MANCHESTER 1824
The University of Manchester

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 attheresources 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

Engagingwiththe 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



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Alison Shedlock
Director of Campus Services
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This policy applies to all University run food outlets and food served by the University.

This policy statement will be reviewed on an annual basis