

Catering Managers' Committee Sustainable Food Policy

Introduction

The Catering Managers' Committee (CMC) recognises its responsibility to provide healthy and sustainable food to our students, staff and visitors. This Policy sets out the Committee's intentions to minimise the impact of the Colleges' catering operations on the environment, and to promote sustainable practices and consumption.

This Policy has been adopted as a CMC policy by a majority vote.

The catering outlets in departments of the University run by the University Catering Service; adhere to the University Sustainable Food Policy on which this Policy is based.

Policy aims

- Reduce the consumption of meat, in particular ruminant meat (e.g. beef and lamb).
- Promote the consumption of more vegetarian and vegan foods.
- Ensure that fish and seafood are responsibly sourced from a sustainable supply.
- Reduce the amount of food that is wasted in the College.
- Use fairly traded products where applicable, and promote products which actively support fairly traded initiatives.
- Ensure that animal welfare standards are adhered to for any animal produce purchased and to insist on Red Tractor Assured standards as minimum, where applicable.
- Communicate to Fellows, students, staff and visitors our commitment to serving sustainable food.
- Continue to implement all sustainability measures taken to date.

Scope of the Policy

This Policy is focused on the provision and procurement of food in the Colleges.

The Policy applies to all aspects of sustainable food, including procurement, preparation, provision, food waste and waste management, education.

All suppliers will be expected to assist the Colleges in meeting the Sustainable Food Policy.

Roles and responsibilities

The Members of the CMC have a responsibility to procure food in a sustainable manner

College Bursars have responsibility for implementation of the Policy in their College. Responsibility for application of the practical delivery of this Policy within College catering departments lies with the Catering Manager (or equivalent head of the College catering operations).

Guidance and advice with regards to all aspects listed above will be provided by the CMC Sustainable Group as required.

Objectives

Communication and engagement

- Increase awareness of this Sustainable Food Policy – and its evidence base – through the contribution to newsletters, Environment & Energy website and other publications within their College.
- Participate in University-wide campaigns and other events by promoting healthy and sustainable food, including vegan options.
- Participate in Cambridge's efforts to become a Sustainable Food City.
- Provide catering staff with training about sustainable food and the objectives and reasons for the Policy.

Meat and dairy

- Reduce the consumption of meat in particular ruminant meat (e.g. beef and lamb).
- Promote the consumption of more vegetarian and vegan foods.
- Increase the range of animal products from certified higher welfare standards.
- Where possible and appropriate, use local produce/suppliers and actively include and promote use of these products in menus.
- Aim to ensure all milk and dairy products are Red Tractor Assured or equivalent as a minimum standard.
- Use free range whole eggs as standard.
- When using other egg products e.g. frozen whole eggs, egg whites or mayonnaise etc. use free range if available.

Fish

- Ensure that fish and seafood are responsibly sourced from a sustainable supply.
- Use diverse species of fish to reduce pressure on sensitive stocks.
- Investigate various species of tinned fish and the capture method, aiming to purchase more sustainable alternatives, where possible.

Fairly traded

- Increase the fairly traded product range and raise awareness of fairly traded campaigns organised throughout the year.
- Ensure all tea, coffee, sugar and bananas that are provided are fairly traded.

Fruit and vegetables

- Develop menus which make use of seasonal fruit and vegetables, where practically possible.
- Actively promote vegetarian options more than meat options.
- Source fruit and vegetables that are from local suppliers and, where possible, that are Red Tractor Assured, equivalent or fully traceable.

- Encourage suppliers to understand the production system under which the fruit and vegetables were grown.
- Increase the amount of fruit and vegetables used that are grown from systems that cause the least harm to the environment, where possible.

Sustainably sourced products containing palm oil and soya

- Seek to purchase where available products containing palm oil, or source products that are certified by the Roundtable on Sustainable Palm Oil (RSPO).
- Seek to purchase where available source soya products that are certified by the Round Table on Responsible Soy (RTRS) or ProTerra.

Energy

- Any new or replacement cooking/catering equipment should seek to provide efficiencies in energy consumption.

Waste

- Work towards monitoring food waste and record amounts being collected.
- Reduce the amount of food waste going to landfill, through the use of waste food collection schemes and compostable food packaging which is collected with the food waste and composted (or anaerobically digested).
- Recycle used cooking oil for turning into biofuel.
- Measure and reduce the amount of disposables used on an annual basis.
- Charge a levy when consumers opt for a disposable cup in order to encourage the use of reusable containers, or offer a discount scheme on all hot drinks for those who use refillable cups e.g. KeepCups.

Water

- Provide tap water in cafeterias and butteries (cafés) to reduce the demand for bottled water.
- Work towards phasing out the sale of single use plastic water bottles, with a view to eventually ceasing sale.

Implementation

- Work towards the policy aims and objectives listed above, work with suppliers to progress our sustainability agenda, and work together within the University to share and adopt best practices.
- Raise awareness of the benefits to the environment and individuals of following a mainly vegetarian/vegan diet via promotional guidance, product information and awareness campaigns.
- Examine this Sustainable Food Policy bi-annually (every other year).

- Adhere to all CMC procurement contracts, which due to the work of the Procurement Management Group (PMG) ensure that food and other products, are sourced locally where possible in order to sustain the local economy and reduce environmental impacts