



# Sustainable Food Policy

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<b>Amendments</b>	
<b>Related Policies &amp; Procedures</b>	<a href="#">Food Safety Policy</a> <a href="#">Environmental Sustainability Policy</a> <a href="#">Waste Management Policy and Guidance Document</a> <a href="#">Procurement Policy</a> <a href="#">Sustainability Action Committee Terms of Reference</a>

## 1. SCOPE

- 1.1 The catering team will apply this food policy to all catering outlets and food served at Seacole Social, Pumphandle Social, within the hospitality offering, and vending machines.
- 1.2 The policy will be fully reflected in catering tenders and contracts. Catering-specific sustainability questions be included, beyond the standard sustainability questions in order to ensure adherence to this policy.
- 1.3 The catering manager is responsible for this policy in its totality and ensuring that it is regularly updated to reflect evolving recommendations and best practices. The catering manager will support the head chef to ensure adherence to the food offering elements of the policy, with the facilities manager to ensure adherence to the waste elements, the head of procurement for the supply chain elements, and the suppliers and the sustainability team throughout.

## 2. PURPOSE AND OVERVIEW

- 2.1 The IPCC Special Report on Climate Change and Land estimates that 21–37% of total greenhouse gas (GHG) emissions are connected to the food system. While food systems contribute to climate change, climate change in turn worsens food insecurity. It thus becomes a collective responsibility to try and minimise the environmental impact of food and catering at LSHTM. At LSHTM, we are committed to providing all staff and students with healthy and sustainable meal, snack and drink options. This policy outlines the steps we are taking to ensure this, to minimise the environmental impact of our catering services, and to promote sustainable choices amongst the LSHTM community.
- 2.2 This policy lays out catering's commitments to environmental sustainability and therefore provides a basis from which the Sustainability Action Committee (SAC) can form their expectations and requirements of catering's contributions to the path to Net Zero. SAC may select areas of this policy for regular update to support, expedite, and audit sustainability progress and adherence to the policy.



### 3. POLICY

#### 3.1 Food Offering

- 3.1.1 Ensure best practices in terms of sustainability and quality by taking the following measures:
  - 3.1.1.1 All meat purchased will be red tractor certified.
  - 3.1.1.2 All eggs will be free-range.
  - 3.1.1.3 Serve Marine Stewardship Council (MSC) certified fish and use a range of species. Don't use fish from the MSCs 'Fish to Avoid' list.
  - 3.1.1.4 When purchasing soya-based products, ensure they are Roundtable on Responsible Soy Association (RTRS) or ProTerra certified.
  - 3.1.1.5 Where possible, avoid purchasing products containing palm oil – if purchasing, ensure it is Roundtable on Sustainable Palm Oil (RSPO) certified palm oil.
- 3.1.2 Reduce the inclusion of meat and fish on the menu, ensure that there is a plant-based option available. Following research and piloting, we will designate one day a week which will be meat-free offerings only. Provide a cow's milk alternative for drinks at no additional cost.
- 3.1.3 Develop menus with the intention of including seasonal and local produce where possible. Focus on minimally processed foods, as there is increasing evidence that ultra-processed foods have negative health impacts and are associated with higher carbon emissions.
- 3.1.4 Offer and promote sustainable meal options through a 'planetary pick' loyalty card campaign and provide carbon information around ingredients and meals through methods such as the inclusion of carbon info on menus, at point of sale and on posters/infographics. Communicate any money-saving promotions to staff and students to try and promote affordable healthy food options.
- 3.1.5 Report and assess sustainability through attaining the Food for Life award, seeking continual improvement.
- 3.1.6 Stay up to date with emerging best practices and associated accreditations, look into trying to build the Menus of Change principles into meal planning.

#### 3.2 Waste

- 3.2.1 Track, monitor and analyse food waste and use this information to adjust portion sizes as appropriate. Consistently work towards reducing waste, and segregating waste appropriately. Ensure that catering staff receive waste training annually.
- 3.2.2 Continually reduce plastic waste and single-use items. When possible, provide crockery and reusable cutlery. Where disposable items are the only appropriate option, use compostable options. Ensure that any single-use packaging purchased by the School is recyclable.
- 3.2.3 Offer reductions on food that will be going out of date soon and work to minimise food waste through initiatives such as Too Good to Go, or an equivalent alternative.
- 3.2.4 Explore opportunities to reuse cooking oil, for example, as biofuel.
- 3.2.5 Where receipts are necessary, provide them via email.

#### 3.3 Operations

- 3.3.1 Work with the sustainability team to track energy and water usage and identify potential areas for energy/water savings. Provide sustainability and energy saving training to all catering staff.
- 3.3.2 Any new kitchen equipment should be more efficient than the last, by energy star or equivalent standards.
- 3.3.3 Procure and use eco-friendly cleaning products.



### 3.4 Supply Chain

- 3.4.1 Support farmers by ensuring all goods are sourced responsibly and ethically, buying fairtrade produce where possible.
- 3.4.2 Ensure sustainability is embedded in our supplier contracts and tendering processes. Engage with suppliers to develop their own sustainability commitments.
- 3.4.3 Source suppliers through TUCO framework. When conducting catering-related tenders and contracts, ensure the inclusion of catering-specific sustainability questions, alongside standard sustainability questions. These should focus on the provenance of the food.