v.7 Sustainability Food Policy (2020/21)

<table>
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<th>Document version</th>
<th>Amendments since last review</th>
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<tr>
<td>7 (June 2021)</td>
<td>- Food miles</td>
<td>Climate &amp; Environment Action Group</td>
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<td>- Coffee suppliers</td>
<td>please refer to v.10 of the UAL Carbon Management Plan that describes this groups scope of influence and responsibilities</td>
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<td>- Green Kitchen</td>
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<td>- Reduction in plastic</td>
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<td>Alastair Johns</td>
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<td>Head of Retail &amp; Catering</td>
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<td>Sustainability Advisory Panel</td>
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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/)

v.7 Sustainability Food Policy (2020/21)

The Sustainable Food policy is owned by the University of the Arts London and developed by the Accommodation, Retail & Catering Department team (Estates Department). It is reviewed and approved on an annual basis by the Climate and Environment Action Group and covers all cafes and food outlets managed by the Catering Department.

The University wishes to provide catering and hospitality services at university premises. In 2019, following a competitive tender process (tender ref. number CC-UK1.FID23448287 as published the Delta procurement portal), the University is appointed Baxter Storey as its agent to manage and administer the services set out in the contract.

Sustainability and retaining the Soil Association ‘Food for Life’ accreditation (Gold level) was included in the evaluation of tender responses. Please refer to Baxter Storey’s letter at the end of this policy confirmed their commitment to the Soil Association’s ‘Food for Life’ scheme o. the most common ways to measure commitment to sustainable catering in the public sector

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.

The university 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.
- 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 provided fresh tap water in the cafes and providing free access to drinking water across the university to be located in each café
- 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, Suez.
- Communicate to customers “food miles” wherever possible by using information via QR coding.
- Continue to provide space for the “Green Roof Society” who use the space as an urban garden, including to grow food.
- To develop specific Key Performance Indictors to measure progress to deliver continual improvement (see below)

We will achieve this by:

- Reduce food waste per student/staff annually by controlling food portions and stock ranges.
- Use only coffee suppliers with a commitment to social and financial sustainability for the farmers.
- Increase the purchase of seasonal fruit and vegetables on an annual basis.
- Source fruit and vegetables from the UK in the first instance, followed by importing only via shipping if required. No air freight will be used.
- Reduce the amount of meat consumed annually.
- Use of organic eggs
- Only serve mains water for internal hospitality meetings as standard
- 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 Conversation society
- Use produce from “Dayboat” suppliers wherever possible.
- 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. By July 2022 we will:

- Maintain Gold “Food for Life” accreditation warded to UAL by the Soil Association
- Reducing disposable usage by 5% year on year.
- Only sell bottled water which uses a minimum of 50% recycled plastic.
- Reducing meat consumption by 5% year on year
- Source fresh meat from the UK
- All future contracts include a clause to the contract caterer, ensuring they maintain the Gold standard and accept inspection from the Soil Association as part of the contracted terms.

Alastair Johns
(a.johns.arts.ac.uk)
Head of Retail & Catering
Dear Alastair,

Agreement for the provision of Catering Services to University of the Arts London (Tender ref. no. CC-UK1.FID23448287)

Baxterstorey has always had improving sustainability as one of our core values, and the emergence and progress of the pandemic has not changed this in anyway. We are very proud of what has been achieved over many years across the campuses from the partnership between Baxterstorey and UAL.

Baxterstorey commits to UAL’s Sustainable Food Policy by upholding throughout our contract with UAL all items listed in the food policy (and subsequent revisions).

With regard to retaining the Soil Association ‘Food for Life’ accreditation (Gold level) scheme to measure a public commitment to sustainable catering in the public sector, we will support the university which each annual review from 2019 onwards.

Kindest Regards

John

John Wood
Operations Director
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