

**Queen Mary University of London
Energy and Environmental Management System**

CD 12 Sustainable Catering Policy

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Related Documents

Table of Amendments

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Queen Mary University of London (QMUL) is one of the UK's leading research-focused higher education institutions. We undertake research, teaching and business activities with the potential to significantly impact the environment at a local, national and global level. As such, we acknowledge an institutional responsibility to incorporate sound environmental principles and practices across all areas of activity. We also recognise the importance of promoting environmental awareness and education with our staff, students, suppliers, contractors and the local communities within which we operate.

This Policy sets out our commitments to ensuring food available from QMUL's catering outlets adheres to the Soil Association's Food for Life catering mark standards and compliments our Fairtrade Policy. It provides a framework for establishing sustainable food objectives and targets, and key performance indicators.

To support implementation of this policy QMUL will:

1. Include Sustainable Food as part of the Energy and Environmental Management System certified to the international standards ISO140001 and ISO50001.
2. Comply with all relevant food hygiene, safety, and animal welfare legislation, statutory obligations and, where appropriate, codes of practice.
3. Ensure food meets and exceeds UK animal welfare standards, and food and nutrition standards.
4. Continually improve the sustainability of fish purchased by the University, ensuring all fish comes from sustainable sources, preferable those deemed 'fish to eat' by the Marine Stewardship Council (MSC), and ensure no MSC designated 'at risk' fish are used.
5. Base all menus around food that is healthy, freshly prepared on site, predominantly unprocessed, and free from controversial additives and artificial trans fats.
6. Ensure that free tap water is prominently available for customers in all catering outlets.
7. Through both internal and supplier-focussed targets, commit to continually reducing the volume of packaging and food waste, and the proportion of this that is sent to landfill.
8. Utilise ingredients that are seasonal, from free range sources, preferably supplied by local growers and producers, Fairtrade certified where relevant, with organic ingredients used where practicable.
9. Commit to increasing the amount of meat free dishes on our menus.
10. Commit to promoting healthy eating options and choices to customers, ensuring healthy options are prominent and accessible where practicable.
11. Communicate to customers, staff, and suppliers our commitment to serving sustainable food by providing information on our sustainable and ethical food sourcing.
12. Actively monitor, maintain and, where practicable, enhance the sustainability of food offered across QMUL.

This Policy is fully supported by the Queen Mary Senior Executive and the Office of the Principal. The Sustainability Committee will act as the primary governance body to direct, control and monitor our on-going sustainable food performance. The Director of Estates and Facilities has overall responsibility for the development and implementation of this policy, supported by the Estates and Facilities Directorate Facilities Team.

This is an overarching policy which sets out our commitments on sustainable food. This document is supported by other subject specific policies and plans which form part of the Energy and Environmental Management System, including our Environmental Sustainability and Fairtrade Policies.

This Policy will be reviewed annually with progress shared publicly through our Sustainability Report.

Stephen Wells
Director of Estate and Facilities