

14. Ethical and Sustainable Food

The links to health and wellbeing from good diets is well known and the University's catering outlets reflect this in the high-quality food they provide. Often what is overlooked is the environmental and social impact of food production and waste. Food is often grown far from its point of consumption, often reducing biodiversity and adversely affecting local communities and then flown great distances with a large carbon footprint to end up being wasted - an estimate 7million tonnes of food is wasted in the UK each year.

Aim

We aim to carry out food and drink procurement and service delivery activities in a manner that reduces negative and enhances positive social, ethical and environmental benefits whilst also encouraging and promoting healthy eating. We strive to incorporate sustainability including carbon impacts into our product and service selection process. We recognise that it is our responsibility to encourage our suppliers to minimise negative environmental and social effects associated with the products and services they provide. We will actively seek to engage with all stakeholders and customers in the continued development of policy and procedure in respect of healthy and sustainable food.

Objectives

1. The University will achieve Fairtrade University status with the Fairtrade Foundation by March 2021 for all its food related activities in partnership with stakeholders for non-food related Fairtrade activity.
2. The University will remove all ruminant meats from its offerings by 2021, starting with beef by 2020.
3. The University will deliver all new café or retail units with zero waste packaging for fresh food that has been produced on site from 2020 by promoting reuse, deposit return and take back schemes with whole life costing evidence.
4. Vegan and Vegetarian food will be increased by 30% in all food offerings by 2021.
5. We will map carbon related to all food and drink offerings by 2020 and reduce it by 30% by 2021, by reducing meat-based meals, transport and processing, thus encouraging use of local seasonal and plant-based foods.
6. We will work to reduce the sugar in the foods we retail by 20% by 2021.

Actions

1. Ban sales of **all drinks** in plastic bottles – March 2020
2. Run Fairtrade.org activities to promote the importance of Fair-Trade schemes including Fairtrade.org, fair for life, fair life etc.
3. Introduce deposit return schemes to University cafes and bars from 2020.

4. Promote the environmental and health benefits of plant-based foods using social media staff and student campaigns in 2020
5. Run education campaigns encouraging staff and students to carry out carbon footprint activities for their diet in 2020
6. We will have every food supplier proactively engaged with our sustainability criteria and reporting as part of their contract KPI's in 2020
7. We will review accreditation schemes, such as the sustainable restaurant association, soil association etc to pursue the most applicable scheme for the University's activities in 2020.

Sustainable Development Themes

1. 1 – no poverty
2. 2 – zero hunger
3. 3 - Good health and well-being
4. 10 – reduced inequalities
5. 12 – Responsible consumption and production
6. 13 – climate action