

Sustainable and Ethical Food Plan



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CAMPUS SERVICES
CATERING

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Introduction

Sustainability Commitment in Campus Services Catering

At Campus Services Catering, sustainability is a fundamental pillar of our operations. While we have implemented numerous initiatives in recent years to enhance our environmental responsibility, we recognize that continuous improvement is essential.

This document serves as a roadmap for our sustainability journey, outlining our current operational practices and identifying opportunities for further advancement. It reflects our commitment to integrating sustainable principles into every aspect of our department's activities.

To uphold transparency and accountability, this document will be regularly updated to highlight achievements, challenges, and new ideas. This ensures that sustainability remains a key priority for the CSC management team, reinforcing our dedication to responsible and ethical practices in all that we do.

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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:

- Ethical sourcing of food, using local suppliers
- Coffee locally roasted and sustainably sourced by Chimney Fire, a B Corporation
- Using free range, Lion stamped eggs
- Sourcing fish from sustainable sources Menus are written with seasonality as the focus, using fresh ingredients with vegan options readily available.
- Offering quality food at reasonable prices, including our £2.50 hot meal option at Hillside restaurant
- Compostable and biodegradable packaging Promoting plant based / vegan food
- Reducing plastic waste where feasible
- Continuing our commitment to our “Zero Waste” initiative, offering food that would otherwise go to waste at discounted prices from 3pm. Launched in April 2025, our “No waste days” at Hillside Food Court, with hot food available at £1.50.

We 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. We aim to ensure that we have a varied and balanced menu, with value options always available.

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. We have tap water readily available across our outlets.



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. We support our communities around:

- 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, recyclable or made from fully recyclable materials. Campus Services Catering are fully compliant with the new Government guidelines on single use plastic that came in to effect on the 1st October 2023.

From September 2025, to encourage the use of re-usable coffee cups, we will be charging 50p for disposable cups across all our campus coffee shops. We will continue to sell the reusable coffee cups and salad boxes. We encourage customers to eat in using crockery to help us reduce the use of disposable items, wherever feasible.

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. Implemented in 2024 and 2025 our Zero Waste Days, with food that is “Too good to go”, being reduced at 3pm to £1.50, at Hillside Coffee, Pitchside Coffee and includes hot food at Hillside Food Court.

We mindfully engineer our menus and control portion sizes to minimise food waste, where possible we will use skin on recipes and utilise any food items towards the end of their life.

Responsible Consumption & Production



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 our outlets, 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 coffee supplier, Chimney Fire Coffee is a B Corp (TM) business which is the highest environmental and sustainability accreditation available. All of our coffee is ethically and sustainably sourced, and roasted locally in the Surrey Hills.

We have switched all our cleaning products to a Biovate Hygienics where 95% of the ingredients are plant based. Packaging efficiencies have allowed for a 95% reduction in plastic consumption across our cleaning range.

12 month investment

- Continue to develop using leftover stock to produce more products.
- Continuation of proposal to launch a reusable cup scheme, encompassing reusable salad boxes.
- Commitment to our value hot food offer at Hillside Food Court and reduction in food waste with the Zero Waste Scheme
- Continued promotion of the Thursday and Friday food share scheme in conjunction with the Students Union and the Community Hub.
- Keeping our plastic consumption to a minimum, and our commitment in the Hideout and the Hub on the Park Café of minimising items sold in plastic as much as feasible.
- Finalising the process to achieve the “Food Made Good” standard from the Sustainable Restaurant Association.
- Monitoring of food waste through our POS system to allow for adjusted purchasing decisions when the menu item is repeated and to support us with our food waste controls.

12 month action plan

- Achieve “Food Made Good” standard accreditation.
- Compile and introduce a sustainability clause in our supplier contracts, ensuring all suppliers meet our required standards.
- Review of procurement practices and systems to enable smarter purchasing and reducing food waste, and facilitate the ability to monitor nutritional content and calculate our carbon footprint. Examples of systems are ProcureWizard and Saffron. Both require further research to determine which
- Introduce additional charges of 50p for disposable cups in our coffee shop outlets to encourage the use of reusable options.
- Continuation of proposal to launch a reusable cup scheme with our preferred company, encompassing reusable salad boxes, and support the removal of disposable cups from campus.