**University of Cambridge
Sustainable Food Policy**

**2016**

**Introduction**

The University of Cambridge recognises its responsibility to provide healthy and sustainable food to our staff, students, and visitors. This policy sets out the University’s intentions to minimise the impact of its catering operations on the environment, to promote sustainable practices and consumption. This policy applies to the departments of the University run by the University Catering Service; it does not apply to the Colleges.

**We aim to:**

* Reduce the consumption of meat in particular beef and lamb and promote consumption of more vegetarian foods.
* Ensure that no fish from the Marine Conservation Society ‘Fish to Avoid’ list is served in the University and seek Marine Stewardship Council certification.
* Reduce the amount of food that is wasted in the University.
* Source food and other products locally where possible in order to sustain the local economy and reduce environmental impacts.
* Use Fairtrade products where applicable, and promote products which actively support Fairtrade initiatives.
* Ensure that animal welfare standards are adhered to for any animal produce purchased and to insist on Red Tractor Assured standards as minimum, where applicable.
* Communicate to customers, staff and suppliers our commitment to serving sustainable food.
* Continue to implement all sustainability measures taken to date.

**To meet our aims, we will:**

* Raise awareness of the benefits to the environmental and individuals of following a mainly vegetarian/vegan diet via promotional guidance, product information and awareness campaigns.
* Set sustainability targets and measure our performance against these annually.
* Examine this Sustainable Food Policy annually and amend targets.
* Work with suppliers to progress our sustainability agenda.
* Engage with other operators on University sites including outside caterers, departments and colleges to encourage adoption of this policy and its objectives.

**Scope of the policy:**

* This policy is focused on, the provision and procurement of food in the departments of the University of Cambridge. It applies to all aspects of sustainable food, including:
	+ Procurement
	+ Provision
	+ Preparation
	+ Food waste and waste management
	+ Education

All suppliers will be expected to assist the University in meeting the sustainable food policy.

**Roles & Responsibilities**

The University has a responsibility to procure food in a sustainable manner in accordance with the Environmental Policy and Strategy.

Heads of Department have responsibility for implementation of the policy in their department. The Head of Catering Services Operations has overall responsibility for the implementation of the policy within the services delivered either by the University Catering Service or commercial operators.

Responsibility for application of the practical delivery of this policy within operations lies with the Unit Managers and their teams.

Responsibility for application of the principles and practical delivery of this policy within the Schools and Units lies with the Head of School or Department.

Guidance and advice with regards to all aspects listed above will be provided by the Energy & Environment Team and Head of Catering Services Operations as required.

**Objectives**

**Communication and Customer & Staff Engagement**

* Increase awareness of this Sustainable Food Policy – and its evidence base - through newsletters, Environmental Champions, websites and intranets, and other University publications.
* Participate in University wide campaigns and other events by promoting healthy and sustainable food, including providing gluten-free, vegan and halal options.
* Work to participate in Cambridge’s efforts to become a Sustainable Food City. Showcase good examples and practices across the University that support the aims and objectives of this policy.
* Include a requirement for adherence to this policy in all new and retendered projects (including new café contracts).
* Provide catering staff with training about sustainable food and the objectives and reasons for the policy.
* Encourage adoption of this policy and its objectives by outside caterers, departments and colleges across the University.

**Meat and dairy**

* Reduce the consumption of meat in particular beef and lamb and promote consumption of more vegetarian foods.
* Look to increase the range of animal products from certified higher welfare standards.
* Where possible and appropriate use local produce/suppliers and actively include and promote use of these products in menus.
* Aim to ensure all milk and dairy products are Red Tractor Assured or equivalent as a minimum standard.
* Use free range eggs as standard.

**Fish**

* Achieve Marine Conservation Society accreditation.
* Uphold our commitments to the Sustainable Fish Cities pledge
* Eliminate the use of fish from the Marine Conservation Society’s ‘fish to avoid’ list.
* Seek Marine Stewardship Council certification.
* Use diverse species of fish to reduce pressure on sensitive stocks.
* Investigate various species of tinned fish and the capture method, aiming to purchase more sustainable alternatives, where possible.

**Fairtrade**

* Increase the Fairtrade product range and raise awareness of Fairtrade campaigns organised throughout the year.
* All of the tea, coffee, sugar and bananas that are provided to be Fairtrade (subject to supply).

**Fruit and Vegetables**

* Develop menus which make use of seasonal fruit and vegetables, where practically possible.
* Actively promote vegetarian options more than meat options.
* Source fruit and vegetables that are from local suppliers and, where possible, that are Red Tractor Assured, equivalent or fully traceable.
* Encourage 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 the least harm to the environment, where possible.

**Energy**

* Any new or replacement equipment should seek to provide efficiencies in energy consumption.
* Conduct energy audits to identify ways to reduce consumption.

**Waste**

* Monitor food waste and record amounts being collected.
* Aim to achieve a significant reduction in waste in all café operations, in line with the University’s recycling target to send zero non-hazardous waste to landfill by 2020.
* Reduce the amount of food waste going to landfill, through the use the waste food collection scheme and compostable food packaging which is collected with the food waste and composted.
* Recycle used cooking oil for turning into biofuel.
* Measure and reduce the amount of disposables used on an annual basis.
* Continue to offer a discount scheme on all hot drinks for those who use KeepCups.

**Water**

* Provide chilled water fountains in all cafes to reduce the demand for bottled water.

**Research**

* Work with the Living Laboratory for Sustainability, Cambridge Conservation Initiative and other relevant bodies to carry out research linked to food sustainability, for improving monitoring, performance and impacts over time.

**Metrics and monitoring**

* Kilograms of meat and dairy bought
* Number of meals served
* Kilograms of waste generated
* Measurement of food footprint of University catering

**Nick White**

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