

Sustainable Food Policy

UWE Bristol Hospitality Services provide Catering for over 28,000 staff and students, as well as numerous visitors, through a range of facilities across our three campuses. This Policy outlines our commitment to provide sustainable and healthy food in support of the delivery of the University's Sustainability Plan 2013-2020. Our ambitious commitments reflect our dynamic approach in making ongoing improvements and pushing the boundaries of our work, whilst playing our part in the wider community through our support for Bristol in the Sustainable Food Cities awards.

Aim

We aim to provide menus that are local, seasonal, ethical, organic, fresh and healthy.

Policy Commitments

- **To increase the provision of seasonal fruit and vegetables**
By 2020 60% of fruit and vegetables used and sold on campus will be seasonal, (2016 baseline 52%), with an intention to reach 70%. Our supply chains are already set up to prioritise seasonal food and the majority of vegetables and some fruit have Red Tractor traceability.
- **To source food locally**
By 2020 50% 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.
- **To increase vegetarian and vegan food consumption**
To build on current initiatives to increase vegetarian and vegan food consumption by a further 5% in sales by 2020, with an intention to reach 10%.
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- **To decrease meat consumption**
To decrease meat consumption by 10% in terms of overall sales of main meals at University outlets.
- **To purchase only free-range eggs**
All eggs used and sold in products on campus are currently free range; we will maintain this on an ongoing basis for the next four years till 2020. We will work towards introducing organic eggs where possible.
- **To provide 100% organic milk in all our outlets**
All milk sold and used at UWE Bristol is organic from our local dairy in the Cotswolds; we will maintain this on an ongoing basis for the next four years till 2020.
- **To use 100% MSC certified fish in all our dishes**

All fish and shellfish served at all our outlets is currently MSC certified; we will maintain this on an ongoing basis for the next four years till 2020.

- **To increase the sales of Fairtrade products**
To maintain our current level of spend on Fairtrade products at £820,00 which is 800% more in value than sales in 2012, (hence overtaking our original modest 2020 target of a 25% increase) and to review annually as to what more we can do to increase this.
- **To provide tap water in all outlets**
To maintain our practice of providing tap water in water machines and jugs in all outlets and to increase provision for water bottle filling to supplement machines elsewhere.
- **To reduce food waste**
Building on work on reduction of portion and plate size established through accreditation under the Soil Association Food for Life award by 2020, we will continue to do public education on food waste and cooking with leftovers. We will continue to buy non-standard vegetables and to maintain excellent food storage practices to ensure longest life of food used on campus.
- **To provide healthy eating**
We will maintain our practice established under the Food For Life accreditation that at all our outlets, fruit is for sale at a cheaper price than the cheapest dessert. We will continue to provide a healthy Meal Deal choice of fruit instead of a chocolate bar. We will maintain our commitment to using below the Government target level in our usage of salt and will adhere to reductions of sugar usage and intake under the national Sugar Smart programme. We will maintain our practice of positive placement of healthy products in our outlets and providing positive health messages and information for the University community.

Signed Prof James Longhurst
Assistant Vice Chancellor for Environment and Sustainability
And Chair of Sustainability Board
Dated July 2017