

University of Hull Sustainable Food Policy

The University of Hull recognises its responsibility to provide sustainable and healthy food choices for its customers and the considerable influence we have in using our buying power to encourage more sustainable food production and consumption. We will, therefore, strive to incorporate environmental and social considerations into our product and service selection process and also our operations.

As part of the University's commitment to be an anchor institution for our local communities, we will endeavor to source local and smaller suppliers and products wherever possible. We also recognise that it is our responsibility to encourage our suppliers and contractors to minimise the negative environmental and social effects associated with the products and services they provide.

Specifically, we aim to:

- Give preference to products and services that are manufactured, and can be used and disposed of, in an environmentally and socially responsible way and increase the use of these in catering outlets and on hospitality menus.
- Enhance customer awareness of our commitment to sustainable food and the environmental and social effects of the products they buy.
- Ensure that sustainability standards and criteria are included in specifications to suppliers and used in the award of contracts.
- Enhance employee awareness of the relevant environmental and social effects of the products and services they provide through appropriate training, induction programmes and in continuing professional development.
- Source local and seasonal produce where possible to minimise energy used in production, transport and storage and help sustain the local economy.
- Ensure that local and smaller suppliers are not discriminated against in the procurement process and encourage them to participate in tendering opportunities.
- Promote health and well-being by offering generous portions of vegetables, fruit and starchy staples like whole grains, cutting down on salt, fats and oils, and cutting out artificial additives.

To allow us to meet our aims we will:

- Develop clear commitments and targets and report on them on an annual basis to the Sustainability Board.
- Review this policy and its accompanying commitments and targets on an annual basis.
- Effectively communicate to customers, staff and suppliers our commitment to providing sustainable food.
- Work with Avendra our food procurement framework manager who support us to source responsibly, prioritising ethical suppliers, reducing environmental impact, and supporting local communities for a more sustainable supply chain
- Conduct purchasing audits to identify good practice and areas for improvement and ensure staff members have relevant information on sustainable products and services.
- Identify and implement necessary changes to the procurement process and specifications to ensure non-discrimination against local and smaller suppliers.
- Build responsibility for the management of this Policy into relevant roles within the Commercial Services team.

The Sustainable Food Policy will be managed and monitored by the Commercial Services team in conjunction with the Sustainability Board Group members.

University of Hull Sustainable Food Policy Operating Principles and Targets:

We will apply this Policy to all of our catering outlets and food served for events, including vending machines. We will ensure this policy is fully reflected in our catering tenders and contract(s).

Procurement

- We use local suppliers to reduce our carbon footprint
- Use of National suppliers, we try to consolidate food orders to ensure food miles reduced
- We do not purchase products with any trans fats or MSG
- We do not use any GM products
- Where possible we procure fair trade products

Water and soft drinks

- We will continue to explore at alternatives to plastic bottles in all outlets to reduce use of plastic.
- We will continue to bottle our own water in re-usable bottles to minimise use of plastic and recycling of glass bottles within our hospitality and event services.

Fruit and Vegetables

- Our menus reflect the seasons - at least three items per dish will be served in the season it is naturally abundant in this country.
- Seasonal fruit will be stocked in preference to out of season fruit.

Meat and Dairy

- Where possible, fresh meat is to be procured locally, i.e. within a maximum 70 mile radius.
- Investigate options for all meat and dairy products being organic.
- Our sausages contain 90% pork
- We will have monitored and considered how we reduce the amount of dairy, meat and processed meats that are served, replacing this where necessary with pulses, beans and other sources of protein that are not of animal origin and increasing the proportion of plant based foods and options, particularly whole grains, fruit and vegetables.
- We will trial 'Meat Free' days at hospitality outlets around campus and obtain feedback from customers on the approach.

Fish

- We only use fish that is certified MSC (Marine Stewardship Council, an international non-profit organisation who recognise and reward efforts to protect oceans and safeguard seafood supplies for the future. They want future generations to be able to enjoy eating fish and oceans full of life, forever) or ASC

Eggs

- All eggs are free range and local to East Yorkshire

Palm Oil

- We are certified as a member of the Sustainable Palm Oil round table
- We only use products that contain sustainable palm oil

Plant Based food options

- We have a minimum of one plant-based menu offer through The Pantry daily to ensure all customers are catered for

Communication

- We will have communicated our new Sustainable Food Policy, and specific information about what we are doing to improve the sustainability of our food, to service users, visitors and staff via internet, newsletters, notice boards and other promotional material.

Food Packaging

- We actively promote the use of Keep Cups and reusable vessels for cold drinks through all of our outlets to further reduce our waste stream
- We continue to work with TUCO and food suppliers to review food packaging and reduces use of plastics

Training

- Recognising our responsibility as an employer, we will instigated a programme of training for catering staff in food sustainability which demonstrates the importance and benefits of more sustainable food options.

To be reviewed and updated on an annual basis from August 2024

Signed by:

Steve Curtis



Interim Director of Commercial Services

08 Sept 2025



Chair – Sustainability Board

10 Sept 2025