

Title:	Sustainable and Ethical Food Policy
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Description:	A Policy detailing the responsibilities & sources of sustainable food at BU
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Approved by:	Sustainability Strategy Group
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Due for review:	January 2017
Audience:	Staff & Students

Sustainable and Ethical Food Policy

1. SCOPE AND PURPOSE

- 1.1 These policy and procedures apply to all catering facilities within the BU estate, including those operated by external contractors, the Students' Union and the Faculty of Management.

2. KEY RESPONSIBILITIES

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

3. LINKS TO OTHER BU DOCUMENTS

- 3.1 Bournemouth University Environmental Policy
3.2 Sustainable Procurement Policy

Policy

4. Overview

- 4.1 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. It is also recognised that production, preparation and disposal of food and drink has major environmental and social impacts and so the University and its

partners will manage catering to minimise harmful effects and enhance benefits.

- 4.2 The University has a duty to promote healthy, environmentally and socially responsible food choices as it exercises a considerable influence on the choices our customers make.
- 4.3 The University will work in partnership with our catering providers to ensure we give due care and consideration to our purchasing choices.

5. National, Regional & Local Supply

- 5.1 The 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 wherever possible.
- 5.2 The University will ensure that local or regional products are available daily from at least two of the following categories:
 - Fruit
 - Vegetables
 - Dairy
 - Meat
 - Fish
 - Bread

6. Sustainable Fish Stocks

- 6.1 Bournemouth University and its partners will ensure that no fish from the Marine Conservation Society (MCS) 'Fish to Avoid' list is served on campus and promote only fish that is on the Marine Conservation Society's 'fish to eat' list.
- 6.2 Bournemouth University and its partners will sign the Fish City Pledge and adhere to the commitments of that pledge. The Sustainable Fish City Pledge will be displayed in all dining outlets.

7. Freshly Prepared & Seasonal Foods

- 7.1 The 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.
- 7.2 Fruit will be available in all catering outlets and will also be included as part of sandwich meal deals. Seasonal fruit will always be stocked in preference to out of season fruit.

8. Organic Foods

- 8.1 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.
- 8.2 We will aim to source organic alternatives to key lines in relevant product categories.

9. Assurance Schemes

- 9.1 Bournemouth University's catering partner, Chartwells, will maintain and continually improve its practices in line with the commitments in the Soil Association Food for Life Accreditation Scheme.
- 9.2 Bournemouth University will investigate the feasibility of applying for the Food for Life Catering Mark in other catering outlets on campus.

10. Meat, Dairy and Eggs

- 10.1 The University will ensure that 100% of the meat and dairy produce purchased meets the Red Tractor Assurance Standards as a minimum.
- 10.2 The University will investigate the potential to increase the proportion of meat, dairy and eggs which come from a higher welfare certified production system (eg. Soil Association, RSPCA Farm Assured).
- 10.3 The University will increase the proportion of plant-based, vegetarian and vegan options which will be available at all times.

10.4 Food which is vegetarian and/or vegan must be clearly labelled either on the packaging or at point of sale.

10.5 The University will ensure that all eggs purchased are from, at minimum, a free-range production system.

11. **Fairtrade**

11.1 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.

11.2 The University will support and promote Fairtrade. It will sell, and will work to ensure its partners and other vendors licensed to use its premises sell, as many Fairtrade products as is feasible in all shops, dining rooms/cafes and other outlets on campus. The University will aim to increase the proportion of Fairtrade products on sale each year.

12. **Food waste**

12.1 Food waste from catering outlets will be sent for anaerobic digestion, thereby reducing the University's environmental impact.

12.2 The University will promote awareness and significance of reducing food waste amongst BU staff and students.

12.3 The University will introduce a food waste recycling scheme across both campuses by December 2016.

13. **Drinking water**

13.1 Free drinking water fountains will be visibly available in all dining outlets.

13.2 The University will investigate the possibility of providing/selling reusable water bottles.

14. **Energy, water and recycling**

- 14.1 The University will maintain an environmental management system to reduce environmental impacts from its catering activities (Eco Campus EMS Platinum/ISO 14001).
- 14.2 Recycling bins will be provided in all areas where food and drink is sold and consumed.

15. Learning, Skills and Communication

- 15.1 The University and its partners will provide opportunities for staff and students to learn about good food, how to grow it, cook it and eat it through a range of food events.
- 15.2 All catering staff and those involved in managing the catering contracts will be trained in food sustainability and as a minimum aware of the various certification systems the University uses.
- 15.3 Bournemouth University will work with external organisations to facilitate activities for staff and students to engage with community growing schemes and other food related initiatives.
- 15.4 Bournemouth University will investigate the feasibility of providing growing space on campus for staff and students as part of campus development.

Procedures

- 17 None

General

18. Review

- 18.1 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.

- 18.2 An annual Sustainable Food Report will be produced identifying how Bournemouth University and its partners are adhering to the Sustainable Food Policy. This will be presented to Sustainability Strategy Group.

19 APPENDICES

None