



Sustainable Food Policy

Version 1.1

Date created: June 2014
Last amended: May 2020
Amendment approved by: Operational Leadership Group (OLG)
Last review date: May 2020
Reviewed by: Operational Leadership Group (OLG)
Next review date: May 2022

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As a leader in the field of sustainable development De Montfort University recognises its responsibility to provide healthy, nutritious, culturally diverse, sustainable food to our staff, students and visitors.

We will work closely with our out-sourced caterers and vending providers to incorporate environmental and social considerations into the products and services provided. We recognise that it is our responsibility to encourage our caterers to minimise negative environmental and social effects associated with the products and services they provide.

It is our policy to:

- Continue to provide a high quality catering and hospitality service
- Work with our catering contractors to ensure that products are from sustainable and ethical sources and aim towards increasing the range where appropriate in catering outlets, vending machines and hospitality menus.
- Support small scale, regional, sustainable and environmentally friendly farming, food and drink production
- Offer seasonal produce where possible and highlight this on our menus
- Use free range eggs and organic fresh milk where possible
- Improve animal welfare within our supply chain through the use of appropriate assurance schemes
- Encourage the provision of healthier menus to change consumer behaviour amongst staff, students and visitors
- Use all resources, including water and energy, as efficiently as possible and reduce waste from catering processes and services
- Develop ethical and community links in relation to sustainable food
- Use appropriate assurance schemes such as Food for Life Served Here as a demonstration of our progress in implementing this policy

Communication and awareness raising

- Run meat-free and low carbon meal campaigns and ensure that all meat served is sustainably sourced.
- Educate and engage with staff and students to promote healthier eating habits
- Communicate clearly to students, staff and visitors through our menus what sustainably sourced products are available including seasonal produce
- Enhance student, staff and contractor awareness of the relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.

Monitoring and reporting

- Review this Sustainable Food Policy on a biennial basis in conjunction with key stakeholders, and communicate findings (including progress and gaps) to students, staff and visitors.
- Set appropriate targets in consultation with the University community to monitor progress in implementing this Sustainable Food Policy
- Review on a regular basis the benefits that the catering operation makes to our staff, students and visitors and on the environment.
- Ensure that sustainability specifications are included in future catering contracts and that sustainability criteria relating to the service provider and the service provided are used in the awarding of the contract.