

<b>Title:</b>	Sustainable and Ethical Food Policy
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<b>Description:</b>	A Policy detailing the responsibilities & sources of sustainable food at BU
<b>Owner:</b>	Sustainability Committee
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<b>Audience:</b>	Staff & Students

## Sustainable and Ethical Food Policy

### 1. SCOPE AND PURPOSE

- 1.2 This policy applies to all catering facilities within the BU estate operated by its partners, Chartwells and the the Students' Union.
- 1.3 The Policy forms part of BU's Environmental Management System, which is certified to EcoCampus Platinum and ISO14001.
- 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 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

## Policy

### 4. OVERVIEW

- 4.1 Bournemouth University, 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.
- 4.2 The University aims to provide a wide range of quality food and drink choices which are competitively priced, nutritious, and contribute to the health and wellbeing of the environment and society.

## 5. OBJECTIVES

- 5.1 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 wherever possible.
- 5.2 Bournemouth University will ensure that local or regional products are available daily from at least two of the following categories: Fruit, Vegetables, Dairy, Meat, Fish, and Bread.
- 5.3 Already holding the MSC Chain of Custody standard, 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. The Sustainable Fish City Pledge will be displayed.
- 5.4 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.
- 5.5 Fruit will be available in all catering outlets and will also be included as part of sandwich meal deals, with seasonal fruit being stocked in preference to out of season fruit. Catering providers will also provide information regarding seasonality of produce to customers.
- 5.6 Bournemouth University 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 source organic alternatives to all key lines in relevant product categories.
- 5.7 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, and also investigate other government food standards and schemes to improve practices.
- 5.8 All efforts will be made to ensure that the sourcing and provenance of ingredients is known. Bournemouth University 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.
- 5.9 BU and its partners will promote plant based and low carbon meals as part of a nutritious and healthy food offer and will investigate calculating the carbon footprint of food offers to help customers make informed choices about their environmental impact.
- 5.10 Bournemouth University, along with its partners, is committed to ensuring that 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.
- 5.11 Catering providers do not use palm oil as an ingredient in food prepared on site and will investigate the source(s) of palm oil in other products sold through their outlets.
- 5.12 Catering providers will purchase environmentally friendly cleaning products and ensure they are used, stored and disposed of in compliance with regulations and good practice.
- 5.13 Waste cooking oil will be stored in a bunded facility and sent for recycling. Staff will be trained to deal with hazardous chemical spills.

- 5.14 Food waste from catering outlets will be sent for anaerobic digestion, and the opportunity to provide some of the food waste to local reuse schemes will also be investigated.
- 5.15 The catering providers will install systems to monitor the amount of food waste produced and use this information to reduce the overall amount. They will also promote awareness about the significance of reducing food waste amongst BU staff and students.
- 5.16 Reusable mugs will be sold in catering outlets to encourage reuse and BU will also investigate the possibility of providing/selling reusable water bottles at outlets.
- 5.17 Recycling bins will be provided in all areas where food and drink is sold and consumed
- 5.18 The packaging of products will be investigated to identify more sustainable options.
- 5.19 Free drinking water fountains will be visible and available in all dining outlets. Bournemouth University will create a map which displays where these are located.
- 5.20 Catering providers will install and maintain energy and water efficient equipment and provide training to staff to operate them efficiently.
- 5.21 Bournemouth University and its partners will provide opportunities for staff and students to learn about good food, how to prepare it, cook it and eat it through a range of food events, and will work with external organisations to facilitate activities for staff and students to engage with community growing schemes and other food related initiatives.
- 5.22 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.

## Procedures

6. None

## General

### 7. REVIEW

- 7.1 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.
- 7.2 The annual Sustainability report will include details on how BU and its partners are implementing this Policy.

### 8. APPENDICES

- 8.1 None