

Introduction

Newman University recognises its responsibility to provide sustainable, nutritious and healthy food to all our customers. We endeavour to incorporate ethical, social and environmental considerations into the products and services provided.

We understand we are responsible to actively encourage our contractors and suppliers to minimise adverse environmental social and ethical effects that could be associated by services or products they provide

Where possible we will look to source products from local suppliers, supporting local produce and reducing the carbon footprint of products we use here at Newman.

What is sustainable food?

There is no single agreed definition of sustainable food, but the following details the key areas of concern; which the University catering team want to address as part of a Sustainable Food Strategy:

The sustainable development commission describes sustainable food as food and drink that:

- Is safe, healthy and nutritious, for consumers in shops, restaurants, schools, universities etc
- Provides a viable livelihood for farmers, processors and retailers, whose employees enjoy a safe and hygienic working environment whether in the UK or overseas
- Respects biophysical and environmental limits in its production and processing, while reducing energy consumption and improving the wider environment
- Respects the highest standards of animal health and welfare, compatible with the production of affordable food for all sectors of society
- Supports local products that keep food miles to a minimum

Our commitment

- We will make our Sustainable Food Policy publicly available via publication on our web page. The policy will be monitored and reviewed annually based on customer feedback and sales mix information.

Menus

- Daily specials are seasonal with locally sourced products where possible.
- Vegetarian/vegan menu options are available daily
- Clear signage for customers of menus at point of sale to inform customers.
- Advertise and promote healthy options such as the Salad Bar.
- A homemade vegetarian soup is available daily.

Procurement

Our suppliers are nominated and regulated through our membership of TUCO (The University Caterers Organisation) or via local university contracts.

- All suppliers have been verified to ensure they apply appropriate food safety standards.
- We make decisions based on a balance between economic, social and environmental factors to achieve best value for money.
- TUCO work with suppliers to encourage better processes and improvements to the supply chain and the products and services supplied.
- We continue to develop the use of fair trade and other ethically traded products.
- We encourage local and regional suppliers to bid for supply agreements.

Fish

- We only use MSC fish.
- We do not purchase tinned tuna which has been caught using nets.

Meat and dairy

- We only use meat from sources which satisfy UK welfare standards, whom offer full traceability on products.

Milk

- Milk is supplied by a local dairy using milk from local farms only.

Fruit and vegetables

- We tailor our menus reflect the seasons when appropriate. We aim to purchase Red Tractor fruit and vegetables wherever possible. We purchase from a supplier offering full traceability on the origin of vegetables and fruit.
- We promote national campaigns such as Fairtrade Fortnight and Green Week.
- Fresh fruit and fresh salad bar available in the Sanctuary.
- We grow our own herbs such as rosemary, thyme and bay leaves. We would like to increase the amount of 'home-grown' products used in our dishes.

Eggs

- We only use free range eggs.

Undesirable Additives

- Wherever possible, we will not use additives as listed on the undesirable additives list.
- We will not use hydrogenated vegetable oil in our fryers.
- We will not use products containing genetically modified (GM) ingredients.

Water

- We have mains-fed water fountains in main staff / student areas.

Fairtrade

- Having achieved University Fairtrade status we continue to be part of the University Fairtrade steering group and remain committed to the Fairtrade Foundation goals.
- We undertake to continue to provide as wide a range of Fairtrade products as possible and review as more become available.
- We actively support Fairtrade Fortnight activities offering promotions to promote awareness of the products offered on site.

Training

- All staff will food safety qualifications at a level relevant to their post.
- All staff will be trained and retrained annually in food sustainability.

Recycling

- Recycling stations for a variety of materials are available throughout catering outlets and across the campus.
- Waste cooking oil is collected by a registered company for recycling.
- Cardboard from packaging is collected for recycling.
- Food packaging and cups are recyclable.
- We have no single use plastic cutlery for takeaways, it is all made from biodegradable materials, such as corn starch.
- We continue to offer a discount scheme for hot drinks served from own keep cups.
- We have previously sold reusable coffee cups and promoted a “cup for life” scheme that reduces the dependence on disposal cups. We don’t have this available at the moment, but it would be good to source a good quality Newman branded one to help with promotion of the Uni.
- We are currently looking into food waste disposal and food waste composting on site.

Deliveries

- Suppliers are kept to a minimum.
- Daily deliveries only take place where necessary e.g. from fruit and vegetable suppliers.

Greenhouse Project

- We have a project on campus growing produce to use in our meals.
- This will reduce our carbon footprint, through ordering and deliveries.