



## **Sustainable Food Policy**

### **Introduction**

The Catering Service take their environmental responsibility seriously. Whilst there is no definition of 'sustainable food', our working definition is that food should be produced, processed and traded in ways that contribute to thriving local economies and sustainable livelihoods – both in the UK and in the case of imported products in the producer countries. We have already adopted a significant number of best practises within the kitchens and catering outlets of Bangor University, notably;

- Seasonal menus with healthier options, and locally sourced food wherever practicable
- No fish is served from the Marine Conservation Society (MCS) 'fish to avoid list'
- Fairtrade accreditation
- Recycling banks in all restaurants, and recycling (composting) of all food waste, and waste cooking oil
- Recycling of cardboard from delivery packaging
- Reduction in the use of disposable cups in favour of crockery and glass
- Food Packaging for sandwiches / salads / fruit pots prepared on site is biodegradable or recyclable

### **Policy Statement**

The catering department recognises its responsibility to provide choice of food options, including healthy and sustainable food to our students, staff and visitors. Wherever possible we will work to incorporate environmental and social considerations into the products and services we provide, and we will encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide. Our overarching objective is to achieve continual improvement in the sustainability of our services, and in particular, we aim, on an annual basis, to:

- Maintain the availability of seasonal produce within our menus
- Maintain the availability of fish from the MCS "Fish to Eat" list, never serving any fish for the 'fish to avoid' list
- Maintain the use of local produce within our menus
- Maintain a wide availability of Fairtrade products across the University
- Reduce the quantities of catering wastes being disposed of in landfill sites
- Continue to review the quantities of packaging in consultation with our suppliers

### **Monitoring**

This Policy, which is publicly available, applies to each of University's catering outlets as well as our delivered catering service. The Policy, and progress against the above targets, will be reviewed annually by Head of Catering and reported to the Bangor University Sustainability Task Group.

**Angela Church, Head of Catering**  
Dated July 2017