OUR HEALTHY & SUSTAINABLE FOOD AIMS

Scope

Applicable to all of our catering outlets and food served for events, excluding vending machines.

Objectives

We will

1. Realise positive sustainability benefits and manage negative sustainability impacts, wherever possible.

2. Enable our customers to make healthy eating choices.

3. Use the University’s influence and buying power to encourage healthy and sustainable food production and supply through our supply chain, while ensuring compliance with any relevant legislation, directives and regulations.

4. Source and purchase food and ingredients, equipment, and consumables in line with the University’s Sustainable Procurement Policy and Procedure.

Responsibility

The University’s Head of Hospitality and Commercial Services is responsible for delivery of the objectives.