

Nourish Sustainable Food Policy

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Revised

1 Policy Statement

Nourish catering is part of Estates Services and we are committed to supporting the university in the development and delivery of a Sustainable Food Policy. This policy will support the principles of the Sustainable Food Cities model and also the Scottish Government's National Food & Drink policy. The Sustainable Food Policy will also support the University's Sustainable Procurement Policy:

<http://www.strath.ac.uk/procurement/procurementguidance/sustainability/>

2 Background

Nourish catering operates across 10 retail units, a bar and provides fine dining hospitality and campus catering including knowledge exchange events and conferences. Nourish Catering is run as a commercial business on a self-funded basis.

Our strategic aims are to:

- Deliver a financially sustainable business model which will offer University stakeholders value for money, whilst ensuring facilities, equipment and service is fully aligned to the University's needs and strategic ambition.
- Provide a diverse range of high quality, catering and bar services which support the student, staff and visitor experience and exceed customer expectations.
- Ensure that the catering offer is regarded as 'leading edge', reflecting on current market trends and the products are nutritious, healthy and competitively priced. T
- To support University staff in the delivery of world class conferences and events through the provision of excellent catering services. We will coordinate services through internal and external providers to assist colleagues in promoting Strathclyde as a venue of choice.
- Promote the use of our facilities to students, staff and visitors and the local community, by creating vibrant social hubs and meeting points together with opportunities for social interaction and ensuring a welcoming, friendly and relaxing environment, which reflect the values of a *Leading International Technological University*.

3 Sustainable Food Policy

The purpose of the policy is to:

- Ensure Nourish catering deliver fresh, healthy and sustainable food choices to our students, staff & visitors.
- Source ethical & environmentally friendly food including Fairtrade.
- Make healthy eating easy
- Champion local food
- Reduce use of non-renewable resources.
- Reduce waste
- Reduce food miles and our carbon footprint
- Produce an operating plan detailing goals and objectives together with target dates.

4 Accreditation

There are two National schemes currently available to recognise and assess sustainable food practices in the work place. These are Soil Association Scotland and the Sustainable Restaurant Association. (SRA) Following research into both schemes the Soil Association Scotland route is more closely aligned to the university's strategic plan (particularly the TIC building) as well as that of Glasgow City Council and the Scottish Government. The SRA criteria may be a better fit for our campus cafes and it may therefore be of benefit to use this scheme for that part of the business. The table below indicates which schemes apply to our particular food offering at the University of Strathclyde.

Food Outlets	Accreditation Body
Conferences	Soil Association
Cafes and restaurants	Sustainable Restaurant Association

- 4.1 The Food For Life Catering Mark provides an independent assessment of food providers which is backed by ongoing annual inspections. The Catering Mark applies to food only. The fixed bronze standards apply to all caterers. Silver and gold are assessed using a points based system. Points at silver and gold level are achieved through the provision of: environmentally friendly and ethical food together with steps taken towards making healthy eating easy and championing local food producers.

5 Fairtrade

Nourish Catering are working towards achieving this status in conjunction with USSA. A steering group has been formed to progress this important accreditation which is based on the following goals:

- **Goal 1 - Passing a Fairtrade policy statement.** The Student Union (or equivalent) and the University/ College authorities should both pass a Fairtrade policy incorporating the five goals. This policy should be reviewed annually, to see how it can be improved and developed.
- **Goal 2 - Getting Fairtrade products on campus.** Fairtrade products including food and cotton should be made available for sale in all campus shops. Fairtrade foods are used in all cafés/restaurants/bars on campus. The availability and use of Fairtrade products should increase throughout the university/college year on year. The university/college and Student Union commits to sourcing Fairtrade cotton products in their purchasing (for example in staff uniforms, specialist clothing for courses and merchandise).
- **Goal 3 – Using Fairtrade Products at meetings.** Fairtrade products should be served at all meetings/events hosted by the university/college and the Student Union (or equivalent), including internal management meetings. Tea, coffee and sugar should be served as standard with other Fairtrade products introduced where possible (e.g. biscuits, juice and fruit).
- **Goal 4 – Organising Fairtrade Campaigns.** Campaigns should be run on campus to increase the understanding of Fairtrade and consumption of Fairtrade products. This should include student events, campaigns and raising awareness of trade justice as well as integrating Fairtrade into subject teaching where appropriate.
- **Goal 5 – Set up a Fairtrade Steering Group.** A Fairtrade Steering Group should be established, with representatives from the student body, university/college staff and catering or procurement department (where this is part of a wider ethical procurement committee there should be a Fairtrade working group who either meet termly or who cover Fairtrade comprehensively in the wider meeting). Student representation in the steering group is essential.

6 Waste Management

Nourish catering currently manage waste streams in line with the university policy across all cafes and Hospitality areas.

6.1 Food Waste avoidance

We aim to minimise waste produced from the production of our menu items. Details of how we can achieve this are documented in the operating plan.

6.2 Re-use

6.2.1. We currently re-use, where possible any food items that are safe to do so, operating within the Cooksafe HACCP (Hazard Analysis Critical Control Point) Food Safety Management System, recommended by the Foods Standards Agency.

6.2.2 We will develop a safe system to transfer, where possible any unused food items to USSA Mature Students Association for distribution to their members.

6.3 Recycling

6.3.1 6.3.1 Food waste is currently collected on a twice weekly basis and is processed by Energenbiogas in Cumbernauld.

The facility began receiving food waste during March 2011 and now generates enough renewable electricity to power more than 5,500 homes. It also provides farmers with bio-fertiliser for more than 1,000 hectares of land.

In addition to the reduction in landfill disposal costs, anaerobic digestion is a carbon positive and odour free process with environmental benefits, namely an overall reduction in our greenhouse gas emissions. This helps us to comply with government legislation and contribute towards global environment protection.

6.3.2 Waste oil is collected and re-cycled.

7 Operating Plan

As part of an accompanying Operating Plan, we will develop targets to drive continual improvement. These targets will be reported on an annual basis as part of the University's wider sustainability targets.

Matters relating to sustainable food procurement will be managed by Nourish catering in consultation with Estates services, APUC and TUCO.

The operating plan will cover the following:

- Accreditations
- Customer engagement
- Cleaning materials
- Disposable products
- Fairtrade
- Food procurement
- Transport
- Water
- Waste