

University of Worcester Sustainable Food Action Plan – 2018-19

The University of Worcester recognises its responsibility to carry out its procurement activities in an environmentally and socially responsible manner as stated in our [Sustainability Policy](#). We recognise that it is our responsibility to encourage our suppliers and contractors to minimise negative environmental and social effects associated with their 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 specifications; within the parameters of our overall purchasing strategy.

Our catering KPI's ensure we will develop sustainability performance indicators to help us to assess our current and future level of sustainability performance. This will also enable us to benchmark our performance against similar institutions and sector standards.

We will work with appropriate local and regional organisations to promote regional produce and around 75% of dishes served in our catering outlets are freshly prepared. We are striving to improve and commit to do this in the following ways:

Objectives and targets

- Retain Sustainable Restaurants Association accreditation in all main food outlets on Campus
- Review catering KPI's as part of contract renewal and map these to the UN's Sustainable Development Goals (SDG's)
- Communicate sustainable food policy initiatives to students, staff and visitors
- Not serve red meat in the St Johns Campus dining room during lunch service on at least one of the food offering counters.
- Seasonal produce, menus are designed to reflect in-season* produce and in-season produce is highlighted on menus.
- Fish options are provided daily in the Dining Hall and one of which is oily (kippers or tuna)
- All hospitality hot drinks and sugar and fruit juice is 100% is fairly traded
- Fairtrade hot and cold drinks and snacks are available in all outlets and at least 5 more Fairtrade products are added each year
- Tap water is visible and freely available and such provision is promoted and apps used to identify all free drinking water outlets on campus
- Pre-bottled water (mineral or spring) is not included in the hospitality menu, only UW bottle water is available or jugs of tap water

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- Healthy for Life campaign is promoted throughout the year in the Dining Hall.
- Ensure vegetables and boiled starchy foods such as rice, pasta and potatoes, are cooked without salt.
- Ensure salt is not available on tables.
- A portion of fruit is cheaper than a portion of hot or cold dessert.
- Meal deals include a starchy carbohydrate, vegetables and the sandwich meal includes 1 portion of fruit.
- The percentage of cakes made on site is higher than the number of bought in alternatives. Home baked cakes are lower in saturated fat.
- Minimise food waste and comply with the Universities separate food waste collection service and provide facilities for recycling and disposing of plate waste.
- Advertise locally sourced hospitality menu options including promoting the option of having a completely locally sourced event.
- Increase the promotions of cups for life and other non-disposable items
- Promote Part-Time Carnivore campaigns
- Carry out focus groups and surveys to inform sustainable and healthy food policies and targets

* Fresh produce that is outdoor grown or produced during the natural growing or production period for the country or region where it is produced. It need not necessarily be grown or produced locally to where it is consumed and this applies to seasonal food from both the UK and overseas.

** Fish includes all fish including where it is an ingredient in a composite product.

Agreed October 2018