

Sustainable Food Policy

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Title: Sustainable Food Policy

We recognise our responsibility to provide healthy and sustainable food and drink for our customers. We will always incorporate environmental, ethical and social considerations into the products and services we provide to you.

“Altai State University Partnership, the catering and retail partnership between the University and the Student Union, has a Sustainable Food Policy which requires all the fish that it serves to be sustainably sources or University Council approved, meat to be the State Standards approved, and shelled eggs of high quality and from free range hens. It also encourages that palm oil, where it must be used in food products, be from a sustainable source.”

Altai State University Procurement Guidance

We take pride in making it our responsibility to encourage our suppliers and contractors to minimise negative environmental, ethical and social effects associated with the products and services they provide to us. We strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and through our specifications.

Current Assurances for your peace of mind:

We turn our waste cooking oil into bio-diesel which is used to run the vehicles that deliver our food to our outlets.

Our food waste is collected and taken to an anaerobic digester plant, for food compost and methane byproduct to be turned into fuel.

We try and source suppliers within a 50 mile radius, where possible, to reduce our carbon footprint.

We buy seasonal and local food and veg, where possible.

We recycle all our packaging cardboard.

All the fish we serve is sustainably sourced or MSC approved.

All our meat is state standard approved.

All our take-away cutlery is recyclable.

OBJECTIVES

•SOURCING•

Celebrate Local and Seasonal

Promote local, seasonal produce on the menu

Change our menu with the seasons

We know the provenance of 100% of our ingredients

We source food from at least one local farmer, fisherman or

producer *Serve More Veg and Better Meat*

At least half of our menu is vegetarian

We offer meat in reduced portion sizes (if over 85g)

We don't serve eggs from caged hens

We offer at least one vegan dish a day

Source Fish Responsibly

We never serve endangered species (IUCN Red List)

We change fish options on the menu to avoid spawning season

We only serve MCS Green rated fish

We tell diners about fish sustainability on the menu

We serve a diversity of species on our menu (beyond tuna, cod, haddock, salmon and prawns)

Support Global Farmers

We work with coffee, tea, chocolate and/or sugar suppliers who have transparent direct trade agreements

We only use responsibly sourced palm oil

We only buy certified fairly traded tea, coffee, sugar and/or chocolate We buy produce in a way that ensures workers' rights, labour and environmental stewardship in our supply chain

We only buy responsibly sourced soy

•SOCIETY•

Treat Staff Fairly

We don't have staff working unpaid overtime

We ensure equal pay for equal roles

We have a known grievance policy and system for feedback and complaints that is accessible to all staff

Support the Community

We are accessible to those with disabilities

We collect money for charity with our diners

We donate staff time or space on site or money to those who need it

We are a socially inclusive recruiter

Feed People Well

We disclose the calories on our menus

We do not serve endless refills on sugary drinks

No main courses on our menu are more than 50% of your recommended daily intake of calories, fat, sugar or salt

We cater to different dietary needs

•ENVIRONMENT•

Value Natural Resources

We train staff on reducing food waste, energy and water

Reduce Reuse Recycle

We don't use plastic straws, cutlery, stirrers or sachets

We buy from suppliers who minimise single use plastic packaging

We recycle glass, plastic and paper/cardboard

We only use items that are 100% reusable or compostable

Waste No Food

We measure food waste and set reduction targets

We separate food waste, and ensure it is disposed of as anaerobic digester or composting

We use preservation methods to reduce food waste

We donate surplus food