

Animal Welfare Policy

2017–2020

The University of Manchester's Food In Residence (FiR) team are committed to supporting high standards of animal welfare. The institution believes that an animal's welfare, whether on farm, in transit or at market, an animal's welfare needs to be considered to ensure no unnecessary suffering.

As stated in the University's Sustainable Food Policy, 'purchasing high welfare meat and dairy, to help combat animal cruelty, will help to protect the environment and promote healthier options to customers'. For fish species, FoodInResidence has adopted a policy of only

sourcing MSC fish Sourcing sustainable seafood to help reduce the negative impacts on fish stocks, protect our marine environment and give customers better seafood choices.

Food In Residence support the Sustainable Restaurant's goal of less but better quality meat and fish. The University believes that the most sustainable and most ethical of farming choices is that of Soil Association organic certified farms and will move towards increasing the level of organic food across our outlets. Where organically certified foods cannot be procured the University will aim to increase its level of RSPCA Freedom Foods standard. This welfare standard covers farm, in transport and abattoir.

The Freedom Food standard has five points that need to be achieved:

- Freedom from hunger and thirst
- Freedom from discomfort
- Freedom from pain, injury or disease
- Freedom to express normal behaviour
- Freedom from fear and distress

FoodInResidence currently uses the Red Tractor standard as a minimum welfare standard for all livestock and poultry. We aim to improve this and move towards more of our produce coming from locally sourced organic, free range farms or farms with an RSPCA minimum standard. FiR will commit to the following standards for each animal we use during the food process.

FISH

100% MSC accredited and no fish feature on the MCS (Marine Conservation Society) fish to avoid list. To match our Sustainable Seafood Policy.

POULTRY

(CHICKEN & TURKEY) (INCLUDING MEAT AND EGGS)

FiR currently purchase 100% organic, locally sourced and free range turkeys across its outlets. 100% of all boiled and fried eggs are from organic, locally sourced and free range farms and 80% of all our eggs are organic free range.

FiR are committed to supporting the RSPCA poultry policy of opposing battery cage systems and will support free range chicken where each bird is properly protected, has access to a nest, scratching/ dustbathing areas, a perch and where possible access to outdoor areas. FiR will work with suppliers to move from Red Tractor to higher welfare standards in the future.

COWS & CALVES

(INCLUDING MEAT AND DAIRY)

All our milk is 100% organic, from a local farm. FiR aim to increase the amount of organically bought dairy products over the next few years.

50% of our beef is organic and from local sources. With the remainder, FiR will work to increase the animal welfare standards from red tractor to RSPCA assured foods or free range certified and British reared. FiR aims to have 80% of its beef products to be from local, organic and free range certified farms by 2020.

PIGS & PIGLETS

(INCLUDING BACON, SAUSAGES)

Pork products are used a lot in FiR dinners and breakfast meals. Whilst organic pig farming is limited and very expensive, FiR are looking at alternative sources for pork, including buying from local free range outdoor reared pig farms.

For this reason FiR aim to purchase 50% of its pork through local free range farmers across the North West of England by 2020.

SHEEP & LAMB

FiR do not buy sheep or lamb products often, however when these products are bought, a minimum standard of RSPCA assured certified and British reared free range lamb and mutton will be encouraged.

FiR aim to have 50% of any mutton or lamb bought to be from local, organic and free range farms by 2020.

Alison Shedlock

Alison Shedlock
(Head of Hospitality & Events)

Wendy Hardman

Wendy Hardman
(Campus Head Chef, FoodInResidence)