

## **Sustainable Food Policy Updates 2023**

As the place of work for over 34,000 students and over 9000 staff, the University of Glasgow is committed to adopting a Sustainable Food Policy which demonstrates good and environmentally sound practices for the benefit of all. As owner of the policy, Catering & Events Services recognises the impact that the decisions and choices we make have on the environment, animal welfare, local economy, and our customers.

Catering & Events serve a wide variety of food across our campus, through our restaurant and café outlets, our delivered catering service, and as our Conference & Events Functions catering. In providing healthy and sustainable food to all our customers, the Catering team will work to incorporate environmental, ethical, and socially responsible products and services.

We choose our suppliers and contractors with care, encouraging them to minimise the negative environmental impacts associated with their activities. Through our procurement processes and contract specifications, we will look to work closely with as many smaller and local suppliers as possible, whilst also recognising the part we play in shaping larger contracts through our involvement with Advanced Procurement for Universities & Colleges (APUC) and the University Catering Organisation (TUCO). Working with organisations like APUC and TUCO provides significant reassurance for UofG over matters relating to sustainable sourcing, for example, the use of only sustainable palm oil.

The Sustainable Food Policy is developed and owned by Catering, with approval from the University's Sustainability Working Group. The policy will be reviewed annually and revised as required.

### **Our Aims**

The aims of this policy are shaped by the three goals set out in the University of Glasgow Sustainability Strategy:

1. Becoming a positive market force: 'Place an increased emphasis on the purchase of local/regional and seasonal food, and support suppliers that promote the highest standards of environmental stewardship.'
2. Addressing the university's impact on people and communities: 'Using our work to benefit and enhance Glasgow, the West of Scotland and the global community, wherever possible.'
3. Respecting the environment: 'Improve the carbon efficiency of our estate and deliver an absolute reduction in our organisational carbon footprint.'

## Overall sustainability objectives

- To achieve a 3\* star *Food Made Good* Award, as recognised and awarded by the Sustainable Restaurant Association, achieve silver soil association award, and healthy living awards.
- For the UofG Catering service to continue be single-use plastic-free.
- For Catering service to deliver year on year reductions in recorded food waste tonnage

We will look at a range of sustainability actions in our procurement and waste management to include:

- Reduction in food miles, Fairtrade/ethical foods (trade-off impact on food miles)
- Food seasonality in partnership with soil association
- Commitment to source and support local produce
- All meat is Farm Assured/Red Tractor/QMS/Fish MSC to maintain the highest levels of animal welfare, a requirement for the “Food Made Good” award and Food for Life/Soil Association Awards
- Achieving new awards, The Good Egg award, Soil Association Bronze then Silver Awards, Eat Safe Award (2024), Healthy Living Award, Food for Brain Award, and other creditable industry awards and competitions.
- Full commitment to recycling including compliance with the Scottish Food Waste regulation (January 2014), so all food waste is split from mixed recyclables, and general waste/landfill and CTL (close the loop) closing the loop through compostable plant-based disposables within our catering areas where possible.

## **How we will meet our aims and achieve our objectives**

### **Sourcing**

- a. Work closely with our suppliers to progress the sustainability agenda, specifically through our work with APUC and TUCO, and existing suppliers to bring new local existing products
- b. Source products locally and seasonally, where possible, to support sustaining the local economy and reduce environmental impacts. (*We define 'locally' as the central belt of Scotland.*)
- c. Ensure that our suppliers adhere to industry standards on animal welfare, and to insist on Red Tractor/Farm Assured/OMS standards as a minimum whilst striving for higher standards as often and practicably as possible. This is also managed through APUC and TUCO buying frameworks.

#### ● Society

- a. Raise awareness and knowledge of food sustainability with our staff and customers through training and communication. We will also ensure that our products' sustainability credentials are promoted including where possible, provenance of products as well as welfare and trade status.
- b. The University of Glasgow is a Living Wage employer, but we will also work with our Catering colleagues to encourage uptake of potential volunteering opportunities which will support local community group initiatives.
- c. By continuing to reduce the amount of added sugar, salt, and fat in the daily menu, we aim to feed people well and help our customers understand recommended daily levels.

### **Environment**

- a. Ensure progress toward sustainability targets is measured regularly and the results shared with our customers and colleagues.
- b. Work with colleagues in Estates & Commercial Services to develop understanding of the importance of reducing, reusing, and recycling across the campus.

SOURCING		DUE DATE	WHO IS RESPONSIBLE / Comments.	UPDATE
Celebrate local and seasonal by building loyalty with local suppliers and creating more opportunity and flexibility to use seasonal produce in our menus.	<ul style="list-style-type: none"> <li>•Increase the amount of fresh fruit and vegetables from Scottish suppliers by 10% (Currently c.50% of total is British, of which 70% Scottish)</li> </ul>	2023	UoG Chef Manager/Hospitality Chef Manager	<b>Ongoing but using Scottish Suppliers for all fresh fruit and Veg</b>
Embed vegan and vegetarian dishes as standard on the daily menu.	<ul style="list-style-type: none"> <li>•Design menu rotations to incorporate fruit and vegetables in season.</li> </ul>	2023/24	Chef team	<b>In place</b>
Source and serve higher welfare products through our procurement processes.	<ul style="list-style-type: none"> <li>•Promote and communicate the provenance of the ingredients used e.g., specific location/farm etc.</li> </ul>	2024	UoG Chef Manager/Hospitality Chef Manager	<b>Ongoing</b>
	<ul style="list-style-type: none"> <li>•Provide at least two options from 5 main meal offers which are vegetarian and vegan.</li> </ul>	2023	Chef team	<b>In place.</b>
	<ul style="list-style-type: none"> <li>•Provide a daily vegan soup option.</li> </ul>	2023	Chef Team	<b>In place.</b>
	<b>Meat &amp; Poultry</b>	2023	UoG Chef Manager/Hospitality Chef Manager with Procurement Team/Contract Manager	<b>In place.</b>
	<b>Eggs</b> <ul style="list-style-type: none"> <li>• Only source free range and Red Lion stamped eggs</li> </ul>	2023	Part of the Food Safety Policy	<b>In place.</b>
	<b>Dairy</b> <ul style="list-style-type: none"> <li>• Use only Scottish milk products (currently Mosgiel Organic Dairies)</li> </ul>	2022	UoG Chef Manager/Hospitality Chef Manager	<b>In place. Ayrshire.</b>

<p>Develop staff knowledge and understanding of the sustainable supply chain (e.g., MSC fish)</p> <p>Increase the emphasis that our purchasing frameworks place on sustainability</p>	<p><b>Fruit and Vegetables</b></p> <ul style="list-style-type: none"> <li>Promote the origin of fruit and vegetables and agree with suppliers that origin preference should be UK, then Europe, then international.</li> </ul>	2024	UoG Chef Manager/Hospitality Chef Manager/suppliers	<b>Work to be done. in progress.</b>
	<p><b>Coffee</b></p> <ul style="list-style-type: none"> <li>Develop in-house coffee bean roasting capability to remove links from the supply chain</li> </ul>	2019	Specific skill set requires this, so we source local coffee beans as much as possible. Matthew Algie – Glasgow based were awarded the coffee tender.	<b>In place</b>
	<ul style="list-style-type: none"> <li>Train relevant Catering colleagues to understand the sustainability of our supply chain (e.g., all fish is MSC-certified) to be able to share the knowledge with customers.</li> </ul>	2023	UoG Chef Manager/Hospitality Chef Manager	<b>In place, purchasing through MSC certified suppliers</b>
	<ul style="list-style-type: none"> <li>Work with UofG Procurement to review sourcing frameworks through the lens created by this policy and make recommendations for change locally or influence upwards into purchasing supply chain.</li> </ul>	2023	UoG Chef Manager/Hospitality Chef Manager/ Management team	<b>In place.</b>
	<ul style="list-style-type: none"> <li>Work with UofG Procurement colleagues to assess current supply base in relation to CIPS CSI* review. The focus is on ensuring that as many suppliers are put through the assessment process and then engaging with them to improve their ratings, as part of the ongoing contract management process.</li> </ul> <p><i>*Developed by procurement experts, CSI offers a comprehensive, simple, fast, and cost-effective online assessment of environmental, economic, and social sustainability. Currently it is the only</i></p>	2023	UoG Chef Manager/Hospitality Chef Manager/ Management team	<b>In place, currently quarterly reviews with contract manager suppliers and TUCO</b>

	<i>independent, verified measurement tool available, allowing suppliers to prove their sustainability credentials and buyers to obtain essential sustainability information in a more efficient way than via individual and lengthy questionnaires. As a buyer, CSI gives UofG a better view of our supply chain and reduces our supplier risk</i>			
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<p><b>SOCIETY:</b></p> <p>Raise awareness and increase knowledge of food sustainability with Catering colleagues, customers, and suppliers</p> <p>Market and promote our efforts around ethical trade.</p> <p>Use local suppliers where possible</p> <p>Support the development of the UofG Community Gardens</p> <p>Explore opportunities to work with social enterprise organizations</p>	<ul style="list-style-type: none"> <li>• Achieve re-accreditation Sustainable Restaurant Association 2* award and promote once achieved</li> </ul>	2023/24	UoG Chef Manager/Hospitality Chef Manager	<b>Will rejoin and gain award</b>
	<ul style="list-style-type: none"> <li>• Achieve re-accreditation on the Healthy Living Award across all retail catering units and soil association awards</li> </ul>	2023/24	UoG Chef Manager/Hospitality Chef Manager	<b>Will rejoin and gain awards</b>
	<ul style="list-style-type: none"> <li>• Review the Sustainable Food Policy annually, including progress towards targets, and share with colleagues and customers.</li> </ul>	2023/24	Head of Catering/management	<b>Updated Annually</b>
	<ul style="list-style-type: none"> <li>• Celebrate Fairtrade fortnight and raise awareness through promotion of associated products in our offer.</li> </ul>	2023/24	Operations Manager/UoG Chef Manager/Hospitality Chef Manager	<b>In progress, developing promotions and offers throughout the year</b>
	<ul style="list-style-type: none"> <li>• Within the construct of purchasing regulations, increase the number of local bespoke or artisan suppliers with whom UofG does business.</li> </ul>	2023	UoG Chef Manager/Hospitality Chef Manager/procurement	<b>In place</b>
	<ul style="list-style-type: none"> <li>• Work with GUEST to source fresh product from the community gardens for use in the production kitchens</li> </ul>	2023	Operations Managers/UoG Chef Manager/Hospitality Chef Manager	<b>In place and ongoing</b>
	<ul style="list-style-type: none"> <li>• Develop our relationships and understand more about local social enterprise organizations in the local catering and foodservice industry with a view to bringing them onto the campus where appropriate or relevant.</li> </ul>	2024	Head of Catering/Operation Managers/UoG Chef Manager/Hospitality Chef Manager/procurement	<b>Work to be done</b>

<p><b>ENVIRONMENT</b></p> <p>Continue to be a Single-use plastic free campus</p> <p>This aspiration involves ensuring crockery and cutlery are recyclable or compostable.</p> <p>Work to minimize single-use plastic in packaging and supply chains, working closely with TUCO and suppliers to achieve this.</p> <p>Where products are contained within single-use plastics, packaging should at least be recyclable, and outlets should have adequate recycling facilities.</p>	<p>Disposables</p> <ul style="list-style-type: none"> <li>● reintroduce the levy (20p) attached to hot drinks served in a reusable cup to promote the purchase and use of reusable containers for hot drinks.</li> </ul>	2023	Head of Catering/operation managers	<b>Work to be done</b>
	<ul style="list-style-type: none"> <li>● Work with GU Heritage gift shop to drive sales of Keep Cups; aiming to achieve minimum of 3200 per annum by end of 2023.</li> </ul>	2023	Operation Managers/Section Managers	<b>Work to be done</b>
	<ul style="list-style-type: none"> <li>● To achieve full, recycle or compostable capability of disposable cups by ensuring they go into the correct waste stream after they leave the university therefore closing the loop where possible</li> </ul>	2023/24	Working with Estates/Operation Managers /UoG Chef Manager/Hospitality Chef Manager	<b>In place and ongoing</b>
	<ul style="list-style-type: none"> <li>● Reduce food and packaging waste associated with all catering operations by: <ul style="list-style-type: none"> <li>○ Working with suppliers e.g., Mossiel Dairy deliver in recycled plastic containers which are washed and sent back to be reused again and again</li> <li>○ Replacing paper plates and plastic platters for delivered functions with re-usable alternatives such as melamine plates and ‘clip closure’ storage containers, or compostable alternative</li> </ul> </li> </ul>	2022	UoG Chef Manager/Hospitality Chef Manager	<b>In place</b>
	<ul style="list-style-type: none"> <li>● Deliver reverse vending solution in advance of Scottish Government deposit return scheme and promote use widely</li> </ul>	2022	UoG Chef Manager/Hospitality Chef Manager	<b>In place</b>
		2020	Head of Catering/Operation Manager	<b>In Place and more reverse vending machines to be in place by Aug. 2023</b>



<p>Reduce energy consumption associated with all catering operations</p>	<ul style="list-style-type: none"> <li>• In conjunction with the introduction of water fountains across campus, pursue options to locate these in catering units alongside the development of reusable water bottles (similar to Keep Cups) and reduce purchasing of bottled water for sale</li> </ul>	<p>2024</p>	<p>Operation Manager/ UoG Chef Manager/Hospitality Chef Manager</p>	<p><b>Work to be done</b></p>
<p>Food waste audit process required to enable year on year reduction in quantity</p>	<ul style="list-style-type: none"> <li>• Work with University Energy Manager to better understand the amount of electricity, gas and water consumed in catering operations and work to reduce this by 20% by 2024</li> </ul>	<p>2024</p>	<p>UoG Chef Manager/Hospitality Chef Manager</p>	<p><b>Work to be done, new buildings have energy saving kitchen equipment</b></p>
	<ul style="list-style-type: none"> <li>• Conduct audit of catering equipment and replace as required (end of life / significant energy inefficiency) with new energy efficient induction units as part of strategic capital investment.</li> </ul>	<p>2024</p>	<p>Head of Catering/operation managers</p>	<p><b>In Progress</b></p>
	<ul style="list-style-type: none"> <li>• Develop a waste audit procedure which monitors operations and identifies any major waste issues enabling food offering to become more sustainable leading to cost savings.</li> </ul>	<p>2023</p>	<p>Head of Catering/operation managers</p>	<p><b>Work to be done</b></p>
	<ul style="list-style-type: none"> <li>• Improve chefs' knowledge of the amount of waste produced in our operation through transparent communication. Encourage ideas from within to develop ways to reduce</li> </ul>	<p>2023</p>	<p>UoG Chef Manager/Hospitality Chef Manager</p>	<p><b>Work to be done</b></p>
<p>Develop catering solutions for our new buildings which align with the overall vision for the campus development</p>	<ul style="list-style-type: none"> <li>• Provide support for the GUEST-led community fridge project.</li> </ul>	<p>2023</p>	<p>Head of Catering/Operation Managers</p>	<p><b>Work to be done</b></p>
		<p>2022</p>		

<p>Communication with customers and the wider University community2023/24</p>	<ul style="list-style-type: none"> <li>• Develop menu propositions which place sustainability at the heart of the offer, rather than an 'add on'</li> <li>• Recruit and train new team members who demonstrate a passion for sustainability and the part they can play in bringing it to life</li> <li>• Improve and plan regular updates to the food-related content on UofG sustainability webpages</li> </ul>	<p>2022</p> <p>2024</p>	<p>UoG Chef Manager/Hospitality Chef Manager</p> <p>UoG Chef Manager/Hospitality Chef Manager</p> <p>Head of Catering/Operation Managers/ UoG Chef Manager/Hospitality Chef Manager</p>	<p><b>In Place</b></p> <p><b>In Place</b></p> <p><b>Work to be done</b></p>
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