



## **SUSTAINABLE FOOD POLICY**

### **1.0 PURPOSE**

The purpose of this policy is to outline the University's position in relation to the management of sustainable food on campus.

### **2.0 STATEMENT**

The Operations Directorate catering team recognises that food production and consumption has a significant impact on the environment and as such, is committed to reducing this impact as much as possible. The Sustainable Food Policy reflects the principles for pan-university procurement strategy, production, and service; and is in keeping with the University's wider environmental sustainability policies, Climate Action Progress and commitment towards the People and Planet Campaign.

### **3.0 SCOPE**

Providing healthy, seasonal, local, and responsibly sourced food for staff, students and visitors are critical to the University's drive to uphold its reputation as a responsible institution.

This policy covers all of the University's colleges, catering outlets, services and products, which needs to reflect its core values. This policy aims to facilitate the

provision of opportunities into the wider institutional culture and practice, supporting positive experiences of living, working, and learning at Durham University for students, staff, partners, and visitors.

## **4.0 RESPONSIBILITIES**

The Director of Operations has overall responsibility for the implementation of this Policy within the services supported by the Head of Operations.

The Procurement Department has a responsibility to procure food in a sustainable manner, in line with this policy and other relevant University Policies.

Responsibility for the operational implementation of this policy lies with the Operations Managers (Food and Beverage), Product and Brand Manager (Retail) and the Community Executive Chefs.

Guidance and advice relating to food sustainability will be provided in collaboration with Procurement, the Energy & Sustainability Team, the Director of Operations which will be reviewed on an annual basis.

## **5.0 POLICY, PROCEDURES AND ENFORCEMENT**

### **Sourcing**

To work with our suppliers to promote a procurement ethos of buying products locally to support UK producers from the North East Region.

To work with our contracted supplier for produce to try and maximise seasonal produce and aiming for vegetables to be locally sourced where possible.

Use dairy foods produced within North East including milk, yoghurt, cheese plus free-range eggs where possible.

Give preference to products and services that can be manufactured, used, and disposed of in an environmental and socially responsible way.

Use fish from sustainable sources whenever possible in order to maintain Marine Stewardship Council (MSC) accreditation and to support Durham being a sustainable fish city.

Ensure Fairtrade products are available and promoted where appropriate, helping to ensure the University maintains its Fairtrade status. We will support suppliers who other accreditation schemes such as Rainforest Alliance and fairly traded.

## **Environment**

Exclusively use free range eggs in all fresh products and engage with suppliers who subscribe to ethical standards of animal husbandry comparative to 'Compassion in World Farming' standards.

Minimise the use of water and energy through education, effective purchasing of equipment and monitoring of usage. We will provide free access to drinking water in all of our catered outlets (17 colleges, 8 retail cafes).

To only use PLA (Polylactic acid) or compostable cups in all of our catering and retail outlets. We promote re-usable cups with a discount scheme within the retail cafes. We are committed to further development in the use of re-usable packaging in our food outlets.

Adopt a pragmatic approach to encouraging and influencing our suppliers to improve their sustainability practices.

Our waste oil is collected in a permitted manner and converted into biodiesel by our supplier for use in their vehicles.

Cardboard from all delivery packaging is recycled and we actively encourage further work being done by suppliers to reduce packaging at source. We are working with our suppliers to increase goods supplied in returnable transit packaging.

Work with our suppliers to reduce deliveries on campus by restricting all outlets to 3 deliveries per week where practicable.

Our food packaging for items prepared on-site is biodegradable, compostable or recyclable. We work closely with our suppliers to further our sustainable food agenda.

Reduce the amount of food waste from pre-production, production and consumers through education and engagement. Any food waste is collected for anaerobic digestion and converted to energy by our nominated waste contractor.

## **Society**

Highlight seasonal produce throughout our menu development maximising seasonal produce and aiming for vegetables to be locally sourced where possible.

Communicate our aims and commitment to serving sustainable, regional food to our students, staff, and stakeholders.

Promote the health and environmental benefits of eating more vegan and vegetarian food. Principles of the Green Nudge campaign have been incorporated into the menu and food display across our catered outlets.

Engage staff, stakeholders, and students on a termly basis via the Catering Consultative Committee actively seeking feedback to promote more sustainable and diverse food choices to continually improve services.

Raise employee awareness of relevant environmental and social effects of purchasing through appropriate training, guidance, and relevant product information to staff members to allow them to select sustainable products and services.

We will actively engage and work towards a sustainable food framework collaborating with local external businesses to share best practices and promote local products.

## **Incident Reporting**

a) Incident reporting relating to food sustainability will follow the University's environmental incident reporting procedure:

[www.durham.ac.uk/resources/greenspace/local/EnvironmentalIncidentReportFormEcoCampus.docx](http://www.durham.ac.uk/resources/greenspace/local/EnvironmentalIncidentReportFormEcoCampus.docx)

b) Dependent on severity follow standard processes for critical incident or major incident: [www.durham.ac.uk/resilience/password/](http://www.durham.ac.uk/resilience/password/)

## **Enforcement**

a) Violation of this policy may result in disciplinary procedures in line with the University's standard misconduct and disciplinary regulations.

## **6.0 EQUALITY AND DIVERSITY**

An Equality Impact Assessment was undertaken as part of the Sustainable Food Policy.

## **7.0 RELATED INFORMATION**

[www.durham.ac.uk/catering](http://www.durham.ac.uk/catering)

[Environmental Sustainability Vision, Policy and Strategy](#)

[www.durham.ac.uk/greenspace/fairtrade](http://www.durham.ac.uk/greenspace/fairtrade)

Durham University Catering Healthy Food and Wellbeing

## **VERSION CONTROL**

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Approved by: University Catering

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