

Hospitality and Catering Sustainability Policy

The University of Surrey offers well balanced and sustainable catering that is produced, processed and traded using methods that minimises damage to natural resources and the environment.

The University's Strategic Imperatives include a specific Sustainability Imperative. The University Sustainable Hospitality and Catering Policy supports and helps deliver this Imperative.

This policy and all supporting action plans can be viewed at: <http://portal.surrey.ac.uk/catering>

The University will deliver Sustainable Hospitality and Catering through:

1. Choosing food from farming systems that minimise harm to the environment. Where possible working with Assured Food Standards to procure Red Tractor products and the minimal use of animal based produce to reduce climate change impacts from livestock farming.
2. Using local seasonally available produce as standard with effective menu planning and working with suppliers to seek proximity purchasing, minimising road miles.
3. Where possible using 'low risk' fish species.
4. Selecting Fairtrade Certified products and offering an extensive range, thus achieving University Fairtrade accreditation and raising awareness.
5. Promoting health and well-being by offering a broad range of healthy meal deals, adopting cooking methods that reduce the use of salt, fat, oil and artificial additives and preservatives and having a wide range of fruit and vegetables constantly available.
6. Recycling initiatives including procurement of 50% recyclable, compostable and biodegradable disposables as well as developing reusable packaging. Providing bins to encourage consumers to separate recyclable materials. Menus and marketing material printed on recycled paper and the use of a anaerobic digester to generate electricity from food waste.
7. Optimising the use of buildings and room space to reduce energy wastage and using energy efficient equipment where possible.
8. Ensuring Hospitality and Catering staff are properly trained in sustainable best practice and all understand the importance of efficient recycling.
9. Working alongside third party contractors who adhere to our Sustainability Policy and actively encourage ethical sourcing of produce and recycling.
10. Ensuring this policy is periodically reviewed and progress on its implementation widely communicated, both internally and externally.

Signed



Dated 07/03/2012

Mr Greg Melly
Director of Corporate Services