



Manchester
Metropolitan
University



Sustainable Food Policy 2020



THE PURPOSE

Manchester Metropolitan University aims to be a global leader in sustainability, we are one of the most sustainable Universities in the UK¹.

As a Higher Education provider, we have a major role to play in responding to global challenges through all that we do. We must ensure that through our operations, teaching and research activities we contribute to the worlds 2030 agenda for sustainable development² and beyond.

Manchester Metropolitan University is committed to providing good food that is tasty,

healthy and nutritionally balanced, sustainable and affordable to the University community.

The Sustainable Food Policy provides a framework for our commitments to ensure that food and drink is produced, sourced, consumed and disposed of in such a way that considers the protection of the environment, provides benefit for society and that sets high standards for animal welfare.



¹ Ranked second in the People and Planet University League 2019

² In 2015 the Member States of the United Nations unanimously agreed upon the 17 Sustainable Development Goals (SDGs), making them the world's agenda for sustainable development.

SUSTAINABLE FOOD

A sustainable food system delivers food that does not compromise the environment, society and the economy. In its simplest form, food systems encompass all the stages required to feed the global population from field to fork.

A sustainable food system lies at the heart of the United Nations Sustainable Development Goals (SDGs)³ - a call for major transformations in agriculture and food systems in order to end hunger, achieve food security and improve nutrition by 2030.

FOOD POLICY STATEMENT

We are committed to sourcing and providing food and drink produced to the highest environmental, social and economic standards.

We will do this through the decisions we make in relation to sourcing and product offering, effective management of our catering operations, and through access to professional development.

Food that is better for the environment

Through our policy commitments, we will work to reduce adverse impacts, and seek to generate positive impacts on the natural environment. We will do this by considering the environmental impacts of the food and drink products we purchase and offer.



Food that is good for society and animal welfare

Through our policy commitments, we will source and provide food and drink products that have broad-based benefits for society and animal welfare.



As such, the University will consider a wide range of environmental and social impacts when sourcing and developing our product offering, including but not limited to; greenhouse gas emissions and carbon footprint, water footprint, water and soil health, animal and plant health, food loss and waste, biodiversity, nutrition and health, workers' rights and safety, animal welfare, raising awareness and influencing behaviour.

³ Food and Agriculture Organization of the United Nations, Sustainable Food Systems, Concept and Framework

OUR POLICY COMMITMENTS AND PLAN

OUR FOOD AND DRINK

| Manchester Met commitment | No. | Actions to be taken | Measurement of progress/target | Delivery date |
|--|-----|---|--|----------------|
| <p>Environmental and social footprint</p> <p>Work to provide and source a food and drink offering with low or positive environmental and social impact</p> | 1 | Use an environmental and social impact assessment tool for food and drink products to help determine product offering | Impact assessment tool utilised | September 2020 |
| <p>Plant-based food</p> <p>Improve our plant-based food offering and appeal and increase the proportion of plant-based meals and food products available in catering outlets and in hospitality services</p> | 2 | Baseline, measure and increase the proportion of plant-based food offering | Baseline and establish target for plant-based food offering | July 2020 |
| | 3 | Actively promote and encourage plant-based food choices through multiple mechanisms and platforms | Report on progress | Annual |
| <p>Less meat and dairy</p> <p>Reduce the proportion of meat and dairy products available and consider the environmental and social footprint of meat and dairy when developing menus and food offering across catering outlets and hospitality services</p> | 4 | Baseline, measure and reduce the proportion of food products containing meat and dairy | Baseline and establish reduction target for meat and dairy food offering | July 2020 |
| | 5 | Reduce meat and dairy content in freshly prepared meals, replacing with vegetable and meat-free alternatives | Report on progress | Annual |
| | 6 | Continue to develop and expand the product offering and service at GROW meat-free cafe | Report on progress | Annual |
| | 7 | Review and report on the profitability, success and impact of the GROW café | Produce report | July Annually |



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| <p>Biodiversity</p> <p>Ensure that agricultural and production methods conserve and protect ecosystems, habitats and species</p> | 8 | Work to achieve and maintain Marine Stewardship Council Chain of Custody certification, to contribute to the health of the world's oceans by supporting sustainable fishing practices | Marine Stewardship Council Chain of Custody Certification achieved | October 2020 |
| | 9 | Work to procure approved UK and international organically certified food and drink where possible | Baseline and establish target for organically certified food and drink | September 2020 |
| | 10 | Procure food and beverage products that contain no palm oil or sustainable palm oil ingredients | All food and beverage containing palm oil is RSPO Sustainable Palm Oil certified | July 2020 |
| <p>Local produce</p> <p>Source local food where possible to reduce food miles. Local food can have a range of benefits associated with health, nutrition, the local economy and environmental protection</p> | 11 | Endeavour to source selected fresh and pre-prepared produce grown and processed locally | Report on progress | July 2020 |
| <p>Seasonal produce</p> <p>Seasonal food is purchased and consumed around the time that it is harvested, and can have a range of benefits associated with health, taste, nutrition, environment and society</p> | 12 | Increase our offering of seasonal menus and food products across catering and hospitality services | Report on progress | July 2020 |



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| Resource use Limit and eliminate the unnecessary use of resources across the catering and hospitality services | 13 | Work to reduce and eradicate all single-use food containers, packaging and sundry items | Report annually to track progress (report on consumption of a range of single-use packaging and sundry items) | July 2022 |
| | 14 | Work to reduce and eradicate single-use plastics as part of a wider regional Greater Manchester Pledge | Report annually to track progress (report on consumption of a range of single-use plastic packaging and sundry items) | December 2022 |
| | 15 | Where the use of single-use packaging is unavoidable, ensure that materials have the lowest impact possible | Report on the use of single-use items | July annually |
| | 16 | Provide free drinking water in all catering outlets, working to reduce customer demand for bottled water through the provision of mains-fed water stations in all catering outlets | Report on progress | July 2020 |
| | 17 | Provide tap water on the hospitality menu offering | Tap water on the menu | July 2020 |
| | 18 | Sell and encourage the use of hot and cold reusable beverage vessels in all catering outlets | Measure, monitor and report on hot beverages sold in disposables cups and reusable cups | July 2020 |
| | 19 | Implement a scheme that encourages bring your own take-away containers | Scheme implemented | September 2020 |
| | 20 | Implement a levy charge for the use of disposable cups | Levy charge introduced | September 2020 |
| | 21 | Determine the packing format for drink products (aluminium cans, glass or plastic) with the lowest lifecycle environmental and social impacts | Impact assessment undertaken and recommendations made | September 2020 |



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| <p>Food loss and waste</p> <p>Reduce and where possible eliminate food waste and food surplus across catering and hospitality services</p> | 22 | Use effective strategies and tools to tackle food waste and surplus, such as the 'Food Waste Reduction Roadmap' produced by WRAP and IGD | Report on progress | July 2020 |
| | 23 | Deploy effective systems, controls and initiatives to reduce food waste and food surplus | | |
| | 24 | Work to move agreed food waste items up the waste hierarchy | | |
| <p>Ethical and Fairtrade</p> <p>Source food and drink products that support the rights, health, safety, wages and freedom of association of workers in the supply chain</p> | 25 | Take appropriate steps to support and contribute towards the attainment of the University's Fairtrade Award Status | Contribute to the Fairtrade Award toolkit criteria | Annually |
| | 26 | Undertake due diligence to procure food and drink that is ethically traded and produced | Report on progress | July Annually |
| | 27 | Support and procure food and drink products that have social benefits | Report on progress | July Annually |
| <p>Animal welfare</p> <p>Ensure the highest possible animal welfare standards for meat and animal derived food and drink products</p> | 28 | Work towards sourcing organic meat, poultry, fish, egg and dairy products, or to the RSPCA welfare standards | Report on the proportion of organic and RSPCA Assured meat, poultry, fish, egg and dairy used and sold | July 2020 |



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| <p>Nutrition, health and wellbeing</p> <p>We will ensure that catering and hospitality food and drink provision delivers and supports a well-balanced diet, with adequate nutrients and appropriate calories, and encourages consumption of fruit, vegetables, legumes and pulses</p> | <p>29</p> | <p>Serve a range of nutritionally balanced meals including freshly prepared and pre-prepared foods</p> | <p>Report on progress</p> | <p>July Annually</p> |
| | <p>30</p> | <p>Ensure nutritional, allergen and impact information is communicated appropriately to customers across a range of products (calorie content, traffic light system- salt, fat and sugar, and an environmental rating such as carbon footprint)</p> | <p>All food is labelled appropriately</p> | <p>July Annually</p> |
| | <p>31</p> | <p>Work to reduce salt, fat and sugar content in freshly prepared and pre-prepared food</p> | <p>Baseline and establish target</p> | <p>July 2020</p> |
| | <p>32</p> | <p>Support customers to make informed choices about the food they eat, encouraging healthy, well-balanced and low impact diets by communicating relevant information at the point of sale</p> | <p>Food labelling and food communication strategy developed</p> | <p>July 2020</p> |



OUR PRACTICES

| Manchester Met commitment | No. | The actions we will take | Measurement of progress/target | Delivery date |
|---|-----|--|--|------------------|
| <p>Supporting environmental sustainability and social responsibility</p> <p>The catering department will be supportive of the University Environmental Sustainability Strategy by implementing systems, management controls and processes, and upholding the University's values</p> | 33 | Support the University Resource and Waste Strategy, taking action to reduce waste and ensure good recycling and waste disposal practice | Report on progress | July Annually |
| | 34 | Work with suppliers who can demonstrate good environmental and social practices across their supply chains, and who adhere to the commitments and principles of the Sustainable Food Policy where relevant | Build into the procurement tender process and as contract requirements | July Annually |
| | 35 | Ensure University catering staff possess the knowledge and skills to work sustainably, and to implement the Sustainable Food Policy commitments and actions | Report on training and development activities undertaken | July Annually |
| | 36 | Support and deliver communications and engagement activities to raise awareness and understanding of sustainable food issues | Report on progress | July Annually |



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| <p>Partnership working</p> <p>The Catering Department will work in partnership with a range of internal and external stakeholders to promote sustainable catering</p> | <p>37</p> | <p>Take and develop opportunities to engage academic communities and students in the progression of sustainable catering</p> | <p>Report on progress</p> | <p>July Annually</p> |
| | <p>38</p> | <p>Continue to work in partnership and collaborate with MetMUnch, a student-led network advocating sustainable and nutritious food to develop the GROW café offering and presence at the University</p> | | |
| | <p>39</p> | <p>Continue to work in partnership with the Environment Team to improve the environmental practice of catering operations, to implement sustainable solutions, and to deliver sustainable food related campaigns</p> | | |
| | <p>40</p> | <p>Work with local, regional and national food related bodies, groups and consortia to improve the sustainability of catering services and provision</p> | | |
| | <p>41</p> | <p>Support the University Mental Health and Wellbeing Strategy</p> | | |
| | <p>42</p> | <p>Support student and staff-led sustainable food projects, working with stakeholders to provide space on campus for food production, and utilise food produce where possible</p> | | |

SCOPE AND ASSURANCE

- The Sustainable Food Policy covers all food outlets and hospitality food and drink served by Manchester Metropolitan University.
- University food suppliers must comply with the commitments outlined in the Sustainable Food Policy and in the Food Made Good Sustainable food Framework, as relevant.
- All staff and students engaged in University activities have a duty to uphold the Policy.
- Manchester Metropolitan University Catering department will work to maintain and improve the sustainability of its food and drink offering, and implement a sustainable food framework (Food Made Good), ensuring that an external assessment is undertaken by the Sustainable Restaurant Association.
- Progress against actions will be reviewed on an annual basis and reported to the University's Environmental Strategy Board and other relevant groups. Highlights will be reported in the Annual Environmental Sustainability Statement.

REVIEW AND REPORTING

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|--------------------------|-------------|------------------------------------|---|
| Version | 1 | Author Name & Job Title | Sophie Leigh, Sustainability Manager Ben Collier, Head of Catering, Retail and Hospitality |
| Date EIA Approved | 21 May 2020 | Policy owner | Dr Stephen Bloye, Deputy Director - Estates, Facilities and Capital Development |
| Approved Date | 21 May 2020 | Approved by | Mike Sheppard, Director - Estates, Facilities & Capital Development |





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