

UNIVERSITY OF PLYMOUTH

SUSTAINABLE FOOD PLAN 2014 – 2020

Date	Section	Page	Issue	Modifications	Approved (Print name)
28/03/2011	Issued.		1	First issue	Procurement
09/07/2014	All	All	2	Updated from original Policy & action plan and reissued as 2014-2020	S Price
28/02/2017	All	All	3	Updated layout, merging of previous objectives 6 and 7 and action plan.	S Price

Approved by:

The Sustainability Advisory Group

Date: 25th May 2017

University of Plymouth Students' Union

Date: 19th April 2017

1. Aim

The University's overall mission is 'advancing knowledge, transforming lives'. This Sustainable Food Plan supports the University's ambition to transform lives and to make a positive difference to people's lives in a global context through the foods we purchase. Our sustainable food ambitions assist with the University delivering its commitment to be a leader for sustainability, as included within the University's commitments in the Refreshed Strategy 2016–2020:

We are financially sustainable, enabling long-term investment in our University. We are higher education leaders for sustainability: economic, environmental and social.

Our Sustainability Strategy identifies goals and actions to drive forward our sustainability agenda. Our sustainable food agenda is included under goal 1 'a sustainable university' in the Sustainability Strategy 2014:

Develop a sustainable food culture at the University, providing Fairtrade products where possible and working with local food partners to increase the demand and supply of seasonal, local and organic food.

This plan and our Fairtrade Plan are designed to deliver against this action.

2. Relevance

The University is proud to support a sustainable food agenda. We assign great importance to our role in preparing students for the wider world. We believe that understanding and managing the impact that our actions have on people and the environment both locally and globally is an essential part of being a socially responsible institution.

We seek to source local, ethical and seasonal produce for our campus cafes and hospitality catering, working with local suppliers as much as possible. We do not believe that the Fairtrade and local drivers are incompatible and we aspire to finding a sustainable balance between the two in our food provision.

Our sustainable food commitment is reinforced through our participation in the Sustainable Restaurant Association accreditation scheme, which awards organisations from one to three stars against 14 sustainability criteria. University of Plymouth was one of the first universities to be accredited with the SRA standard in 2014, achieving the top 3 star rating at a score of 72%. In 2016 we were reaccredited with the three star standard with a score of 74%.

3. Links with other Plymouth University Strategies

This Biodiversity Plan directly supports the delivery of the University Strategy 2020, particularly in addressing the ambition to achieve resilience, sustainability and effectiveness.

Other relevant plans and strategies for sustainability include:

- Carbon Management Plan
- Energy and Water policy
- Sustainability Strategy
- Estate and Facilities campus strategies
- Transport and Travel
- The Environmental Management System
- Biodiversity Plan
- Fairtrade Plan

4. Responsibility

Responsibility for this plan rests with the Department of Estates and Facilities, reporting to the Sustainability Advisory Group, Office of the Vice Chancellor, Chief Executive Group and Board of Governors. University of Plymouth Student's Union is also signed up to this plan and responsible for delivery of their actions.

The plan is approved by the Sustainability Advisory Group via recorded approval in the meeting minutes, and by the Director of Commercial Services for the University of Plymouth Students' Union.

5. Reporting and monitoring

The aims achieve will be achieved through the Sustainable Food Action Plan, against which key performance indicators will be set to targets and measure our performance on an annual basis. These KPIs will be reported to the Office of the Vice Chancellor, Senior Leadership Team and Board of Governors through their Audit Committee.

6. Goals

Source local, Fairtrade and ethical produce and reduced food miles

- 1 Work with local producers and suppliers to increase the sale of local produce on campus and as a result reduce food miles
- 2 Source ethical produce as standard that protects wildlife and nature, source Fairtrade produce where available and promote seasonality

- 3 Reduce food waste and packaging waste associated with catering and increase composting and recycling

Promote health and wellbeing for all:

- 4 Improve the availability of affordable, healthy and sustainable food in our food outlets and hospitality

Develop lifelong learning & skills related to food:

- 5 Encourage our staff and students to become involved in community growing and other food-related volunteering activities

Celebrate food events and initiatives to raise awareness of food sustainability:

- 6 Provide opportunities to learn about food and promote and celebrate food through the diversity of our food outlets food events on campus and in the City
- 7 Support University and city-wide food initiatives that bring our internal and local communities together

Sustainable Food Action Plan

OBJECTIVE	ACTION	WHO	WHEN
<p>Work with local producers and suppliers to increase the sale of local produce on campus and as a result reduce food miles</p>	<ul style="list-style-type: none"> • Benchmark the proportion of local food ingredients (from the South West) and input updated target in place (updated from the previous target of 3% per annum up to and including 2016) • Ensure local, seasonal and sustainably sourced food is clearly marketed as such • Use of sustainability criteria in specification and selection of food suppliers • 3 SU Campus markets per year selling local food and crafts • Provide local, fresh produce/groceries for sale on campus to increase access to healthy, fresh food. (Tamar Food Hub providing weekly grocery delivery service on campus for local produce) 	<p>UCSP</p> <p>UCSP & ER & UPSU</p> <p>UCSP, P&S</p> <p>UPSU</p> <p>UCSP & E&F</p>	<p>2018</p> <p>In place & ongoing</p> <p>In place & ongoing</p> <p>In place & ongoing</p> <p>In-place & ongoing</p>
<p>Source ethical produce as standard that protects wildlife and nature, source Fairtrade produce where available and promote seasonality</p>	<ul style="list-style-type: none"> • All whole/liquid/dried egg products are purchased from a free-range production system • Eliminate any fish from the MSC 'fish to avoid list' and seek to serve MSC certified fish where stocks allow. Fish that is not MSC certified will be locally sourced in the South West using sustainable fishing methods • Implement a written service contract for the fish supplier for the above points • Ensure that 100% of fresh meat & dairy is local and/or sustainably certified (as Red Tractor or free range) • Follow Feel Good Days Guidance on meat & dairy portions and run a café as a Feel Good Café with meat free days and menu options • 100% of purchased fresh milk will be local or organic 	<p>UCSP</p> <p>UCSP</p> <p>UCSP</p> <p>UCSP</p> <p>UCSP</p> <p>UCSP</p>	<p>In place & ongoing</p> <p>In place & ongoing</p> <p>2017</p> <p>In place & ongoing</p> <p>In place & ongoing</p> <p>In place & ongoing</p>

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	<ul style="list-style-type: none"> • Change menus in accordance with seasonal availability and serve main dishes with 2 seasonal ingredients (e.g. serving seasonal vegetables or fruit) • Where products cannot be sourced locally or nationally, source where available Fairtrade products e.g. coffee • All tea and coffee to be Fairtrade where possible (exceptions to this are some fruit teas are not available as Fairtrade, and with the branded contracts: Costa is Rainforest Alliance certified; and Starbucks tea is Ethical Tea Partnership, it's coffee is Fairtrade) • Achieve top rating of three stars with the Sustainable Restaurant Association • Only sell 100% fresh free range chicken within 5 years 	UCSP UCSP UCSP UCSP UCSP	In place & ongoing In place & ongoing In place & ongoing Complete & ongoing 2020
Reduce food waste and packaging waste associated with catering and increase composting and recycling	<ul style="list-style-type: none"> • Continuous reduction of usable food waste through schemes such as smaller portions and donations to charity • All food waste from catering and hospitality to be separated and composted • Reduce the use of bottled water for hospitality, using jugs of tap water where possible. 	UCSP UCSP UCSP	In place & ongoing In place & ongoing 2017
Improve the availability of affordable, healthy and sustainable food in our food outlets and hospitality	<ul style="list-style-type: none"> • Healthy diet options available and promoted in all University outlets every day • Healthy hospitality menu offered as default • Use of pop-up stations to bring the catering out onto campus 	UCSP & UPSU UCSP UCSP	In place and ongoing In place & ongoing In place & ongoing
Encourage our staff and students to become involved in community growing and other food-related volunteering	<ul style="list-style-type: none"> • Link with gardens and allotments on campus and utilise growing space for catering kitchens • Involve our Freshlings Nursery children in food and growing events 	UCSP, E&F, CSF CSF, UCSP	2017 In place & ongoing

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activities			
Provide opportunities to learn about food and promote and celebrate food through the diversity of our food outlets food events on campus and in the City	<ul style="list-style-type: none"> • Provide diversity through catering with international cuisine • Two University international food and cultural events per year • Promote local and Fairtrade products on menus and event menus 	UCSP ER ER, UCSP	In place & ongoing In place & ongoing In place & ongoing
Support University and city-wide initiatives that bring our internal and local communities together	<ul style="list-style-type: none"> • Contribution to City or national sustainable and healthy food campaigns where applicable • Support Food Plymouth CIC city based sustainable food initiatives • Support the Sustainable Fish City initiative and application for Plymouth 	E&F E&F E&F	In place & ongoing In place & ongoing Complete

CSF	Centre for Sustainable Futures
E&F	Estates and Facilities
P&S	Procurement & Sustainability
UCSP	University Catering Services Plymouth
UPSU	University of Plymouth Students' Union