The University of Manchester strives to offer healthy sustainable catering that is produced, processed and traded in ways that:

- Contribute to the local economies and sustainable livelihoods
- Avoid damaging our planet
- Enhance animal welfare
- Provide social benefits

With this in mind we will seek to implement the following:

**SOURCING**

- We will prioritise ethical and responsible sourcing.
  - Buying locally and seasonally to support UK producers and reduce environmental impacts associated with importing produce from abroad and continue to be a member of Manchester Veg People, a co-operative of local organic growers and buyers who worked together to help develop a new model for the local food supply chain.
  - Purchasing high welfare meat and dairy, to help combat animal cruelty, protect the environment and promote healthier options to customers.
  - Sourcing sustainable seafood to help reduce the negative impacts on fish stocks, protect our marine environment and give customers better seafood choices.
  - Ensuring producers have access to a trade system based on justice and fairness by sourcing fairly traded food, drink and other products for our operations

**ENVIRONMENT**

- We will look at the resources that our business consumes, from field to fork, and what happens to what’s left behind.
  - Operating a responsible attitude to our supply chain and using our purchasing power to affect positive economic, environmental and social change.
  - Ensuring our energy usage is as efficient as possible so that resources are utilised better and associated environmental impacts are kept low.
  - Using water wisely and monitoring our water systems, making sure they attend the highest possible standards.
  - Managing our waste effectively so we can reduce, re-use and recycle where is possible
  - Making our workplace resources more sustainable to reduce our environmental impact

**SOCIETY**

- Engaging with the community, treating people fairly and promoting healthy eating are at the core of our operations.
  - Ensuring our menus are well balanced, controlling portions and using healthier cooking methods, as well as safely managing food.
  - Working closely with the community, being pro-active and promoting a positive and vibrant environment where people benefit from their goodwill, time and expertise i.e. ‘The University of Manchester Street Market’ delivered in partnership with the Levenshulme Market introducing local products.
  - Treating our employees fairly, paying our suppliers on time and make sure our customers experience the highest levels of service.
  - Responsibly making claims that are legal, decent, fair, honest, truthful and sensitive to the views of different groups in society

Alison Shedlock
Head of Hospitality and Events
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