

Ethical Catering Policy

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UNIVERSITY OF
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Summary/Description:	
<p>This document defines the Ethical Policy for the Catering Department has been developed in support of the University of Winchester Carbon Management Plan. The Catering Department recognises its responsibility to the environment and carries out its activities in an environmentally and socially responsible manner. We strive to incorporate environmental and social considerations into our operation. We recognise that it is our responsibility to encourage our suppliers to minimise negative environmental and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and specifications, and that they are actively encouraged to participate in tendering opportunities.</p>	

Introduction

The Ethical Catering Policy has been developed in support of the University of Winchester Carbon Management Plan. The Catering Department recognises its responsibility to the environment and carries out its activities in an environmentally and socially responsible manner. We strive to incorporate environmental and social considerations into our operation. We recognise that it is our responsibility to encourage our suppliers to minimise negative environmental and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and specifications, and that they are actively encouraged to participate in tendering opportunities.

Objective

The ethical catering policy seeks to;

- Conform to the University's Environment Strategy
- Minimise the negative environmental and social impact associated with the various operations of the department and service provided
- Give preference to products and services that are manufactured, and can be used and disposed of, in an environmentally and socially responsible way.
- Encourage the inclusion, wherever possible, of effective, sustainable criteria in all TUCO tender specifications.
- Ensure that provenance and ethical standards are a driving factor for food purchasing.
- Avoid unnecessary expenditure on food or services

Aims

The aims of the policy are to;

- Apply the policy to all catering outlets as well as all the food and drink served for internal Hospitality and external Conferences.
- Ensure as a minimum standard that no food procured by the department contains any of Southampton Seven banned additives and that suppliers' product specifications meet the minimum criteria for the Soil Association's "Food for Life" award and Sustainable Restaurant Association, with higher criteria for certain products such as higher welfare meat.
- Improve employee awareness of relevant environmental and social effects of purchases through appropriate training and induction programmes.
- Ensure non-discrimination against smaller suppliers and active encouragement of their participation in tendering opportunities.

- Ensure that we always give preference to sustainable products and where viable at least 30% of our food and drink purchases will be made from local ethical suppliers.
 - We will work towards removing all products that contain uncertified palm oil and look to minimise the use of products that rely on the use of palm
 - We will continue to record the green-house gas emissions of our meat and dairy products and look to reduce the highest offending products and replace them with plant-based alternatives where possible.
- We actively seek to partner public sector organizations, such as TUCO, NHS Supplies and HCC to aggregate our purchasing power and to increase the sustainability of the food we buy.
- Communicate the ethical catering policy, specifically information related to the sustainability of our food, to all our customers via various mediums including; the University Intranet, posters, newsletters, plasma screens, notice-boards and social media.
- We will work with the Procurement and Ethical Supply Chain Manager to ensure procurement decisions seek to ensure that goods and services are procured by:
 - o not endangering human or environmental health and minimising damage to the environment via obtaining the original resource, resource use, manufacturing methods, pollution, emissions and other waste by-products throughout the life cycle
 - o prohibiting the use of materials derived from threatened ecosystems, species or environments, and avoiding products and services that cause cruelty to animals
 - o supporting the principles of fair and ethical trade, and social and ecological labels
 - o selecting in accordance with whole life costs and benefits
 - o sourcing from suppliers who can demonstrate sound sustainable practices throughout their own supply chain
- We recognise our responsibility as an employer and catering staff will be trained in food sustainability. As a minimum standard staff will be aware of the various certification systems held by the department and their relevance for food products and production.

In detail, our commitments and targets are as follows;

Fruit and Vegetables;

- Our menus will always try to reflect seasonal change.
- Seasonal fruit will always be stocked in preference of non-seasonal fruit, where possible.

- We will always encourage our suppliers to supply local products, where possible.
- We will use Organic, Fairtrade bananas in our outlets, where possible and look to increase organic fruit and vegetable where viable and in season
- We will not use air-freighted goods

Fresh Meat;

- Our minimum standard for all meat purchases will be Red Tractor, Farm Assured meat, and where possible this will be provided by local producers and butchers.
- In addition to Farm Assured all our pork and chicken meat will be free range.
- We have removed beef from our menus and will actively reduce other red meats such as lamb
- We will apply for accreditation to the Better Chicken Commitment, utilising RSPCA standards, thereby ensuring our continued use of higher welfare chickens and eggs.

Fish;

- We will only serve fish on our menus which is not on the Marine Conservation Society's "fish to avoid" list.
- We will maintain our MSC certification through TUCO and increase the use of MSC certified fish products. In addition to MSC, we will also actively support the use of sustainably caught local fish
- We will increase our use of ASC farmed fish, committing to this standard for all our farmed fish
- All tinned tuna will be pole and line caught skipjack and/or yellowfin as a minimum.

Fairtrade;

- We will work towards the Universities' Fairtrade status, using the new National Union of Students, two-year awards scheme.
- A member of the University will continue to sit on the Winchester Fairtrade Network.
- We will continue to collect and monitor Fairtrade products sales data and make this available for the return to the Fairtrade Foundation.
- We will continue to increase the range of Fairtrade food as products become available

Dairy and Eggs;

- All our dishes and recipes requiring whole raw egg will be made using organic eggs, where possible

- We will only use milk that is certified 100% organic in our recipes and coffee bars.
- We pledge to monitor and reduce the amount of dairy produce we serve, replacing it where possible with pulses, beans and other sources of protein that are not of animal origin. We will also increase the proportion of plant-based foods, particularly wholegrain foods, fruit and vegetables.

Bread;

- We will work with our suppliers, on an ongoing basis, to introduce baked goods, including breads, which do not feature unnecessary ingredients and additives

Water;

- We will use water filtration system for supplying purified tap water, utilizing reusable glass bottles for our Conference and Hospitality services. We will offer the "Refill Scheme" at all catering outlets

Deliveries;

- We will monitor all catering deliveries and work with all suppliers with the aim of reducing these to the absolute minimum.

Waste and Recycling;

- We will work with suppliers to reduce packaging and use reusable packaging wherever practicable and will support the University's pledge to remove unnecessary single use plastic
- We will regularly monitor the food waste whilst seeking to reduce it by;
 - o monitoring the main sources of waste;
 - o auditing food waste using Chef's Eye; implementing more efficient ordering system so better storage and stock rotation;
 - o separating wet waste from dry waste;
 - o developing a strategy for reducing actual waste to an absolute minimum
- We will aim to increase recycling of cardboard, paper, glass and metal waste, from sources generated by the catering staff and campus users, year on year to help the University achieve any pre-agreed targets.
- We will maintain a "latte levy" on single use hot and cold drink cups across campus
 - We have introduced a deposit cup scheme to replace the remaining disposable cups, with an objective to removing all disposable paper and plastic cups across the various coffee bars, by the end of 2021
- We will send all food waste to anaerobic digestion.

- We have introduced community fridges, to ensure that as much surplus food as possible can be diverted from waste and given to needy students and staff
- By working with suppliers, we will reduce the amount of waste from all sources and send all general waste to Energy Recovery

Energy and Water;

- The catering team will work with the Estates team to assess how much energy and water is used within the department and establish a 5-point plan for how this could be reduced each year.
- Ensure that all new equipment purchased for the department is assessed on "full life cost"

Accreditation;

- We will develop recipes across the various outlets to maintain the Soil Association's "Food for Life" award and continuously strive to improve those recipes where possible to achieve one standard across the campus
- We will strive for accreditation of groups and bodies that encourage the continual improvement of sustainable practices such as the Sustainable Restaurant Association and Kale Yeah.

Monitoring;

Director of Estates and Facilities Services and the Catering Operations Manager are responsible for;

- Agreeing with the Deputy Vice Chancellor the commitments and targets
- Providing an annual report on the monitoring and compliance of the policy