

<b>Hospitality Services Ethics and Sustainability Food Policy and Procurement Strategy Document</b>			
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<b>Related documents</b>	Hospitality Services Fairtrade, Ethical and Sustainability Annual Report – 2013 Hospitality Services Pledge of Catering Procurement Progress Report 2013		
<b>Target audience</b>	All users of Hospitality Services and visitors to website.		
<b>Equality &amp; diversity</b>			

## **Hospitality Services Ethics and Sustainability Food Policy and Procurement Strategy**

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The quality, nutritional value and sustainability of food has an increasingly high public profile and will become one of the factors by which students and staff exercise choice when selecting their food providers. Healthier, more sustainable food at Bristol University may help to encourage positive lifestyle changes outside the University for both students and staff, leading to a positive impact on health and well-being, as well as on our environment.

### **Why is sustainable food important?**

Sustainable development can be defined as 'development that meets the needs of the present without compromising the ability of future generations to meet their own needs', Sustainable Development Commission (SDC).

The economy, the environment and society are inextricably linked: activity in one area will cause an impact in another, either positively or negatively. The impact of greenhouse gases on the climate shows that there are environmental limits to economic growth, and economic activity that exceeds these limits is clearly unsustainable.

By paying attention to sustainable development, we can begin to balance the impact of economic activity with its effect upon society and the environment. The provision of food has a complex relationship with health and the environment, and universities have a significant opportunity to create benefits for their students and staff.

The SDC describes sustainable food as food and drink that:

- is safe, healthy and nutritious, for consumers in shops, restaurants, schools, Universities etc
- provides a viable livelihood for farmers, processors and retailers, whose employees enjoy a safe and hygienic working environment whether in the UK or overseas
- respects biophysical and environmental limits in its production and processing, while reducing energy consumption and improving the wider environment
- respects the highest standards of animal health and welfare, compatible with the production of affordable food for all sectors of society
- supports rural economies and the diversity of rural culture, in particular through an emphasis on local products that keep food miles to a minimum

### **What is Hospitality Services Doing?**

Our menus are prepared daily using fresh ingredients by our chefs on site at each campus. We do not source cook-chill products or ready meals. Our suppliers are nominated and regulated through our membership of TUCO (The University Caterers Organisation) and SUPC (Southern Universities Purchasing Consortium).

Our menus meet healthy living guidelines

This policy covers all food outlets and food served by Hospitality Services on behalf of the University of Bristol and any contracted catering providers (excluding vending).

### **The department offers and is developing policies that will ensure healthy, sustainable catering is produced, processed and traded in ways that:**

- Contribute to local economies and sustainable livelihoods
- Avoid damaging natural resources and contributing to climate change
- Protect the welfare of animals and plants
- Provide social benefits

**The department uses local seasonally available ingredients as standard:**

- Working with suppliers to encourage proximity purchasing to minimise road miles
- Planning menus to reflect seasonal food crops

**Our objectives for 2017 - 2020 are to work to specify food from farming systems that minimise harm to the environment**

- Work with the Soil Association Food for Life Catering Mark and Sustainable Restaurants. These awards provide an independent guarantee that what is on your menu is freshly prepared, free from undesirable additives and better for animal welfare.

- To continue to support Fairtrade and the South West Fairtrade network.

- Review the work of the Assured Food Standards Agency and procure “Red Tractor” products as a minimum and “Freedom Meat” where possible by:

Reducing the amount of foods from animal origin (meat, dairy and eggs) served, as livestock farming is one of the most significant contributions to climate change.

Promoting meals rich in fruit, vegetables, pulses and nuts. Continue promoting “less meat Monday” and build on it, consider running on additional days

- Maintain Good Egg Award – 95% of the eggs used by Hospitality Services are free range and we are aiming to increase this to 100%. All our catered halls of residence, functions, cafés, Terrace Bar and delivered food, use free range eggs.

- Introduce an in-house version of the “Love Food, Hate Waste” campaign

We aim to raise awareness of the need to reduce the amount of food that we throw away, and how doing this will benefit us as consumers and the environment. 8.3 million tonnes of food are thrown away by households in the UK every year. Reducing food waste is a major issue and not just about good food going to waste; wasting food costs the average family with children £680 a year and has serious environmental implications too.

**Exclude fish species identified as most “at risk” by the Marine Conservation Society**

- Only use fish from sustainable sources – those accredited by the Marine Stewardship Council. Work towards retaining MSC accreditation.

**Choose Fairtrade Certified products for food and drinks imported from poorer countries to ensure a fair deal for disadvantaged producers.**

- Maintain our University Fairtrade accreditation by continuing to offer a comprehensive range of Fairtrade products and raising awareness.

**Promote health and well being**

- Generous portions of fruit, vegetable and whole-grains
- Cooking methods that adopt cutting down on salts, fats, oils and artificial additives
- Remove hydrogenated vegetable oils from the business
- Healthy “meal deals”
- Menu plan and promote less meat Mondays and Thursdays
- Promote brain food initiatives

**Promote initiatives that encourage filtered tap water in reusable jugs or bottles**

- Support “Refill Bristol”, promoting ‘water on tap’ in all designated hospitality venues
- Continue to produce in-house bottling system for bottled mineral water at hospitality meeting rooms

**Recycle Initiatives**

- Suppliers tasked to deliver only in minimal packaging (e.g. without lids)
- Explore reusable packaging (e.g. crates)

- Procure 50% recyclable, compostable and biodegradable disposables
- Encourage customers to separate different materials for recycling
- Using our own “mug” and continued support of keepecup promotion
- Reduction in carrier bag use. Any carrier bags provided are compostable paper bags
- Continue to support the recycling collection scheme for waste kitchen oil to be collected and turned into bio fuel for supplier delivery vehicles

### **Procurement Objectives**

- Make decisions based on a balance between economic, social and environmental factors to achieve best value for money whilst ensuring all food procured meets current UK laws governing the sale and consumption of food as covered by the Food Law Guide on the Food Standards Agency website; <http://www.food.gov.uk/enforcement/foodlaw/>. ;
- Encourage procurement to take account of whole life costs where applicable to ensure sustainability and minimise impact on the environment
- Set specifications for products and services which include sustainable, renewable and recycled resources and processes and consider the end of life options to ensure minimal impact on the environment
- Comply with legislation relating to sustainability and the environment
- Encourage best practice in procurement; sourcing Meat that is Grade “A” / Red Tractor as a minimum standard with Freedom Meat and/or organic being the preferred standard
- Genetically modified products are clearly labelled if they have to be procured
- Work with suppliers to encourage better processes and improvements to the supply chain and the products and services supplied
- Develop the use of Fair Trade and other ethically traded products and services
- Fresh, seasonally available ingredients will be used where possible, to minimise energy used in food production, transport and storage. Fresh, seasonal produce as listed on sites linked to the PSFPI website under “Seasonal Produce”
- There is a commitment and target that 75% of all food offering is prepared freshly on site
- There is a commitment and target that all eggs or products containing eggs must be of Lion ‘CLASS A’ (or equivalent).
- There is a commitment and target that 90% of milk used is organic.
- Where products for ethical or religious diets are required, the Supplier is to agree with the Authority the standard of compliance. It is to agree specific assurance processes for this compliance and is to provide appropriate evidence
- Encourage Small and Medium Enterprises (SMEs), local and regional suppliers to bid for supply agreements.
- Exclude fish species identified as most at risk by the Marine Conservation Society, and only choose fish from sustainable sources, such as those accredited by the Marine Stewardship Council

### **Water Usage**

- When replacing equipment, purchase water saving pieces
- Work with suppliers to improve the efficiency of water during production
- Introduce internal awareness campaigns
- Provide staff training

### **Minimise energy use in food production, transportation and storage by ensuring the use of:**

- Energy efficient equipment
- Internal awareness campaigns
- Staff training

- Reduction of suppliers/multi-temperature vehicles

#### **Training Objectives**

- To achieve improvements in the sustainability of food at the University, training is provided involving caterers, managers, procurement staff and front-of-house staff. For caterers and managers, training focuses on how high quality, fresh food can be prepared, served and ultimately disposed of, to maximise health and sustainability benefits. For procurement staff, training covers environmental and nutritional principles, and how these can be supported through contracts. For front-of house staff, training covers the information that students, staff, and visitors may need to choose high quality, sustainable food.
- To communicate this policy to the University's staff and students