Manchester Metropolitan University is committed to ensure that all food and drink is produced with minimal damage to the environment and with respect to animal welfare, and to produce healthy and nutritious menus.

Manchester Met Food and Drink will ensure that it seeks to maintain and improve its sustainable practices and will ensure that a recognised external assessment is undertaken by a nationally recognised organisation, the Sustainable Restaurant Association. The Sustainable Food Policy covers all food outlets and food served by Manchester Metropolitan University.

**SUSTAINABLE PROCUREMENT**
- ethical and sustainable suppliers
  - All products are from suppliers who have demonstrated their commitment to ethical and sustainable practices.
  - We purchase local, seasonal produce wherever possible. We offer Fairtrade goods to support better prices and decent working conditions for farmers.
  - We support sustainable water projects using suitable charitable initiatives.

**WELFARE OF ANIMALS AND DAIRY**
- certified meat and fish
  - We purchase high welfare meat from local farms wherever possible. The meat used is Red Tractor Assured from our butcher, which ensures high welfare of the animals.
  - We have committed to purchase free-range eggs only.
  - Our fresh fish is purchased from a Marine Stewardship Council Certified supplier, which ensures that the fish are caught from sustainable sources.

**STAFF TRAINING AND AWARENESS**
- providing sustainable options
  - Catering staff are updated on environmental and sustainable initiatives at the annual staff conference.
  - We are committed to reducing food waste and work with the Environment Team to minimise food waste and the impact on landfill.
  - Manchester Metropolitan University provides fresh water fountains and we sell reusable bottles in our units.

**HEALTHY DIETS AND NUTRITION**
- healthier menus and choices
  - All catering staff have successfully completed the CIEH Level 2 Award in Healthier Food and Special Diets.
  - All recipes are prepared using fresh, seasonal produce and are cooked with minimum fat content, reduced sugar and salt.
  - We offer a wide range of products to ensure that customers can choose a balanced diet. We will work to progress with healthier menus and informed choices.

**REVIEW AND REPORTING**
The ‘Sustainable Food Policy’ is reviewed and reported on annually at the University Facilities Senior Management Group.

Policy owner: Paul Kingsmore, Director of Services
Policy review date: May 2018

This publication is available in alternative formats. Please telephone +44(0)161 247 6681