

## UNIVERSITY COLLEGE LONDON

### Healthy & Sustainable Food Policy and Strategy

The scope of this policy is to cover all of the catering, hospitality and vending services operating under the UCL centrally managed catering contract including temporary facilities where in use.

The Policy supports the strategic objectives detailed within the UCL Catering Services Strategy and it is recommended that the Policy or commitments contained within it are implemented across other areas of UCL serviced by separate locally-managed contracts.

In establishing this healthy and sustainable food policy, University College London (UCL) recognizes its responsibility to undertake its procurement activities in an environmentally and socially responsible manner and similarly recognizes the considerable influence the University has in being able to encourage healthy and sustainable food production and consumption.

UCL incorporates environmental and social considerations into our product and service selection processes and encourages our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide. The University also strives to support local and smaller suppliers (SMEs) wherever possible and encourages them to participate in our procurement and tendering opportunities.

#### Specifically, UCL aims to:

- Identify and select food and catering related products and materials that are processed and can be used and disposed of, in an environmentally and socially responsible way
- Reduce the amount of energy consumed in preparing and providing catering goods and services
- Ensure that sustainability criteria are included in specifications to suppliers and are considered in the award of contracts.
- Ensure that internal purchasers regularly monitor their consumption of goods and materials in order to increase and maintain usage of sustainable products.
- Enhance employee awareness of relevant environmental and social effects of purchases through appropriate training, via induction programmes and in continuing professional development.
- Provide guidance and relevant product information to assist the selection of sustainable products and services.
- Promote opportunities directly and indirectly for SMEs to operate within UCL

#### Targets and Commitments

To meet our aims we will work with all of our stakeholders to achieve the specific targets and commitments detailed within this Policy –

- Measure the environmental and social effects associated with the products and services we purchase against established criteria
- Identify the mechanisms that we intend to use to incorporate environmental and social factors into our product selection process.
- Report on progress against performance indicators
- Clearly specify the role of purchasing managers in identifying and selecting sustainable products and services
- Conduct periodic audits to identify good practice and areas for improvement
- Review this Sustainable Food Policy annually to record progress against the targets and whether they need to be amended and to publish the results

Detailed targets are set out below. Unless otherwise stated, these targets will apply from the 2014-15 academic year.

### **Communication**

- This Policy will be published on the UCL website
- Customer surveys will be undertaken throughout the year to obtain feedback on menus, prices, quality and choice
- Regular contact will be maintained with Staff and Student groups to identify any on-going or specific cultural and religious dietary requirements
- A range of menu choices will be provided which will include vegetarian, vegan and organic options
- Environmental performance will be recorded and published including through the use of social media

### **Training**

- Catering staff will be trained in food sustainability, including awareness of certification systems and their relevance for food production and the food products used at UCL.

### **Ethical Trading**

- Supporting London's status as a Fairtrade City, we will identify the ethically traded products we purchase as verified by the Fair Trade Foundation or similar
- We will ensure all tea, coffee, chocolate and sugar is ethically traded and we will aim to increase our ethically traded offers as more products become available

### **Food Standards**

- We will maintain accreditations to recognized environmental standards eg. Compassion in World Farming, Red Tractor and the principles of the Good Food on the Public Plate Programme
- By the end of Term 2 in Academic Year 2014/15 we will achieve the Silver Standard of the Food for Life catering mark and will confirm the feasibility of adopting the principles of the Gold Standard within a further 12 Months

### **Fruit and Vegetables**

- We will ensure that all of our hospitality menus include seasonal produce and will report on this activity
- We will aim to purchase at least 30% of fruit and vegetables under the following schemes: Natural England Entry Level Stewardship or Higher Level Stewardship scheme; LEAF-Marque certification and Organic certification and will record and report on progress.

### **Meat and Dairy**

- We are committed to working within the Five Freedoms framework set out by the Farm Animal Welfare Council supplemented by Red Tractor assured standards where appropriate
- As a minimum, 25% of the meat purchased will be higher welfare organically certified or Freedom Food certified pork or poultry, or equivalent and we will aim to increase the proportion of such produce over time.
- A minimum of 25% of dairy products will be certified organic and we will aim to increase the proportion of such produce over time.
- We will monitor and seek to reduce the amount of dairy, meat and processed meats that are served, in line with customer feedback

- We will provide training and education and promote recipes in line with Government nutritional standards covering examples such as cooked weight portions of meat, poultry and oily fish

### **Fish**

- We will monitor changes to the Marine Conservation Society's (MCS) red list and will not serve any fish products on that list.
- As a minimum, all fish products will carry Marine Stewardship Council chain of custody certification
- Tinned tuna where provided, will be pole or line caught or MSC certified and we will not use tuna caught by purse seine nets with Fish Aggregation Devices
- We will promote sustainable fish and seafood particularly within the hospitality service and will remain signatories to the Sustainable Fish City Pledge.

### **Eggs**

Compassion in World Farming Good Egg certification will be held and maintained, illustrating our commitment to free-range eggs.

### **Bread**

- We will introduce a range of freshly baked goods during the forthcoming Academic Year
- Bread products will not contain high levels of unnecessary ingredients including salt and additives

### **Water**

- We will not provide bottled water in the hospitality service where there is an alternative
- We use either tap water in jugs or purified still and sparkling tap water bottled using re-usable branded glass bottles in the hospitality service
- Free vended water will be made available

### **Nutrition**

We continually review the nutritional quality of our food and are committed to the following:

- reducing salt, saturated and unsaturated fat levels, in line with Department of health guidance
- removing hydrogenated fat and other unnecessary additives from all food and ingredients
- using healthier cooking oils and cooking methods
- promoting dishes containing a high proportion of wholegrain foods, fruit and vegetables
- labelling products with Guideline Daily Amounts maintained by the Food and Drink Federation

### **Engaging Small Medium Sized Enterprises (SMEs)**

- We will maintain business relationships with SMEs through our catering partner which will be reviewed and recorded annually
- We aim to pay all agreed invoices within 30 days of receipt where possible

### **Energy and Water**

- We will establish a baseline for energy and water consumption of the catering operation benchmarked with similar operations and plans will be developed to reduce usage across all sites including the redeveloped Main Kitchen within Wilkins Building.

### **Deliveries and Logistics**

- To fit with UCLs logistics programme, the recorded level of vehicle movements will be reduced by 10% annually
- All vehicles will be electrically operated or powered by renewable energy sources

### **Waste Management**

- The volumes of waste arising from the catering operation will be recorded Monthly to achieve our aim of 10% annual waste reductions
- Waste reduction in the preparation of food will be minimized and recorded including the use of scales with any surpluses fit for consumption being diverted to Fareshare or similar schemes
- All cardboard, paper, glass and dry wastes generated by the catering services will be segregated for recycling and we will work with suppliers to reduce and reuse packaging where practicable
- The use of disposal cups, plates and cutlery will be discontinued
- All food waste will be disposed of through composting or energy recovery and no material will be sent to landfill.

Signed

*L. Seg May*

Date

*4<sup>th</sup> August* 2017