



## Swansea University Prifysgol Abertawe

### **Swansea University Sustainable Healthy Food Policy & Action Plan Revision No.5 April 2019**

**Scope: This Policy covers all Campus Catering Outlets & Food Served by Swansea University.**

In line with the Universities Strategic Plan, Campus Catering takes into account environmental, health, ethical and social considerations into the products and services we provide. We work with our suppliers and contractors to ensure our activities contribute to local economies and sustainable livelihoods, avoiding unnecessary negative environmental impacts, supporting animal welfare and provide health, wellbeing and social benefits. We strive to ensure smaller local suppliers are not discriminated against in the procurement process and in our specifications.

Swansea University produced its first Sustainable Food Policy in 2010; and 2017, this 2019 document updates the policy, reviews Campus Catering's performance and sets out our commitments into the future ([see Sustainable Healthy Food Action plan below](#)). The policy covers all food outlets and food served by the university.

This policy document forms part of Swansea University's overall sustainability strategy and helps to address the objects therein. It provides the framework within which Swansea University will increasingly provide healthy, local and more sustainable food to its customers.

The policy commitments set out in this document will be reviewed annually and our progress will be monitored and reported annually against our targets. Campus catering will actively involve stakeholders in the development of our policies and procedures in respect of more sustainable food. The policy covers all food outlets and food served by Campus Catering.

**It is the policy of Swansea University Campus Catering to:**

#### **1. Fairtrade**

- Provide a conspicuous range of Fairtrade products, including tea, coffee and biscuits, providing choice to our customers

- Ask our suppliers to provide their policy on Fairtrade and to itemise their Fairtrade commodities so that we can make them available to our customers.
- Maintain our Fairtrade Status and fully commit to the five main criteria set out by the Fairtrade Foundation.

## **2. Waste and recycling**

- Make full use of the University's waste recycling contract and actively ensure the following are recycled: cans, cardboard, plastic, paper, glass, food, magazines and newspapers.
- Ensure all of our waste oil is recycled via conversion to biodiesel.
- Seek to reduce the amount of packaging used in both sales items and the supply chain.
- Reduce food going into the waste stream via portion control, menu and recipe development and composting activities.
- Any food waste is disposed of through food collection procedure of the University.

## **3. Meat free**

- Offer a daily selection of vegan dishes.
- Produce a wide range of vegetarian options and make vegetarian food an integral part of our mainstream offerings.
- Retain our membership of the Vegetarian Society's Food and Drink Guild and produce all our vegetarian dishes in line within the criteria set out by the Vegetarian Society.
- Promote Meat Free Mondays through the SWell engagement programme

## **4. Eggs and Dairy**

- Use only fresh, free range eggs in our catering offer.
- Support local dairy farmers by purchasing local fresh milk.

## **5. Meat and Fish**

- Consider animal welfare in our purchasing decisions.
- Source our fish from local suppliers supporting sustainable fishing methods
- Use Marine Stewardship Council (MSC) approved suppliers wherever possible and seek MSC certification across outlets.

## **6. Seasonal and local produce**

- Grow some of our ingredients on campus in order to raise the profile of fresh local food.
- Showcase seasonal and local produce via our annual Welsh Food Festival on campus.
- Promote seasonal produce through our menu development.

## **7. Water and Beverages**

- Minimise use of bottled water on campus where appropriate.
- Reduce the use of disposal drinking cups on campus.
- Provide free drinking water at all food and beverage outlets.

## **8. Health and Wellbeing**

- Offer an expanding range of healthy 'meal deals'.
- Use reduced Sodium Salt.
- Adopt cooking methods that reduce use of salt, fat, oil and artificial additives and preservatives.
- Offer an increasing range of fresh fruit and fresh vegetables across campus.

## **9. Communication and Partnerships**

- Communicate to all customers our commitment to serving sustainable, local food via promotional guidance, product information and awareness campaigns.
- Work with our suppliers to progress the sustainable food agenda.
- Maintain & expand accreditation under the Soil Association's Food for Life Catering scheme.
- Ensure tender specifications for food suppliers include requirements for service and supply in line with TUCO Ltd National Catering Purchasing Consortium sustainability and environmental policies and in addition to the University's Sustainable Food Policy.

### Changes to the Policy

<b>Reasons for the Change</b>	<b>Date</b>
Inclusion of this Change log	07/2017
Update of Policy Title to align with University Wellbeing agenda "Sustainable Health Food Policy	07/2017
Inclusion of Sustainable Healthy Catering Action Plan	07/2017
Policy Scope added	07/2017
No changes to policy	09/04/2019

# Sustainable Healthy Food Policy Action Plan

