

# Ethical Catering Policy



UNIVERSITY OF  
**WINCHESTER**

<b>Document Title</b>	Ethical Catering Policy
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<b>Summary/Description:</b>	
<p>The Catering Department recognises its responsibility to the environment and carries out its activities in an environmentally and socially responsible manner. We strive to incorporate environmental and social considerations into our operation. 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 also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and specifications, and that they are actively encouraged to participate in tendering opportunities.</p>	

## **Introduction**

The Catering Department recognises its responsibility to the environment and carries out its activities in an environmentally and socially responsible manner. We strive to incorporate environmental and social considerations into our operation. 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 also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and specifications, and that they are actively encouraged to participate in tendering opportunities.

## **Objectives**

The ethical catering policy seeks to;

- Conform to the University's Environment Strategy
- Minimise the negative environmental and social impact associated with the various operations of the department and service provided
- Give preference to products and services that are manufactured, and can be used and disposed of, in an environmentally and socially responsible way.
- Encourage the inclusion, wherever possible, of effective, sustainable criteria in all TUCO tender specifications.
- Ensure that provenance and ethical standards are a driving factor for food purchasing.
- Avoid unnecessary expenditure on food or services

## **Aims**

The aims of the policy are to;

- Apply the policy to all catering outlets as well as all the food and drink served for internal and external events.
- Ensure as a minimum standard that no food procured by the department contains any of "Southampton Seven" banned additives and that suppliers' product specifications meet the minimum criteria for the Soil Association's "Food for Life" award and Sustainable Restaurant Association.
- Improve employee awareness of relevant environmental and social effects of purchases through appropriate training and induction programmes.
- Ensure non-discrimination against smaller suppliers and active encouragement of their participation in tendering opportunities.
- Where viable at least 30% of our food and drink suppliers will be local suppliers within the Tri county area and if possible give preference to sustainable products.
- We will work towards removing all products that contain uncertified palm oil and look to minimise the use of products that rely on the use of palm oil.
- We actively seek to partner with public sector organizations, such as The Universities Catering Organisation (TUCO) to aggregate our purchasing power and to increase the sustainability of our food and drink purchases.

- Communicate the ethical catering policy, specifically information related to the sustainability of our food, to all our customers via various mediums including; the University Intranet and printed and digital signage.
- We will work with the Procurement and Ethical Supply Chain Manager to ensure procurement decisions seek to ensure that goods and services are procured by:
  - not endangering human or environmental health and minimising damage to the environment via obtaining the original resource, resource use, manufacturing methods, pollution, emissions and other waste by-products throughout the life cycle
  - prohibiting the use of materials derived from threatened ecosystems, species or environments, and avoiding products and services that cause cruelty to animals
  - supporting principles of fair, ethical trade, social and ecological labels
  - selecting in accordance with whole life costs and benefits
  - sourcing from suppliers who can demonstrate sound sustainable practices throughout their own supply chain
- We recognise our responsibility as an employer and catering staff will be trained in food sustainability.

**In detail, our commitments and targets where possible are as follows;**

#### **Fruit and Vegetables;**

- Our menus will always try to reflect seasonal change.
- Seasonal fruit will always be stocked in preference of non-seasonal fruit.
- We will always encourage our suppliers to supply local products.
- We will use Fairtrade bananas in our outlets and look to increase organic fruit and vegetables where viable and in season
- We will not knowingly use air-freighted goods

#### **Fresh Meat;**

- Our minimum standard for all fresh meat purchases will be Red Tractor, Farm Assured meat
- Where possible, our fresh meat will be provided by local producers and butchers.
- We will apply for the Compassion in World Farming's Good Pig Award.

#### **Fish;**

- We will only serve fish on our menus which is not on the Marine Conservation Society's "fish to avoid" list.
- We will use MSC certified fish products in our outlets. In addition to MSC, we will also actively support the use of sustainably caught local fish

- We will increase our use of ASC farmed fish, committing to this standard for all our farmed fish
- All tinned tuna will be pole and line caught skipjack and/or yellowfin as a minimum.

#### **Fairtrade;**

- We will continue to use Fairtrade food and drink products including bananas, tea, coffee, sugar and chocolate and review new products as they become available through our suppliers.

#### **Dairy and Eggs;**

- All our homemade dishes and recipes requiring whole raw egg will be made using local free range eggs.
- We will only use milk from British farms in our recipes and coffee bars and where possible use local dairies.
- We will monitor the amount of dairy produce we serve, replacing it where possible with pulses, beans and other sources of protein that are not of animal origin. We will also increase the proportion of plant-based foods, particularly wholegrain foods, fruit and vegetables.

#### **Bread;**

- We will work with our suppliers, on an ongoing basis, to introduce baked goods, including breads, which do not feature unnecessary ingredients and additives alongside increasing the amount of bread and cake products made in house.

#### **Water;**

- We will use a local natural spring water from Hildon for our Conference and Hospitality services.
- We will offer the water "Refill Scheme" at all catering outlets

#### **Deliveries;**

- We will monitor all catering deliveries and work with all suppliers with the aim of reducing these to the absolute minimum.

#### **Waste and Recycling;**

- We will work with suppliers to reduce packaging and use reusable packaging wherever practicable to reduce single use waste
- We will regularly monitor the food waste in our outlets whilst seeking to reduce it by;
  - auditing all our catering outlet food waste; implementing more efficient ordering practices, better storage and stock rotation.
  - separating wet waste from dry waste.
  - developing a strategy for reducing actual waste to an absolute minimum
- We will aim to increase recycling of cardboard, paper, glass and metal waste, from sources generated by the catering staff and campus users, year on year to help the University achieve any pre-agreed targets.

- We will maintain a "latte levy" surcharge on single use hot and cold drink cups across campus
- We will send all food waste to anaerobic digestion.
- We have introduced community fridges, to ensure that as much surplus food as possible can be diverted from food waste and given to university students and staff.
  - By working with suppliers, we will reduce the amount of waste from all sources and send all general waste to Energy Recovery

### **Energy and Water;**

- The catering team will work with the Estates team to assess how much energy and water is used within the department and establish a plan for how this could be reduced.
- Ensure that all new equipment purchased for the department is assessed on "full life cost"

### **Accreditation;**

- We will aim for accreditation of groups and bodies that encourage the continual improvement of sustainability.

### **Monitoring;**

Director of Estates and Facilities Services and the Catering Operations Manager are responsible for;

- Agreeing with the Chief Operating Officer the commitments and targets
- Providing an annual report on the monitoring and compliance of the policy