

Sustainable and Ethical Food Policy 2019-2020

1. Scope and Purpose

London Metropolitan University currently outsources catering services across its campuses and works closely with its catering contractor to incorporate environmental, ethical and social considerations into our purchasing choices. This Policy aims to improve the sustainability of the University's hospitality services and sets out the University's intentions to minimise the impact of its catering operations on the environment and to promote sustainable practices. The Policy applies to all the catering outlets and any hospitality run by the University's Campus Services Department.

London Metropolitan University's Sustainable and Ethical Food Policy outlines our commitment to ensuring that all foods are prepared and served on campus in an environmentally sustainable and ethical manner.

London Metropolitan University will strive to ensure that all foods are sourced locally, where possible, thereby minimising food miles and reducing CO2 emissions.

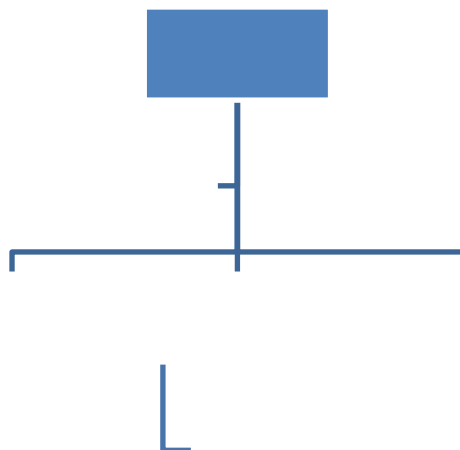
We are also committed to ensuring that food producers (farmers, fishermen, kitchen staff etc.) are paid a fair price for their products, and a fair wage for their services, one that reflects the current market values.

London Metropolitan University understands that healthier, ethically sourced, more sustainable food may help to improve lifestyle choices both in and outside of the University, leading to an overall positive impact on health and wellbeing as well as the environment. We also recognise the benefits to local, national and international communities.

Our Sustainable and Ethical Food Policy is linked to the University's Carbon Management Plan and other policies related to waste management, sustainable procurement and Fairtrade.

2. Key Responsibilities

Ownership and implementation of this policy sits with the Estates Department. Estates will communicate this policy to its stakeholders and review the policy annually and update accordingly.



5. Key Objectives

Over the next year the university's objectives are to:

Promote Fairtrade and increase Fairtrade product sales

Decrease dairy consumption

Increase the use of organic, free range and seasonal ingredients on all meals cooked on site

Support campus to kitchen initiative's

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8. Monitoring and Review

A review of the Sustainable Food Policy will be undertaken by end of August each year, or on a change of catering contractor in order to review the progress against the plan for that academic year. The review will:

- Review progress of targets set using SMART Targets in Appendix 8

- Identify new targets for the coming year.

- Report on progress to Estates Senior Management Team.

- The review will form the basis of the University's commitment to monitor

APPENDICES

Appendix 1

Purchasing and Supply Policy

The Purchasing and Supply Policy states that 'Compass has a responsibility to make a positive contribution to our customers and the communities in which we operate, as well as continuously review the impact our business operations make to our stakeholders and the environment.' View [The Purchasing and Supply Policy](#).

Appendix 2

[Compass Group Environmental Statement](#)

Appendix 3

Free drinking water in all outlets

At present, all catering outlets provide access to free drinking water to promote the reuse of cups and bottles. Where bottled water is available, we aim to ensure all bottled water is produced by 'Life Water' bottled and marketed from a UK source, who work in partnership with charity Drop4Drop, whereby every life water drink funds clean water projects across the globe.

Appendix 4

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Food Miles and Deliveries

We recognise the complexities involved in calculating 'food miles' and that food transported from overseas does not necessarily have a greater carbon footprint. Food transported long distances by boat, or food imported when it is in season abroad, can have a smaller footprint than food produced closer to home in heated greenhouses, or food that needs to be frozen or refrigerated, especially for long periods of time.

However, we recognise where food has been produced, stored and transported in similar ways, choosing food that has not travelled as far could help reduce CO2 emissions.

We work to reduce the number of deliveries made and have undertaken work consolidating 'road' miles with the contract with one of our major suppliers, making distribution more efficient, and cutting delivery frequency where available.

We have also reduced the total number of suppliers and hence deliveries to our site.

Animal welfare

Sustainable fishing is defined as that sourced from renewable stock and which minimises the impact on the eco system. We work with the Marine Conservation Society (MCS) guidance on sustainable and ethical fishing and all of the fish provided is from a MCS approved sustainable source.

All meat produced and served in the main refectory outlet is Red Tractor certified. Red Tractor is a world leading farm and food assurance scheme that provides traceable, safe food.

Free range eggs are used as standard within all kitchen areas.

Appendix 5

Fairtrade Policy

London Metropolitan University supports the aims of the Fairtrade Foundation and will demonstrate its support by working to the criteria stipulated by the Fairtrade Foundation and attaining Fairtrade University status.

Our Fairtrade commitment strives to create Fairtrade Policy awareness and to encourage our community of students and staff to understand and support the Fairtrade ethos. Our campaign will include:

1. Holding Fairtrade events
2. Promoting Fairtrade events, initiatives and products the University and Students' University Union websites and publications if applicable.
3. Selling Fairtrade products in all our retail outlets and offering Fairtrade refreshments during hospitality and meetings where practicable.

At the moment, London Metropolitan University already has the following Fairtrade items in the locations listed below. Some of the products such as tea, coffee fruit and juices are offered as a standard in all catering outlets.

Table 1. Fairtrade products available across the campuses in December 2019.

Supplier	Costa Blue Met	The Junction	Costa, Library	The Atrium	Hospitality
Pelican Rouge Hot Chocolate Powder Fairtrade (This Fairtrade certified product is as standard)	N/A – own brand	Bean to cup-current FT replacement not possible	N/A - own brand	YES	N/A - Doesn't serve
Sicilia Fairtrade Coffee Beans (This Fairtrade certified product is as standard)	N/A – own brand	Bean to cup-current FT replacement not possible	N/A - own brand	YES	YES
Teapigs everyday brew teabags Fairtrade (This Fairtrade certified product is as standard)	From December 2019	YES	From December 2019	From December 2019	From December 2019
Kit Kat assorted flavour Fairtrade	YES	YES	YES	YES	NO

Appendix 6

Discount given on hot drinks

Discount given is £0.20p. Displayed prices on advertising boards are listed with the £0.20p discount already applied. A charge of £0.20p is levied against any hot drink purchased when not providing own cup/mug.

Appendix 7

Packaging and Waste

In our Waste Management Strategy and Action Plan we make a commitment to 'avoiding waste that is sent to landfill or incineration by maximising the re-use or

Appendix 8

SMART Targets