

Swansea University Catering Outsource Tender Evaluation Questions, Sustainability and CSR - September 2021

Level 1 Criteria	Level 2 Criteria	Criteria	Weighting
Sustainability & CSR	Management & performance	<p>Provide details of the framework(s) you will deploy at Swansea to ensure an industry recognised and independently audited method for continual improvement in sustainable, healthy catering. The University must continue to achieve a top >10 position in the National People and Planet, Green League. This is only possible through achieving and improving on the leagues catering criteria. Please show how the sustainable health food policy and action plan will achieve this. The university is looking for:</p> <ul style="list-style-type: none"> • Soil Association food for life “served here” award or an equivalent. • Support in ensuring the University is “Fairtrade University awarded” • MSC certification 	1%
	Climate emergency	<p>Please provide examples and evidence of how you will support the University’s sustainability strategy commitments for reducing the carbon emissions and wastes generated from catering supply chain, operations and products. The University has made a public commitment to act upon the climate emergency. University catering has a key role to play in reducing campus direct emissions and those from the catering supply chain and products produced. Please evidence how you would support the university in the following:</p> <ul style="list-style-type: none"> • Measure and achieving net zero scope 1 & 2 carbon emissions (e.g. in kitchens, service areas and in operated vehicles) and 50% reduction in scope 3 carbon emissions (e.g. in your supply chain and ingredients, travel and water, waste) by 2035. • Reducing waste (including single use plastics and food waste) • Reducing water usage and wastewater <p>You may want to consider the requirements of the Soil Association green kitchen standard or an equivalent standard/guidance in support of your evidence for this question.</p>	1%
	Healthy catering	<p>Detail examples of how you would ensure the university catering will meet government standards for healthy food and drink. Please provide examples relevant to the universities requirement to achieve Welsh Government Corporate Health Gold Standard Healthy Catering and food & drinks vending practices within your answer.</p>	1%

	Sourcing & community benefits	<p>Detail your approach to sourcing food including specifications and ability/willingness to:</p> <ul style="list-style-type: none"> • Buy locally seasonally produced foods. • Support local food charity and poverty networks <p>Educate on sustainable Healthy food.</p> <p>Demonstrate that you understand the University's sustainability commitments with regard to:</p> <ul style="list-style-type: none"> • Food procurement, including the local suppliers you intend to use and how you can engage with the local economy. Providing evidence of how you have approached this elsewhere for clients in Wales and with other universities. • How you intend to collaborate with the University and charities to explore ways of reducing local food waste and food poverty. <p>The education of students and staff on healthy sustainable and ethical catering practices and where possible how you might engage with campus community vegetable growing schemes.</p>	1%
	Diversity	<p>Describe how you will ensure that the catering offer reflects the diversity of the University community and, in particular, the need to provide for a diverse range of diets e.g., vegan, vegetarian, gluten free, religious and cultural.</p> <p>Provide examples of the special diet options that will be available within the different food concepts and outlets.</p> <p>With reference to your response to the operational and service delivery questions, identify the diversity of your food offer and how you will be able to develop this to match demand over the term of the contract.</p>	1%