



SUSTAINABLE FOOD STATEMENT

As part of its Strategic Plan (2011-2015) the University of Aberdeen has committed itself to the twin principles of sustainability and social responsibility. These are identified as institutional values.

As part of that institutional commitment, we undertake to ensure that our catering facilities and the products they serve reflect those values.

We acknowledge that, in some cases, this will not be straight-forward. The range of possible criteria is broad and includes, but is not limited to: animal-welfare; low-carbon; locally sourced; environmentally friendly; organic; and fairly traded. In cases where criteria overlap, value judgements may be required. We will work to ensure that these judgements reflect our customers' expectations.

This policy and the accompanying action plan put in place commitments that look to ensure that, where possible and appropriate, environmental, ethical and social considerations form an integral part of our catering choices.

To that end we will:

- ensure that, wherever possible, we provide ethically sourced, healthy and sustainable products to our staff, students and other consumers;
- continue to support long-standing initiatives such as Fairtrade status (secured in 2007) and existing commitments in areas such as the use of free-range eggs, sustainable fish and the use of seasonal produce;
- explore how to improve or integrate new commitments across our offer;
- undertake to enhance awareness of new and existing commitments and to engage staff and students in an ongoing dialogue about these issues, including by surveying their attitudes and preferences;
- include specifications that support this policy in future catering contracts and seek to ensure that these specifications are considered in the awarding of the contract;
- build on our existing efforts to work with suppliers and contractors to minimise any negative environmental, ethical and social impacts of the products and services they provide;
- work within procurement guidelines to ensure that local and smaller suppliers are not discriminated against in the procurement process and in our specifications;
- review our Sustainable Food Policy on an annual basis, amending targets and communicating outcomes via the Advisory Group on Sustainability & Social Responsibility;
- develop appropriate performance indicators and evaluation criteria to measure and manage our progress;
- work with colleagues across our catering and commercial operations to raise awareness of this policy and the role they can play as individuals in implementing it;
- work with academic colleagues to showcase appropriate research projects as part of the catering offer.

Metadata			
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UNIVERSITY OF ABERDEEN

SUSTAINABLE FOOD STATEMENT ACTION PLAN 2013-2014

In the first instance we intend to undertake an audit of existing activity and commitments to identify areas of current good practice, opportunities for improvement and gaps in provision. As part of that exercise we will survey customer views on the range of ethical, environmental and social criteria and seek to understand better the interests of those who use our services.

The following actions will be reviewed by the Fairtrade & Sustainable Procurement Steering Group and reported on annually to the Advisory Group on Sustainability & Social Responsibility.

1. Customer Engagement & Awareness

- improve awareness of all sustainable food initiatives through appropriate point of sale
- increase awareness of sustainable options, including theme days, and work to enhance sales
- investigate the possibility of working with local suppliers to host an annual Farmer's Market

2. Fairtrade

- maintain Fairtrade status (renewal due in 2013)
- improve range of Fairtrade lines stocked or used in catering where appropriate
- indicate Fairtrade content on menus

3. Fish

- aim to eliminate the use of any 'at risk' fish species (defined by Marine Conservation Society)
- indicate our compliance with MSC certification on menus
- ensure that the tinned fish we use also adheres to sustainable fishing methods

4. Fruit and Vegetables

- promote seasonal fruit and vegetables and communicate where these are used
- set target for increasing use of seasonal produce on previous year
- investigate enhanced provision of vegetarian meals / introduce more 'meat-free' menus

5. Meat

- work with suppliers to understand the production system under which animals are reared
- increase the amount of meat used that is reared under systems with higher animal welfare
- endeavour to reduce the volume of meat used

6. Dairy & Eggs

- continue to use only fresh free range eggs
- work to identify and ensure that 'hidden eggs' (e.g. in processed, pre-prepared foods) are free-range

7. Water

- increase the number of catered events where filtered or tap water is available as standard
- ensure that filtered or tap water is available at catering outlets

8. Delivered Hospitality

- maintain commitment to Fairtrade teas / coffees
- investigate the elimination of plastic bottles in delivered hospitality
- investigate use of biodegradable and fully recyclable alternatives for disposables

9. Waste

- ensure that zero food waste goes to landfill
- reduce the number of disposables to landfill (with no bio degradable or fully recyclable disposables to landfill)
- ensure that waste oil continues to be collected by approved contractor and recycled

10. Other Areas

- **Cleaning:** investigate use of environmentally friendly cleaning materials
- **Transport:** continue to work with suppliers to reduce daily deliveries
- **Accreditation:** investigate catering certification opportunities
- **Research:** establish links with our academics in areas such as food security and nutrition.
- **Organic:** consult the University community on its attitudes towards organic products