



THE UNIVERSITY *of* EDINBURGH

Good Food Policy

1. Purpose

This policy sets out our approach to supporting food systems that are environmentally, socially and economically sustainable. It contributes to a range of University commitments, including our Strategy 2030, which says the University will ensure that its actions and activities deliver positive change¹, our Climate Strategy, which describes how the University will respond to climate crisis², and our pledge to work with partners to advance the Sustainable Development Goals.

This updated Good Food Policy replaces the original version of the policy, which was approved in 2016. It builds on achievements by the Department of Accommodation, Catering and Events (ACE), Estates, the University's Fair Trade Policy³ and our Procurement Strategy⁴.

2. What is Good Food?

Good Food is food and drink that is tasty, healthy, good for the environment and good for the people who make it. It is produced, purchased, transported, consumed and disposed of within food systems that are;

1. *Environmentally sustainable* by conserving or regenerating natural resources; avoiding pollution; mitigating emissions that cause climate change; protecting biodiversity; and upholding the highest standards of animal welfare.
2. *Socially sustainable* by fulfilling every person's right to adequate, healthy, safe, nutritious, good quality and appropriate food; providing people with opportunities to enjoy and learn about Good Food; and encouraging diverse food cultures.
3. *Economically sustainable* by delivering viable livelihoods for the people employed within food supply chains through living wages, workers' rights, fair trade and safe, decent working conditions; supporting thriving local economies; and ensuring Good Food is accessible and affordable for all.

3. Our commitments

The University will adopt a whole-institution approach to Good Food by taking action within five key areas - Sourcing; Provision; Practice; Research, Learning & Teaching; and Leadership & Culture.

1. *Sourcing* - The University will source food and drink that is produced to environmentally, socially and economically sustainable standards by;
 - a. Using traceable ingredients that minimize harm to the environment, and ensuring meat is Red Tractor assured or from local suppliers who meet these standards.
 - b. Sourcing sustainable, seasonal fish and seafood that is ranked between 1 and 3 by the Marine Conservation Society.
 - c. Upholding our Fair Trade Policy by sourcing products from fair and ethical supply chains.

¹ <https://www.ed.ac.uk/about/strategy-2030>

² <https://www.ed.ac.uk/sustainability/what-we-do/climate-change/initiatives/zero-by-2040/read>

³ <http://www.ed.ac.uk/about/sustainability/themes/fair-trade/governance>

⁴ <https://www.ed.ac.uk/procurement/policies-procedures/university-procurement-strategy-annual-procurement>

- d. Championing food and drink that is produced and manufactured in Scotland and in our local community (from small and medium enterprises, third sector and supported businesses where possible).
 - e. Using and highlighting seasonal ingredients on our menus.
2. *Provision* - The University will provide good value, high quality, healthy and sustainable food that meets dietary needs and enhances the wellbeing of staff and students by;
- a. Serving nutritionally balanced, freshly prepared food.
 - b. Offering better quality meat and attractive vegetarian and vegan options. We will ensure that 50% of meal options in our outlets are vegetarian or plant-based by July 2020, including at Pollock Halls and in our cafes.
 - c. Raising awareness of healthy, sustainable choices (including meat-free options) and helping people make informed decisions by highlighting the provenance, seasonality and other sustainability and health aspects at the point of sale.
 - d. Publishing allergen and nutritional information for all menu items. As per Natasha's Law, which will come into force summer 2021, foods prepacked or wrapped for direct sale will be labelled with full ingredients.
 - e. Actively encouraging water consumption and discouraging bottled water purchases by providing accessible tap water points across the University, selling affordable reusable bottles in University shops and cafes, charging higher prices for bottle water in our outlets and offering a supplier route for departments to buy water jugs for events and meetings.
3. *Practice* - The University will act responsibly towards the environment and people employed in our supply chains, and we will our influence our suppliers to do the same, by;
- a. Saving energy and water by efficiently managing our facilities and events. All new and replacement kitchen equipment will be electric (or induction where financially achievable).
 - b. Supporting the University's Zero Waste ambition by minimising food and packaging waste wherever possible. This will include removing single use disposables from University catering at every opportunity, discouraging the use of disposable items, exploring circular economy initiatives and ensuring no edible food is wasted. We will continue to recycle all coffee grounds, which are turned into fertiliser and oil for the cosmetics industry.
 - c. Working with suppliers to reduce negative environmental impacts, including transport emissions, packaging and food waste.
 - d. Encouraging our suppliers to consider fair work practices and to subcontract or source according to best practice. We aim to leverage our relationships with local suppliers to promote fair work practices within the city region.
 - e. Training relevant ACE staff in sustainable catering practices, following all University HR policies and paying all University and agency catering staff the real living wage.
 - f. Encouraging staff and students to conserve resources.
4. *Learning, Teaching & Research* - The University will support initiatives that deepen understanding, collaboration and action on Good Food by;
- a. Encouraging opportunities for staff and students to learn about sustainable food and gain practical skills.
 - b. Supporting staff and student-led activities that enhance the University's food culture (e.g. food growing on campus, resource efficiency initiatives and shared actions with the Students Association).
 - c. Supporting research and teaching on sustainable food systems and use research to improve University practice.
5. *Leadership & Culture* - The University will seek to show leadership and adopt transparent and inclusive policies and practices that reflect the values of our staff and students by;
- a. Ensuring opportunities for dialogue between researchers, students and professional services staff.

- b. Publicly advertising the Good Food Policy, setting targets / commitments and reporting on performance annually.
- c. Demonstrating leadership and maintaining best practice by through external awards.
- d. Partnering with others in our community to promote Good Food throughout Edinburgh.
- e. Procuring good food and related services in a sustainable and collaborative manner, demonstrating community benefits, gross value added, quality and value for money without risk to our reputation and to people who provide or consume food.

4. Responsibility and scope

This policy has been developed by the Department for Social Responsibility and Sustainability (SRS), the Department for Accommodation, Catering and Events (ACE) and the Procurement Office. It applies to University of Edinburgh in-house managed catering operations.

All staff and students engaged in University activities have a duty to uphold the Policy.

5. Implementation and review

This policy will be displayed for visitors at events venues and on the University website. SRS will coordinate a policy review every 3 years to respond to new developments and meet evolving best practice in the sector.

An Implementation Plan will be produced and updated annually. Progress by SRS, ACE and the Procurement Office will be reported to the Social Responsibility and Sustainability Committee.

6. Equality and diversity

This policy fits within the Accommodation, Catering and Events Food Strategy and the Procurement Strategy, both of which include consideration of equalities duties. A separate Equalities Impact Assessment has therefore not been carried out.

7. Support

SRS can provide contacts and advice regarding this policy for staff or students. Press or media enquiries should be directed to the Press Office.

8. Approval and review

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| <i>Consultations held</i> | The policy was developed in partnership by the Department for Accommodation, Catering and Events (ACE) and the Procurement Office and the Department for Social Responsibility and Sustainability (SRS), with input from the Edinburgh University Students Association and Estates. |
| <i>Final approval by</i> | The Director of Catering, Social Responsibility and Sustainability and Procurement. |
| <i>Date policy approved</i> | Policy approved by SRS Committee on 02/06/16 and updated January 2020 |
| <i>Date of commencement of policy</i> | Immediate |
| <i>Dates for review of policy</i> | January 2023 |

9. Contact

For further information, or if this policy is required in an alternative format, please contact Jane Rooney at jane.rooney@ed.ac.uk.