Sustainable Food Policy

This document forms part of the Queen Mary, University of London’s Environmental Policy and Fairtrade Policy and aims to address the objectives therein.

Queen Mary, University of London (the ‘College’) recognises its responsibility to provide healthy and sustainable food to its customers. We will work to incorporate environmental, ethical and social considerations into the products and services provided. We recognise that it is our responsibility to encourage our suppliers and contractors to minimise negative environmental, ethical and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and in our specifications.

We aim to:
- Increase sustainable food offerings in catering outlets and hospitality menus.
- Communicate to customers, staff and suppliers our commitment to serving sustainable food.
- Carry out sufficient monitoring of our sustainability targets and review our aims annually.
- Ensure that sustainability specifications are included in future catering contracts and that sustainability criteria are used in the awarding of the contract, for example ISO14001.
- Achieve Fairtrade status, Food for Life Catering Mark and support the Sustainable Fish City campaign.

To help meet our aims we will
- Develop performance indicators and evaluation criteria and use them to measure our progress.
- Work with our suppliers to progress the sustainability agenda.
- Enhance staff, customer and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.
- Examine this Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers.
- Compile annual targets in order to monitor progress.
- Work with third party organisations such as Sustain’s “Good Food on a Public Plate” and the Soil Associations’ “Food for Life” catering mark.

We commit to
- Use demonstrably sustainable fish wherever possible. If this is not possible for certain species then alternative menu items will be sought.
- Offer seasonal produce where possible and monitor the use of non-seasonal produce. Communicate clearly when seasonal produce is being served.
- Use free range eggs.
- Support environmentally friendly farming, food/drink production and transportation. Communicate clearly what menu offerings are available and work towards increasing menu range where appropriate.
- Use meat and dairy that is produced according to high animal welfare standards. Aim to serve less meat and dairy products and focus on fresh seasonal produce, ensuring all meat and dairy served is sustainably sourced.

1. Customer Engagement
   By end 2012/13
   - Proudly promote our sustainable food to customers increasing awareness and sales. Run a series of theme days to do this provisionally called Feel Good Food Days.

2. Fairtrade
   By end 2012/3
   - Investigate all relevant food categories for Fairtrade alternatives and purchase those where possible.

3. Fish
   By end of 2012/13
   - Aim to eliminate the use of any fish species that are assessed as at risk by the Marine Conservation Society (MCS) and increase the amount of fish on the menu which is certified by the Marine Stewardship Council (MSC).
   - Investigate the capture method and species of tinned fish; look to purchase more sustainable alternatives if appropriate.
   - Promote sustainable fish to customers and Support Sustain’s Sustainable Fish City (SFC) initiative.

   By end of 2013
   - Investigate and cost gaining MSC chain of custody and include in award criteria of Catering Contract.

4. Fruit and Vegetables
   By end of 2012/13
   - Promote seasonal fruit and vegetables to customers.
   - Engage suppliers to measure the amount of seasonal fruit and vegetables used.

   By end 2013/14
   - Set targets for increasing use of seasonal produce on previous year.
   - Engage suppliers to understand the production system under which the fruit and vegetables were grown.
   - Look to increase the amount of fruit and vegetables used grown from systems that cause least harm to the environment where possible.
   - Increase the sales of food from plant origin as an alternative to meat and dairy, focusing on health, wellbeing and the reduced impact to the environment.
   - Increase the amount of products meeting ethical trading standards such as Fairtrade.

5. Meat
   By end 2012/13
   - Engage suppliers to understand the production system under which the animals are reared.
• Look to increase the amount of meat reared under systems with higher animal welfare. This is particularly relevant for chicken and pig meat while respecting religious requirements of customers.
• Investigate ways of increasing higher welfare meat through cost neutral methods such as portion size and looking for value cuts.
• Investigate ways of reducing the amount of meat used, focusing on appropriate portion sizes and zero wastage.

6. Dairy  
By end 2013/14  
• Only use organic milk.
• Investigate opportunities to use other organic dairy products.

7. Eggs  
By end 2012/13  
• Only use free range eggs.
• Promote the use of free range eggs at every opportunity.

8. Dry Grocery  
By end 2013/14  
• Investigate purchasing organic and/or Fairtrade supplies of rice, pasta, flour, pulses, tinned products, coffee, tea and sugar.

9. Water  
By end 2012/13  
• Filtered or tap water served as standard for hospitality.
• Ensure tap water is available at every catering outlet.

10. Carbonated drinks and water in plastic bottles  
By end 2013/14  
• Where carbonated drinks and water in plastic bottles are retailed to customers a £0.10 per bottle “environmental tax” will be added. This tax will be used to implement the College’s environmental programmes.
• “Environmental Tax” free juice drinks produced by SME’s using fruit grown in the UK will be offered as an alternative for customers who object to the tax.

11. Hospitality menus  
By end 2013/14  
• Trial totally sustainable hospitality menus.

12. Disposables  
By end 2012/13  
• Review all disposable products moving to bio-degradable alternatives where possible.
• Measure and reduce the amount of disposables used. This will be measured as a value percentage of sales.

13. Cleaning Materials  
By end 2012/13  
• Review cleaning materials used assessing their impact on the environment and source less harmful alternatives.
14. Waste

By end 2013/14
- Zero food waste and bio-degradable disposables to landfill.
- All waste oil to be collected by approved contractor and recycled.

15. Transport

By end 2013/14
- Seek to reduce the number of deliveries made to each site by suppliers and ascertain from suppliers the sustainable credentials of their transport fleet.

Adopted by the Estates and Services Committee
February 2013