



Sustainable Food Policy

Health, Safety and Environment Team

Version: 1.1

Summary:	This policy outlines the University’s commitment to being a socially responsible and environmentally conscientious organisation with specific targets relating to food production, storage and food waste reduction to deliver its ambition to reach net-zero carbon emissions by 2035/36		
Keywords / Tags:	Environment, Sustainability, Food, Catering		
Target Audience:	Staff, Students, Contractors, Visitors and Guests		
Approved by:	E&F HSE Committee	Date of meeting:	TBC
	Solent Sustainability Group		TBC
Publication Date:	Feb 2021		
Date of Last Review:	01 May 2025	Date of Next Review:	01 May 2027
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Retention Period:	6 Years		
Document Type:	Policy		

Version Control

Date	Author	Version	Page	Reason for Change
09.11.22	Liz Harris	1.0		Updating existing policy document
18.02.25	Michelle Pearce	1.1		Bi-annual Review, minor text changes only

Reviewers/contributors

Name	Position	Version Reviewed & Date
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1. Introduction

- 1.1. Southampton Solent University uses an external contract partner to provide the catering service across its sites.
- 1.2. Environmental sustainability is a key consideration of the contract tender process, and the catering operation is required to have a strong ethical and environmental ethos.
- 1.3. The partnership between the University and the contractor ensures that the contractor is actively encouraged to regularly review their service provision, assess, and improve offers, and maintain the high standards expected by the University in its commitment to environmental sustainability.

2. Objectives

- 2.1. This University's commitment to environmental sustainability will be demonstrated through the catering contract by:
 - 2.1.1. Regularly reviewing the commitments of the contract partner to providing a sustainable and ethical catering service.
 - 2.1.2. Supporting the catering contract partner to achieve certifications in schemes that support and monitor adherence to sustainable objectives.
 - 2.1.3. Supporting the catering contract partner to meet the University's commitments to carbon emissions reduction, waste reduction and increasing recycling.
 - 2.1.4. Demonstrating continual progress on reducing the amount of single use items and encouraging the use of reusable food and beverage packing on campus.
 - 2.1.5. Continuing to reduce the volume of food waste generated through food preparation.
 - 2.1.6. Continuing to increase the provision of meat-free foods and menu options.
 - 2.1.7. Continuing to work with suppliers to reduce food miles and the carbon footprint of the products they supply.
 - 2.1.8. Requiring that the contract partner check the ethical and sustainable credentials of the products and services it procures.
 - 2.1.9. Improving staff, customer, and supplier awareness of product provenance via promotional guidance, product information, and awareness campaigns.
 - 2.1.10. Continuing to encourage the contract partner to source fair-trade products certified by the Fairtrade Foundation or the Rainforest Alliance.
 - 2.1.11. Ensuring all British fruit, vegetables, milk, cream, beef, lamb, pork, chicken, and turkey used is British Red Tractor certified, as a minimum standard.
 - 2.1.12. Ensuring all fish is demonstrably sustainable and meets the Code of Conduct for Responsible fisheries including, but not limited to, Marine Stewardship Council (MSC) certification.

3. Review

- 3.1. This Policy is reviewed every two years and is publicly available on the University's website.
- 3.2. This Policy is initiated and supported by the Senior Management of the University, which will ensure that the necessary resources are available for implementation.