



Sustainable Food Policy

City University 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 recognise that it is our responsibility to encourage our suppliers and contractors to minimise negative environmental, animal welfare and social effects associated with the products and services they provide. 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 customers, staff and suppliers our commitment to serving sustainable food.
- Carry out sufficient monitoring of our sustainability targets and review our objectives annually.
- Ensure that sustainability specifications are included in future catering contracts and that sustainability criteria are used in the awarding of the contract, for example ISO 14001.
- Ensure that internal purchasers regularly audit their consumption of goods and materials in order to increase and maintain usage of sustainable products.
- Achieve and maintain Fairtrade University status.
- Support the Sustainable Fish City campaign.
- Ensure animal welfare is on the agenda when procuring eggs, meat 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 (see Appendix A).
- 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 organizations such as Compassion in World Farming (Good Farm Animal Welfare Awards); Sustain (Good Food on the Public Plate and Sustainable Fish City); and the Soil Association (Food for Life).
- Continually monitor and review this Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to our customers.
- Ensure this policy is fully reflected in our catering tenders and contract(s), where applicable.

We commit to:

- Offer seasonal produce where possible and monitor the use of non-seasonal produce. 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/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.
- 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.

Attachments:

APPENDIX A: OBJECTIVES & TARGETS 2014-15



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1) Communication and Customer Engagement

- a. Run campaigns to promote and raise awareness of students and staff on sustainable food sources and offerings at the University.
- b. Participate in City events and external campaigns (e.g. National Vegetarian Week) to engage and educate students and staff in promoting healthier and more sustainable foods.
- c. Support Green Dragons teams that are running food projects to help enable them to successfully deliver their projects.
- d. Ensure all food contractors/contracts are compliant with the Sustainable Food Policy.

2) Healthy menus

- a. Achieve Soil Association's Food for Life Catering Mark (Bronze standard by March 2015 and Silver by August 2015).
- b. Offer loyalty cards for healthy purchases.

3) Meat, Fish, Eggs & Dairy

- a. Obtain the MSC Chain of Custody certification by July 2015. Continue to avoid using fish from the MCS fish-to-avoid list, maximize the use of fish on the MCS fish-to-eat list, and aim to serve only MSC-certified fish.
- b. Continue to use only free-range eggs.
- c. Continue to use only organic milk.

4) Fairtrade

- a. Adhere to the commitments of City's Fairtrade Policy.
- b. Promote Fairtrade products in outlets where sold.
- c. Expand the range of Fairtrade food and non-food products used and sold where possible.
- d. Participate in Fairtrade Fortnight and other City-sponsored Fairtrade events.

5) Waste

- a. Support University's aim to remove plastic water bottles from retail by providing free tap water in all catering outlets and encouraging customers to use bottles that can be refilled from the filtered water machines provided throughout the campus. Monitor monthly sales of bottled water.
- b. Achieve 100% food waste recycling. Ensure all food waste is being collected for recycling and not as part of general waste.
- c. Monitor hospitality food waste and record amounts being collected for recycling with aim to reduce amounts annually
- d. Continue to offer a discount on hot drinks for those who use their own cups within the catering outlets.
- e. Work with Property & Facilities to ensure waste and recycling streams are properly communicated within the catering outlets.

6) Key Performance Indicators

- a. Achieve Soil Association's Food for Life Catering Mark (Bronze standard by March 2015 and Silver by August 2015).
- b. Achieve MSC Chain of Custody by July 2015.
- c. Achieve maximum points in sustainable food section of the Green League (this ties in directly to City's KPI for environmental performance).