

# Sustainable and Ethical Food Plan



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CAMPUS SERVICES  
**CATERING**

# Our commitment to **Sustainability**

## CAMPUS SERVICES **CATERING**



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# Introduction

Globally, the importance of sustainability in all walks of life is becoming increasingly pronounced. Sustainability is at the foremost of our operations at Campus Services Catering. While there are many actions we have taken in recent years to ensure we are conducting ourselves in a sustainable manner, we recognise there are many other initiatives which we could implement to ensure that continuous improvement on this front is maintained.

The purpose of this document is to outline the operational actions we are currently implementing to ensure sustainability and demonstrate ownership of a roadmap to an improved sustainability in all of the company's activities.

This document will be regularly updated to represent any achievements, shortcomings and additional ideas identified by the department. This offers a level of accountability to the management team at CSC, ensuring that sustainability is a primary consideration of how operations are conducted.

**Deborah Nottridge**  
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# Our commitment to sustainability

Sustainability is at the core of our operations. As a catering department we consider ourselves to be in an important position to support the university's sustainability goals.

Our commitments include:

- Ethical sourcing of food, using local suppliers
- All of our meat is Halal where possible
- Coffee locally roasted and sustainably sourced by Chimney Fire, a B Corporation
- Plant based and gluten free options
- Lion stamped eggs
- Sourcing fish from sustainable sources
- Good variety and menu flexibility
- Home made, freshly prepared and wholesome food
- Range of price points to suit all budgets
- Compostable and biodegradable packaging
- Promoting plant based / vegan food
- Measuring food carbon footprint
- Reducing plastic waste
- Eliminating waste from all areas

The United Nations (UN) offer a comprehensive and detailed breakdown of the road to a sustainable world, defining 17 'sustainability goals'. These are displayed in the below figure:



While many of these goals are not relevant to our operations at CSC, several of them are. We are hence able to focus our sustainability policies around:

- Zero Hunger
- Good Health and Wellbeing
- Reduced Inequalities
- Responsible Consumption and Production

By conducting ourselves to promote the above sustainability goals, we can confidently ensure we are playing our part in the UoS sustainability targets.

# Sustainability at the heart of Campus Services Catering



## Zero Hunger

we acknowledge that students are at particular risk of poverty due to rising costs of living. With this, we aim to ensure all the students at the university have access to affordable food and drink.

## Good Health & Wellbeing

we aim to provide a range of options for our customers, including homecooked, healthy, fresh meals. All our units also offer plant-based alternatives. Our offerings aim to provide customers with the opportunity to make healthier choices whilst providing an overall balanced menu.



## Reduced Inequalities

we act to reduce inequality across our operation inclusive of university staff and students as well as CSC staff. We treat all our customers with respect and without prejudice. We support our communities around:

- Race
- Religious Beliefs
- Sexuality
- Sex
- Gender Identity
- Neurodiversity

This respect is demanded of and held by our staff to ensure that everyone feels welcome in our venues. The company also promotes inclusion and diversity internally.

## Responsible Consumption & Production

We ensure that we source all of our packaging from reputable suppliers. The packaging is all decomposable or recyclable. Campus Services Catering are fully compliant with the new Government guidelines on single use plastic that come in to effect on the 1st October 2023. We are also making significant efforts to remove all single use plastics where possible, even those still permitted under the guidelines.

In addition to this, we sell Hillside Coffee Reusable Cups which give customers 15p off their coffee. We have also implemented Reusable Salad Boxes in Hillside to reduce the amount of waste we produce each day.

We minimise the amount of food waste we produce each day and have started a Foodshare scheme, to donate all of our pre-packaged goods to the student community. All food waste that we do produce, is disposed of in food waste bins and is collected by a third party for proper disposal. Our fryer oil is also collected on a weekly basis and is collected and disposed of by a local company.

In all nine of our units, we offer plant-based alternatives for main meals, soups and grab and go and hot and cold drinks to keep our environmental impact as low as possible. All our suppliers are nominated and are as local as possible. We work hard to reduce the number of deliveries coming onto campus by selecting specified days for deliveries.

Our coffee supplier, Chimney Fire Coffee is a B Corp (TM) business which is the highest environmental and sustainability accreditation available. All of our coffee is ethically and sustainably sourced, and roasted locally in the Surrey Hills.



# 12 month action plan

## WITHIN THE NEXT MONTH

- Continue to develop using leftover stock to produce more products.
- Reduction of plastic use in all coffee shops by 82% due to switching from plastic milk bottles to recyclable milk pouches and reusable jugs.
- Wider availability of reusable salad / bento boxes and soup thermos. Money off food purchases available when they are being used.
- Continued promotion of the Thursday and Friday food share scheme in conjunction with the Students Union and the Community Hub.

## WITHIN THE NEXT THREE MONTHS

- Taking The Hideout to “plastic free”. Removing all consumer plastic products and reducing back of house packaging where possible.
- Begin process to achieving the “Food Made Good” standard from the Sustainable Restaurant Association. <https://thesra.org/the-food-made-good-standard>. This accreditation has been achieved by the University of Exeter, University of Edinburgh, UCL, Kings College London and Bournemouth University amongst others.

## WITHIN THE NEXT 6 MONTHS

- Produce individual meals with a published carbon footprint, to begin to highlight the environmental impact of certain foods and help promote plant based options.

# 12 month action plan

## WITHIN NEXT 12 MONTHS

- Achieve “Food Made Good” standard accreditation
- Begin to measure our business wide carbon footprint to highlight our environmental impact and with a view to understanding how we could become Carbon Neutral in the future.
- Introduce additional charges for disposable cups in our coffee shop outlets to encourage the use of reusable options.
- Report on progress within the university wide sustainability report.
- Review and update the Sustainable and Ethical Food Plan, canvassing staff and student feedback on where sustainable improvements could be made