

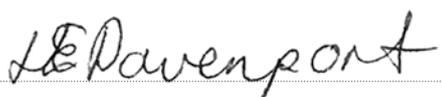
Sustainable Food Policy Statement

The Food & Dining 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 limit 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 the publicity of our food sustainability initiatives and raise awareness of the benefits of our activities to the environment and society.
- Engage with our external food trade organisations, suppliers and HE/FE sector colleagues to identify and share best practice in food sustainability.

Signed:  Date: April 2022

Helen Davenport, Head of Commercial & Visitor Services

Sustainable Events Policy Statement

Lancaster University's Conferences and Events+ team acknowledge that sustainability is a core value for all at the University and are committed to actively promoting sustainability to those who use our venues and attend our events. We aim to offer conferences and events that minimise their environmental impact, encourage greener behaviours, contribute towards sustainable teaching and learning, are accessible and inclusive, and have a lasting legacy.

As such Conferences and Events+ has identified key areas to focus on in relation to sustainability, these include:

- Encourage sustainable travel through implementing the University's travel policy and by actively promoting this to conference organisers, including car sharing and greener delegate commuting.
- Serve sustainable food in accordance with our Sustainable Food Policy and Procedures and minimise wastage of food from our events through careful planning and order control, applying the waste hierarchy to its disposal.
- Use resources, including water, stationary and utilities as efficiently as possible and limit generation of other waste streams, through the selection of reusable equipment, minimising packaging, moving to digital communications and reducing plastic use.
- Use reusable or recyclable items whenever possible including stationary, consumables and food packaging.
- Select local partners and suppliers and encourage them to adopt the same environmental and sustainability standards as ourselves.
- Encourage our organisers to incorporate sustainability elements into their conferences and events to contribute towards learning for sustainable development.
- Engage with our external third parties, suppliers and HE/FE sector colleagues to identify and share best practice in event sustainability.
- Provide our Conferences & Events+ team with sufficient resources and sustainability training to ensure they are competent to implement this policy statement.
- Communicate our commitment through the publicity of our sustainability initiatives at our events and raise awareness of the benefits of our activities to the environment and society.
- Monitor the implementation of our Sustainable Events Policy through our ISO 14001 certified Environmental management System and report against relevant targets.
- Use ISO 20121 as a framework for the implementation of a sustainable events management system.

Signed: 

Date: April 2022

Helen Davenport, Head of Commercial & Visitor Services