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Sustainability Policy



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CAMPUS SERVICES
CATERING

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Introduction

Globally, the importance of sustainability in all walks of life is becoming increasingly pronounced. Sustainability is at the foremost of our operations at Campus Services Catering. While there are many actions we have taken in recent years to ensure we conducting ourselves in a sustainable manner, we recognise there are many other initiatives which we could implement to ensure that continuous improvement on this front is maintained.

The purpose of this document is to outline the operational actions we are currently implementing to ensure sustainability and demonstrate ownership of a roadmap to an improved sustainability in all of the company's activities.

This document will be regularly updated to represent any achievements, shortcomings and additional ideas identified by the department. This offers a level of accountability to the management team at CSC, ensuring that sustainability is a primary consideration of how operations are conducted.



Our commitment to sustainability

Sustainability is at the core of our operations. As a catering department we consider ourselves to be in an important position to support the university's sustainability goals.

Our commitments include:

- Using local suppliers
- All of our meat is Halal where possible
- Coffee locally roasted and sustainably sourced by Chimney Fire, a B Corporation
- Plant based and gluten free options
- Lion stamped eggs
- Good variety and menu flexibility
- Home made, freshly prepared and wholesome food
- Range of price points to suit all budgets
- Compostable and biodegradable packaging

The United Nations (UN) offer a comprehensive and detailed breakdown of the road to a sustainable world, defining 17 'sustainability goals'. These are displayed in the below figure:



While many of these goals are not relevant to our operations at CSC, several of them are. We are hence able to focus our sustainability policies around:

- Zero Hunger
- Good Health and Wellbeing
- Reduced Inequalities
- Responsible Consumption and Production

By conducting ourselves to promote the above sustainability goals, we can confidently ensure we are playing our part in the UoS sustainability targets.

Sustainability at the heart of Campus Services Catering



Zero Hunger

we acknowledge that students are at particular risk of poverty due to rising costs of living. With this, we aim to ensure all the students at the university have access to affordable food and drink.

Good Health & Wellbeing

we aim to provide a range of options for our customers, including homecooked, healthy, fresh meals. All our units also offer plant-based alternatives. Our offerings aim to provide customers with the opportunity to make healthier choices whilst providing an overall balanced menu.



Reduced Inequalities

we act to reduce inequality across our operation inclusive of university staff and students as well as CSC staff. We treat all our customers with respect and without prejudice. A non-exhaustive list of prejudices we actively avoid is:

- Race
- Religious Beliefs
- Sexuality
- Sex
- Gender Identity
- Neurodiversity

This respect is demanded of and held by our staff to ensure that everyone feels welcome in our venues. The company also promotes inclusion and diversity internally.

Responsible Consumption & Production

We ensure that we source all of our packaging from reputable suppliers. The packaging is all decomposable or recyclable. Campus Services Catering are fully compliant with the new Government guidelines on single use plastic that come in to effect on the 1st October 2023. We are also making significant efforts to remove all single use plastics where possible, even those still permitted under the guidelines.

In addition to this, we sell Hillside Coffee Reusable Cups which give customers 15p off their coffee. We have also implemented Reusable Salad Boxes in Hillside to reduce the amount of waste we produce each day.

We minimise the amount of food waste we produce each day and have started a Foodshare scheme, to donate all of our pre-packaged goods to the student community. All food waste that we do produce, is disposed of in food waste bins and is collected by a third party for proper disposal. Our fryer oil is also collected on a weekly basis and is collected and disposed of by a local company.

In all nine of our units, we offer plant-based alternatives for main meals, soups and grab and go and hot and cold drinks to keep our environmental impact as low as possible. All our suppliers are nominated and are as local as possible. We work hard to reduce the number of deliveries coming onto campus by selecting specified days for deliveries.



Our Future Ideas

We have several ideas that the catering team plan to start work on this year. They predominantly focus around boosting the awareness of sustainability in the catering department and demonstrating to our student body how to conduct themselves in a more sustainable manner.

See below a list of items that the catering team will be looking to work on:

Promote the sustainability of the university as a whole (as well as catering) on social media – increase the awareness of sustainability with students with related offers.

- Produce using waste (unsold products) demonstrations.
- Work on using leftover stock to produce more products.
- Talk more about the use of composable packaging and vegan options – social media and marketing as we already do.
- Bringing in branded bento boxes and soup thermos to give money off food purchase where they are being used.
- Run competitions for students i.e. a prize for the group who bring the most cardboard in to be recycled.
- Food share will remain ongoing every Thursday and Friday, working in conjunction with the Student's Union and the Community Hub.
- Produce some meals which have a carbon footprint associated with them, to boost understanding of the impact of our food on the environment.