University of Huddersfield Sustainable Food Policy

The University of Huddersfield recognises its responsibility to provide sustainable food for our students, staff and visitors.

We are committed to incorporating environmental and social considerations into the catering and hospitality services we provide on our campuses.

In particular, we recognise our potential to make a significant positive difference through our food procurement, by encouraging suppliers to minimise the negative environmental and social impacts of the products and services they provide, as well as engaging positively with local and global communities.

We aim to:

- Increase sustainable food options within our catering outlets and hospitality menus wherever viable.
- Communicate to students, staff and visitors our commitment to serving sustainable food and raise awareness of the benefits of a sustainable diet.
- Ensure that sustainability considerations are included in all catering contracts and that sustainability criteria are used in the awarding of the contract.

Our specific commitments and objectives are to:

- Target local suppliers for all of our food purchases wherever possible, to ensure fresh produce, reduce food miles and support the local economy.
- In line with our ‘local supplier guarantee’, ensure that whenever we receive a local enquiry we always meet the supplier to discuss their products and services.
- Ensure our menus constantly change to reflect the changing seasons and availability of local produce.
- When local produce is not available, attempt to ensure that suppliers have ethical policies about sourcing their produce.
- Increase the range of products from suppliers who subscribe to and meet ethical trading standards, such as Fairtrade, wherever possible.
- Support environmentally friendly farming and food and drink production, including increasing the availability of organic produce, wherever possible.
- Continue to use fish from sustainable stocks, ensuring that no fish are used from the Marine Conservation Society ‘Fish to Avoid’ list or IUCN red list and increasing the amount of fish used that is from Marine Stewardship Council certified sustainable stocks and the Marine Conservation Society ‘Fish to Eat’ list.
- Continue to use only free-range eggs, including wherever possible egg-containing products which use free-range eggs, and where viable increase the range of animal products from certified higher welfare systems.
- Increase the availability of less carbon intensively produced, typically non-meat, food offers as much as possible.
- Ensure that non-bottled water is made available in all of our catering outlets. Ensure as far as possible that all bottled waters available on campus are either locally produced or ethically-focused products.
- Monitor and work to minimise our food and packaging waste and use of disposables, in particular ensuring the continued reduction of landfill waste.
- Regularly audit our food supply chain to monitor the traceability of products and suppliers, ensuring that required sustainable and ethical standards are being met.
- Highlight all sustainable food offers to our customers on our catering and hospitality menus.

This policy will apply to all food outlets and food served by the University.

This policy will be reviewed regularly and made publicly available. A series of targets will be identified annually. Progress towards their achievement will be reviewed and reported on annually to the Estates Senior Management Team as part of our annual environmental reporting process.

Signature

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Colin Blair
Director of Estates and Facilities