

## Sustainable Food Policy

Canterbury Christ Church University recognises its responsibility to provide and promote healthy and sustainable food to its customers. This policy covers all catering outlets, both internally provided and contracted, along with all hospitality provision. We will work to incorporate environmental, ethical and social considerations into the products and services provided. We recognise that it is our responsibility to encourage our suppliers and contractors, to minimise negative environmental, along with ethical 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 in our specifications.

### We aim to

- Increase sustainable food offerings in catering outlets and hospitality menus.
- Communicate to customers, staff and suppliers our commitment to serving sustainable food.
- Carry out sufficient monitoring of our sustainability targets and review our aims annually.
- Ensure that sustainability specifications are included in future catering contracts and that sustainability criteria are used in the awarding of the contract, for example ISO14001.
- Maintain Fairtrade status.
- Enhance the food offering to improve Food for Life accreditation.

### To help meet our aims we will

- Develop objectives and targets to measure our progress.
- Work with the Southern Universities Purchasing Consortium (SUPC) and suppliers as necessary to progress the sustainability agenda.
- Enhance customer, staff and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.
- Review this Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers.
- Work with third party organisations such as Sustain's "Good Food on a Public Plate" and the Soil Associations' "Food for Life" catering mark.
- Support the 'less and better' principle by providing smaller portion sizes of a higher quality produced according to high animal welfare standards and with a focus on fresh seasonal produce, ensuring all meat is sustainably sourced.
- Where possible prioritise local food and raw material sourcing in order to support regional social, economic and environmental sustainability
- Reduce the amount of packaging provided with food and drink by implementing and maintaining a levy on it with the aim of reducing waste and resourcing the procurement of more sustainable packaging.