

Sustainable Food Policy

Sodexo strives to incorporate environmental and social considerations into its products and services. Sodexo/UCL recognizes their responsibility to undertake its procurement activities whether environment or through social responsibilities. We will also strive to encourage healthy and sustainable food production and consumption as within this policy tender

Objectives and targets

The sustainable food policy applies to Sodexo catering outlets and food served at events. This is in conjunction with UCL's sustainability policy Rev2.5 September 2014 with the aim to establish a healthy and sustainable food policy for all UCL employees and recognize our responsibility to purchase in an environmentally and socially responsible manner.

Areas	
1	Communication and Campaign <ul style="list-style-type: none"> • This Policy to be published on the Sodexo/UCL Microsite • To work with UCL sustainability team and Facilities services and all other interested parties • To support UCL/Sodexo policies and activities through the use of social media via the student experience manager • To promote and raise awareness of sustainable food policy and practices with staff, students and other stakeholders across the university • To include customer surveys to obtain feedback for all outlets and services provided, to proactively inform customers of actions taken. To include a feedback response targets and achievements. • To liaise with groups to identify any specific cultural and religious dietary requirements
2	Training <ul style="list-style-type: none"> • To train the catering team regarding food sustainability. As a minimum, staff shall be aware of various certification systems and the relevance for food production and food products served on campus
3	Ethical Trading <ul style="list-style-type: none"> • Ensure that all coffee, teas and sugar consumed is ethically traded • Support The Universities Fairtrade status and work closely with the Fairtrade steering group to raise local awareness
4	Nutrition <ul style="list-style-type: none"> • Reduce levels of added salt and saturated fat in line with Department of Health guidance • Remove hydrogenated fat and any products that have unnecessary additives • Use healthier cooking oils and cooking methods • Promote dishes that have a high proportion of wholegrain foods, fruit or vegetables • Work towards labelling of all dishes through the use of GDAs or calorific values • Sodexo to follow compliance guidelines with regards to allergens and the marketing of, so customers can make informed choices with regards to their dietary needs
5	Fruit and Vegetables <ul style="list-style-type: none"> • To ensure Vegetarian options are always available and an alternative to meat • Ensure fruit and vegetables on the menu reflect the seasons where ever possible • Support the stocking of orchard and local fruits when in season • Serve LEAF and Organic Vegetables where possible • To increase the availability of British produce at its sites, a wide range of Red Tractor accredited fruit and vegetables

	are available in season. The range includes potatoes, carrots, broccoli and salad lines
6	<p>Meat</p> <ul style="list-style-type: none"> • Reduce the frequency of red meat and processed meat on the menu • Ensure a meat free option is always available • Increase the amount of sustainably sourced meat like Red Tractor, Freedom food certified <p>A further example of Sodexo's commitment to sustainability is its compliance with Red Tractor standards. Sodexo became the first organisation to gain the Red Tractor farm certification across all sites in the summer of 2009.</p> <p>The Red Tractor accreditation requires products to be grown or reared in the UK, comply with high food safety and hygiene standards and be produced through good horticultural practice with an emphasis on reducing the use of pesticides, the best use of fertilisers, improved animal welfare and improved protection of the environment.</p>
7	<p>Dairy and Eggs</p> <ul style="list-style-type: none"> • Stock Red Tractor and Organic Milk for customers • Only to use Red Tractor Cream • Serve only free range eggs across the campus • Achieve Good egg award
8	<p>Fish and Seafood</p> <ul style="list-style-type: none"> • Avoid any fish that is listed on the Marine Stewardship Council red list or international Union Conservation of Nature red list • To promote the use of under-utilised species fish by promoting 'Fish to eat' MSC fish across the whole campus using the MSC logo • To only use shellfish when is season and reduce the use of fish with high food miles • Tinned Tuna where provided, to be pole or line caught or MSC certified. We will not use tuna caught by purse seine nets with fish aggregation devices.
9	<p>Bread</p> <ul style="list-style-type: none"> • Introduce a range of freshly baked goods • Bread products will not contain high levels of unnecessary ingredients including additives and preservatives
10	<p>Water and Drinks</p> <ul style="list-style-type: none"> • Use the on-site bottling system for water within hospitality and promote the use of re-useable water bottles • Replace all water fountains with mains-fed machines capable of refilling water bottles with our contract or contracted to supply • Promote re-useable coffee cups
11	<p>Environment</p> <p>Minimise the adverse impact to the environment by the use of reducing waste, distance of food deliveries and food miles. Work with our suppliers to reduce the number of vehicle deliveries and energy used</p> <ul style="list-style-type: none"> • Where practicable all catering deliveries to be made via the Electric car • Logistics – In line with UCL Logistics program and reduce vehicle movements by 10%
12	<p>Food for Life</p> <ul style="list-style-type: none"> • Silver achieved in Term 1 of 2014
13	<p>Waste Management</p> <ul style="list-style-type: none"> • Work with UCL waste contractors and housekeeping teams to reduce and segregate all required waste for appropriate treatments • Ensure accurate and efficient ordering and stock control takes place to minimise wastage • Where possible to ensure all disposables are bio-degradable • Ensure all waste oils are managed effectively for recycling or to be turned into biodiesel by our contractors
14	<p>Engaging Small and Medium Enterprises (SMEs)</p> <ul style="list-style-type: none"> • Sodexo is committed to working with SMEs to assist and by promoting their businesses

The Sustainable Food Policy will be managed by the catering team and all progress will be monitored by the environmental strategy group. The policy will be reviewed during our monthly meetings.

Signed By



Simon Knight
Contract Director (UCL)