

## Brunel University London Sustainable Food and Beverage Policy 2022 - 2025

### Document Control

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## **1. Introduction**

The catering provision at Brunel University London is currently provided through a partnership arrangement with Chartwells, which is part of the Compass Group UK & Ireland. Chartwells have already developed sustainability criteria within their supply chain including using fish from sustainable sources; using seasonal produce from UK suppliers where possible; promoting the use of food assurance schemes such as 'red tractor' in their supply chain and encouraging healthy lifestyle choices.

The University recognises that it has a responsibility to work with its suppliers, contractors and partners to reduce the negative environmental and social impacts of their products, services and activities. Our commitments to this end are to work with our contractors, suppliers and partners to ensure that catering and vending provisions continues to offer staff, students and visitors' food which is fresh, healthy and sustainable sourced. This includes environmental impact of food production, transport and on-site provision and also ethical considerations on fair treatment of producers, welfare of animals and sustainable sourcing (e.g. over farming of fish).

Considerable progress has been made in this area through our work with our partners and we will continue to ensure that sustainability issues are included within the catering at Brunel University London.

We will also ensure that we raise awareness amongst staff and students about these important issues by clearly communicating our activities in this area through information on social media, University information screens, our catering web pages, menus, special promotions and campaigns.

Progress with this policy will be reported through catering contract meetings as well as through the universities quarterly environmental committee meetings attended by University stakeholders, Students Union and contractors.

## **2. Objectives**

### **We aim to:**

- Increase sustainable food offerings in catering outlets and hospitality menus.
- Carry out sufficient monitoring of our sustainability targets and review our aims annually.
- Continually review and address, reduce and replace our single use plastics on campus.
- Continue to address the use and waste streams of disposable cups on campus.
- To continually review & address food wastage created on campus and explore additional reduction methods.
- To use and promote fair trade products where feasibly possible and explore Fair Trade status for Brunel University London.
- Communicate to customers, staff and suppliers our commitment to serving sustainable food.
- To source local food including fresh and pre-prepared items where possible to reduce food miles.

- 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.

### **3. Operations**

#### **We commit to:**

- Use only sustainable fish species identified and followed through our MSC accreditation.
- Use meat and dairy that is produced according to high animal welfare standards. To offer, where appropriate, only Red Tractor accredited meat.
- Only use Lion marked British eggs.
- Offer seasonal produce where possible and monitor the use of non-seasonal produce.
- Communicate clearly when seasonal produce is being served.
- Support environmentally friendly farming, food/drink production and transportation.
- Communicate clearly what menu offerings are available and work towards increasing menu range where appropriate.
- Promote Healthy Eating by centralizing all of our food production, ensuring only fresh ingredients are used, without the use of preservatives, GMO ingredients and ensuring low salt content.
- Continue to reduce our single use plastics on campus, orders of single use plastic items have been stopped.
- Continue to act on our disposable coffee cup processes of reduction and recycle.

### **4. Achievements**

#### **To help meet our aims we have:**

- Developed Key Performance Indicators (KPI's) and evaluation criteria and use them to measure our progress, quality and sustainability.
- Worked with our suppliers to progress the sustainability agenda.
- Enhanced staff, customer and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.
- Examine this Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers.
- Compile annual trackers in order to monitor progress.
- Replaced our traditional food service on campus, removed all counter based food service and implemented a dark kitchen preparing all food on campus to order, via digital kiosks, app-based ordering or at counter.
- Achieved 3 Star and 76% audit score with the [Sustainable Restaurant Association \(SRA\)](#).
- Increased the overall percentage of Vegan and Vegetarian offers available on campus.
- Reduced our food deliveries on campus to three deliveries a week.
- Launched the use of the Olio food waste sharing App on campus.

- Launched the food waste management software “Winnow” to monitor and track remaining food waste generated.

## **5. Targets 2022-2025**

### *Customer engagement*

- Proudly promote our sustainable food to customers. Continue to run a series of theme days to do this provisionally called “Well@Brunel”.

### *Fish*

- Chartwells to continue to be MSC accredited and adhere to the guidelines.

### *Fruit and Vegetables*

- Promote seasonal fruit and vegetables to customers.
- Engage suppliers to measure the amount of seasonal fruit and vegetables used.
- Look to increase the amount of fruit and vegetables used grown from systems that cause least harm to the environment where possible.
- Increase the sales of food from plant origin as an alternative to meat and dairy, focusing on health, wellbeing and the reduced impact to the environment.
- Increase the number of products meeting ethical trading standards such as Fairtrade.
- To introduce “FREE FRUIT” offers in line with Well@Brunel and national awareness campaigns to promote the university’s view on healthy and sustainable diets.

### *Meat*

- Chartwells procurement source Red Tractor accredited meat for this contract with the exception of meat products with a religious requirement
- Purchasing higher welfare meat and dairy, to help combat animal cruelty, protect the environment and promote healthier options to customers.

### *Eggs*

- Only use free-range shelled eggs.
- Promote the use of free-range eggs at every opportunity.

### *Water*

- Ensure Tap/Dispensed water is available at every catering outlet.
- Taste Kingdom introduced Life Water at Brunel University and is available in all our outlets. Life Water are an ethics-driven company based in Hove. They are 100% carbon neutral and have a deep-seated commitment to the Drop for Drop Water Charity.

### *Disposables*

- We will continue to review our disposable container range.

- Continue to reduce/not ordering single use plastic items and encourage sustainable materials wherever possible.
- Continue to monitor and review and promote the recycling of coffee cups through the BUL waste streams.

### *Energy consumption*

- Chartwells to maintain its involvement in the Universities sustainability scheme - Green Impact and retain or improve on current accreditation of Bronze.
- Chartwells to maintain its implementation of power saving initiatives and cooking procedures (such as lids on pans when cooking) in order to reduce power use.
- To continue focus on the reduction of deliveries wherever possible.

### *Food Waste*

- Continue achieving Zero food waste to landfill.
- Continue to include the collection and recycling of Coffee Grounds and investigate and implement alternative uses for coffee grounds, i.e. gardening and recipes.
- Continue to facilitate the collection and recycling of waste oil by the approved contractor "Olleco".
- Chartwells to continue back of house processes to reduce/eliminate over ordering/production of food items/dishes.

### *Single use plastics*

- No new single use plastic items to be ordered unless stipulated by franchise agreements:
  - Straws
  - Stirrers
  - Cutlery
  - Food carriers

### *Accreditation*

- To review and improve on our rating/accreditation through the Sustainable Restaurant association which would demonstrate our commitment to, but not limited to local/ethical sourcing, healthy eating and responsible marketing, supply chain, waste management, energy efficiency and water saving.

## 6. Chartwells Statement

Our focus is to deliver best value to our customers by managing our supply chain effectively, to ensure quality and to maintain high levels of service. We use our purchasing power to leverage commercial advantage and engage with long term partners that we can rely upon to support our values and objectives. We regularly benchmark and assess the market to ensure we are achieving best value. We are committed to purchasing in an ethical and transparent manner and operate a rigorous approach to selecting suppliers. We expect our suppliers to adhere to our defined Supplier Code of Conduct and require them to take a responsible approach to reducing the environmental effects of the manufacturing processes, packaging waste, carbon emissions and other associated concerns.

Our purchasing department comprises experienced professional buyers who collaborate with chefs, managers, operational teams to ensure that we are innovative in the range of products and services we procure and that these meet core business requirements. This process is actively providing advice and Best Practice guidance.

We source from a variety of local, regional and national suppliers; we support British sources for fresh food when it is commercially viable to do so. In terms of food purchasing, we regard “local” as being within a 50-mile radius of the University. We recognize that it is important that local farming communities are supported and encourage their contribution to our supply chain. Whilst we strive to procure locally we accept that seasonality, availability, and cost of products will require us to import some products.

Our sourcing strategy for fresh products is centered on a number of principals:

- Strategic partnerships to aid the sourcing of fresh produce and meats from local producers.
- Utilizing regional craft bakers
- Working with co-operatives where appropriate
- Working with suppliers who operate sustainable sourcing practices such as Red Tractor,
- LEAF, and fishing schemes such as MSC (Marine Stewardship Council).

We encourage sustainable development practices throughout our supply chain and have minimum entry requirements for all core suppliers, as part of our competitive tender process. Fairtrade and organic products, such as tea and coffee, these are readily available. We actively support and engage with Government and regulatory bodies such as the FSA and DEFRA to support initiatives which develop industry best practices.

For further information please visit <https://www.compass-group.co.uk/responsibility/>.

## 7. Review process.

The Sustainable Food Policy will be considered annually by the Environment Sub Committee, who will make recommendations for updates to its content to the University's Campus Management and Environment Committee.

The University encourages student participation and the Environment Sub Committee includes student representation, giving the opportunity for the student body to contribute to the ongoing development of the Sustainable Food Policy.

Signed:



Date: 15<sup>th</sup> June 2022

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