

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 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 Capital and Environmental Steering Group and the EcoCampus Implementation Group.
- 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.
- Continue to work with TUCO Purchasing Limited who support the Public Sector Food Procurement Initiative and who actively promote healthy, organic and ethically sourced products within contracts awarded.
- 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 the job description of all commercial services staff.

The Sustainable Food Policy will be managed by the Commercial Services team and all progress will be monitored by them, in conjunction with the Environmental Manager and the Capital and Environmental Steering Group.

University of Hull Sustainable Food Policy commitments 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).

By May 2012

Water

- We will stop offering purchased bottled water in our hospitality service.
- We will use tap water in jugs, and / or purified still tap water using re-usable glass bottles in our hospitality services.

By March 2013

Fruit and Vegetables

- All fruit and vegetables to be Red Tractor Assured, UK Grade 1 or 2 local, British (where available) and seasonal.
- Where products are not available from the UK (and not available under the Red Tractor Assurance Scheme) they will need to be fully traceable and meet other recognised certifications, such as Fairtrade.
- 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.
- We will monitor the amount of fruit and vegetables we purchase under schemes such as LEAF-Marque certification and / or Organic certification that aim to reduce their negative impacts on the environment.
- We will have set targets for increasing the amount of local, seasonal and organic style produce over time once a baseline has been established in 2012.

Meat and Dairy

- We will ensure that 100% of the livestock produce we buy, both meat and dairy, meets the Red Tractor Assured standards as a minimum.
- Procurement of meat and dairy products will provide minimum standards of welfare for animals, and where possible these will be RSPCA monitored Freedom Food accredited.
- Where possible, fresh meat is to be procured locally, i.e. within a maximum 70 mile radius.
- Investigated options for all meat and dairy products being organic.
- 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.
- Tried 'Meat Free' days at hospitality outlets around campus and obtained feedback from customers on the approach.

Fish

- We will have moved towards the elimination of fish on the menu which are listed by the Marine Conservation Society as 'fish to avoid' and using only fish that are on the 'fish to eat' list.
- Marine Stewardship Council 'Chain of Custody' certification for the caterer will be a minimum requirement.
- Farmed fish used will have been raised to high standards of welfare and fed only with proven sustainable feed.

Eggs

- Ensured that all whole / liquid / dried eggs purchased are from, at minimum, a free-range production system.
- Monitored where our fresh eggs come from and considered local supplier options.

Water

- We will have investigated reusable or recyclable drinking vessels and water fountains for all our service users, visitors and staff, considering mains-fed systems instead of bottled water systems.

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.

Training

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

The use of Fairtrade products specifically will be covered in the forthcoming University of Hull Fairtrade Policy.

To be reviewed and updated on an annual basis from March 2012