

Sustainability: UAL Strategic Aim

The University will create a culture of social and environmental awareness in order to develop and integrate sustainable and ethical practices throughout all aspects of our life and work. This is captured in our Environmental Policy, our Environmental Management System and our Carbon Management Plan (<http://www.arts.ac.uk/about-ual/sustainability-at-ual/sustainability-documentation/>)

Sustainability Food Policy (February 2014 – February 2015)

The Sustainable Food policy is owned by University of the Arts London and developed by the Catering Department (Estates Division). It is reviewed and approved on an annual basis by the Sustainability & Environment Project Board and covers all cafes and food outlets managed by the Catering Department.

Whilst there is no one definition of “sustainable food”, our working definition is the one used by DEFRA - “Food which is healthier for people and the planet”. This policy outlines our commitment to playing our part in making the world a more sustainable and equitable place.

Healthier, ethically sourced, more sustainable food may help to encourage lifestyle changes both in and outside the university, leading to a positive impact on health and wellbeing, as well as the environment. We also recognise the benefits for our local, national and international communities.

We will:

- Provide a choice of food options, including healthy and sustainable food to our students, staff and visitors
- Promote the benefits of healthy/sustainable eating by the Food for Life campaign including the provision of seasonal produce
- Support local economies and sustainable livelihoods both in the UK and in the case of imported products, in the producer products
- Continue to look for new initiatives to reduce our carbon footprint
- Encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide
- Increase Fair Trade products sold within the outlets
- To maintain Gold Food for Life Catering Mark by the Soil Association
- Embrace MSC chain of custody training within our teams
- Reduce the amount of meat, dairy products and eggs and to promote meals rich in vegetables, wholegrain and pulses
- To reduce the amount of bottled water sold by providing fresh tap water in the cafes
- Reduce food waste by ensuring our catering provider is limited to wasting no more than 2% of food serves to staff and students
- Reduce the amount of artificial additives
- To reduce the amounts of land-fill through management of packaging and disposables used within UAL. The catering service will divert food waste to an anaerobic digester provided by the University’s waste and recycling partner, Grundons
- To reduce the amount of water and energy used in food preparation

- Communicate to customers “food miles” wherever possible
- To develop specific Key Performance Indicators to measure progress

We will achieve this by:

- Increasing the sales of Fairtrade goods annually
- Reduce food waste per student/staff annually by controlling food portions and stock ranges.
- Increase the purchase of seasonal fruit and vegetables on an annual basis.
- Reduce the amount of meat consumed annually
- Use of organic eggs
- Only serve mains water for internal hospitality meetings, no purchase bottled mineral water
- Offer mains water via hygienic dispensers to refill water bottles in all canteens
- Only using organic milk
- Exclude fish species identified as most at risk by the Maritime Conservation society
- Reducing the amount of disposables by offering a discount to customers using their own vessels
- Ensure all disposables are suitable for appropriate waste collection
- Ensuring all main meals are freshly prepared on site wherever possible

We will recognise this by setting the following targets for each academic year (August 2014 – July 2015)

- Maintain Gold “Food for Life” accreditation awarded to UAL by the Soil Association
- Reducing disposable usage by 5% year on year
- Only sell bottled water which directly support charities
- Reducing meat consumption by 5% year on year
- Source fresh meat from the UK
- All future contracts will include a clause to the contract caterer, ensuring they maintain the Gold standard and except inspection from the Soil Association as part of the contracted terms

Chris Wainwright
Chair of Sustainability Board

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Head of Retail & Catering