



# Sustainable Food Plan 2030

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# 1. Introduction

There is increasing pressure to respond quickly and decisively to the climate and ecological emergency. This pressure is mainly generated from the younger generations: our students and future students. In February 2020 the UWE Bristol Board of Governors joined many other organisations and governments in declaring a Climate and Ecological Emergency (<https://www.uwe.ac.uk/about/values-vision-strategy/sustainability/climate-and-ecological-emergency-declaration>).

The university's core strategy for 2030 contains ambitious sustainability commitments that are expanded upon through the Transforming Futures Climate Action and Sustainability (CAS) Strategy. The Sustainable Food plan is one of the implementation plans for the CAS Strategy. It details how the university can further improve the climate, ecological and social outcomes associated with our food and catering provision. With close connections to healthier diets, the Sustainable Food Plan has been developed to contribute towards UWE's Healthy and Wellbeing Strategy and action plans.

## 2. Actions and progress towards Sustainability Plan 2030

Both students and staff are increasingly concerned about the provenance of their food, the impact on the environment and animal welfare issues, as well as the impact on their own health. We are in a unique position to both provide sustainable and healthy food to a receptive audience and to introduce a longer-term change in buying and eating habits.

We are particularly committed to using local food and ingredients, both to cut food miles and to contribute to local economies and sustainable livelihoods.

The shift towards more plant-based dining habits is driving the reduction of meat consumption and the increase in the range of plant-based products now available enable us to offer some real alternatives to the flexitarian consumer.

We have consistently achieved our commitment to the Food for Life standard for the main restaurant, awarded silver for the last 6 years.

Our commitment to Fairtrade has also remained strong over the years despite an increasing array of ethical food standards, which has seen us receive many awards over the years.

Part of our commitment to sustainable food sourcing led us to produce a Sustainable Palm Oil Policy, which tasked us to get our supply chain to adopt the RSOP standard on the use of palm oil in food products. The Palm oil policy is in place with the target set for 2030, to be compliant. We are in process of working towards the compliant date with our suppliers and TUCO.

**In terms of our food sourcing, we provide:**

100% Red Tractor assured fresh meat: this means that we can trace all our meat back to independently inspected farms in the UK which must meet safety, hygiene, and animal welfare standards. Our chicken, pork and lamb come from John Sheppard Butchers in Bristol, who source products from the local South West region.

100% free range eggs: we use free range shell eggs from Reynolds Fruit and Veg, Total Produce and Cotswold Dairy. We have been awarded the Good Egg Award in conjunction with Compassion in World Farming. Where liquid egg is used, it is free-range.

100% organic milk: all our fresh milk is organic, supplied by a local dairy farm based in Tewkesbury which uses dairy farms within a 30-mile radius of their site.

100% sustainable fish and seafood: all products we use have been certified by the Marine Stewardship Council (MSC) as sustainably sourced and we are independently audited yearly.

These sourcing commitments will be maintained for the duration of this plan.

We have increased vegetarian and vegan options in line with our policy to reduce meat consumption. In response to student demand, we have increased ranges of vegan and vegetarian options at all cafes and shops and 30% of our food is now plant-based. Our menus aim to offer more choice to vegans, vegetarians, flexitarians and those looking to reduce their meat-consumption.

We will continue our approach of using simple and educational strategies to engage students with environmentally friendly meal planning. Implementing industry relevant campaigns across our busiest restaurants such as 'No Meat Mondays' 'Beefless Thursday' and 'Green Day'.

### 3. Responsibilities

Hospitality Services (HS) will be responsible for the procurement of all foodstuffs and beverages on campus, excluding the SU, to ensure we are compliant with the sustainable policy and we will ensure all audits are prepared for and carried out within the correct timeframe.

**HS will:**

Engage yearly with student and staff groups to assist in the development of the offer.

Carry out yearly review of menus to ensure they maintain the sustainable standards as required. We will correct any non-standard items and put processes in place to ensure future compliance.

We will adapt the food offer, in line with standards and food trends, innovations and promotions as and when they become available in line with 2030 strategy.

Contribute to the new award for Universities and Colleges to achieve Fairtrade status including engaging in the UWE Fairtrade action plan and facilitating a student-led audit to verify the level of achievement.

Work together with other departments to bring in compostable disposal to 100% to 'Close the Loop'. This is dependent on local infrastructure and what suppliers can provide.

Work to improve data quality and availability to inform action plans. E.g. utilising of systems data available to us and from suppliers, we can provide this as required.

Other departments will contribute to this action plan via specific sustainable food-related measures. These are signposted in the text of the plan. However, Hospitality Services will have the overall responsibility for achievement of the objectives within the plan.

Brand and Franchised outlets will have their own sustainability goals.

E.g. Subway KPI's on reducing waste and sustainability champion a 'reduce, reuse and recycle' approach to minimise both the waste produced in the business, and the waste generated by our customers.

We continue to engage with our third parties to maintain UWE sustainability commitments where possible. E.g. plastic straws replaced with biodegradable straws.

## 4. Action Plan

### Sustainable sourcing

Provision of seasonal fruit and vegetables: by 2030, 75% of fruit and vegetables used and sold on campus will be seasonal (2016 baseline 52%), with an intention to reach 80%.

Our supply chains are already set up to prioritise seasonal food and the majority of vegetables and some fruit have Red Tractor traceability.

We will look for innovative ways to establish direct supply contracts that support regional small and medium sized growers and producers.

'Fairtrade champion: UWE Bristol champions Fairtrade and has Fairtrade products at all its outlets including over 70% Fairtrade coffee in its cafes, over 50 Fairtrade goods in The Students' Union shop. In order to facilitate progress on this agenda, a joint UWE /SU stakeholder group meets regularly and annual SMART actions plans agreed; renewed Fairtrade university status under the Fairtrade Universities and Colleges Award programme, (a partnership between the Fairtrade Foundation, NUS and SOS-UK, with support from the EAUC) is being applied for and will be maintained and the necessary student audits involved will be facilitated by our Service. 'Contributing to reducing climate impact of food supply.

We commit to the provision of plant-based alternatives to dairy milk in all outlets, with a focus on those with the lowest carbon impact (i.e. oat milk).

We aim to look at different alternative proteins when creating menus, along with educating our customer base through marketing and promotions throughout the year. We will aim to look at increasing this by a minimum of 15%.

Sustainable palm oil: our purchases of catering products will be certified to Round Table on Sustainable Palm Oil (RSPO), by 2030 all products that UWE Bristol purchases will meet this expectation.

We will also take steps to avoid deforestation within our supply chain, and encourage sector purchasing consortia to adopt similar standards, as the norm in future tenders. We will encourage sector environmental bodies to promote awareness and sector engagement on this issue going forward.

## Tackling food waste

To further reduce food waste: we will continue to work on reduction of portion and plate size established through accreditation under the Soil Association Food for Life award.

We will continue to deliver student education and awareness raising on food waste and cooking with leftovers, making explicit reference of the connection between food waste and climate change.

We will continue to buy non-standard vegetables (“wonky veg”) and to maintain excellent food storage practices to ensure longest life of food used on campus.

Food waste quantities will be monitored and regularly reported. As of September 2020, we will monitor all food waste through EPOS and Procure Wizard system, this will allow us to put targets in place for units to reduce and maintain food waste to permitted levels. Monthly waste monitoring will take place, with units being given targets to achieve.

Food waste bins to be placed in the “back of house” kitchen areas to increase the proper disposal of food waste into a compostable waste stream.

We will continue to promote “Too Good To Go” to our staff and students as a means of ensuring edible food is not wasted and encourage customer to use the correct food waste bins where provided. Too Good To Go helps us make sure food doesn't go to waste. We put surplus food (food not sold that day) into “Magic Bags” whereby, students and staff can use the app to pay for and reserve a bag.

## Urban growing

Local food: by 2030, 70% of our food (by value) will be sourced locally within the UK; our definition of ‘local’ is taken from the Soil Association Food for Life accreditation.

We will facilitate the provision of ultra-local produce from growers within a 30-mile radius where possible and viable, and not exceeding excessive cost.

We will explore innovations in urban growing techniques and look for opportunities to facilitate provision of boxes of fresh seasonal and local produce to the university community.

UWE grounds team will continue to develop the edible campus approach to near-building growing of herbs and edible plants as well as planting additional on-site fruit and nut orchards.

## Community action

We will use a range of communication channels (e.g. posters and electronic displays) to actively promote the sustainability and inclusivity of our offer.

We will make use of the TUCO greenhouse gas footprint calculator (<https://www.tuco.ac.uk/ghgcalculator/index.html>) to introduce carbon emissions information to point of sale.

We will ensure positive placement of healthy products in our outlets and provide positive health messages and information for the University community. We will actively promote the sustainable food sourcing measures undertaken on all our communication channels.

We will work with the sustainability team and other stakeholders to enable Hospitality staff, as part of their induction, to undergo training on sustainability and climate action, in relation to our service and its impact at UWE. We will play an active part in all university initiatives to raise awareness of sustainable food.

As a stakeholder of HUG, incorporate our KPI data in line with their HUG calendar and initiatives. E.g. Feel Good February.

## Sustainable Eating

We will expand the Food for Life programme to include Glenside Campus and any other outlet that fits the Food for Life criteria.

We will further increase vegetarian and vegan options: by 2025 40% of our offer will be plant based rising to 55% by 2030.

We will introduce a Flexitarian Café, serving hot & cold food and beverage sourced from wholly plant-based products. Showcasing the best quality products and how this is a very real alternative to an animal-based diet.

To provide healthy eating: established under the Food for Life accreditation, fruit is for sale at a cheaper price than the cheapest dessert at all our outlets.

We also provide a healthy Meal Deal choice of fruit instead of a chocolate bar. In preparation of our food, we use below the Government target level for salt and are reducing sugar usage and intake under the national Sugar Smart programme. For our vending machines, we are CQUIN compliant.

Reducing use of artificial additives: we only use permitted food additives in food prepared in our kitchens.

## Sustainable food for health and wellbeing

We will continue developing well-balanced plant-based meals with whole food ingredients rich in nutrients to promote good health and wellbeing. We will promote positive lifestyle factors around food and its relationship to improved energy levels, elevated mood and reduced stress.

We will deliver this through communication messages, promotions, food tastings, cooking demos and working with our suppliers.

Engaging with student activities, around health and wellbeing. E.g. bake at home baking kits for online events.

With new student accommodation there will be planning to have space available for student cooking projects.

Hospitality Service will participate in Feelgood February, stress awareness week and mental health week.

We will provide data insights into our promotional activity throughout the year. E.g. identify healthy food swaps through promotions and menus.

## Supporting circular economy and waste prevention

The university will facilitate and promote customers using china or their own reusable containers and cutlery, as the preferred option, and then only as a secondary option will bioware be offered. A levy on all takeaway packaging will be introduced in 2021 to incentivise waste-free serving, when alternative options are available (china plates).

Bioware products: Wherever there is a take away offering, we will provide a compostable container (currently excluding retail brands), including compostable cutlery. We will work together with the waste management team in providing a suitable waste stream to support this.

Used coffee grounds will be given away to customers and used on our own grounds as a soil enhancer.

We sell reusable mugs at cost in all cafes to encourage the use of reusable cups rather than single use disposable ones, with the added incentive of 20p extra charge (levy) on customers hot drinks taken in disposable cups. We will further incentivise the use of reusable cups throughout the academic year, develop new promotions that reinforce messaging and maintain engagement. Report on university successes in this regard with facts and figures to continue to generate interest.



We will introduce “bring your own bowl Wednesday”, whereby you can bring your own bowl and purchase a dedicated vegetarian dish and get 20% discount.

<b>Action step</b>	<b>Timeframe*</b>	<b>Responsibility</b>	<b>Anticipated cost</b>
Facilitate and promote refillable systems (E.g. bring your own) within our catering facilities.	Medium	General Manager Hospitality	Nil cost
Adopt policy that customers must request disposable/takeaway packaging as opposed to this being the default option, where possible.	Medium	General Manager Hospitality	Nil cost
Continue and extend the disposable item levy to include a wider range of disposables.	Short	General Manager Hospitality	Income, though impact on sales would need to be considered
Continue and extend reusable items on sale at catering outlets e.g. cutlery, cups, water bottles and lunchboxes.	Short	General Manager Hospitality	Cost neutral if sold “at cost”
Investigate deposit return and reverse vending technologies to facilitate and incentivise circular foodservice packaging	Medium	General Manager Hospitality with Waste & Resources Manager	Capital expenditure £10k indicative
Ensure effective coverage and maintenance of water ‘hydration stations’ across the estate	Ongoing	Director of Estates	Within existing UWE design guide
Consideration given to the lifecycle impacts of materials selected for food service packaging and pro-active consideration given to necessary new waste streams that may be required	Ongoing	General Manager Hospitality with Waste & Resources Manager	Within UWE budget/resources. Student placements (£5k per annum)

See also tables in the appendix.

## 5. Monitoring and reporting

The following key performance indicators (KPIs) will be used to monitor progress towards the aims of the plan –

KPI	Target
Food for life Silver Onezone (pass/fail)	Pass
Food for life Bronze Glenside (pass/fail)	Pass
Provision of seasonal produce %	75%
Coverage of sourced product subject to MSC, red tractor or other recognised provenance standard	80%
<b>UWE Hospitality Fairtrade Purchasing</b> Fairtrade coffee in cafes	>65%
Other Sustainable Accreditations	>10%
Food waste quantities, by location	<3%
Embedded CO <sub>2</sub> e emissions within supplied foods	Begin monitoring and reporting 2021/22
Quantity of single-use plastic we retail is (including bioplastic)	Begin monitoring and reporting 2021/22
% of plant-based versus meat-based offer	2025 40% /2030 55%
Use of alternative proteins	15%

Progress will be reported annually, end of July, and – where relevant – feed into plans for the Health and Wellbeing Strategy.

Plan and associated KPI's will be reviewed every two years.

We will publish our KPI's through our webpages internally and externally.

## Appendix 1: inter-related measures (circular economy)

### Food

<p><b>Additional measures 2020-2022</b></p>	<p><b>Food sourcing</b></p> <ul style="list-style-type: none"> <li>• Engage local and community producers and growers to expand direct supply of food to university</li> <li>• Identify and eliminate products with potential for supply chain deforestation and other high sustainability risk elements</li> <li>• Provision of fresh, local produce to students in halls (with recipe cards, aiming to develop cookery skills and reduce food waste)</li> <li>• Extension of vegetarian and vegan options and further reduction of meat and fish on offer</li> <li>• Actively promote sustainability of food sourcing to customers</li> <li>• Transition to new NUS/SOS Fairtrade University accreditation</li> </ul> <p><b>Food waste</b></p> <ul style="list-style-type: none"> <li>• Annual food waste prevention campaign aimed at staff and students; particular focus on resident students</li> <li>• Promote Too Good to Go and other app-based solutions that redistribute surplus food</li> <li>• Trial collection points in accommodation reception blocks for unwanted food</li> <li>• Trial a community fridge for resident students</li> <li>• Review food waste collection system in residences to see if improvements are needed</li> <li>• Review and expand existing food waste reduction initiatives across full range of hospitality services' offer</li> <li>• Cooking classes for students in halls (focus on leftovers – love food hate waste campaign)</li> <li>• Competitions to encourage students to cook communally to reduce waste</li> <li>• Provide training to all staff involved in operations that relate to the management of food waste</li> <li>• Report annually on food waste</li> <li>• Investigate instalment of on-site biogas reactor or composter</li> </ul> <p><b>Food service system</b></p> <ul style="list-style-type: none"> <li>• Extension of levy to wider range of disposables</li> <li>• Facilitate and promote refillable systems for food service within our catering operations</li> <li>• Adopt a policy that customers must request disposable/takeaway packaging as opposed to this being the default option, where applicable.</li> <li>• Continue and extend refillable items on sale at catering outlets e.g. cutlery, cups, water bottles and lunchboxes.</li> </ul>
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	<ul style="list-style-type: none"> <li>Investigate deposit return and reverse vending technologies</li> </ul>
<b>Related plan/policy</b>	<p>Circular Economy Plan Material Sustainability Standard: plastics</p> <p>Sustainable food plan 2030 (in development)</p> <p>Carbon and energy management plan (in development)</p>

## Plastics

<b>Policy note</b>	<p>Transition to a more plastic free operation aligns with the university’s Environmental Sustainability policy in acting “to protect the environment and prevent pollution to air, land and water” available <a href="#">here</a>.</p> <p>Measures taken need to be wary of unintended consequences e.g. reduced hygiene, increased food waste or potential increased lifecycle impacts of switching to alternative materials. Plastics use in some applications is appropriate and can offer the most sustainable solution (hence starting out by defining which plastics are in scope of the elimination commitment).</p>
<b>Governance</b>	Plastics action group to be established of key stakeholders, to report to UWE Sustainability Board
<b>Definition of non-essential plastic and what is “in scope” of UWE’s reduction plan</b>	<p>Within scope of <b>non-essential plastic</b>: single-use plastics including all products made wholly or partly of petrochemical or plant derived plastic and typically used once for only a short period of time before being disposed of. Typical examples are takeaway boxes, plastic drinks bottles, plastic drinking cups, disposable hot beverage cups and lids, cutlery, straws, stirrers, disposable wipes, promotional give-aways, containers for cleaning products, plastic wrap and polystyrene, including the packaging for food and ICT materials.</p> <p>Single-use plastics used in healthcare educational settings or laboratory settings, such as petri dishes and syringes are <b>out of scope</b>. Single use plastics purchased elsewhere by staff, students and visitors and brought to site are also <b>out of scope</b>. Plastics used in construction and infrastructure (e.g. pipework) are <b>out of scope</b>.</p> <p>Plastics deemed out of scope of the elimination commitment will still be subject to actions to bring about greater resource circularity in line with the wider UWE Bristol circular economy plan.</p>

## ***Proposed additional measures***

- Analyse and summarise results of UWE plastic survey
- Conduct follow up data collection annually where applicable
- Establish network of plastics ambassadors with regular calls for feedback/opportunities to reduce plastic use
- Rewards and recognition for individuals/teams demonstrating best practice
- Introduce an annual student competition for practicable circular economy ideas
- All new buildings and refurbishments to install and promote water refill stations
- Encourage (via revised design guide & tender processes) high secondary material content in material inputs – e.g. recycled plastic in tarmac, floor tiles, furniture etc

### **Customer facing measures**

- Promote the use of reusable crockery & cutlery (need to include safety aspects/contact-free) – recommence 20p levy on disposable items
- Catering outlets to sell other reusable items as well as the keep cups (e.g. bottles, lunchboxes, cutlery, straws)
- Investigate and trial alternative food & drink service delivery mechanisms such as deposit return systems
- Phase out bottled water sales
- Phase out issue of plastic water cups adjacent to water coolers
- Review optimum material for food service (pending elimination of single-use materials): traditional or plant-based plastic?
- Promote and retail sustainable period products

### **Supply chain innovation**

- Much of the plastic consumed through UWE Bristol activity can only be avoided via sometimes complex changes along supply chains. UWE Bristol and its Students' Union will encourage sector purchasing consortia and NUS to consider how single use plastics can be reduced and eliminated via tender processes and supplier engagement.

### **Waste management measures**

- Review recycling infrastructure suitability
- Continue to raise stakeholder awareness of preferred end-of-use outcomes (e.g. home composting versus industrial composting solutions for biodegradable packaging options)
- Investigate and trial on-site recycling options for post-consumer plastic packaging

	<ul style="list-style-type: none"> <li>Investigate collection and recycling solutions for plastic film</li> </ul>
<b>KPI and targets</b>	<ul style="list-style-type: none"> <li>Improve data quality and availability</li> <li>When possible report quantity of non-essential plastics within scope</li> <li>By 2025 – zero non-essential plastics within scope sold or given out by the university or its students’ union</li> <li>By 2025 – all essential plastics within scope to be 100% reusable, recyclable or compostable</li> <li>By 2025 - 70% of all essential plastics within scope to be effectively captured for recycling/composting</li> </ul>
<b>Related plan/policy</b>	<p><i>Sustainable food plan 2030 (in development)</i></p> <p><i>Carbon and energy management plan</i></p> <p><i>Plastics Pact</i></p>

## Appendix 2: Sustainable Food Plan contribution to the sustainability commitments in Strategy 2030: Transforming Futures

Transforming Futures Sustainability Commitments	How this plan impacts on these
Be carbon neutral as an organisation, with net-zero emissions of greenhouse gases by 2030.	<ul style="list-style-type: none"> <li>Reducing CO<sub>2</sub>e emissions from “procurement of food and catering materials” and food waste</li> <li>Raise awareness amongst university community of net zero ambitions and how it relates to the food cycle.</li> <li>Supplier engagement to result in refined data on supply chain carbon emissions</li> </ul>
Work through the ISO 14001 standard to set clear targets and plans to reduce water and energy use, cut waste generation including food waste, and support biodiversity.	<ul style="list-style-type: none"> <li>Cutting food and plastics waste</li> <li>ISO14001 processes will be used as a framework to embed material sustainability standards and to monitor progress</li> </ul>
As signatories to the UK Plastics Pact, eliminate all but essential single-use plastic and meet the 2025 targets for recycling and reuse.	<ul style="list-style-type: none"> <li>By 2025 – zero non-essential plastics within scope sold or given out by the university or its students’ union</li> <li>By 2025 – all essential plastics within scope to be 100% reusable, recyclable or compostable</li> <li>By 2025 - 70% of all essential plastics within scope to be effectively captured for recycling/composting</li> </ul>
Establish all our campuses as clean air and smoke-free zone.	Educating staff through increasing awareness of the negatives of smoking on campus.
Invest in and secure year-on-year improvement in travel sustainability for staff, students and visitors.	Encourage car sharing and cycling across the team, look at introducing an incentive scheme with the aim of staff adopting a more sustainable mode of transport when travelling to and from work. E.g. clean air days. Also, when/if we need to introduce and or replace hospitality vehicles, consider electric options in the first instance.
Work with our students to explicitly address climate change and environmental challenges through our teaching, learning and curriculum.	The way in which we operate our campus environment constitutes a key part of the ‘subliminal’ curriculum. Our Food Plan details a range of actions which will enable students to make changes in their personal behaviour which recognise climate and environmental challenges. The visibility of our sustainability commitments will be critical in maximising the impact of our work on student awareness and behaviour.

<p>Support research that addresses issues relating to climate change, environmental challenges and biodiversity.</p>	<p>We support research by the way in which we improve sustainability through healthy food and innovation. It is a shortcut to meeting Corporate Social Responsibility (CSR), health and wellbeing targets, by serving more fresh, honest and local food. The way the Food For Life accreditation helps us work towards achieving those targets are based on the below:</p> <ul style="list-style-type: none"> <li>• Linking sustainability and food in a pioneering and meaningful way proving a commitment to ethical consumerism.</li> <li>• Reducing the overall environmental impact, by reducing impact of the food served on your plate.</li> <li>• Championing local food producers and contributing to our local economy.</li> </ul> <p>We are also engaging with the South West Food Hub. They are a Community Interest Company working in partnership with the government's Crown Commercial Service to deliver a new dynamic approach to public sector food procurement known as the Future Food Framework, which will help small and medium sized producers in the region to sell directly to public sector institutions, such as us here at UWE.</p>
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