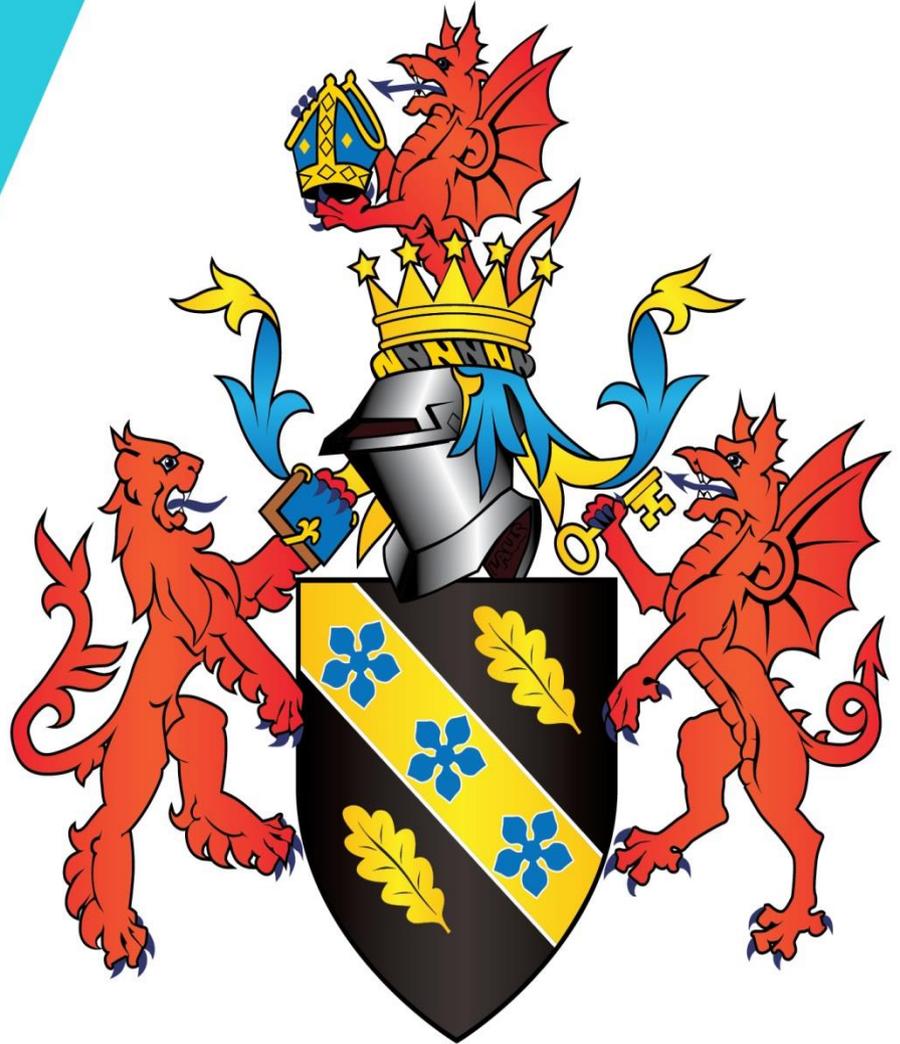




Prifysgol Cymru
Y Drindod Dewi Sant
University of Wales
Trinity Saint David



Sustainable Food Policy

Version 2.0



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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.

2. Purpose

This Sustainable Food Policy has been developed to reduce the negative environmental impact of catering services at UWTSD through committed actions established by the University Catering department. The policy applies to the University's catering outlets on the Swansea, Carmarthen and Lampeter campuses.

3. Scope

The scope of the Policy is to:

- Provide 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.
- Promote the use of free range eggs and organic fresh milk in line our commitment to "Food for Life" Catering Mark, where possible.
- Actively seek to promote responsible animal welfare by procuring Red Tractor animal products.
- Reduce the amount of foods from animal origin (meat, dairy and eggs) served, as livestock farming has a significant 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.
- Use Fairtrade products where appropriate, actively support Fairtrade Fortnight and provide year round information and products which support Fairtrade initiatives.
- Work with our suppliers to improve the provision of healthy products and minimise the environmental impact of their produce and deliveries.

4. Policy commitments:

4. 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 South West and Mid Wales, whilst achieving best value for money.



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- Ensure Small and Medium Enterprises, local and regional suppliers, are given equal opportunity to bid for supply agreements through the HEPCW catering group tender process.

4.2. 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 amount of foods from animal origin (meat, dairy and eggs) served, as livestock farming has a significant influence on Climate Change.
- Promote meals rich in fruit, vegetable, pulses and nuts, and where possible procure Red Tractor products.

4.3. 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.
- Whenever possible, 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.

4. 4. Fairtrade focus:

- Identify opportunities to increase the university’s range of Fairtrade products.
- Continue to promote Fair trade Fortnight and introduce one campaign per term to promote.
- Fairtrade activities.

4. 5. Promote Health and Well-being:

- Introduce ‘Healthy Living Day’.
- Employ cooking methods that promote the reduction of salts, fats, oils and artificial additives.
- Always provide a range of fruits, vegetables and salads.
- 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.

4. 6. 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 become freely available to all students, staff and visitors.
- Promote the use of tap water for Conferences and Events.
- Discourage the use of bottled water in any University events.



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4.7. 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.

4. 8. Catering awards:

- Continue to maintain and attain further accreditations to recognised environmental standards e.g. "Food for Life" Catering Marks.
- The University has built on its earlier achievements of four Silver "Food for Life" Catering Marks for its catering outlets across the Carmarthen and Lampeter campuses. Including the Swansea campus the University now has 10 Silver and one Bronze in addition to a Gold Catering Mark for University "Events".

5. Monitoring

The University will set appropriate sustainability targets in consultation with the University community and measure performance against agreed targets:

- Customer surveys to be carried out annually to obtain feedback on menus, prices, quality and choice.
- Annual policy review, including targets and reassessment, and progress reporting for all relevant stakeholders.
- Training of all staff in the various appropriate certifications, healthy cooking practices, sustainable food preparation practices, and waste monitoring methods.

6. Communication

In order to further encourage healthy and sustainable food production and consumption the University will:

- Communicate the University's food awareness policies etc. to visitors, students, staff and suppliers by means of: Product information, Awareness campaigns and engagement with staff and students to promote healthier eating habits.
- Display information about food provenance: where efforts have been made to source ingredients from local producer with high welfare standards.
- Through events and promotions, promote use of organic, local, seasonal, Fairtrade and ethical products at University events.

7. Links to other policies / procedures:

- Fairtrade Policy
- Environmental Policy
- Sustainability Strategy
- Sustainable Procurement Policy

These policies are available on the [UWTSD internet site](#).



8. Resource Implications

Implication	Detail
Finance	Increased cost of buying products
Staff	None identified.
Assets	None identified.
Partners	None identified.
Timescales	This Policy will be reviewed on an annual basis and the next review will take place in May - October 2016.
Leadership	The responsibility of leadership for this policy is the responsibility of the Executive Head of Business Services.

9. Impact Assessment

Implication	Impact Considered (Yes/No)	Impact Identified
Legal	Yes	There are no legal implications.
Contribution to the Strategic Plan	Yes	This supports the University with their progress to imbed sustainability within University life both for staff and for students.
Risk Analysis	Yes	The policy may lead to increased financial resource implications due to the supply of local foods verses national food suppliers.
Equality	Yes	This Policy is available in different formats to allow for sight difficulties or levels of language understanding.
Welsh Language	Yes	This Policy will be made available in Welsh and English.
Environmental and Sustainability	Yes	This policy will form part of the sustainability framework followed by the University.
Communication/ Media / Marketing	Yes	This policy will be placed onto the intranet and the internet once the reviewed. Links to these will also be circulated to the various faculty Administrators for distribution.

Policy author(s):

- Jane Davidson - Pro Vice-Chancellor (Engagement and Sustainability)_
- Vandana Sahai - Executive Head of Business Services



10. Document version control

Version No:	Reason for change:	Author:	Date of change:
1	Signed by the VC.	JD/VS	30.06.15
2	The document had the target dates removed and resubmitted for sign off.	JD/VS	30.06.15
2	Considered by Sustainability Committee 30.06.15 – no change required.		
2	Considered by SMT 10.09.15 – no change required.		
	Considered at Resources Committee – 24.09.15		
	Considered at Council - 15.10.15		
3	To update current status of Catering Awards and changes to role titles		

Current status of Policy: Approved

Is the Policy applicable to: HE

Date ratified: 18th November 2016

Date effective from: 18th November 2016

Policy review date: October 2017

For publication: on UWTSD website.

