

Sustainable Food Plan 2022 - 2025

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# 1. Introduction

The University of Wales Trinity Saint David (UWTSD) recognises not only its responsibility to provide healthy and sustainable food to its customers, but to ensure it conducts its

procurement activities in an environmentally, ethically, and socially responsible manner,

influencing sustainable food production and consumption throughout the wider locality.

UWTSD endeavours, when appropriate, to support local businesses in the sourcing and

procurement of its products and services, whilst working with its suppliers to minimise the

negative environmental and social effects of the products and services they provide.

# 2. Purpose

This Sustainable Food Plan has been developed to reduce the negative environmental

impact of catering services at UWTSD through committed actions established by the

University Catering department. The Plan applies to all the University’s owned catering outlets. Where we outsource catering we do so through the [The University Caterers Organisation’s (TUCO) Frameworks](https://www.tuco.ac.uk/procurement/frameworks)

# 3. Scope

The scope of the Plan is to:

* Provide a high-quality catering and hospitality service.
* Actively seek to promote and source food and other products locally and seasonally in

order to support the local economy and reduce environmental impacts.

* Promote the use of free-range eggs and organic fresh milk in line our commitment to

“Food for Life” Catering Mark, where possible.

* Actively seek to promote responsible animal welfare by procuring Red Tractor animal products or other welfare related marks.
* Reduce the number of foods from animal origin (meat, dairy and eggs) served, as

Current livestock farming techniques has a considerable influence on Climate Change.

* Promote meals rich in fruit, vegetable, pulses, and nuts.
* Whenever possible, work with suppliers to ensure, marine products used are from

sustainable stocks as verified by the Marine Conservative Society.

* Use Fairtrade products where appropriate, actively support Fairtrade Fortnight and

support Fairtrade initiatives where possible.

* Work with our suppliers to improve the provision of healthy products and minimise the environmental impact of their produce and deliveries.

# 4. Plan

4. 1. Use of local seasonally available ingredients:

* Termly menu planning to reflect seasonal food.
* Work with suppliers to encourage proximity purchasing to reduce road miles.
* Promote and source products from Wales and where possible, from Southwest and Mid Wales, whilst achieving best value for money.
* Ensure Small and Medium Enterprises, local and regional suppliers, are given equal opportunity to bid for supply agreements through the HEFCW (Higher Education Funding Council for Wales) catering group tender process; UWTSD comply with the with T[he University Caterers Organisation’s (TUCO) Frameworks](https://www.tuco.ac.uk/procurement/frameworks)

4.2. Specify food from farming systems that minimise harm to the environment:

* Employ procurement policies that reflect the use of cost-effective cuts of meat to

promote responsible animal welfare.

* Reduce the number of foods from animal origin (meat, dairy and eggs) served, as

Current livestock farming techniques have a considerable influence on Climate Change.

* Promote meals rich in fruit, vegetable, pulses, and nuts, and where possible procure

Red Tractor products.

* Support the Local Authority’s Food plan and in turn, the local supply chain, farmers, and other food sources to become more sustainable, accessible, and environmentally friendly

4.3. Reduce use of fish species identified as most “at risk” by Marine Conservation

Society:

* Menus for University Events are designed around fish available in local waters.
* Work with suppliers to ensure, marine products used are from

sustainable stocks as verified by the Marine Conservative Society.

* Use diverse species of Fish to reduce pressure on sensitive stocks.
* Promote only fish on the Marine Conservation Society’s “fish to eat” list.
* The promotion of sustainable fish and seafood will be carried out within the University’s

catering and hospitality services.

4. 4. Fairtrade focus:

* Identify opportunities to increase the university’s range of Fairtrade products.
* Continue to promote Fair trade Fortnight and introduce one campaign per year to

help promote.

* Participate in Fairtrade activities.

4. 5. Promote Health and Well-being:

* Introduce ‘Healthy Living Week.
* Employ cooking methods that promote the reduction of salts, fats, oils and artificial

additives.

* Always provide a range of fruits, vegetables, and salads.
* Limit the use of cooked chilled products, and ready meals.
* Reduce the use of hydrogenated vegetable oils and artificial additives.
* Promote the use of wholemeal breads, pastas and brown rice and include in menus.

4. 6. Promote initiatives that encourage the use of tap water:

* Ensure tap water is available in all catering outlets.
* Encourage and promote the use of re-usable or recyclable drinking vessels across our campuses and ensure tap water is freely available to all students, staff and

visitors.

* Promote the use of tap water for Conferences and Events.
* Phase out the use of bottled water in any University events.

4.7. Waste Reduction and Recycling:

* Introduce a food waste composting system into central production kitchen.
* Reduce the use of individually packed items e.g., sugars, condiments etc.
* Work closely with suppliers to reduce the amount of packaging and reduce the number of food deliveries required.
* Employ methods to monitor and minimise food waste, and continue to recycle used

kitchen oil.

* Where possible reduce water and energy use in food preparation, operations and

Cleaning.

5. Monitoring

The University will set appropriate sustainability targets in consultation with the University

community and measure performance against agreed targets:

* Customer surveys to be carried out annually to obtain feedback on menus, prices,

quality and choice.

* Annual Plan review, including targets and reassessment, and progress reporting for

all relevant stakeholders.

* Training of all staff in the various appropriate certifications, healthy cooking practices, sustainable food preparation practices, and waste monitoring methods.

# 6. Links to other policies / procedures

* Environment Policy Statement
* Sustainability Strategy and Environmental Strategy 2023-2025
* Sustainable Procurement Policy

Author(s):

**Kevin Hodson Job Title: Catering and Conference Manager**

**Kelly Williams Job Title: Exec. Head of Operational Estates and Facilities**

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