuals utilizing refillable cups, such as Keep Cups (Iris Cafe). This strategy not only aligns with our commitment to sustainability but also encourages eco-friendly practices among our customers.
- Recycle used cooking oil for turning into biofuel.
- Measure and reduce the amount of disposables used on an annual basis.

Water

- Provide filtered water (Buttery) and tap water in the Iris Café to reduce the demand for bottled water.

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