

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.
- Minimize the amount of non-biodegradable waste from the catering operation.

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 'Disposables levy' to minimize unsustainable waste.
- Where possible, eliminate single-use plastic containers and packaging by the end of 2019.
- Influence sandwich supplier to offer and use non-plastic options for packaging.
- When available, move to selling bottle water and other drinks in biodegradable bottles, and encourage the use of refillable water bottles.

Fairtrade and Sustainable Food Objectives

This strategy covers all catering outlets throughout the Campus network. All outlets are listed below, along with an indication of the Food for Life Catering Mark. All outlets are covered by the Fairtrade certification.

Location	Building	Outlet	Provider
Canterbury	Anslem	Food Court	CCCU
	Laud	Touchdown	CCCU
	Anselm (SCR)	Touchdown	CCCU
	Old Sessions House	Kiosk	CCCU
	Maxwell Davis	Cube	CCCU
	Hall Place	Touchdown	CCCU
	Augustine House	Atrium Café	CCCU
	St George's	Lounge Café 41	CCCU
	Medway	Rowan Williams Court	Touchdown

A series of objectives have been set in order to enhance the sustainable food offer, and staff and student engagement with sustainable food. These are detailed below and specific targets and progress are monitored within a separate document – Fairtrade & Sustainable Food Targets.

Key Objectives

1. Purchase food and raw materials that:
 - a. ensure animal welfare and traceability
 - b. reduces the environmental impact of production and transport
 - c. maintains sustainable food stocks
 - d. maximises nutritional value
 - e. minimises artificial colours and preservatives
 - f. ensures farmers get a fair deal
2. Reduce meat and dairy consumption in order to improve human health.
3. Increase levels of customer engagement with sustainable food.
4. Ensure that free drinking water is available at all catering outlets to reduce the purchase of bottled water
5. Minimise the use of disposable cups and food containers, in order to reduce waste.
6. Minimise food waste and ensure remaining waste is appropriately recycled or composted.
7. Minimise energy and water use in the production and provision of food and drink.

Fairtrade and Sustainable Food Targets – updated November 2018

Targets	Progress	Challenges & opportunities
1. Customer engagement		
<ul style="list-style-type: none"> Pro-actively promote our sustainable food to customers increasing awareness and sales. 	<ul style="list-style-type: none"> Advertised on website Poster of supplier base Food for life accreditation advertised at outlet 	<ul style="list-style-type: none"> Proposed sustainable food brochure explaining the progress and challenges Limited opportunity to expand Bronze range or into Silver – re-accreditation due 12/18
<ul style="list-style-type: none"> Run a series of themed days to do this called Feel Good Food Days and Well-being Days. 	<ul style="list-style-type: none"> Advertised on website Breakfast days with improved range and quality Always vegetarian options 	<ul style="list-style-type: none"> Feedback general only from staff
2. Fairtrade		
<ul style="list-style-type: none"> Maintain Fairtrade status, next accreditation review in 2016 	<ul style="list-style-type: none"> Fairtrade status renewed March 2018 Next renewal March 2020 	<ul style="list-style-type: none"> Counter projects variable depending on supplier Fairtrade University status changing – will need to consider on-going certification in 2020
<ul style="list-style-type: none"> Ensure ongoing review of opportunities to enhance Fairtrade offering of food products and raw ingredients. 	<ul style="list-style-type: none"> Vending machines all contain an proportion of FT items Change in vending provider in 2017 increased healthy options 	<ul style="list-style-type: none"> Cost and availability is still an issue for raw ingredients Seek advice from Fairtrade Foundation
3. Fish		
<ul style="list-style-type: none"> Maintain provision of 100% Marine Stewardship Council (MSC) approved fresh and frozen fish species on the menu. 	<ul style="list-style-type: none"> All fresh and frozen fish 100% MSC certified; including Hake, Cod, Pollock, Coley, Scallops and Prawns (all Salmon is farmed). 	<ul style="list-style-type: none"> MSC Accreditation not sought due to cost and complexity
<ul style="list-style-type: none"> Minimise the use of unsustainable tinned fish. 	<ul style="list-style-type: none"> Tuna is the only tinned fish used 	
<ul style="list-style-type: none"> Continue to promote sustainable fish to customers. 	<ul style="list-style-type: none"> All menus indicate MSC fish 	
4. Fruit and Vegetables		
<ul style="list-style-type: none"> Where possible maximise purchase of fresh seasonal fruit and vegetables. 	<ul style="list-style-type: none"> All fruit and vegetables are fresh and sourced locally or through London markets 	

Targets	Progress	Challenges & opportunities
<ul style="list-style-type: none"> Increase options of vegetarian & Vegan food as an alternative to meat and dairy, focusing on health, wellbeing and the reduced impact to the environment. 	<ul style="list-style-type: none"> Vegetarian option always available; including veg breakfast, veg dish of the day and Quorn dish on Wok Bar 	<ul style="list-style-type: none"> Vegetarian and Vegan offer needs to be reviewed. Consult with student societies and health professions staff Food for life project needs to be initiated
5. Meat		
<ul style="list-style-type: none"> Maintain 100% Red Tractor meat provision and where possible purchase of Farm Assured meat. 	<ul style="list-style-type: none"> Confirmed 	<ul style="list-style-type: none"> Halal meet used but not promoted due to butchery methods
6. Dairy		
<ul style="list-style-type: none"> Consider feasibility of using organic milk in Barista operation Consider opportunities to use organic dairy products other than milk. 	<ul style="list-style-type: none"> Organic milk not used 	<ul style="list-style-type: none"> Quality issues related to organic milk mean that shelf life of standard skimmed milk is the only viable option Supply options make organic milk use impractical
7. Eggs		
<ul style="list-style-type: none"> Maintain provision of 100% free range eggs. 	<ul style="list-style-type: none"> Confirmed through local supplier 	
8. Dry grocery		
<ul style="list-style-type: none"> Continue to monitor the cost of purchasing organic and / or Fairtrade supplies of rice, pasta, flour, pulses, tinned products, coffee, tea and sugar. 	<ul style="list-style-type: none"> Tea, coffee, sugar and cocoa 	<ul style="list-style-type: none"> Availability is still very limited for raw ingredients such as rice, pasta, pulses, etc. Spices purchased from local supermarket in domestic quantities as a result
<ul style="list-style-type: none"> Introduce at a point when the price of the end product can be managed 		<ul style="list-style-type: none"> Price is less of an issue than availability
9. Water		
<ul style="list-style-type: none"> Maintain provision of filtered or tap water served as standard for hospitality for Rochester House, North Holmes Road, Old Sessions House and St Martin's Priory. 	<ul style="list-style-type: none"> Maintained in Canterbury for large events 	<ul style="list-style-type: none"> Operational sustainability issues mean that small scale hospitality requirements continue to use purchased bottle water
<ul style="list-style-type: none"> Minimise use of purchased bottled water at other CCCU campuses and centres. 	<ul style="list-style-type: none"> Jugs of tap water available on request as part of hospitality request, at no charge 	

Targets	Progress	Challenges & opportunities
<ul style="list-style-type: none"> Ensure tap water is available at every catering outlet. 	<ul style="list-style-type: none"> All catering outlets have chilled filtered water provision for cup or bottle fill 	<ul style="list-style-type: none"> Further publicity and campaigning needed from Student Green Office
10. Carbonated drinks and water in plastic bottles		
<ul style="list-style-type: none"> Consider the application of an environmental tax on carbonated drinks and water in plastic bottles. 	<ul style="list-style-type: none"> Not yet implemented 	<ul style="list-style-type: none"> Consider implementation of 10p levy, in line with disposable container levy
11. Hospitality menus		
<ul style="list-style-type: none"> Enhance promotion of sustainable hospitality through menus and displays. 	<ul style="list-style-type: none"> Limited publicity on menus 	<ul style="list-style-type: none"> Use of brochures for outlets and hospitality menus to be considered.
12. Disposables		
<ul style="list-style-type: none"> Maintain ongoing review of all disposable products, reducing and considering alternatives where possible. 	<ul style="list-style-type: none"> China mugs offered at seated outlets. Levy introduced for disposable cups and food containers 	
<ul style="list-style-type: none"> Continue to monitor and reduce the amount of disposables used in relation to percentage of sales. 	<ul style="list-style-type: none"> 60% reduction of disposable units due to increase of levy from 10p to 25p 	
<ul style="list-style-type: none"> Investigate provision of a lower cost 'keep-cup' Consider subsidised provision 	<ul style="list-style-type: none"> Reusable cup provided to all 1st year students since 2017 Cups also available for sale through outlets and bookshop 	<ul style="list-style-type: none"> Enhance publicity at all outlets
13. Cleaning materials		
<ul style="list-style-type: none"> Continue using environmentally-friendly cleaning materials within catering areas. 	<ul style="list-style-type: none"> All environmentally friendly products and no bleach 	
14. Waste		
<ul style="list-style-type: none"> Seek to achieve zero food waste and bio degradable disposables to landfill. 	<ul style="list-style-type: none"> All outlet food waste separated and collected by CountryStyle for anaerobic digestion Summer 2018 – RIDAN food waste composter purchased and piloted All veg prep waste, egg shells and some cooked veg waste diverted from main kitchen 	<ul style="list-style-type: none"> Implement in house food compost trial 2018 Need to ensure on-going sustainability of sawdust provision Ensure on-going daily management issues
<ul style="list-style-type: none"> All waste oil to be collected by approved contractor and recycled. 	<ul style="list-style-type: none"> All cooking oils collected by Edible Oil Direct and recycled into various products 	

<ul style="list-style-type: none"> • Save all coffee grouts for composting and offer to staff and students through outlets 	<ul style="list-style-type: none"> • All used coffee grounds stored on site for use on grounds and provided to staff as fertiliser 	<ul style="list-style-type: none"> • More widespread publicity required • Potential to grow mushrooms in coffee grouts as student cultivation project needs to be trialed
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Targets	Progress	Challenges & opportunities
15. Transport		
<ul style="list-style-type: none"> Seek to reduce the number of deliveries made to each site by suppliers and ascertain from suppliers the sustainable credentials of their transport fleet. 	<ul style="list-style-type: none"> Deliveries have been reduced to 2 per week for Brakes and 3663 Local suppliers used for drinks and limited to 2 deliveries per week 	
16. Other initiatives		
<ul style="list-style-type: none"> Provide support for Edible Campus projects, such as <i>Beer, Bread & Honey</i> 	<ul style="list-style-type: none"> 	<ul style="list-style-type: none">
<ul style="list-style-type: none"> Enhance “home production” using on-site ingredients and offer as an opportunity for staff and students to get involved. 	<ul style="list-style-type: none"> 	<ul style="list-style-type: none">
<ul style="list-style-type: none"> Publicise products that are “home produced” by the Food Court, e.g. preserves & chutneys 	<ul style="list-style-type: none"> Ad hoc production 	<ul style="list-style-type: none"> Staff & Student Resource required to harvest and assist with production
17. Training and Support		
<ul style="list-style-type: none"> Provide induction and training on sustainable food for all catering staff as a matter of course 	<ul style="list-style-type: none"> Training programme in preparation 	