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.8 Sustainability Food Policy (2021/22)

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 appointed BaxterStorey 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 BaxterStorey’s letter at the end of this policy which confirms their commitment to the Soil Association’s ‘Food for Life’ scheme – one of 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 providing fresh tap water in the cafes and providing free access to drinking water across the university to be located in each cafe.
- Reduce food waste by ensuring our catering provider is limited to wasting no more than 2% of food served to staff and students.
- Reduce the amount of artificial additives.
- 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:

- Reducing food waste per student/staff annually by controlling food portions and stock ranges.
- Using only coffee suppliers with a commitment to social and financial sustainability for the farmers.
- Increasing the purchase of seasonal fruit and vegetables on an annual basis.
- Sourcing fruit and vegetables from the UK in the first instance, followed by importing only via shipping if required. No air freight will be used.
- Reducing the amount of meat consumed annually.
• Using organic eggs.
• Only serving mains water for internal hospitality meetings as standard.
• Offering mains water via hygienic dispensers to refill water bottles in all canteens.
• Only using organic milk.
• Excluding fish species identified as most at risk by the Maritime Conversation Society.
• Using produce from “Dayboat” suppliers wherever possible.
• Reducing the amount of disposables by offering a discount to customers using their own vessels.
• Ensuring 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 2023 we will:

• Maintain Gold “Food for Life” accreditation awarded to UAL by the Soil Association.
• Reduce disposable usage by 5% year on year.
• Only sell bottled water which uses a minimum of 50% recycled plastic.
• Reduce meat consumption by 5% year on year.
• Source fresh meat from the UK.

The current and 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
Alastair Johns  
Head of Catering and Retail, UAL

6th January 2020

Dear Alastair,

**Agreement for the provision of Catering Services to University of the Arts London**  
(Tender ref. no. CC-UK1.F1D23448287)

Baxterstorey has always have improving sustainability as one of our core values, 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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