

CANTERBURY CHRIST CHURCH UNIVERSITY

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.
- 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.
- Identify third party organisations to enhance and improve our current Sustainable Food Policy
- 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, reduce single-use plastic containers and packaging by the end of 2025.
- When available, move to selling bottle water and other drinks in biodegradable bottles, and encourage the use of refillable water bottles
- Look at introducing more incentives to our customers to reduce waste

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	Anselm	Food Court	CCCU
	Laud	Touchdown	CCCU
	Anselm (SCR)	Touchdown II	CCCU
	Old Sessions House	Session Cafe	CCCU
	Verena Holmes	The Coffee Dock	CCCU
	Mobile Unit	The Streatery	CCCU
	Daphne Oram	The Reception Café	CCCU
	Augustine House	Atrium Café	CCCU
	St George's	Lounge Café 41	CCCU
Medway	Rowan Williams Court	Touchdown	CCCU

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.

Opportunities to Engage

In addition to the sustainable food provision across our campus outlets, there are several opportunities for staff and students to access, engage with and lead on community food projects at Christ Church. Examples of some of these include community growing projects as part of [Wilder Campus](#), our [heritage hops](#) and our staff volunteer-led [Veg Box Project](#).

Sustainable Food Targets – updated November 2022

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 Outlet TV screens 	<ul style="list-style-type: none"> Proposed sustainable food brochure explaining the progress and challenges
<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 and Vegan options 	<ul style="list-style-type: none"> Feedback general only from staff Further engagement with our customers
2. Fairtrade		
<ul style="list-style-type: none"> Maintain Fairtrade product range 	<ul style="list-style-type: none"> Fairtrade status was not renewed in March 2018 Limited products available through suppliers 	<ul style="list-style-type: none"> Counter projects variable depending on supplier Limited products most fair-trade items are confectionery lead.
<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 a proportion of FT items 	<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 and 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 and vegan options always available; including veg breakfast, veg dish of the day, meat substitutes are offered in all food outlets including the new Streatery food trailer 	
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 meat 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 Non Dairy substitutes are available, Soy, almond, oat milk in all our outlets 	<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 although we have seen major price increases over the last 6 months
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 Introduction of new water coolers across all campuses New reusable water bottles on sale in most outlets to reduce the sale of bottle water 	<ul style="list-style-type: none"> Operational sustainability issues mean that small scale hospitality requirements continue to use purchased bottle water To reduce the sale of bottled water could have a major impact on the income generated to the department.

Targets	Progress	Challenges & opportunities
<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 	
<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 New installation of water coolers across the campus network 	
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"> Implemented 	<ul style="list-style-type: none"> implementation of the sugar tax, clear difference between bottled drinks containing sugar and the zero range
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"> Reduction in disposable units due to introduction of 25p levy 	
<ul style="list-style-type: none"> Investigate provision of a lower cost 'keep-cup' Consider subsidised provision 	<ul style="list-style-type: none"> Low cost reusable cup sourced and available for sale Encourage of customers to bring their own cup 	<ul style="list-style-type: none"> Enhance publicity at all outlets through POS and TV screens in 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 	<ul style="list-style-type: none"> Investigate new chemical range which has less impact on the environment, currently in discussion with supplier with possible trial coming soon.
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 	

Targets	Progress	Challenges & opportunities
<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 approved supplier 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
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 Bidfood 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"> 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"> 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"> 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 	