

# Sustainable Food Policy

**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*

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Head of Hospitality and Events

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