

Catering Sustainability Mini – Strategy & Action Plan 2016-2017

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July 2017

Interim report for the Sustainability Task Group – completed data for 2016-17 available by September 2017.

Background

Commercial Services first committed to a formal sustainability food policy in 2010, to formalise the commitments and good practice which it already had in place. This was first documented in the Catering Strategy and then published on the university website.

Measures and Performance

The following targets were documented.

- Maximise the availability of seasonal produce within our menus
- Increase the availability of fish from the MCS “Fish to Eat” list
- Increase the use of local produce within our menus
- Widen the availability of Fairtrade products across the university
- Reduce the quantities of catering waste being disposed of in landfill sites
- Minimise the quantity and use of packaging in consultation with our suppliers

Progress against these targets

- Maximise the availability of seasonal produce within our menus
- Increase the availability of fish from the MCS “Fish to Eat” list
- Increase the use of local produce within our menus

2015 / 2016 saw the opening of ‘Pontio’ Arts and Innovation Centre which houses a theatre Bar, Restaurant, Coffee shop and Take away outlet. This brings the total number of University catering outlets to 13.

Gorad restaurant works in a manner similar to ‘Y Teras’ lounge in Main Arts with menu’s changing 3 or 4 times per year to maximise the use of seasonal produce. Seasonal vegetables are available at all times as a side order and a large number of dishes are served with salad / seasonal leaves.

An EPOS system has now been introduced and therefore from July 2017 it is anticipated that the quantity of sales of sustainable fish, seasonal produce and local produce on all menus could be reported on. Planned action for 2017/18 includes application for MSC certification.

- Widen the availability of Fairtrade products across the university

The catering service has maintained a commitment to serving only Fairtrade coffee in all of its outlets. The confectionary and bakery ranges in the catering outlets feature a large proportion of Fairtrade products. This widened availability has led to a growth in the purchase of Fairtrade products year on year. Again by 2017/18 it will be possible to have year on year comparable data.

There has been an introduction of a 'High Street Brand' to enhance the Student experience on Campus. The 'Starbucks' brand was selected as it is a Fair trade offer.

In total in the period August 2015 to July 2016 £178,821 worth of Fair-trade hot drinks were sold.

In addition to food, all of the university branded clothing sold in the student retail shop on the Ffriddoedd campus is Fairtrade. This has been extremely well supported by students. Sales of Fair-trade clothing in 2015 - 2016 was £18,423.

A wider range of activities were undertaken during Fairtrade Fortnight this year in partnership with the Students Union and local community groups.

The University Fairtrade Status was 'reaccredited' in April 2015 and remains current.

- Reduce the quantities of catering wastes being disposed of in landfill sites
- Minimise the quantity and use of packaging in consultation with our suppliers

We have not measured catering waste as a separate entity to the university municipal waste to date. However, the catering service remains committed to robust segregation of recyclables.

TUCO: The consortium through which catering procure a significant amount of its supply remain committed to continued improvements in sustainability, reducing packaging, reducing carbon footprint etc.

Free Range Produce

Catering continues to use only free range eggs for all food on campus. The university holds a 'Good Egg' award to confirm this. This commitment has also been maintained as a policy for eggs sold in the retail shops with students spending £543.98 on free range eggs in 2015/2016.

Reducing Bottled Water for Sale

Staff in all outlets are serve tap water to all customers on request, this has also been extended to the conference business, with requests for tap water increasing year on year.

Partnership working with Campus Life

Commercial Services chefs host 4 cookery classes for residential students to encourage the practise of home cooking with fresh ingredients per year. These events are very well received by students and will be repeated in 2017-18.