



The University of Exeter recognises its responsibility to carry out its procurement activities in an environmentally and socially responsible manner. We strive to incorporate environmental and social considerations into our product and service selection process. We recognise that it is our responsibility to encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide. We will also strive to ensure that regional suppliers are not discriminated against in the procurement process and specifications.

The Sustainable Food Policy has been developed by the University of Exeter catering team with the input from Head of services, facilities, eventing and sustainability. The policy reflects the principles of the University's Procurement strategy, sustainability goals, and climate emergency recommendations along with commitments contained within the Fairtrade policy.

Providing healthy, seasonal, local and responsibly sourced food for staff, students and visitors is critical to the University's drive to uphold its reputation as a responsible institution. The University's catering outlets, services and products need to reflect its core values and provide opportunities into the wider institutional culture and practice, supporting positive experiences of living, working and learning at the University of Exeter for students, staff, partners and visitors.

Our policy will develop and evolve with crucial input from Heads of Service, Sustainability Team and Fairtrade Representatives.

Our policy will apply to all the University managed and operated catering outlets on Streatham -0.05 Tc 0.05 Tw 0.8 Td(wa)-9y)-8 (.))J0 Tc

Reduce deliveries on campus by restricting all outlets to 3 deliveries per week.

Our food packaging for items prepared on site is biodegradable, compostable or recyclable.

We work closely with our suppliers to further our sustainable food agenda.

Our food waste is collected for anaerobic digestion by our nominated waste contractor

Showcase seasonal produce throughout our menu development

Communicate our aims and commitment to serving sustainable, regional food to our customers.

Engage clients, stakeholders and students on a quarterly basis by showcasing our new products and actively seeking feedback before new menus are finalised.

Raise employee awareness of relevant environmental and social effects of purchasing through appropriate training, guidance and relevant product information to staff members to allow them to select sustainable products and services.

We will actively engage and work towards a sustainable food framework.





To allow us to meet the aims of our policy, we will work towards the following actions:

Objective	Completion date	Success Performance Indicator	Evidence
Work with our partners to reduce the impact of our business on the environment.	Achieved and On Going	General programme of supplier engagement initiated, with senior manager involvement. Targeted supplier engagement programme in place, promoting continual sustainability improvement. Two-way communication between procurer and supplier. Suppliers recognise they must continually improve their sustainability profile to keep the client's business.	Reports from our suppliers' evidence environmental & sustainability progress.
Actively introduce regional farmers, growers, producers and butchers to our wholesale partners.	Achieved and On Going	Regional farmers, growers, producers and butchers listed in our wholesaler catalogues and brochures.	Copy of catalogues / brochure displaying products listed.
Purchase from companies which support the sustainable food policy and actively demonstrate their commitment to the wider environment and sustainability issues.	Achieved and On Going	Our key food commodity suppliers will hold (or willing to gain) accreditation demonstrating their commitment to sustainable food sourcing. Sustainable procurement will be included in competencies and selection criteria for all food supplier selection.	Copies of a tender.
Wherever possible, purchase from suppliers in the South West of England in the first instance.	Achieved and On Going	Our business decisions relating to food purchasing and routes to market will consider the impact of such decisions on the local communities and the environmental benefits of local sourcing.	Copies of the tender document and reports from suppliers will demonstrate produce provenance.
Continue to support British and local sourcing of ingredients to maximise the flavour and taste, support the UK farming industry, and ultimately reduce food miles.	Achieved and On Going	Management information from our key food suppliers demonstrates the source of our produce to support the objective.	Reports from our suppliers demonstrate the source of our products i.e. Devon; South West; UK; Other.



Revised June 2020



All new menus will include seasonal produce.	Achieved and On Going	Menus demonstrate the use of seasonal products. Management information from suppliers confirm that our teams are purchasing the correct product for the season. Suppliers asked to communicate seasonal product availability.	Copies of menus. Supplier management information will demonstrate the products purchased in the correct season.
No-meat dishes are being promoted as part of a balanced diet, increasing the range of vegetarian options available.	Achieved and On Going	All our catering outlets will supply excellent quality no-meat dishes and available alternatives. Where possible additional no-meat dishes will be made available.	Copies of menus and marketing material.
All menus will consist of at least 50% vegetarian, vegan or plant-based meals.	September 2020	All new menus will be written to contain at least 50% vegetarian, vegan or plant-based meals.	Copies of menus and marketing material alongside MCR data.
All counter hot food will have vegetarian, vegan or plant-based meals as the first choice on the customer journey, increasing a healthier uptake and highlighting the choice first before meat dishes are viewed.	September 2020	Sales data through MCR along with chefs' feedback on portion amounts used and created.	Food ordering amounts alongside data from MCR.

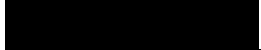




Meat:



Revised June 2020



<p>We will achieve a minimum of a 2-star accreditation from the Sustainable Restaurant Association.</p>	<p>Achieved July 2019 and reviewed annually</p>	<p>Operational practices will be reviewed, documented and submitted to the relevant organisations.</p>	<p>Relevant framework criteria.</p>
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