**Healthy and Sustainable Food Policy 2021-2023 Nov 2020**

**Aim**

*Develop a sustainable and healthy food culture at the University that excels at sourcing, environmental and society initiatives, and acts as a benchmark and example for great practice not only in the city but nationally.*

Using the Sustainable Restaurant Association's framework, we are aiming for a holistic sustainable and healthy culture within catering.

**Society**

Support the Community

We already partner with:

* work with the adopt a school scheme <http://www.chefsadoptaschool.org.uk/>
* Food works Sheffield <https://thefoodworks.org/>

We are aiming to:

* Support vulnerable people with skill sharing workshops

Treat staff fairly

We already

* Provide training, clear policies and inductions, staff handbooks
* pay the living wage and offer overtime incentives
* Offer staff opportunities to engage with suppliers and enjoy away days

We are aiming to:

* Complete a skills audit by February 21, and a full team development plan with 80% engagement in non-mandatory training by February 22

Feed people well

We already:

* Offer an exclusive vegetarian offer, every day.
* Customers can take however much they'd like.
* we display the nutritional information for our salads

We are aiming to:

* Increase our homemade range to ensure freshness and remove additives by 20% by September 2022

**Environment**

Value natural resources

We already:

* Monitor water usage and have clear reduction targets
* Have grey water systems in use within our buildings
* 95% of our energy is from green tariffs
* Replace display fridges with energy efficient models with doors that save 50% energy

We are aiming to:

Waste no food

We already:

* Separate out food waste and process it through our onsite digester
* ensure zero waste goes to landfill, instead it is burned at a nearby incinerator to provide heat for our city campus buildings
* Offer smaller portions and doggy bags to reduce plate waste

Reduce, Reuse, Recycle

* use plastic free packaging for all our homemade products
* Have removed all single use plastic bottles

We are aiming to:

* set reduction targets for food waste by 4% year on year
* create a coffee grounds recycling scheme

**Sourcing**

Support global farmers

We already:

* Link with Sheffield organic growers, providing a location for organic food bag collections
* Use LEAF accredited vegetables
* All our tea, coffee and sugar is sustainability accredited

We are aiming to:

* Procure single origin coffee beans, supporting a local network of growers May 21
* Include our activity in staff inductions Sept 21

source fish responsibly

We already:

* source all our fish as either MSc accredited or on the 'fish to eat' list
* all our farmed fish is MSc accredited

Serve more veg and better meat

We already:

* All our meat (except charcuterie) is at least Red tractor accredited
* All our eggs and egg products are free range
* Our vegan and vegetarian range are produced using food works vegetables; they are also cheaper than any other hot lunch.
* Source direct from farm meats for hospitality

Celebrate Local and seasonal

We already:

* Change our menus weekly to exploit seasonal produce availability
* Provide locally made produce in our cafes for sale
* consolidated supplies to reduce food miles
* clearly label and market local ingredients and produce

We are aiming to:

* Increase our spend within the region by 4% per year.