

## Sustainable Food Policy

### Purpose and Context

To ensure that the purchasing and provision of food at the University of Huddersfield are concurrent with the resource management previously outlined in its Environmental and Sustainability Policy, the University of Huddersfield commits to the approach of sustainable food policy outlined below. This policy considers the key areas associated with the University Catering Service inclusive of purchasing of food and materials, waste management and communication of information to all consumers.

### Scope

This policy covers the University catering and hospitality operations under Estates and Facilities Department and the University's catering contractors and suppliers. This policy applies to all catering outlets, all aspect of sustainable food including provision, preparation, food waste, waste management and education.

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## 1. Introduction to Sustainable food

Sustainable food system delivers food and nutrition security for all in a way that provide a balance between environmental, economic, and social system that surrounds food and nutrition without compromising the future generation<sup>1</sup>.

A sustainable food system lies at the heart of the United Nations' Sustainable Development Goals (SDGs)<sup>2</sup>, a call for major transformations in agriculture and food systems to achieve food security, improve nutrition, and end hunger by 2030.

The University of Huddersfield recognises its responsibility to provide healthy and sustainable food to our students, staffs, and visitors. This policy outlines the intentions to minimise its catering operations on the environment and promote sustainable practices and consumptions.

## 2. Policy Commitments

To achieve and maintain sustainable food, our commitments are:

- Continuing to source food and other products locally and seasonally where possible to sustain the local economy and reduce environmental impacts.
- Commitment to comply with The University Caterers Organisational (TUCO) Frameworks on sustainable procurement.
- Reducing the use of single-use plastics and plastic packaging, using bio-degradable takeaway containers, promoting the use of reusable crockery and cutlery at the International Kitchen and Toast House outlets and refilling water bottles at our outlets on request.

<sup>1</sup> Food and Agricultural Organization of the United Nations, Sustainable Food System, Concepts and Framework <sup>2</sup> In 2015, the Members of States of the United Nations unanimously agreed on the 17 Sustainable Development Goals (SDGs), making them the world's 2030 agenda for sustainable development.

- We will continue to implement schemes that encourages reduction/limit in the use of resources such as bring your own take-away reusable mugs or containers in all the food outlets.
- Supports students and staff in maintaining healthy lifestyles and promote wellbeing by educating staff and students on healthy living in partnership with the University Health Centre dietetic team
- We will continue to reduce food wastage through continual review of production and plate waste, this data is then used to inform portion sizes and production numbers accordingly.
- We will promote the consumption of plant-based foods through increasing our plant-based options and continuous menu development. Fresh fruit is available across all non-concept outlets.
- Encourage the use of fairly traded goods where appropriate, promote purchase/sales of Fairtrade certified goods and actively support Fairtrade Fortnight.
- Increase vegetarian and vegan options across all outlets
- Ensure welfare standards are adhered to, including adherence to Red Tractor Assured Standards, MSC certified seafood and purchasing free-range eggs.
- We will promote and encourage on site food production
- Reduce the amount of red meat and processed meats across all the food outlets
- The catering department will continue to support the environmental and sustainability policy by communicating best practice and commitment to sustainable food to customers, staff, and suppliers.

## Appendix

No.	Commitments	Action Plan	Measurement/KPIs
1	Source local food produce where possible	Buying of produce locally to support local farmers and businesses. Grouping many of our deliveries together to minimise carbon emissions.	Proportion of spend on local food  Suppliers within a 50-mile radius  Reduced frequency of deliveries per supplier

2	Commitment to comply with The University Caterers Organisational (TUCO) Frameworks	Purchasing produce from the 15 UK-compliant framework agreements.	Continued membership and procurement of the TUCO procurement services.
3	Reduce the use of single-plastics and plastics packaging	Provision and availability of biodegradable takeaway containers	Annual purchase quantity of biodegradable containers
4	Implementation of schemes that encourages resource use in most efficient ways	<p>Ensure in-house food and beverages are served in crockery where space and dish washing facilities permit</p> <p>Introducing a levy charge for the use of disposable cups.</p> <p>Promoting and encouraging the use of reusable cups in all food outlets.</p> <p>Recycling of coffee waste ground across the university's catering outlet.</p> <p>Minimal use of single-use straws. Straws offered by the department will be made from sustainable materials such as bamboo/card.</p>	<p>Reduction in the use of disposable plates and cups – purchase quantities/Samtouch sales data</p> <p>Samtouch sales data</p> <p>Promotional Information/ signage survey and Samtouch data to show actual number of reusable cup transactions</p> <p>Procedure in place to distribute coffee grounds</p>
5	Support staff student, visitors and contractors' nutrition, health, and wellbeing	<p>Provision of nutritional education through point-of-sale communication and social media campaigns</p> <p>Appropriate communication of allergen information to customers.</p>	<p>POS materials in place in all outlets</p> <p>Termly social media campaigns via Instagram</p> <p>Food Labelling included in all outlets, and on hospitality menus</p>
6	Reduce food wastage	<p>Minimal waste to be monitored and accounted for during food production process.</p> <p>Segregated food waste is anaerobically digested through Re-Food to create Biofuel</p>	<p>Proportion of food waste (stock from kitchen and counter)</p> <p>Re-food food waste reporting/metrics</p>
7	Consumption of Plant-based food	Promote and encourage plantbased food choices through different platforms and mechanism.	Establish the target for plantbased food offering.

		Increase the proportion of plant-based meal and food products availability in all outlets.	
8	Fairly traded goods	<p>Support and promote the sale of Fairtrade products in all the food outlets and shops</p> <p>Ensure the availability of Fairtrade products for purchase in all the food outlets and cafes</p> <p>Encourage the serve of Fairtrade foods at all university internal meetings and hospitality events.</p>	<p>Demonstrate sustainable food products.</p> <p>Contribute to Fairtrade award toolkit criteria.</p>
9	Increase Vegetarian and vegan option across the outlet	<p>Expanding broad range of plant-based menu options.</p> <p>Vegan buffet option on the hospitality menu.</p> <p>Ranked top ten vegan friendly University by 'We Are Veganuary'.</p>	Sales Data
10	Welfare Standards (Red Tractor, Marine steward standards)	Preference is given to suppliers who demonstrate accreditation for welfare standard and those championing sustainable catering	Proportion of produce from suppliers with welfare standards certificate.
11	Promote onsite food production	Encourage staff allotments groups	
12	Reduce the proportion of red meat	Providing and promoting more plant-based meal so that they consistently form a larger proportion of the offering	Proportion of red meat
13	Support environmental sustainability and social responsibility	Ensure catering staff have the knowledge and skills to implement sustainable food policy commitments and actions	Reports on training and development activities held

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