

Sustainable Food Action Plan

In order to implement the University of Chester's Sustainable Food Policy, this action plan has been established with the purpose of providing a framework in which the aims and objectives of the policy can be quantified and realised within reasonable timescales. Internal actions will be routinely assessed and external processes will also be evaluated by engaging with our current suppliers.

The supporting documents, namely the Sustainable Food Policy, can be found on the University of Chester's website and are available to all members of staff and students. Further information related to improving the Catering Services will be communicated via Portal and other relevant media outlets by either Catering Services or the Sustainability Unit.

Commitments and Targets:

Overall target: A minimum of 40% of our total food budget will be spent on sustainable produce.

Communication

Each term we will communicate our food policy, and specific information about what we are doing to improve the sustainability of our food, to service users, visitors and staff via e.g. the staff intranet, newsletters and notice-boards.

Training

Recognising our responsibility as an employer, catering staff will be trained in food sustainability. As a minimum staff will be aware of the various certification systems and their relevance for food production and food products that the University of Chester uses.

In detail, our actions and targets are as follows:

Actions	Target Date
Awards: <ul style="list-style-type: none"> • To achieve the Food for Life Catering Mark Bronze Award. • To achieve the Sustainable Restaurant Association. • To achieve Vegetarian Society Accreditation • To achieve Good Pig Award 	<p>May 2017</p> <p>May 2017</p> <p>2017</p> <p>2019</p>
Locally Produced Food: <ul style="list-style-type: none"> • Reduce the environmental impact of our procurement activities by engaging with our suppliers and by ensuring that, where possible, some food supplied is locally produced. 	<p>Review annually [due to financial constraints]</p>

<ul style="list-style-type: none"> We aim to increase the use of local produce with low food miles [i.e. from suppliers with 100 miles of the main University Campus] by 10%. 	March 2017
<p>Seasonal Menus:</p> <ul style="list-style-type: none"> We will increasingly reflect seasonal changes in our menus and use produce appropriately in conjunction with our fresh produce suppliers. We aim to increase the amount of seasonal produce used in our menus by 5%. 	March 2017
<p>Fresh Food Preparation:</p> <ul style="list-style-type: none"> We will continue to endeavour that 95% of Food from University catering outlets will be freshly prepared using fresh ingredients prepared on site in one of our outlet kitchens or central catering. Maintain that all fruit and vegetables are bought in fresh and all soups, main courses and salads are freshly prepared on site. Introduction of our in-house Artisan Baker using local flour. 	<p>Achieved 2014 & on-going</p> <p>On-going</p> <p>2017</p>
<p>Meat and Dairy:</p> <ul style="list-style-type: none"> We are committed to ensuring that 75% of the livestock produce [meat and dairy] meets the Red Tractor Assured standards as a minimum. Where we can reduce consumption of livestock produce we will improve sustainable rearing practices i.e. a 'less but better' quality approach. Encourage the reduction of meat and dairy consumption, educating both staff and students of the health benefits of changing eating habits accordingly. We primarily intend to do this by promoting a Meat Free Dining Room. Regularly review the financial viability of purchasing organic milk for our outlets, hospitality and conferences, and implement this where possible. Sell organic milk for those who choose to purchase it 100%. Maintain our existing practice that all eggs brought in are free range. 100%. Organic pork 	<p>Review annually</p> <p>On-going due to customer feedback March 2018</p> <p>Review annually</p> <p>Achieved and on-going</p> <p>2019</p>
<p>Fish:</p> <ul style="list-style-type: none"> Maintain our existing practice that 100% of fish purchased are from sustainable stock as defined by the Marine Conservation Society [MCS]. 	Achieved and on-going
<p>Fair Trade:</p> <ul style="list-style-type: none"> Maintain Fair Trade status by only serving Fair Trade tea, coffee, hot chocolate and sugar on 	Achieved and on-going

<p>the University Campus.</p> <ul style="list-style-type: none"> We aim to add 2 more Fair Trade products available for purchase in our outlets. 	March 2018
<p>Healthy Eating:</p> <ul style="list-style-type: none"> In collaboration with Health4All educate and engage with staff and students on eating a healthy, nutritionally balanced diet. Ensure a balanced diet is available for customers choosing a meat free diet. Continue to ensure that no undesirable additives [as defined by the Food for Life Catering Mark] and trans fats are included in any of the products that we supply. 	<p>Achieved and on-going</p> <p>Achieved and on-going</p> <p>Achieved and on-going</p>
<p>Waste reduction:</p> <ul style="list-style-type: none"> Provide our residential students with the option to choose chilled tap water. Evaluate water usage during food preparation and, where possible, reduce consumption. Routinely assess food wastage levels from our outlets, hospitality and conferences, and take positive actions to minimise this where practical. We aim to reduce our food wastage from our outlets, kitchens, hospitality and conferences by 10% from current levels? 	<p>Achieved and on-going</p> <p>Review annually</p> <p>Achieved and reviewed daily</p> <p>On-going</p>
<p>Energy and carbon:</p> <ul style="list-style-type: none"> The Sustainability Unit, as part of Facilities Management, will monitor how much energy and carbon we use and support us to reduce our energy and water usage by at least 30% by 2018. We will also develop a plan to reduce this more, after this point. 	March 2018
<p>Community Engagement:</p> <ul style="list-style-type: none"> To continue to send some food waste to a local homeless shelter. To work with local schools To hold a number of Pop-up restaurant events open to the general public To hold Meet the Supplier days 	<p>2017</p> <p>2017</p> <p>2017</p> <p>2018</p>

To be reviewed and updated on an annual basis from March 2017

Ian White
Director of Hospitality & Residential Services & Domestic Bursar