



Sustainable Food and Beverage Policy

2023

Context

As a major provider of food and beverage services to the Cranfield University community of students, staff and visitors - our customers, we recognise that we have a responsibility to provide those services as ethically, and sustainably as possible with a balance of healthy options.

Scope

This policy applies to all food and beverage outlets and services operated by Cranfield University Campus Services, including Mitchell Hall and Reggie's, Cranberries, Café 52, CMDC, CCCL and food and beverage services and hospitality provisions in other areas of the Cranfield campus. Outlets such as CSA students association and the supermarket on Cranfield campus are not under the direct control of the University and therefore they are only within the scope of policy aim 19. This policy does not apply to outlets and services at the Shrivenham Campus which the University has no control over.

Aims

The following aims have been developed in line with our customers' feedback, current lifecycle research* and with the University's environmental targets and policy commitments.

With regards to the procurement, preparation and delivery of food and beverage services we aim to :

Procurement:

1. Reduce the use of red meat offering on campus
2. Ensure UK products are Red Tractor Assured as a minimum
3. Ensure all fish served is MSC (Marine Stewardship council) certified, and from sustainable fisheries.
4. Increase the variety of plant-based options
5. Buy dairy produce, eggs, spreads, fruit, vegetables and oil with a lower carbon footprint. (For example; produce which is transported to the country by air is not purchased, rapeseed oil is used for cooking, and vegan spreads in favour of traditional butters in all sandwiches).
6. Use UK produce as far as possible.
7. Support local producers and farmers where possible.
8. Use 'in season' fruit & vegetables in preference to out of season produce.
9. Continue to support Fairtrade products where suitable throughout the business.
10. Continue to reduce the use of single use plastics, consumables and packaging items
11. Source packaging that is either recyclable or compostable and compatible with the University's waste management arrangements.

Preparation and delivery:

12. Embed healthy options within menu planning and delivery
13. Minimise energy and water usage in kitchens and serving areas
14. Operate catering services in accordance with the waste hierarchy – reduce, re-use, recycle- especially with regards to food.

Awareness and communications:

15. Ensure relevant staff are aware of the principles of food sustainability and competent to support the delivery of the aims of this policy.
16. Raise awareness of sustainable food offering to customers through provision of clear and accessible information
17. Organise and deliver a calendar of promotional events such as Fairtrade Fortnight and Food Waste Action week.
18. Explore the possibility of signing up to catering standards such as the 'Green Kitchen Standard'
19. Encourage other food and beverage providers on campus to recognise a commitment to sustainability.
20. Make use of academic expertise in food sustainability and explore opportunities for research to enhance understanding and delivery of further sustainable options.

Monitoring, management and review

- This policy is communicated on noticeboards, to key staff members in team briefs, restaurant areas, and on relevant intranet/internet pages to encourage full engagement with its aims.
- An implementation plan with actions, responsibilities and timescales supports the aims of this policy.
- The policy and supporting implementation plan is periodically monitored and performance reviewed against policy aims.

Roles and responsibilities

- Overall responsibility for the delivery of the policy aims (with the exception of aims 19 and 20) lies with the Director of Campus Services
- Responsibility for the delivery of aims 19 and 20 lies with the Facilities Energy and Environment Team.
- Responsibilities for delivery of the individual actions to support the policy aims are identified within the Food and Beverage Implementation plan.
- The Sustainable Food Working group are responsible for the development and review of the policy and monitoring progress against the implementation plan.

*Student research project 2018 *Cranfield University – Development of a sustainable food and beverage procurement policy* which used a lifecycle approach to measuring carbon footprints associated with food used within our catering departments on campus.

Document control

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Signature	
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Document Review

Version	Amendment	By	Date
1.0	New document developed by Sustainable Food Working Group	Ginny Ford	21.07.23