



**Bournemouth  
University**

## **BOURNEMOUTH UNIVERSITY SUSTAINABLE FOOD PROCUREMENT POLICY**

Bournemouth University, and its partners the Students' Union and Chartwells Catering, recognise that it is important for universities to consider the sustainability of their supply chains and the interconnections between social and environmental factors in relation to food procurement in particular.

This policy sets out the position of the University and its partners in relation to sustainable food procurement in all University catering outlets. The policy takes into account:

1. Assurance Schemes
2. Sourcing from sustainable fish stocks
3. Fair treatment of suppliers and ethical trading considerations
4. National, Regional and Local Supply
5. Organic Food
6. Healthy Eating and Well-being
7. Religion, Ethnicity and Culture in relation to diets
8. Food Safety
9. Environment

### **National, Regional & Local Supply**

Bournemouth University and its partners are committed to supporting national, regional and local production of fresh produce and meat, and manufactured food products, in the supply chain where possible.

We will aim to ensure that local or regional products are regularly available from at least two of the following categories, where possible:

1. Fruit
2. Vegetables
3. Dairy
4. Meat
5. Fish
6. Bread

However, value for money, price competitiveness, quality and sector factors, will necessarily be part of these considerations.

## **Sustainable Fish Stocks**

Bournemouth University and its partners will ensure that no fish from the Marine Conservation Society (MCS) 'Fish to Avoid' list is served on campus.

## **Freshly Prepared & Seasonal Foods**

Bournemouth University and its partners will aim to ensure that at least 75% of dishes served across the campus are freshly prepared and that menus include seasonal fresh produce where possible.

## **Organic Foods**

Bournemouth University and its partners will ensure that a range of organic foods are available on campus and that organic products purchased meet required minimum production and quality standards (i.e. they are certified organic items or MCS certified items in the case of fish).

We will aim to source organic alternatives to key lines in relevant product categories where practicably possible. These include fruit and vegetables, meat and dairy.

## **Other**

Bournemouth University and its partners will ensure that a range of meat-free dishes are available on campus at all times and will seek to promote non-meat dishes as part of a healthy, balanced, climate-friendly diet.

Bournemouth University is a Fairtrade University and the University and its partners are committed to ensuring that a range of Fairtrade products are available in catering outlets on campus. For more information please refer to the Fair Trade Policy.

## **Communication & Review**

Bournemouth University and its partners are committed to ensuring that staff and students have a good understanding about sustainable food procurement and will highlight the availability of local, organic, seasonal, meat-free and Fairtrade products through menus and promotions.

This policy will be reviewed regularly to ensure it remains fit for purpose and reflects stakeholder feedback, regulatory requirements and good practice in relation to sustainable food procurement.

November 2010