



Estates & Campus Services

Student Centre Sustainable Food Policy

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Abertay University Food Sustainability Policy

Abertay University (AU) Commercial Services recognises its responsibility to provide a healthy and sustainable food and drink to its customers. We will work to incorporate environmental, ethical and social considerations into the products and services provided. We will also work alongside our suppliers and contractors to reduce any harmful environmental, ethnic and social effects associated with the products and services we provide.

Presently The Commercial Services has a number of ongoing commitments which it guarantees to deliver through its Food and Beverage Services:

Current Commitments

Sourcing and Procurement

- Support environmentally friendly farming food and drink production and transportation by ensuring that sustainability criteria are included in specifications to supplier and used in award on contracts
- Choosing Fairtrade-certified products for food and drinks imported from poorer countries to ensure a fair deal for disadvantaged producers
- Use meat and dairy that is produced according to high animal welfare standards. Aim to serve less meat and dairy products and focus on fresh seasonal produce, ensuring all meat and dairy and focus on fresh seasonal produce, ensuring any meat and dairy served is sustainably sourced
- Streamlining of supplier deliveries to ensure they are kept to the minimum and the timing of them is governed by our available storage facilities for retaining stock.
- The majority of our suppliers are nominated and regulated through our memberships of TUCO and NUSSL:
TUCO Purchasing Ltd - www.tuco.org/buy/sustainability
NUSSL - www.nus.org.uk/cy/greener-projects/greener-suppliers/supply-chain-work

Serving Sustainability

- Wherever possible use source and use sustainable fish. If for certain species this is not possible then provide an alternative menu item
- Use only free range eggs in all products we produce
- Use local, seasonally available ingredients as standards to minimise energy used in food production, transport and storage.
- Promote health and wellbeing by offering generous portions of fruit, vegetables and starchy staples like whole grains reducing the amount of sugar, salt, fats and oils

Waste

- We use 100% compostable packaging for our own produced products
- Give preference to products and services that can be manufactured used and disposed of in an environmental and socially responsible way
- Fryer cooking oil is filtered at least once using micro filters before being replaced reused. This extends the life of the oil and ensures that waste oil is not contaminated and is liquid only
- All fryer cooking oil is recycled or converted into fuel with none going to landfill <http://www.olleco.co.uk/>
- All food waste produced on site is collected and recycled with none going to landfill <http://www.keenanrecycling.co.uk/index.html>
- Recycling bins are allocated in all Food and Beverage areas to collect aluminium cans, plastic bottles and paper/cardboard <http://www.dundee.gov.uk/environment/commercialrefuse>

Energy usage

- Cook as much produce in convection ovens which are the most energy efficient method to cook, wasting less heat and water than traditional methods. This also serves to keep the kitchen environment at more moderate temperatures

Awareness

- Examine the Food Sustainability Policy (FSP) annually amend any findings and communicate findings to staff and customers
- Communicate to our customers and suppliers our commitment to serving sustainable food by making our policy available for publication on our web pages
- Carry out sufficient monitoring of our sustainability targets and review our policy annually
- Work with third party organisations such as:
<http://www.msc.org/>
<http://www.fairtrade.org.uk/>
<http://www.rainforest-alliance.org/>
<http://www.soilassociation.org/>

Objectives

- Increase sustainable food offerings in our food and beverage outlets and on hospitality menus

- Ensure that sustainability criteria are included in specifications to supplier and used in award on contracts
- Communicate to our customers and suppliers our commitment to serving sustainable food by training and briefing our staff on our policy commitments and training in food sustainability
- Renew our Fairtrade status and continue to support the Rainforest Alliance and Marine Stewardship Council
- Ensure we seek to reduce our wastage to a minimum and that it is dealt with in an ethical manner
- Enhance staff, customer and supplier awareness of relevant environmental and social effects of a sustainable diet through promotional guidance, product information and awareness campaigns

Current Objectives - objectives we are currently working towards

Objective	Target Date	Success Indicator	Evidence
Increase sustainable local food offerings by 10%	31 st August 2015	Increase in sustainable food products	EPOS report
Maintain 100% free range eggs in all products produced	31 st August 2015	100% free range eggs	Invoices
Conduct staff training to inform team of Food Sustainable Policy Commitments and objectives	30 th March 2015	Staff have knowledge and greater awareness of FSP	Training record
Maintain 100% compostable Packaging for own products	31 st August 2015	100% compostable waste	% of compostable waste
100% of commercial plastic and metal packaging wastage is recycled	31 st August 2016	100% of metal and plastic waste can be recycled	100% of metal and plastic waste
Communication-display dishes calorie content on menu which highlights dishes that contain less calories or meat dishes that incur larger carbon foot prints	31 st May 2015	Increase in sales of low calorie content dishes	EPOS reports
Renew Fairtrade membership	31 st May 2015	Membership renewed	Fair Trade accreditation Certificate
Maintain the provision of free drinking water at all food outlets	31 st August 2015	100% provision	Catering Manager & Retail Manager

Future Objectives - items we are considering for future targets

Objective	Target Date	Success Indicator	Evidence
Make use of university land resources to grow and use herbs	TBC	Use of herbs in food produced	Delicious food
Aim to achieve Marine Stewardship Council accreditation for sourcing sustainable fish	TBC	MSC accreditation	MSC accreditation
100% of poultry to be sourced from the UK	TBC	Target met	Invoices
90% of our beef and lamb products will be sourced from Red tractor Farm Assured farms	TBC	Target met	Invoices

Reporting structure

The Sustainable Food Policy will be reviewed annually by Director of Operations

