

## **Sustainable Food Policy**

City, University of London recognises its responsibility to provide healthy and sustainable food to our staff, students and visitors. We will work with our contract caterers to incorporate environmental, ethical and social considerations into the products and services provided. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and through our specifications.

We aim to:

- Promote the health and well-being of our staff and students.
- Increase sustainable food offerings in the catering outlets and hospitality menus.
- Give preference to products and services that are manufactured, and can be used and disposed of, in an environmentally and socially responsible way.
- Communicate to our customer, staff and suppliers our commitment to serving sustainable food.
- Monitor our sustainability targets and review objectives annually
- Include sustainability specifications in catering contracts and consider sustainability criteria in the awarding of the contract.
- Retain Fairtrade University status.
- Support the Sustainable Fish City campaign.
- Ensure animal welfare is on the agenda when procuring eggs, meat and dairy products.
- Continue to reduce the amount of bottled water consumed on University premises by serving only freshly filtered tap water served in reusable glass bottles through hospitality catering and seeking alternative provisions for plastic water bottle retail sales.
- Address rising food costs by looking at ways to use alternative (sustainable) food products.

To allow us to meet our aims we will:

- Set sustainability objectives and targets and measure our performance against these annually.
- Work with our suppliers to progress the sustainability agenda across the entire estate.
- Enhance customer, staff and contractor awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.
- Work with third party organisations such as Sustain (Good Food on the Public Plate and Sustainable Fish City), Sustainable Restaurant Association (Food Made Good) and the Soil Association (Food for Life).
- Ensure this policy is fully reflected in our catering tenders and contract(s).

We commit to:

- Offer seasonal produce where possible and communicate clearly when seasonal produce is being served.
- Continue to use organic milk and free range eggs, and increase the use of organic and free-range products where possible.
- Support environmentally friendly farming, food and drink production and transportation.
- Communicate clearly what menu offerings are available and work towards increasing menu range where appropriate.
- Use demonstrably sustainable fish wherever possible. If this is not possible for certain species then alternative menu items will be sought.

- Use meat and dairy that is produced according to high animal welfare standards. Aim to serve less meat and dairy products and focus on fresh, seasonal produce, ensuring all meat and dairy served is sustainably sourced.
- Maximise use of fresh, seasonal and locally produced fruits and vegetables.
- Promote healthier eating habits and encourage the provision of healthier menus.
- Use as much Fairtrade as possible where non-seasonal food or imported products are used.

This policy will be reviewed annually and published on the University's website at:

<http://www.city.ac.uk/about/city-the-community-and-environment/policies-and-strategies>