This document forms part of the Wrexham Glyndwr University’s Sustainability, Healthy Food Policy and aims to highlight our intentions. Wrexham Glyndwr University (WGU) recognises that food production and consumption has a big impact on the environment. As a result the University is committed to reducing this impact as much as possible. This is in line with Wrexham Glyndwr University’s Environmental and Sustainability Policy commitment to procure in a sustainable manner, taking ethical, environmental and social factors into consideration. It has a responsibility to provide nutritious and sustainably sourced food to its customer’s.

We also recognise that we have a considerable influence in our buying power to encourage our suppliers and contractors to minimise negative ethical, environmental and social effects associated with products and services we provide by working together with suppliers to encourage sustainable and healthy food production and consumption. We have key performance indicators aligned with our sustainable food strategy written into our catering contract.

We aim to ensure that local and smaller suppliers are not discriminated against in the procurement process and in line with our specifications. This policy covers all our food catering outlets and from August 2017 these will be provided by Aramarc.

**OUR AIM:**

- Provide and increase sustainable, healthy food in WGU’s catering outlets.
- Promote and raise awareness of the sustainable, healthy food options, the nutritional effects of procurement through appropriate training, via induction, in continuing professional development and by holding a series of theme days.
• Increase awareness of the sustainable, Healthy Food Policy within our student, staff and visitor networks as well as our suppliers, on our commitment to serving sustainable food.
• Ensure that our caterers are regularly audited in their consumption of goods/materials in order to continually increase and maintain the use of sustainable produce.
• Review our Fairtrade Status and continue to support local sustainable food projects such as Wrexham’s Incredible Edible.
• Ensure that sustainability specifications are included in all future catering contracts and that sustainability criteria are considered in the awarding of contracts.
• Ensure all catering outlets uphold the criteria and standards outlined in Wrexham Glyndŵr University’s Environmental and Sustainability Policy

This policy will be implemented, monitored and annually reviewed by the Wrexham Glyndwr’s Green Champions.

TO ENABLE US TO ACHIEVE OUR AIMS:

• We will develop clear objectives, with our caterers, backed up by detailed targets, to minimise the ethical, environmental and social effects associated with the products and services we procure.
• Identify the mechanisms that we intend to use to incorporate ethical, environmental and social factors into our product selection process.
• Develop performance indicators and evaluation criteria to measure our progress.
• Identify and implement necessary changes to the procurement process and specifications to ensure non-discrimination against local and smaller suppliers.

SUSTAINABLE, HEALTHY FOOD POLICY

TARGETS 2017 – 2018

1. Engagement – Effective immediately

• Promote and raise awareness of the sustainable, Healthy Food Policy through web links, newsletters, social media etc.
• Promote and raise awareness of the sustainable food options available to customers by holding a series of theme days, web links, newsletters, social media etc.
• Create a promotional plan that includes events throughout the year to raise awareness of sustainable issues, as well as presenting sustainable content on all menus.
• Inspect the sustainability policies of all suppliers to ensure they align with Wrexham Glyndwr University’s values.
Accreditations By end of 2017/2018

- Fairtrade Status.
- Investigate all relevant food categories for Fairtrade alternatives through the Sustainability Advisory Forum and purchase those where possible.

2. Fairtrade – Effective immediately

- Maintain that all tea, coffee and sugar provided for meetings and conferences is Fairtrade.
- Investigate all relevant food categories for Fairtrade alternatives and purchase those where possible.
- Hold a minimum of 3 events to support and raise awareness of Fairtrade fortnight.

3. Fish - Effective immediately

- Reduce the use of any fish species that are assessed as at risk by the Marine Conservation Society (MCS).
- Promote fish on Marine Stewardship Council (MSC) certified ‘fish to eat’ list to customers.

By spring of 2018

- Ensure that all university food outlets are Marine Stewardship Council certified - ensuring traceability of sustainable fish all the way to the plate.

4. Fruit and Vegetables - Effective immediately

- Continue to promote seasonal fruit and vegetables to customers.
- Identify baseline and set targets for increasing use of seasonal produce on previous year.
- Increase the amount of products meeting ethical trading standards such as Fairtrade.
- Encourage caterers to engage with suppliers to find out their current baseline of seasonal produce.
- Increase the sales of food from plant origin as an alternative to meat and dairy, focusing on health, wellbeing and the reduced impact to the environment.

5. Meat - Effective immediately

- Continue to provide vegetarian options each day.
- Continue to encourage caterers to engage with red tractor and to find out current baseline for the amount of meat reared under systems with higher animal welfare. This is particularly relevant for chicken and pig meat while respecting religious requirements of customers.
• Investigate cost neutral methods to subsidise the cost of welfare standard by looking at value cuts, reducing the amount of meat used, focusing on appropriate portions and zero wastage.
• Suggest to caterers that we hold at least one monthly 'meat free' day, including vegan options.

6. Dairy - Effective immediately

• Continue to source all dairy products locally.
• Investigate the demand from customers for organic milk.
• Investigate opportunities to use other organic dairy products.

By end of 2018/2019

• Pursue opportunities to use other organic dairy produce.

7. Eggs - Effective immediately

• Promote the use of free range eggs at every opportunity.
• Ensure that all fresh eggs and egg products are certified free range and locally sourced.

8. Grocery - Effective immediately

• Investigate purchasing wholly organic and / or Fairtrade supplies of rice, pasta, flour, pulses, tinned products, coffee, tea and sugar.
• Maintain that certified Fairtrade tea, coffee and sugar is always provided as an option.
• Baseline our current range of Fairtrade products available at our outlets.

By end of 2018/2020

• Baseline WGU’s current range of products that contain palm oil and seek suitable alternatives.
• Set targets for increasing the range of Fairtrade products used in menus and products available for customers e.g. flour, rice, pasta etc.
• Seek to limit the use of palm oil used in cooking and in the products bought from suppliers by keeping up to date with national and international research.

9. Food labelling

• We will ensure that all food/meals are appropriately labelled, for example; Best before/Use by dates, Allergy alerts and Suitability for people of particular religions or ethical persuasions.

10. Water- Effective immediately

• Maintain that tap water is available at every catering outlet.
• Promote the availability of free tap water in all outlets.

11. Disposables - Effective immediately

• Review all disposable products moving to bio degradable alternatives where possible.
• Measure and reduce the amount of disposables used. This will be measured as a value percentage of sales.
• Maintain and promote our keepcup scheme - £5 a cup, first coffee free and 10p off every cup thereafter.
• Promote reusable products.

By end of 2018/2019

• Set a target of reduction of the amount of disposables purchased.
• Investigate exchanging plastic cutlery for wooden cutlery.

12. Cleaning Materials - Effective immediately

• Review cleaning materials used assessing their impact on the environment and source less harmful alternatives

13. Waste - Effective immediately

• Maintain recycling stations in all food outlets for plastic bottles, glass and cups
• Continue to work with suppliers to reduce the amount of cardboard and packaging at source.
• Maintain that all waste oil is collected and disposed of in an approved manner.
• Maintain that waste oil is converted into bio diesel - oil certificate.
• Cardboard from delivery packaging is all recycled, and further work is being done by suppliers to reduce packaging at source.
• Monitor caterers in their approach to managing food waste and make sure we are ordering accurate amounts of food, preparing and serving it in a way that limits waste.

By end of 2017/2018

• In the event of a cancellation that causes unexpected waste, implement a food donation program to provide safe, unserved food to hunger relief agencies in our community.
• Ensure that all catering delivery and vending packaging is recyclable where possible.
• Look at working with simplycups, the UK’s ONLY collection and recycling service dedicated to turning paper and plastic cups into second-life materials.

14. Transport - Effective immediately
• Seek to reduce the number of deliveries made to each site by suppliers and ascertain from suppliers the sustainable credentials of their transport fleet.

15. Energy - Effective immediately

• Raise awareness and motivate customers, suppliers and caterers by displaying average daily energy usage.

By end of 2017/2018

• Work with caterers to create/promote efficiency at work.
• Monitor efficiency of current appliances and look at alternatives.

16. Community - Effective immediately

• Continue to support Wrexham’s Incredible Edible - Sustainable Food.

By end of 2017

• Caterers to hold Aramark Building Community Day (ABC Day). A day that is aimed at helping people create their CV’s or discussing careers in the food service industry.
• Work with caterers to make it easy for people to find healthy food, highlight the wide variety of options on offer with colourful, high-impact signs and promotions.