

## Food Implementation Plan 2015-2016

Strategy referred to	Sub-Area	Action	Start Time	End Time	Status	Cost	Policy Objective	Strategy Objective	Target	Update October 2016
Strategy action relates to	eg legislation, awareness	The actions should relate back to our strategy and policy objectives	mmyy	mmyy	On target Not on target Complete	Yes No Possible	Specific Policy reference	Strategy objective ref and/or Legislation ref	Target	Update October 2016
Food	Award Status	Continue to work with the Soil Association for the Food for Life Catering Mark, bronze, and silver accreditations for organic and sustainable food use practices for the University Halls of Residences and expand to The Hawthorns.	Aug-15	Aug-16	Not on target	Possible	1, 2,	1	T2	This has not been completed. Currently a review is underway to see if there is a more relevant scheme available.
Food	Award Status	To continue to achieve a Fair Trade Business Award following on from the 'Best Fair Trade University or College at the Bristol Fair Trade Business Awards 2015. Improve on the current level of silver.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Achieved and ongoing.
Food	Planning	Continue to reduce 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.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	There are now two less meet days instead of one at the Halls of Residences, with more vegetarian and vegan options particularly at Beacon House
Food	Planning	Continue to promoting meals rich in fruit, vegetables, pulses and nuts. Continue to promote less meat Monday with two vegeteranian options and plan to expand this to other days.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	There are now two less meet days instead of one at the Halls of Residences (Monday and Thursday), with more vegetarian and vegan options particularly at Beacon

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Food	Procurement	Continue procurement of Red Tractor products as a minimum and Freedom Meat where possible.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Planning	Good Egg Award: continue to use 100% free range eggs in hospitality services.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Planning	Good Chicken Award: Work towards achieving the good chicken award.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Not completed, carry this forward.

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Food	Awareness	Continue with an in house version of the "Love Food, Hate Waste" campaign working with Sustainability. 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 for the average family with children is £680 a year and has serious environmental implications too.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Not completed, carry this forward.
Food	Planning	Continue to 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 achieving MSC accreditation.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Achieved

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Food	Award Status / Planning	Choose Fairtrade Certified products for food and drinks imported from poorer countries to ensure a fair deal for disadvantaged producers. • Renew our University Fairtrade accreditation (again) by continuing to offer a comprehensive range of Fairtrade products and raising awareness.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Planning	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” . • Promote brain food initiatives. This has been completed for University Halls of Residences and will be expanded by working with the Students Union and Health and Wellbeing at the University.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing, i.e. smoothie bike at Beacon House as part of Wellbeing Week

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Food	Planning / water	Continue to promote initiatives that encourage filtered tap water in reusable jugs or bottles . • “Frank Water”. Promote ‘water on tap’ in all designated hospitality venues. Promote where possible Refill Bristol campaign.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing

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Food	Planning waste / minimisation / awareness / communications	Suppliers tasked to only deliver in minimal packaging (e.g. without lids). Explore reusable packaging (e.g. crates). Procure 100% recyclable, compostable and biodegradable disposables. Encourage customers to separate different materials for recycling. Use of 'own mug'. Reduce carrier bag use. Print menus and other marketing material on recycled paper. Introduce a staff incentive scheme to help recycle sandwich and buffet containers	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing via Procurement Processes
Food	Planning	Continue to make decisions based on a balance between economic, social and environmental factors to achieve best value for money	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing

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Food	Procurement	Develop procurement policies that reflect the use of cost effective cuts of meat that promote responsible animal welfare	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Procurement	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	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Legislation	Continue to comply with and exceed requirements / legislation relating to sustainability and the environment	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing

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Food	Planning	Target that 75% of all food offering is prepared freshly on site has been achieved for the University Halls of Residences. Expand this to the Hawthorns.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Achieved
Food	Supply chain	Continue to work with suppliers to encourage better processes and improvements to the supply chain and the products and services supplied	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Procurement
Food	Procurement	Encourage Small and Medium Enterprises (SME's), local and regional suppliers to bid for supply agreements	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Communications	Communicate the Hospitality Services Ethics Sustainability Policy to the University staff and students.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing, currently being updated

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Food	Training	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.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Quarterly briefings are ongoing

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Food	Planning / Energy	Water Usage When replacing equipment, purchase water saving pieces. • Working with suppliers to improve the efficiency of water during production Internal awareness campaigns. Staff training. Investigate water recirculation systems (e.g. for external cleaning)	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Planning/ Energy	Minimise energy use in food production, transportation and storage • Energy efficient equipment. • Internal awareness campaigns .• Staff training. • Reduction of suppliers / multi-temperature vehicles	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Transport	Low food miles – Where possible, we work together with, and source our food and drink from, local businesses in order to contribute to thriving local economies and sustainable livelihoods. If we have to deal with businesses that are further afield, we aim to ensure that they have a Carbon Neutral policy.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing

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Food	Transport	Transportation – We operate a tight food distribution policy. Where possible, we transport food across the University campus on foot and motorised journeys are limited to a maximum of two per day.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Energy	Energy consumption – We aimed to reduce our energy consumption through smart practices. These included the use of low-energy light bulbs; turning lights off when not in use; turning off electrical appliances at the end of the working day; effective management of heating systems. We aim to continue to do this.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing

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Food	Biodiversity	Protection – We are aware of the importance of protecting the diversity of both plants and animals (and the welfare of farmed and wild species) and endeavour to avoid damaging natural resources in order to avoid contributing to climate change.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing
Food	Sourcing	Hospitality Services places special attention on the ethical sourcing of our food. We are very keen to promote local sourcing, therefore a great deal of the items on our menus come from producers nearby. All our fruit and vegetables are sourced from a local supplier. We purchase organic produce when it is available and aim to promote responsible farming through our choice of partners. Sandwiches, which are one of the largest parts of café business, are provided by a Carbon Neutral company.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing

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Food	Planning	Increase use of seasonal products in all menus throughout the service.	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	All menus reflect seasons including external sandwich companies.
Food	Award Status	Continue work for a Green Impact Excellence Award / Special Project Award	Aug-15	Aug-16	On target	Possible	1, 2,	1	T2	Ongoing

**Reference EMS: Issued Annabel Hurst. Approved by: Martin Wiles. Issue date: October 2016. Version 4. Issue 2.**