



Sustainable Food Statement

City, University of London recognises its responsibility to provide a healthy and sustainable food service to our students, staff and visitors. We will work with our contract caterers to incorporate environmental, ethical and social considerations into the products and services provided across all catering outlets and our hospitality offering.

Key Principles

The University aims to work across four key areas:

Sourcing

1. Maximise use of fresh, seasonal and locally produced fruits and vegetables and communicate clearly when seasonal produce is being served.
2. Support sustainable farming, production and transportation.
3. Only serve fish currently rated 1-3 in the Marine Conservation Society Good Fish Guide. If this is not possible for certain species then alternative menu items will be sought.
4. Use meat and milk that is produced according to high animal welfare standards, with Red Tractor accreditation as the minimum.
5. Only use British Lion Quality Mark free range eggs, and increase the use of free-range products where possible.
6. Favour ingredients with a lower carbon emission footprint and reduce the use of red-meat where possible.
7. Look at ways to use alternative, sustainable food products to address rising food costs.
8. Include sustainability specifications in awarding and managing catering contracts and work with our suppliers to improve our sustainability performance.

Offering

9. Promote the health and well-being of our students and staff through promotion of healthier menus and choices.
10. Communicate to our customer, staff and suppliers sustainable food choices, accreditations, and our commitment to serving sustainable food.
11. Serve less meat and dairy products and focus on fresh, plant-based and seasonal produce.
12. Increase sustainable food offerings in the catering outlets and hospitality menus by monitoring our sustainable catering targets and reviewing objectives annually.
13. Continue to reduce the amount of bottled water consumed on University premises by serving only freshly filtered tap water served in reusable glass bottles through hospitality catering and seeking alternative provisions for plastic water bottle retail sales.

Waste

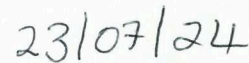
14. Give preference to products and services that are manufactured, and can be used and disposed of, in an environmentally and socially responsible way.
15. Manage catering and hospitality waste in line with the waste hierarchy as set out in the University's Sustainable Waste Management statement.

16. Work with our catering and waste management contractors to explore opportunities to reduce the use of single-use packaging and provide appropriate waste separation streams where available.

The Property and Facilities department will be responsible for planning, management, monitoring and reporting on the implementation of this policy. This policy will be reviewed annually and published on the University's website.

Signed by:

Date:



Claudia
Director, Property and Facilities

Montgomery