



Manchester  
Metropolitan  
University

# **Sustainable Food Policy 2022**



# The Purpose

**Manchester Metropolitan University aims to be a global leader in sustainability, we are the most sustainable University in the UK<sup>1</sup>.**

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 world's 2030 agenda for sustainable development, 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.



<sup>1</sup> Ranked 1st in the People and Planet League 2021/22

<sup>2</sup> 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)<sup>3</sup>- 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.

<sup>3</sup> Food and Agriculture Organization of the United Nations, Sustainable Food Systems, Concept and Framework

# Our Policy Commitments & Plan

## Our Food & Drink

MMU Commitment	No	Actions to be Taken	Measurement of Progress/Target	Delivery Date
<b>Plant-based food</b> 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	1	Increase the proportion of plant-based food offering	Baseline and establish target for plant-based food offering	Sept 2022
	2	Actively promote and encourage plant-based food choices	Deliver at least two campaigns or promotions annually	Annually
<b>Less Meat &amp; Dairy</b> 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	3	Measure and reduce the proportion of food products containing meat and dairy	Establish reduction target for meat and dairy food offering	Sept 2022
<b>Biodiversity</b> Ensure that agricultural and production methods conserve and protect ecosystems, habitats and species	4	Ensure that whole fish and fish products are sourced from Marine Stewardship Council (MSC) certified fisheries and suppliers	Report on progress	Annually
	5	Procure food and beverage products that contain no palm oil, or if they do, that they contain sustainable palm oil only	Maintain the procurement of food and drink products that contain no palm oil or that are RSPO Sustainable Palm Oil certified	Annually
<b>Local Produce</b> Source local food where possible, which can have a range of benefits associated with health, nutrition, the local economy and the environment	6	Source fresh and preprepared produce grown and processed locally. Local food is defined as food produced, grown and processed within 30 miles of the university	Baseline and establish target for locally procured food and drink products	Sept 2022
<b>Seasonal Produce</b> 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	7	Increase our offering of seasonal menus and food products across catering and hospitality services	Baseline and establish target for inclusion of seasonal produce in menus and offering	Sept 2022

## Our Food & Drink

MMU Commitment	No	Actions to be Taken	Measurement of Progress/Target	Delivery Date
<b>Resource Use</b> Limit and eliminate the unnecessary use of resources across the catering and hospitality services	8	Work to reduce and eradicate avoidable single-use food containers, packaging and sundry items, and where this is unavoidable, ensure the materials have the lowest environmental impact possible	Establish target and report annually	Sept 2022
	9	Provide free drinking water in all catering outlets, working to reduce customer demand or bottled water through the provision of mains-fed water stations in all catering outlets	Report on progress	Sept 2022
	10	Provide tap water on the hospitality menu offering	Tap water on the menu	Sept 2022
	11	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	Sept 2022
	12	Implement a charge for the use of disposable cups	Charge introduced	Sept 2022
<b>Food Loss/Waste</b> Reduce and where possible eliminate food waste and food surplus across catering and hospitality services	13	Use effective strategies, systems, controls and initiatives to reduce food waste and surplus food	Baseline food waste and establish food waste reduction target	Sept 2022
<b>Ethical/Fairtrade</b> Source food and drink products that support the rights, health, safety, wages and freedom of association of workers in the supply chain	14	Take appropriate steps to support and contribute towards the attainment of the University's Fairtrade Award Status	Contribute to the Fairtrade Award criteria	Annually
	15	Undertake due diligence to procure food and drink that is ethically traded and produced	Report on progress	Annually



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MMU Commitment	No	Actions to be Taken	Measurement of Progress/Target	Delivery Date
<p><b>Animal Welfare</b></p> <p>Ensure the highest possible animal welfare standards for meat and animal derived food and drink products</p>	16	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	Sept 2022
<p><b>Nutrition, Health &amp; Wellbeing</b></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>	17	Serve a range of nutritionally balanced meals including freshly prepared and pre-prepared foods	Report on progress	Annually
	18	Support healthy diets and provide information that enables customers to make informed choices about the food they eat such as nutritional value, allergens and environmental impact	Relevant communications and food labelling delivered on products	Sept 2023



## Our Practices

MMU Commitment	No	Actions to be Taken	Measurement of Progress/Target	Delivery Date
<p><b>Supporting environmental sustainability and social responsibility</b></p> <p>The catering department will be supportive of the University Leadership in Sustainability Strategy (2022- 2026) by implementing systems, management controls and processes</p>	19	Implement and maintain the sustainable food framework 'Food Made Good' (Sustainable Restaurant Association)	Achieve 3 star rating Food Made Good	Sept 2022
	20	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	Annually
	21	Ensure catering staff possess the knowledge and skills to work sustainably as related to their area, and to implement the Sustainable Food Policy commitments and actions	Develop and deliver relevant training to catering staff	Sept 2023
	22	Support and deliver communications and engagement activities to raise awareness and understanding of sustainable food issues	Deliver at least five campaigns or promotions linked to sustainable food and drink, and diet linked in to health and wellbeing	Annually
<p><b>Partnership Working</b></p> <p>The Catering Department will work in partnership with a range of internal and external stakeholders to promote sustainable catering</p>	23	Work in partnership and collaborate with departments across the University to improve the sustainability of catering operations, the food and drink offering, and to engage customers in issues related to sustainable food and drink	Report on Progress	Annually
	24	Work with local, regional and national food related bodies, groups and consortia to improve the sustainability of catering services and provision	Report on Progress	Annually

# 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 & Reporting

<b>Version</b>	<b>1.0. May 2020 &amp; 2.0. June 2022</b>
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<b>Approved Date</b>	<b>21/05/20</b>
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<b>Approved By</b>	<b>Stephen Bloye, Deputy Director of Estates, Facilities and Capital Development</b>
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