

Sustainability and ethical food policy

1.0 Scope and purpose

1.2 This policy applies to all catering facilities within the Plymouth Marjon University Campus.

Responsibilities

It is the responsibility of the Catering Managers and their services, to adhere to this policy.

Policy

Plymouth Marjon University and its partners the Student Union, Chartwells Catering and the Chaplaincy, all recognise the importance that our University considers the sustainability of our supply chains and the interconnections between social and environmental factors to food procurement. We also recognise that the production, preparation and disposal of food, drink and packaging have a fundamental social and environmental impact, therefore we and our partners will manage catering and catering waste to enhance any benefits and reduce harmful effects.

Plymouth Marjon University will work in partnership with our catering providers to ensure that due care and consideration is given to our purchasing choices.

Plymouth Marjon University has a duty to promote healthy, socially and environmentally responsible food choices as this exercises considerable influence on the choices customers make.

Supply

Plymouth Marjon University is committed to supporting the local, regional and national production of fresh produce, meat, manufactured food products and sustainable packaging in our supply chain wherever possible.

Plymouth Marjon University aims to have the following items available daily from local or regional suppliers

Fruit & Vegetables

Meat

Fish

Bread

Dairy

Plymouth Marjon University and our partners promote the Marine Conservation Society (MCS) and ensure that no fish from the 'Fish to Avoid' list is served on our campus.

Plymouth Marjon University and our partners have signed the Fish City Pledge and adhere to the commitments of the pledge.

Where possible consolidation of orders and deliveries is taken into consideration, thereby reducing our impact on the environment.

Dairy, Meat and Eggs

Plymouth Marjon University and our partners are committed to ensuring that our meats and dairy products meet the 'Red Tractor Assurance Standards'.

Plymouth Marjon University and our partners recognise that the demand for vegetarian, plant-based and vegan options has increased and are therefore committed to ensuring there is clear labelling either on the packaging or at point of sale and increasing the supply at all times.

Plymouth Marjon University will ensure that our eggs are purchased with the UK approved British stamp.

Seasonal and Freshly Prepared Foods

Plymouth Marjon University will ensure that fruit is available in all our catering outlets, and there will always be a preference to stock seasonal fruit and vegetables rather than non- seasonal.

Plymouth Marjon University and our partners will aim to serve mostly freshly produced dishes, and where possible include seasonal fresh produce.

Organic Foods

Plymouth Marjon University and our partners will try to support the use of a range of organic foods and ensure that they are available and that all organic products purchased meet required minimum production and quality standards. We also aim to source organic alternatives to our lines in relevant product categories.

Fairtrade

Plymouth Marjon University and its partners are committed to ensuring that a range of Fairtrade products are available in catering facilities throughout campus.

We will continue to support and promote Fairtrade and we will work to ensure our partners and vendors, such as Starbucks are Fairtrade or sell as many Fairtrade products as is possible throughout our campus. We are also committed to increasing the proportion of Fairtrade products sold on campus each year.

Packaging and Food Waste

We will aim to reduce the amount of food waste produced.

We aim to continue having our catering food waste collected locally and sent to the local anaerobic digester, thus reducing our environmental impact.

We ensure that our food oil waste is collected and recycled by a local service provider.

We have food recycling stations in our catering facilities and we will continue to promote awareness and the significance of reducing food waste throughout the University, for Staff, Students and Visitors.

We will serve milk, condiments and sauces in re-usable containers where it does not compromise food safety.

We have removed all polystyrene and all of our takeaway food containers are compostable and biodegradable.

We plan to have all plastic straws removed from campus by the end of 2018.

Drinking Water

There are several free drinking water stations throughout the University. These are clearly visible and their locations can be found on our campus maps, in the environmental section of our website.

We are encouraging the use of reusable water bottles and in some instances have removed plastic cups from the machines. We will also investigate the possibility of providing or selling reusable water bottles for staff, students and visitors.

All of our water fountains are mains supplied, thereby reducing the number of deliveries and use of large plastic water bottles.

Energy, Water and Recycling

Recycling stations are provided throughout the University and in all areas where food and drink are consumed or sold. Locations can be found on our campus map, which is found in our environmental section on our website.

We avoid the use of disposable cutlery, plates and cups and actively encourage innovative ideas such as 'Bring your own mug.' Where disposables must be used then they are to be made from environmentally friendly products or must be able to be recycled

11.3 Kitchen equipment and appliances are turned off at the end of each day via the main breaker.

11.4 All catering electrical appliances and equipment are regularly serviced and where deemed to be redundant will be replaced with more energy efficient appliances.

Cleaning products and Launder

We launder all tea towels and tablecloths on campus. Table cloth use is limited to special events only.

All cleaning materials used are purchased from Eco labs and are environmentally friendly.

Learning skills and Communication

Plymouth Marjon 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.

All catering staff and those involved in managing the catering contracts will be trained in food sustainability and, as a minimum, be aware of the various certification systems the University uses.

Plymouth Marjon University and the Student Union will work with external organisations to facilitate activities for staff and students to engage with community selling growing schemes and other food related initiatives.

Plymouth Marjon University have provided growing space (allotments) on campus for staff and students as part of campus environmental ethos.

Assurance Schemes

Red Tractor

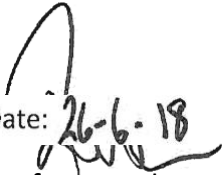
MSC

Sustainable Fish Cities

Working towards Fairtrade Certification

Review

We will ensure that this policy is annually reviewed to ensure that it remains fit for purpose and reflects stakeholder feedback, good practice and legislative compliance in relation to sustainable food procurement.


Date: 26-6-18
Professor Rob Warner
Vice Chancellor



Date: 26-6-18
Richard Watson
Director of Finance and Facilities