

Sustainable Food Policy

Our Ambition

As the place of work for over 30,000 students and over 7000 staff, the University of Glasgow is committed to adopting a Sustainable Food Policy which demonstrates good and environmentally sound practice for the benefit of all.

As owner of the policy, the Catering & Events service recognises the impact that the choices we make have on the environment, animal welfare, the local economy and our customers. We serve and deliver food across our campus, through our catering outlets and through our conference and event catering. In providing healthy and sustainable food to all our customers, the Catering team will work to incorporate environmental, ethical and socially responsible products and services. We also work hand in hand with our suppliers and contractors, encouraging them to minimise negative environmental impacts associated with their activities. Through our procurement processes and contract specifications, we will look to work closely with as many smaller and local suppliers as possible, whilst also recognising the part we play in shaping larger contracts through our involvement with Advanced Procurement for Universities & Colleges (APUC) and the University Catering Organisation (TUCO). Working with organisations like APUC and TUCO provides significant reassurance for UofG over matters relating to sustainable sourcing e.g. the use of only sustainable palm oil

Responsibility

The Sustainable Food Policy is developed and owned by Catering, with approval from the University's Sustainability Working Group. The policy will be reviewed annually and revised as required.

Our Aims

The aims of this policy are shaped by the three goals set out in the University of Glasgow Sustainability Strategy:

1. Becoming a positive market force: *'Place an increased emphasis on the purchase of local/regional and seasonal food, and support suppliers that promote the highest standards of environmental stewardship.'*
2. Addressing the university's impact on people and communities: *'Using our work to benefit and enhance Glasgow, the West of Scotland and the global community, wherever possible.'*
3. Respecting the environment: *'Improve the carbon efficiency of our estate and deliver an absolute reduction in our organisational carbon footprint.'*

Overall sustainability objectives

- To achieve a 3* star *Food Made Good* award, as recognised and awarded by the Sustainable Restaurant Association in 2019.
- For the UofG Catering service to become single-use plastic free, with a reduction in single-use plastic of 90% by 2022.
- For Catering service to deliver year on year like for like reductions in recorded food waste tonnage (2017/18 Catering total 35.8 tonnes, 2018/19 Catering total 35.2 tonnes).

How we will meet our aims and achieve our objectives

- Sourcing
 - a. Work closely with our suppliers to progress the sustainability agenda, specifically through our work with APUC and TUCO.
 - b. Source products locally and seasonally, where possible, in order to support sustaining the local economy and reduce environmental impacts. We define 'locally' as the central belt of Scotland.
 - c. Ensure that our suppliers adhere to industry standards on animal welfare, and to insist on Red Tractor standards as a minimum whilst striving for higher standards as often and practicably as possible. This is also managed through APUC and TUCO buying frameworks.

- Society
 - a. Raise awareness and knowledge of food sustainability with our staff and customers through training and communication. We will also ensure that our products' sustainability credentials are promoted including where possible, provenance of products as well as welfare and trade status.
 - b. The University of Glasgow is a Living Wage employer but we will also work with our Catering colleagues to encourage uptake of potential volunteering opportunities which will support local community group initiatives.
 - c. By continuing to reduce the amount of added sugar, salt and fat in the daily menu, we aim to feed people well and help our customers understand recommended daily levels.

- Environment
 - a. Ensure progress toward sustainability targets is measured regularly and the results shared with our customers and colleagues.
 - b. Work with colleagues in Estates & Commercial Services to develop understanding of the importance of reducing, reusing and recycling across the campus.

SOURCING				UPDATE
Celebrate local and seasonal by building loyalty with local suppliers, and creating more opportunity and flexibility to use seasonal produce in our menus.	<ul style="list-style-type: none"> • Increase the amount of fresh fruit and vegetables from Scottish suppliers by 10% (Currently c.50% of total is British, of which 70% Scottish) • Design menu rotations to incorporate fruit and vegetables in season. • Promote and communicate the provenance of the ingredients used e.g. specific location/farm etc. 	2019/20	Executive Chef	
		2019/20	Chef team	Underway with Sept '19 menu revisions
Embed vegan and vegetarian dishes as standard on the daily menu.	<ul style="list-style-type: none"> • Provide at least two options from 5 main meal offers which are vegetarian and vegan. • Provide a daily vegan soup option. 	2019/20	Executive Chef / Sales & Marketing Manager	
Source and serve higher welfare products through our procurement processes.	<p>Meat & Poultry</p> <ul style="list-style-type: none"> • Ensure that supply arrangements favour locally sourced meat and poultry, minimum Red Tractor accredited 	2018	Chef team	Complete
		2018	Chef team	Complete
	<p>Eggs</p> <ul style="list-style-type: none"> • Only source free range and Red Lion stamped eggs 	2018	Executive Chef	Complete
	<p>Dairy</p>			

<p>Develop staff knowledge and understanding of the sustainable supply chain (e.g. MSC fish)</p> <p>Increase the emphasis that our purchasing frameworks place on sustainability</p>	<ul style="list-style-type: none"> • Use only Scottish milk products (currently Grahams Family Dairies) • Explore possibility of sourcing milk from the Cochno dairy herd 	2018	Executive Chef	Complete
	<p>Fruit and Vegetables</p> <ul style="list-style-type: none"> • Promote the origin of fruit and vegetables and agree with suppliers that origin preference should be UK, then Europe, then international. 	2020	Executive Chef	Discussions underway
	<p>Coffee</p> <ul style="list-style-type: none"> • Develop in-house coffee bean roasting capability to remove links from the supply chain 	2019/20	Executive Chef	
	<ul style="list-style-type: none"> • Train relevant Catering colleagues to understand the sustainability of our supply chain (e.g. all fish is MSC-certified) to be able to share the knowledge to customers. 	2019/20	Executive Chef / General Manager, Functions	
	<ul style="list-style-type: none"> • Work with UofG Procurement to review sourcing frameworks through the lens created by this policy and make recommendations for change locally or influence upwards into purchasing supply chain. 	2019/20	Director, Catering & Executive Chef	Roaster onsite and in use.

January 2019

	<ul style="list-style-type: none"> • Work with UofG Procurement colleagues to assess current supply base in relation to CIPS CSI* review. Focus is on ensuring as many suppliers are put through the assessment process and then engaging with them to improve their ratings, as part of the ongoing contract management process. <p>*Developed by procurement experts, CSI offers a comprehensive, simple, fast and cost effective online assessment of environmental, economic and social sustainability. Currently it is the only independent, verified measurement tool available, allowing suppliers to prove their sustainability credentials and buyers to obtain essential sustainability information in a more efficient way than via individual and lengthy questionnaires. As a buyer, CSI gives UofG a better view of our supply chain and reduces our supplier risk</p>	<p>2019/20</p>	<p>Executive Chef working alongside UofG Procurement</p>	<p>To be reviewed since CIPS Sustainability index folding</p>
--	---	----------------	--	---

<p>SOCIETY: Raise awareness and increase knowledge of food sustainability with Catering colleagues, customers and suppliers</p> <p>Market and promote our efforts around ethical trade.</p> <p>Use local suppliers where possible</p> <p>Support the development of the UofG Community Gardens</p> <p>Explore opportunities to work with social enterprise organisations</p>	<ul style="list-style-type: none"> Promote and display Sustainable Restaurant Association 2* award. Achieve re-accreditation on the Healthy Living Award across all retail catering units Review the Sustainable Food Policy annually, including progress towards targets, and share with colleagues and customers. Celebrate Fairtrade fortnight and raise awareness through promotion of associated products in our offer. Explore opportunities to develop Direct Trade through our relationship with <i>Coffee Conscience</i>. Within the construct of purchasing regulations, increase the number of local bespoke or artisan suppliers with whom UofG does business. Work with GUEST to source fresh product from the community gardens for use in the production kitchens Develop our relationship with and understand more about local social enterprise organisations in the local 	<p>2018</p> <p>2019/20</p> <p>2019/20</p> <p>Annual</p> <p>2020/21</p> <p>2021</p> <p>2019/20</p> <p>2020</p>	<p>Executive Chef</p> <p>Executive Chef and Unit Supervisors</p> <p>Sales & Marketing Manager</p> <p>Retail Manager</p> <p>Executive Chef</p> <p>Executive Chef</p> <p>Executive Chef / GUEST</p> <p>Director, Catering & Events</p>	<p>Local supply base used where appropriate</p> <p>Conversation underway with</p>
---	---	---	--	---

	catering and foodservice industry with a view to bringing them onto the campus where appropriate or relevant.			Street & Arrow re: future opportunities.
<p>ENVIRONMENT</p> <p>Work towards becoming a single use plastic-free campus by 2024 and to reduce single-use by 90% by 2022.</p> <p>This aspiration involves reducing reliance on disposable crockery and cutlery and where required, ensuring that they are recyclable or compostable. We will also work to minimise single use plastic in packaging and supply chains, working closely with TUCO and suppliers to achieve this. Where products are contained within single-use plastics, packaging should at least be recyclable and HS outlets should have adequate recycling facilities. Other specific actions are detailed in the next column.</p>	<p>Disposables</p> <ul style="list-style-type: none"> ● Double the levy (from 12p to 25p) attached to hot drinks served in disposable cups to promote the purchase and use of reusable containers for hot drinks. Any profit made from this increase will be reinvested in reducing, reusing and recycling activity on campus ● Work with GU Heritage gift shop to drive sales of KeepCups; aiming to achieve minimum of 3200 per annum by 2019. ● To achieve full recycle or compostable capability of disposable cups by ensuring they go into the correct waste stream after they leave the university. Incorporate feedback from 2018 trial at Wolfson Hall. ● Reduce food and packaging waste associated with all catering operations by: <ul style="list-style-type: none"> ○ Working with suppliers e.g. Fife Creamery now deliver in plastic containers which are reused ○ Replacing paper plates and plastic platters for delivered functions with re-usable alternatives such as melamine plates and 'clip closure' storage containers ● Deliver reverse vending solution in advance of Scottish 	2019	Retail Manager and Sales & Marketing Manager	Levy increase from Sept 2019
		2021/22	Retail Manager	Reviewing current cup options and future design
		2021/22	Executive Chef	Work on waste streams underway
		2018	Executive Chef	Complete
		2019	Executive Chef	Target Autumn 2019 launch
		2018	Executive Chef	Complete

<p>Reduce energy consumption associated with all catering operations</p> <p>Food waste audit process required to enable year on year reduction in quantity</p>	<p>Government deposit return scheme and promote use widely</p> <ul style="list-style-type: none"> • In conjunction with the introduction of water fountains across campus, pursue options to locate these in catering units alongside the development of reusable water bottles (similar to KeepCups) and reduce purchasing of bottled water for sale • Work with University Energy Manager to better understand the amount of electricity, gas and water consumed in catering operations and work to reduce this by 20% by 2024 • Conduct audit of catering equipment and replace as required (end of life / significant energy inefficiency) with new energy efficient induction units as part of strategic capital investment. • Develop a waste audit procedure which monitors operations and identifies any major waste issues enabling food offering to become more sustainable leading to cost savings. • Improve chefs' knowledge of the amount of waste produced in our operation through transparent communication. Encourage ideas from within to develop ways to reduce 	<p>2019/20</p> <p>2020/21</p> <p>2018/19</p> <p>2019/20</p> <p>2019/20</p>	<p>Retail Manager</p> <p>Director, Catering & Events</p> <p>Executive Chef</p> <p>Director, Catering & Events</p> <p>Executive Chef</p>	<p></p> <p>Discussion underway</p> <p>Complete</p> <p></p>
--	--	--	---	--

January 2019

<p>Develop catering solutions for our new buildings which align with the overall vision for the campus development</p> <p>Communication with customers and the wider University community</p>	<ul style="list-style-type: none"> • Provide support for the GUEST-led community fridge project. • Develop menu propositions which place sustainability at the heart of the offer, rather than an 'add on' • Recruit and train new team members who demonstrate a passion for sustainability and the part they can play in bringing it to life • Improve and plan regular updates to the food-related content on UofG sustainability webpages 	<p>Ongoing</p> <p>2019/20</p> <p>2019/20</p> <p>2018/19</p>	<p>Catering Leadership team</p> <p>Project Manager, JMS Learning Hub</p> <p>JMS Catering Operation Manager</p> <p>Sales & Marketing Manager</p>	<p>Concern raised with GUEST over daily management of this</p> <p>Underway</p> <p>Underway</p> <p>Comms / sales / marketing now part of commercial team within Catering & Events. Strategy on comms to be shaped and more content shared more widely</p>
---	---	---	---	--