



Title:	Sustainable and Ethical Food Policy
Keywords:	Food, Sustainable, Catering, Tourism, Fairtrade, Environment, Procurement
Description:	A policy detailing the responsibilities for managing the sustainability of food provision and disposal at all BU catering provisions
Owner:	Sustainability Committee
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Approved by:	Sustainability Committee
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Due for review:	April 2025
Audience:	Staff, Students & Suppliers

Sustainable and Ethical Food Policy

1. SCOPE AND PURPOSE

- 1.2 This policy applies to all catering facilities within the Bournemouth University (BU) estate operated by its partners, Chartwells and the Students' Union.
- 1.3 The Policy forms part of BU's Environmental and Energy Management System, which is certified to EcoCampus Platinum and ISO14001 and ISO50001.
- 1.4 BU's implementation of this Policy contributes to achieving the UN Sustainable Development Goals.

2. KEY RESPONSIBILITIES

- 2.1 It is the responsibility of the managers of catering facilities within BU to ensure their services adhere to this policy.
- 2.2 The BU Sustainability Committee is responsible for overseeing the implementation and monitoring of this policy.

3. LINKS TO OTHER BU DOCUMENTS

- 3.1 Bournemouth University Sustainability Policy
- 3.2 Bournemouth University Sustainable Procurement Policy
- 3.3 Bournemouth University Fairtrade Policy
- 3.4 Bournemouth University Climate & Ecological Crisis Action Plan (CECAP)

Policy

4. OVERVIEW

- 4.1 BU and its partners, the Students' Union and Chartwells, recognise the sourcing, production, preparation and disposal of food and drink has major environmental and social impacts. The University and its partners manage catering to minimise harmful effects and enhance the positive benefits of providing food and drink choices for customers and stakeholders.

- 4.2 Bournemouth University and its partners are committed to working together to achieve agreed targets across a range of focus areas which form part of the CECAP and Environmental and Energy Management System. These targets will be reviewed at least annually.

5. OBJECTIVES

Food sustainability

- 5.1 BU and its partners will promote, monitor, and set targets to increase the proportion of meals offered and sold that are plant-based and low-carbon. This includes not offering lamb on BU menus and incentivising the purchase of low-carbon and plant-based options.
- 5.2 BU and its partners will calculate the carbon footprint of food offers and display the results to help customers make informed choices about their environmental impact.
- 5.3 BU 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 wherever possible. We will aim to reduce and avoid air-freighted food products. BU will ensure that, where possible, local or regional products are available daily from at least two of the following categories: Fruit, Vegetables, Dairy, Meat, Fish, and Bread.
- 5.4 BU 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. Catering providers will also provide information regarding seasonality of produce to customers.
- 5.5 BU will ensure that 100% of the meat and dairy produce used on the main counter of the Fusion Building meets the Red Tractor Assurance Standards as a minimum, and that all eggs purchased are from, as a minimum, a free-range production system.
- 5.6 BU and its partners will continue to hold the MSC Chain of Custody standard, ensuring that no fish from the Marine Conservation Society (MCS) 'Fish to Avoid' list is served on campus and only promoting fish that is on the MCS's 'fish to eat' list. The Sustainable Fish City Pledge will be displayed.
- 5.7 BU and its partners will ensure that, where possible, a range of organic foods are available on campus, that organic products purchased meet required minimum production and quality standards and commit to source organic alternatives to all key lines in relevant product categories.
- 5.8 Catering providers will only use palm oil that is sustainable sourced, as evidenced or assured by Roundtable on Sustainable Palm Oil (RSPO) certification or equivalent.
- 5.9 Fruit will be available in all catering outlets and be included as part of sandwich meal deals, with seasonal fruit being stocked in preference to out of season fruit.
- 5.10 BU's catering partner will maintain and continually improve its practices in line with the commitments in the Sustainable Restaurant Association accreditation or equivalent and investigate other government food standards and schemes to improve practices.
- 5.11 All catering staff and those involved in managing the catering contracts will be trained in food sustainability and as a minimum will be aware of the various certification systems the University uses and the environmental impact of food categories.
- 5.12 BU and its partners will provide opportunities for staff and students to learn about sustainable and ethical food options and will look for opportunities to work with

external organisations to facilitate activities for staff and students to engage with food related initiatives.

- 5.13 Catering partners will implement and operate policies and procedure to avoid the over use of antibiotics in the meat production supply chains.

Ethical supply chains

- 5.14 BU and its partners, will ensure a range of Fairtrade products are available in catering outlets on campus. The Fairtrade Policy provides more information about how the University maintains its Fairtrade status.
- 5.15 Catering providers have a responsibility to mitigate negative impacts, maximise positive impacts and implement processes to source only from suppliers who can demonstrate sound sustainable practices throughout their own supply chains.

Waste, energy and water

- 5.16 Catering providers will offer re-useable items as standard (for example cutlery and crockery) and reduce the use of single-use plastic and other disposable items. Remaining product packaging will be investigated to identify more sustainable options, including increased recycled content and recyclability.
- 5.17 Catering providers will operate systems to monitor the amount of food waste produced and use this to reduce the overall amount. They will also raise awareness and provide advice to promote reducing food waste amongst BU staff and students.
- 5.18 Food waste from catering outlets will be sent for anaerobic digestion or composting and, where possible, food will be donated to local reuse schemes.
- 5.19 Reusable and/or returnable cups will be sold and promoted in catering outlets and the use of disposable mugs will be discouraged through the application of surcharge which is agreed annually.
- 5.20 Free drinking water fountains will be visible and available at various points across the campuses. Catering providers will charge a surcharge to all purchases of plastic water bottles to discourage purchases.
- 5.21 Recycling, general waste and food waste bins will be provided in all areas where food and drink are sold and consumed.
- 5.22 Catering providers will purchase environmentally-friendly cleaning products and ensure they are used, stored, and disposed of in compliance with regulations and good practice.
- 5.23 Waste cooking oil will be stored in a bunded facility and sent for recycling. Staff will be trained to deal with cooking oil spills.
- 5.24 Catering providers will ensure the equipment they install and maintain is energy and water efficient and will provide training to staff to operate them efficiently.

General

6. REVIEW

- 6.1 This policy will be reviewed annually to ensure it remains fit for purpose and reflects stakeholder feedback, regulatory requirements and good practice in relation to sustainable food procurement.
- 6.2 The annual Climate & Ecological Crisis Action Plan progress report will include details on how BU and its partners are implementing this Policy.
- 6.3 If you have any feedback about this policy please email sustainability@bournemouth.ac.uk

7. SIGNATURE

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