



University of Brighton

SUSTAINABLE FOOD POLICY 2019





Sustainable Food Policy

Residential and Hospitality Operations recognises its responsibility to carry out its procurement and service delivery activities in an environmentally and socially responsible manner, whilst also encouraging and promoting the benefits of healthy eating. We strive to incorporate environmental and social considerations into our product and service selection process. We recognise that it is our responsibility to encourage our suppliers to minimise negative environmental and social effects associated with the 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 that they are actively encouraged to participate in tendering opportunities.

The department will actively seek to engage with all stakeholders and customers in the continued development of policy and procedure in respect of healthy and sustainable food.

This policy applies to all food and beverage services managed and operated by Residential and Hospitality Operations. The Sustainable Food Policy is reported on annually at the Sustainability Governance Board.

c-change

c-change is the university's ambitious carbon reduction engagement campaign, which sets out to help achieve the university's goal of cutting our carbon and embedding sustainability throughout everything we do. Sustainable food plays a large role in this; allowing engagement with staff and students. c-change works closely with Residential and Hospitality Operations to raise awareness of both sustainability issues around food, and the embedded carbon in the food we eat. This partnership is delivered through regular initiatives raising awareness and highlighting small actions staff and students can take in order to reduce their impact upon the environment by changing their food habits.

What we do

+ Procurement

We make decisions based upon a balance between economic, social and environmental factors to achieve best value for money. Local and smaller suppliers are encouraged to participate in tendering processes and provide advice and guidance where appropriate. We also continue to increase the number of supply agreements with locally based companies and place particular emphasis on locally sourced fresh ingredients. We commit to the integration of our Sustainable Food policy requirements in contracts and tender documents when contracts expire, or a new tender process begins.

+ Drinking water

In order to provide an alternative to purchasing bottled water, mains water drinking facilities have been installed in all central food service outlets and key vending locations. All mains water installations are designed to allow customers to fill both cups and bottles. Free water is actively promoted in outlets and online with the free water map. eat.brighton.ac.uk/ethics/freewater



+ Water for meetings, functions and events

We provide filtered bottled mains water for all functions, meetings and events whenever possible.

+ Seasonal fruit and vegetables

We plan menus that utilise seasonal produce grown in the UK and will always use locally grown produce when in season. Where this is not possible, in consultation with our fruit and vegetable supplier, we always seek the most suitable alternative produce. We consistently strive to increase the use of seasonal fruit and vegetables.

+ Milk

We ensure the milk we supply has been sourced from British farmers and provide a dairy free alternative in all service outlets.

+ Sustainable fish

We have discontinued purchasing any fish which are on the MCS's red list since January 2012. In addition, we fully support the Government approved "Responsible Fishing scheme" and aim to increase our use of locally caught fish from local suppliers.

+ Increasing plant-based meals

Hospitality Operations, provide a balanced range of plant-based meals. We actively promote the consumption of plant-based meals and the reduction of meat and dairy for both personal health reasons and environmental impact. All of our menus lead on vegan and vegetarian options with less prominence for fish and meat choices. Vegetarian and vegan meals are available across all services and we make use of alternative plant-based proteins such as pulses, beans and tofu, placing an emphasis on wholegrains and seasonal vegetables. A variety of our restaurants take part in Meat Free Monday promotions, and we also have a dedicated space for communicating our plant-based services.

eat.brighton.ac.uk/ethics/plants

+ Higher welfare meat

We seek to ensure that the meat we serve is, at minimum, Red Tractor assured and continue to work towards 100% of procured meat meeting higher welfare standards.

+ Fairtrade

The university received Fairtrade Status in 2018. Hospitality Operations are committed to increasing the use and sale of Fairtrade products and ingredients wherever possible and, in partnership with the Students Union, raise awareness through promotions and events. The university also sits on the Brighton and Hove Fairtrade steering group and reports upon internal Fairtrade activity and developments to the Sustainability Governance Board. We are committed to a fair and balanced procurement, where possible we'll buy products that support our local community and if we can't buy local, we'll aim to buy products that support other communities.

+ Waste and recycling

We promote a zero waste culture of 'rethink, reduce, reuse and recycle', in order to significantly reduce waste and increase recycling across all areas of the university estate. We actively seek to reduce the amount of packaging used in both sales items and the supply chain (i.e. we request, where possible, the use of reusable crates instead of cardboard boxes for deliveries). We are always working to reduce our food waste, and all of the food waste we do produce is sent to an anaerobic digestion facility. Our waste oil is converted into biodiesel for use in local schemes.



+ Reducing use of disposables

We are working to reduce the number of disposable items used in our outlets through the MYCUP reusable coffee cups scheme. This scheme integrates financial incentives for the use of sustainable cups and offering china mugs as the default option wherever feasible.

All EAT IN catered halls dinners eaten within canteens are disposables-free, and EAT IN students are provided with re-usable coffee cups and cold drinks vessels. Reusable cutlery and crockery are provided in favour of disposables in all outlets. From 2018, a charge has been added to soup and salad containers to further reduce the amount of single use packaging going to waste. No single use plastic cups are purchased for water fountain locations and the use of wooden take away cutlery and paper straws are being integrated into all services.

+ Wellbeing

Healthy eating and the provision of food and beverages that support a healthy lifestyle are key considerations in the planning and delivery of all Hospitality Operations. In 2016 we introduced a levy on all sugary drinks, making clear the amount of sugar in soft drinks and offering a greater choice of reduced sugar and healthy alternatives. We promote and market healthy food and beverage choices and no longer offer meal deals and price promotions on sugary drinks.

+ Customer and stakeholder engagement

We continue to raise awareness of sustainable food, our achievements, milestones and aspirations. We also continue to engage with all customers and stakeholders and encourage feedback and consultation on significant changes to our service. We take an active role in the promotion of healthy and sustainable food within the communities in which we're based, and work with the Brighton and Hove Good Food Procurement Group on a wide range of common issues related to sustainable food.

+ Cutting carbon and reducing water use

We continue to work with colleagues across the university to reduce carbon emissions and water use. All kitchens have 'Green Reps' who take part in monthly meetings to address sustainability issues. They all also take part in the c-change Traffic Light scheme, where kitchen appliances are only switched on as and when required. We also regularly review equipment, maintenance contracts and the suitability of current food production and cold storage equipment.

+ Policy review and publication

The Sustainable Food Policy will be reviewed and updated annually. The policy will be published in a central location that can be accessed by all stakeholders.

Get in touch

Residential and Hospitality Operations welcomes your feedback on all its policies. The team will read all feedback carefully. If you provide your email address, you agree that we may contact you to better understand the comments you submitted.



For more information please contact our hospitality operations team on **01273 643120**, hospitality@brighton.ac.uk or visit eat.brighton.ac.uk

