

## SUSTAINABLE FOOD CHARTER

The University of Chichester and the Students' Union are committed to providing healthy, affordable and sustainable food to staff, students and visitors through all catering outlets subject to the quality and availability of products. We recognise that food production and consumption has a big impact on the environment. As a result we are committed to reducing this impact as much as possible. This is in line with the University's environmental policy "to assess the environmental impacts of all our operations including waste, energy, procurement and construction, developing strategies that reduce impacts, are more sustainable and take a leading role in promoting best practice where ever possible." Key to sustainable food practises are important issues such as waste minimisation, resource efficiency and promotion of sustainable procurement and Fairtrade products. We recognise that it is our responsibility to work with and encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide. We appreciate this is more challenging for both our catering contractor Elior and the Students' Union in respect to pre-packed products and particularly for the Students' union with restrictions on purchasing consortiums. However, this should not prohibit the drive for improvement in this area. With this in mind the University and Students' Union will work with Elior, to seek to implement the following initiatives whilst maintaining a balance of social, environmental and economic considerations.

### Seasonal and regional food

- Work towards making all menus seasonal and communicate to students, staff and visitors the products which are British, regional or locally produced.

### Sustainably sourced meat

- Increase the amount of sustainably sourced meat on the menu and use local suppliers where possible.

### Environmental certifications

- Increase the amount of certified products available.

### Reduce bottled water

- Measure and reduce the amount of bottled water provided to hospitality services where logistically and cost feasible and provide jugs of water.

### Healthy options

- Increase the amount of healthy options provided and promote these options on menus and point of sale.

### Fish from sustainable stocks

- Ensure no fish on the menu are on the Marine Conservation Society's red list, increase MSC certified fish and fish rated 1 or 2 in the Good Fish Guide.

### Fairtrade

- Monitor and maintain our Fairtrade status as well as expand the number of products available and communicate to students and staff the products which are Fairtrade.

### Waste

- Monitor the amount of waste created from catering and seek opportunities to reduce and recycle where possible.
- Investigate the feasibility of composting food waste and disposable cups.
- Offer discounts for staff and students reusing their own mugs.

### Energy

- Monitor and reduce energy use in the catering areas.

### Audits

- Continue to allow environmental audits of catering facilities to identify further opportunities for sustainability improvement.

The Sustainable Food Charter will be reviewed annually by the Sustainable Food and Fairtrade Working Group and senior management.

### Past Initiatives

The University has already introduced some initiatives that aim to make its catering more sustainable these include:-

- More seasonal menus
- Using Red Tractor accredited produce where possible
- Providing tap water in all catering outlets and University hospitality events
- 90% of our fish on our menus is MSC certified
- Using only free range eggs in our menus and in bought-in products
- Encouraging staff and students to choose healthy menu options
- Encouraging staff and students to use reusable water bottles, take away containers and hot drinks cups.
- Obtaining and retaining Fairtrade status since 2009

### TARGETS 2018 - 2019

With our catering provider, Elior, we have identified the following shared targets:

- Continue to maintain our Fairtrade Status in 2018/19 and increase the availability of Fairtrade products in 2018/19 compared to 2017/18, where possible. Include and promote the use of Fairtrade ingredients in freshly made products on menus throughout the academic year. Promote the use of Fairtrade ingredients in hospitality offerings and continue to promote products at point of sale.
- Reduce single use plastics such as straws, cutlery, cup lids and bottled drinks.
- Move towards a system for recycling food waste and food waste packaging.
- Continue to use sustainable fish and move to 100% fish rated 1 or 2 in the Good Fish Guide <http://www.goodfishguide.org/fishfinder>. Work to increase the amount of sustainable fish in products, such as sandwiches.
- Increase the amount of seasonal fruit, vegetables and salads on menus and promote at point of sale.
- Increase the promotion of healthy eating options at point of sale, through table top displays, posters and menus.
- Continue to supply all eggs and egg containing products as free range.
- Continue to promote reusable water bottles on the campuses and tap water availability.
- Promote reusable hot drinks cups and move towards a charge for disposable cups.

Head of Campus and Residential Services

Charles White

Date

01/12/18.

General Manager Elior

Lee Powers

Date

16/11/19.

Vice President Students' Union

Dom Haward

Date

13/11/2018