



Prifysgol Cymru
Y Drindod Dewi Sant
University of Wales
Trinity Saint David

SUSTAINABLE FOOD PLAN

2025-2030

A future-ready institution where sustainability is embedded across education, research, operations and daily practice, honouring our responsibility to current and future generations.

UWTSD Group Environmental Sustainability Strategy

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1. Introduction

The University of Wales Trinity Saint David (UWTSD) recognises not only its responsibility to provide healthy and sustainable food to its customers, but to ensure it conducts its procurement activities in an environmentally, ethically, and socially responsible manner, influencing sustainable food production and consumption throughout the wider locality. UWTSD endeavours, when appropriate, to support local businesses in the sourcing and procurement of its products and services, whilst working with its suppliers to minimise the negative environmental and social effects of the products and services they provide.

This Sustainable Food Plan has been developed to reduce the negative environmental impact of catering services at UWTSD through committed actions established by the University Catering department. The Plan applies to all the University's owned catering outlets. The Sustainable Food Management Plan is designed to support the universities commitment to the UN Sustainable Development Goals and specifically goal, 2, 3 and 14.



2. Alignment with UWTSD Group Environmental Sustainability Strategy 2025-2030

This Sustainable Food Plan is a key delivery document supporting the UWTSD Group Environmental Sustainability Strategy 2025–2030, translating the University’s strategic commitments into targeted actions to promote sustainable, ethical, and healthy food systems across its catering operations.

Food procurement, production, and consumption represent a significant component of the University’s environmental and social impact, particularly in relation to Scope 3 emissions, biodiversity, and public health. This Plan therefore plays an important role in supporting UWTSD’s sustainability and net zero ambitions, while also contributing to wider societal outcomes.

This Plan contributes directly to the delivery of the Strategy’s core pillars:

OUR PEOPLE: By promoting healthy, sustainable food choices and increasing awareness of the environmental and social impacts of food, this Plan supports the health and wellbeing of staff and students. It also encourages behavioural change and provides opportunities for engagement through campaigns and initiatives that promote sustainable consumption.







OUR PURPOSE: By embedding sustainable and ethical procurement practices, reducing the carbon impact of food provision, and supporting responsible supply chains, this Plan reinforces the University’s commitment to environmental responsibility, social value, and sustainable development.

OUR PLACE: By prioritising locally and seasonally sourced produce, supporting regional suppliers, and reducing food-related environmental impacts, this Plan contributes to the sustainability and resilience of local food systems and the communities in which UWTSD operates.

This Sustainable Food Plan is closely aligned with the Net Zero Carbon Management Plan and wider sustainability management plans, forming part of an integrated framework to deliver the University’s environmental sustainability objectives.

3. Building on past success

The University catering department has had significant success in implementing the Sustainable Food Plan 2022-2025 particularly during a period of increase price volatility managing to balance sustainable sourcing, nutrition and price within the food they produce.

-  Phased out bottled water for events
-  Stop purchasing bottled drinks which are typically less eco-friendly to recycle
-  Use of filtration fryers to reduce oil consumption
-  Electrifying appliances to compliment the decarbonisation strategy.
-  All disposables are compositable
-  Engagement with Public Sector Boards food security groups

4. Scope

The scope of the Plan is to:

- 🌱 To Support the provision of a high-quality catering and hospitality service
- 🌱 Actively seek to promote and source food and other products locally and seasonally in order to support the local economy and reduce environmental impacts
- 🌱 Where possible promote the use of free-range eggs and local Welsh fresh milk in line our commitment to reducing food miles
- 🌱 Actively seek to promote responsible animal welfare by procuring Red Tractor animal products or other welfare related marks
- 🌱 Reduce the number of foods from animal origin (meat, dairy and eggs) served, as Current livestock farming techniques have a considerable influence on Climate Change
- 🌱 Promote meals rich in fruit, vegetable, pulses, and nuts
- 🌱 Whenever possible, work with suppliers to ensure, marine products used are from sustainable stocks as verified by the Marine Conservative Society
- 🌱 Work with our suppliers to improve the provision of healthy products and minimise the environmental impact of their produce and deliveries.

5. Delivering objectives

5.1. Use of local seasonally available ingredients:

- 🌱 Termly menu planning to reflect seasonal food
- 🌱 Work with suppliers to encourage proximity purchasing to reduce road miles
- 🌱 Promote and source products from Wales and where possible, from Southwest and Mid Wales, whilst achieving best value for money
- 🌱 Ensure Small and Medium Enterprises, local and regional suppliers, are given equal opportunity to bid for supply agreements through the HEFCW (Higher Education Funding Council for Wales) catering group tender process; UWTSD comply with the with The University Caterers Organisation's (TUCO) Frameworks.

5.2. Specify food from farming systems that minimise harm to the environment:

- 🌱 Employ procurement policies that reflect the use of cost-effective cuts of meat to promote responsible animal welfare
- 🌱 Reduce the number of foods from animal origin (meat, dairy and eggs) served, as current livestock farming techniques have a considerable influence on Climate Change
- 🌱 Promote meals rich in fruit, vegetable, pulses, and nuts, and where possible procure Red Tractor products
- 🌱 Support the Local Authority's Food plan and in turn, the local supply chain, farmers, and other food sources to become more sustainable, accessible, and environmentally friendly.

5.3. Reduce use of fish species identified as most "at risk" by Marine Conservation Society:

- 🌱 Menus for University Events are designed around fish available in local waters
- 🌱 Work with suppliers to ensure, marine products used are from sustainable stocks as verified by the Marine Conservative Society
- 🌱 Use diverse species of Fish to reduce pressure on sensitive stocks
- 🌱 Promote only fish on the Marine Conservation Society's "fish to eat" list
- 🌱 The promotion of sustainable fish and seafood will be carried out within the University's catering and hospitality services.

5.4. Promote Health and Well-being:

- 🌱 Introduce 'Healthy Living Week
- 🌱 Employ cooking methods that promote the reduction of salts, fats, oils and artificial additives
- 🌱 Always provide a range of fruits, vegetables, and salads which are cheaper to purchase
- 🌱 Limit the use of cooked chilled products, and ready meals
- 🌱 Reduce the use of hydrogenated vegetable oils and artificial additives
- 🌱 Promote the use of wholemeal breads, pastas and brown rice and include in menus
- 🌱 Actively adopted healthy cooking practices across all catering outlets.

5.5. Promote initiatives that encourage the use of tap water:

- 🌱 Ensure tap water is available in all catering outlets
- 🌱 Encourage and promote the use of re-usable or recyclable drinking vessels across our campuses and ensure tap water is freely available to all students, staff and visitors
- 🌱 Only supply of tap water for Conferences and Events
- 🌱 Phased out the use of bottled water in any University events.

5.6. Waste Reduction and Recycling:

- 🌱 Introduce a food waste composting system into central production kitchen
- 🌱 Reduce the use of individually packed items e.g., sugars, condiments etc

- 🌱 Work closely with suppliers to reduce the amount of packaging and reduce the number of food deliveries required
- 🌱 Employ methods to monitor and minimise food waste, and continue to recycle used kitchen oil
- 🌱 Where possible reduce water and energy use in food preparation, operations and Cleaning
- 🌱 Seek to establish a reusable cup scheme to reduce the amount of waste produced from disposables.

6. SMART Targets

In order to proactively manage all SMART (Specific, Measurable, Achievable, Relevant and Time-bound) targets for Sustainability related Management Plans the targets relating to this plan are held in the “UWTSD Sustainability SMART targets” document.

This document contains a responsible person, stakeholders, reporting mechanism and actions for each year of this plan. These are aligned to this plan and the Welsh Government Public Sector targets. They represent a mix of engagement strategies to ensure a systematic approach to sustainability food.

Targets can be found here:






https://uowtsd.sharepoint.com/teams/Sustainability_7fuztl_GRP/Shared%20Documents/General/Policy%20&%20Strategy/Strategy%202025-2030/UWTSD_SMART_Targets.xlsx

7. Monitoring and Reporting



Monitoring of carbon performance will operate within the governance framework established under 'Strategic Priority 6: Monitoring and Reporting' of the UWTSD Group Environmental Sustainability Strategy.

Oversight will follow the Group's three-line assurance model:




Operational Oversight

-  Head of Sustainability and Environment
-  Senior Catering and Conference Manager
-  Sustainability Steering Group (SSG)
-  Integration into Sustainability Action Plan
-  Termly KPI reporting




Governance Oversight

-  Resources and Performance Committee
-  University Council

External Assurance

-  Green Dragon Level 5 Environmental Management System
-  Annual external audit
-  Customer surveys to be carried out annually

Progress will be:

-  Reported annually through the UWTSD Sustainability Report
-  Integrated into institutional KPI dashboards
-  Aligned where appropriate with recognised frameworks such as SBTi

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