

## Sustainable Food Policy

The Retail Operations Team at Lancaster University are committed to delivering an exciting variety of food to enhance the student, staff and visitor experience. Our aim is to produce food that is nutritionally balanced, tasty, sustainable and affordable to the University community, making healthy eating easier.

We focus on producing seasonal menus for catered accommodation, conferencing and events using fresh and locally sourced produce. We aim to purchase our fresh ingredients from local suppliers to make the most of the best produce Lancashire and the Northwest region has to offer, following the customer's desire for information about the provenance of their food and the growing trend for plant-based menus. In order to achieve these aims the University will adopt the following principles:

- Understand the environmental and social impact of different food types and sources and make informed decisions in food selection based on this information.
- Support local production by purchasing from and offering menus based around local, or where appropriate, regional food suppliers and growers.
- Providing healthy and more sustainable food choices through the use of seasonal produce and minimising high energy and high carbon footprint ingredients.
- Providing menus for all dietary and most cultural needs.
- Providing foods from certified accredited sources with high welfare, sustainability and ethical standards and avoiding GM ingredients.
- Using resources, including water and utilities as efficiently as possible in our food production and distribution and limiting the generation of non-food waste, through selection of reusable equipment, minimising packaging and reducing plastic use.
- Minimise wastage of food through careful planning and order control, applying the waste hierarchy to its disposal.
- Comply with all relevant food hygiene, environmental and other legal requirements, to which the University subscribes, including our UK Allergy Accreditation.
- Monitor the implementation of our Sustainable Food Policy through our ISO 14001 Environmental Management System and report against relevant targets.

- Communicate our commitment to sustainable food through publicity of our food sustainability initiatives and raise awareness of the benefits of our activities to the environment and society.
- Achieve and maintain accreditation to the Sustainable Restaurants Association 'Food Made Good' Standard.
- Engage with our external food trade organisations, suppliers and HE/FE sector colleagues to identify and share best practice in food sustainability.