

Birmingham City University

Sustainable Catering Policy and Targets

2020-22

Introduction

As part of its [Environmental Plan 2020-25](#), Birmingham City University (BCU) is committed to embedding sustainability across institutional frameworks, processes and activities. In line with this ambition, the University's Strategic Plan and Environmental Management System (EMS) articulates the vision and actions to be implemented from 2020 and beyond.

Sustainable Catering

Providing healthy, Fairtrade certified and fairly traded goods, seasonal and local food for students, staff, and visitors is an important aspect of the University's drive to manage its environmental impacts and be a more responsible institution. Our catering outlets, services and products must reflect the University's sustainability values.

Food has the potential to engage individuals and groups from all areas of the University, regardless of background and interests, and help translate 'sustainability' into a meaningful and practical concept.

This policy applies to the University restaurants, coffee shops, hospitality operation and vending machines.

Objectives

The policy establishes clear goals and aspirations for progress in this area for the period 2020-2022 as well as targets that can assist in monitoring its implementation.

The aim is to create a framework where all catering decisions are based on strong ethical, social and environmental responsibility principals and delivers progress against the following key objectives:

- Ensure that all University catering offerings meet current best practice benchmarks, standards and certification
- Promote social justice and equity through widespread availability and use of Fairtrade and ethically sourced products
- Enhance the welfare of animals and sustainable agricultural environment through the use of free range and organic products
- Minimise environmental impact and resource use by reducing waste, rationalising transport and reducing energy and water consumption
- Promote equality and diversity by expanding the range and cultural variety of all University menus

- Create an ethos of healthy eating and optimum nutrition by promoting healthy foods and avoiding the promotion of unhealthy options
- Support the local economy, strengthen community links and reduce food miles by using local and seasonal products
- Enhance student and staff engagement with regular and appealing communication on sustainable food issues

Responsibility

The Sustainable Catering Policy has been developed in collaboration with BCU and the University caterers. The policy is closely linked to the Fairtrade Policy and informed by policies and action plans developed by other Universities.

Timeframe

This Sustainable Catering Policy has been updated from the previous policy which spanned 2017-2020. This policy will cover the final two years of the current catering contract. This will be reviewed and refreshed in 2021-22 in time for the new catering contract which will start in August 2022.

Monitoring Progress

To bring the Sustainable Catering Policy in line with the EMS, the actions and targets in the policy will be measured annually and reviewed by way of an annual progress report to feed into August/September BCU annual sustainability reporting. Monthly meetings will take place to monitor progress against the actions and targets.



Sustainable Catering Action Plan

Area	Target	Date	Evidence
Certification	University caterers to maintain Bronze Food for Life catering accreditation	Aug 2021	Annual audit – accreditation awarded and certificate displayed
	University caterers to review Silver Food for Life catering accreditation for 2021-22 and implement actions where feasible	During 2021-22	
	University caterers maintain ISO 14001 accreditation and apply ways of working to the BCU contract	Continuous	Certificate supplied to BCU
	All fish to be purchased from Marine Stewardship Council (MSC) certified suppliers ensuring that no seafood featured on the MSC red list is included within menus in line with MSC Chain of Custody	Continuous	Audited by way of the Food for Life, Soil Association accreditation
	All tuna used to be pole or line caught only	Continuous	Controlled via company supply chain.
	Use of rapeseed oil only in frying and food production due to its nutritional benefits and its UK production.	Continuous	Delivery notes held on file for inspection when and if required
	Join Red Tractor assurance or compassion in world farming schemes and hold licence for use of logo internally as a result of all chicken, beef and pork products being Red Tractor assured.	Continuous	Licence on file and delivery notes/supply chain cross reference to ensure compliance
Fairtrade, fairly traded and ethically	Fairtrade policy will be reviewed and updated annually.	Annually	Fairtrade and ethically sourced policy in place



sourced products	Increase the use of Fairtrade and fairly traded ingredients in food preparation from all kitchens by 3% year on year	Annually	Record and compare volume of 'raw' product purchased year on year.
	Ensure that a good and varied range of Fairtrade and ethically sourced goods are available at all University outlets	Bi-annually	Compare product mix against prior periods and ensure that range is built upon as a result
	Use palm oil certified to the RSPO (Roundtable of Sustainable Palm Oil) accreditation standard or Greenpalm certified oil	Continuous	RSPO certification or other certification evidence
	Reduce the catering contract soya consumption and impact through increasing plant-based and vegetarian offerings (see 'Diversity and Choice')	Continuous	Reported by catering contractor
Free range and organic	Provision of free range eggs in all University catering	Continuous	Measured by way of annual Food for Life audit which requires that these be adhered to. By retaining and improving on our level of accreditation from Bronze up to Gold caterer will be demonstrating increases in the use of these.
	Specify free range, freedom foods and Defra certified eggs from our main supplier in products containing eggs as a main ingredient such as mayonnaise, quiche, flans, cakes etc.		
	Increase year on year use of free range and organic items such as vegetables, meat, fruit and juices.		



Local, seasonal and fresh	Reduce the food miles associated with food transport and support the local economy by ensuring that local produce accounts for 20% of ingredients in all menus	Update every 3 months	List of local suppliers updated every three months
	Ensure that at least two items of seasonal produce are available on all menus throughout the each academic year	Continuous	Picked up through Soil Association accreditation
	Install herb planters in the main restaurant areas of Curzon and Seacole Buildings to be used in the kitchens and promote grow your own	By July 2022	Herb planters in place
Healthy food	Include the positive promotion of healthy food, healthy eating options and benefits at least once a week during term time – including reduction in red meat, high fat, high sugar and processed foods in line with Dept. of Health guidelines	Continuous	Healthy ME roadshows to feature every quarter plus highlights visible on counters in restaurants.
	No promotion of non-healthy foods including soft drinks, high sugar foods, high salt foods, high fat foods and highly processed food.	Continuous	Evidence of these not featuring on any promotional materials or as part of any ‘deals’
Diversity and Choice	Ensure that 60% of offerings at catering outlets are vegetarian, vegan, gluten free, kosher or halal	Continuous	Measured by way of annual Food for Life audit.
	Increase plant-based and vegetarian offering at restaurants and outlets year-on-year	Annually	Reported by catering contractor



Waste	Reduction year on year in disposables or plastic utensils for use in events, forums and conferences (Subject to Covid-19 H&S measures)	Annually	Purchasing to be recorded, comparisons provided for review every 6 months.
	Non-disposable options available and clearly advertised for all takeaway food at University outlets (Subject to Covid-19 H&S measures)	Continuous	Evidence provided and fed back in Client Review
	All waste/used oil to be collected and used in the production of bio fuel	Ongoing	R-Oils collection certificates retained for reference.
	Reduction year on year of disposable cups used day to day at BCU (Subject to Covid-19 H&S measures) Catering contractor own brand disposable cups move to single wall	Annually	No of 15p discounts for non-use recorded and reviewed plus purchase levels of disposable cups.
	Used coffee grounds to be made readily available at all coffee outlets for customers to use in their gardens.	Continuous	Can be viewed at all coffee outlets. Weights measured
	Bottled drinks/water not be used or provided to meetings and events unless they are supplied in re-usable containers.	Continuous	Reflected in offer by way of the hospitality brochure and adhered to
	Volume and cost of food wastage to be recorded weekly, monitored and reduced year on year	Annual reduction	Detailed in annual progress report. Reported monthly.
	Review the waste produced through the catering contract and any opportunities to reduce this further	Continuous	Review packaging from deliveries and purchased of disposables



Energy and water consumption	Catering outlets responsible for consumption of electricity, water and gas. Point of contact provided for each concession to report on utilities consumption to the Energy Manager.	Ongoing	Ability to report on energy and water consumption
	Implement submetering in any outlets currently unmetered by July 2022	July 2022	Submetering installed
	Always purchase a minimum of A+ rated, high efficiency appliances and equipment for catering purposes	Continuous	Evidence through purchasing and labelled on equipment
Communication	Clear labelling and regular promotion of sustainability offerings with a focused and positive message. Communicate sustainable catering highlights as and when achieved.	Continuous	Communications such as Tiger Today. Messages to be reflected at least once a week in menus
	Catering staff fully briefed on the food being served and background to sustainability issues	Annual/ Continuous	Training to be initiated and will be audited as part of the Food for Life Soil Association application. Training to form part of staff induction and repeated every six months
	Commitment to sharing best practice with other (public sector) organisations and develop a case study of what is happening at BCU for promotional purposes	Continuous	Submission of case study
	Training and toolbox talks delivered to catering staff on reducing the environmental impacts of catering including: reducing food waste, correct waste management, reducing energy consumption through cooking.		Training records



	Ensure high level of catering involvement in initiatives such as Fairtrade fortnight, Go Green Week and any other relevant events in order to promote sustainable catering	Continuous	Proposals submitted in support of initiatives and results reviewed at client reviews
Cleaning products	Continue to ensure that only environmentally friendly cleaning products are used in the catering facilities	Continuous	All cleaning products sourced via Zenith - ISO 9001:2008 standard. With accreditations including ISO 9001 and ISO 14001
Procurement and suppliers	Ensure that local and smaller suppliers are not discriminated against in the procurement process and in specifications.	Continuous	Evidence of local/smaller suppliers submitted and then tracked against Evidence to be provided when required
	Always include sustainability specifications in new supply contracts and tenders in line with this policy and action plan	Continuous	
Events and corporate catering	Always promote the sustainable menu for meetings and events.	Continuous	Evidence of this being promoted by hospitality team.
	5% of meeting and event catering requests choosing sustainable menu	Continuous	Sales recorded and reviewed annually Reviewed and measured annually
	Incorporate sustainability features (free range eggs, organic milk) in all menu offerings	Continuous	Visible on menus and will be audited by way of Soil Association.