



Good Food Policy

1. Purpose

The University's Strategic Vision 2025¹ states that "as a truly global University, rooted in Scotland, we seek to benefit society as a whole". The Strategic Plan 2012 - 2016² describes the University's aim to "make a significant, sustainable and socially responsible contribution to Scotland, the UK and the world." This policy is a key element of this vision. Accepting that many modern food systems contribute to environmental, social and economic challenges, it sets out a whole-institution approach to Good Food that will support more sustainable food systems. The policy builds on achievements by the Department for Accommodation, Catering and Events (ACE), 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 its 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 to 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 sources food and drink that is produced to the highest environmental, social and economic standards. We work together to;
 - a. Use traceable ingredients that minimize harm to the environment and uphold the highest standards of animal welfare from farm to plate.

¹ www.ed.ac.uk/governance-strategic-planning/strategic-planning/strategic-vision-2025

² www.ed.ac.uk/schools-departments/governance-strategic-planning/strategic-planning/strategic-plan-2012-16

³ www.ed.ac.uk/about/sustainability/themes/fair-trade/governance

⁴ www.ed.ac.uk/procurement/policies-procedures/strategy

- b. Sourcing a range of sustainable, seasonal fish and seafood.
 - c. Uphold our Fair Trade Policy by sourcing products from fair and ethical supply chains.
 - d. Champion food and drink produced and manufactured in Scotland and in our local community (e.g. from small and medium enterprises, third sector and supported businesses).
 - e. Use and highlight seasonal ingredients on our menus.
2. **Provision** - The University provides good value, high quality, healthy and sustainable food that meets dietary needs and enhances the wellbeing of staff and students. We work together to;
- a. Serve nutritionally balanced, freshly prepared food free from harmful additives.
 - b. Offer better quality meat and attractive vegetarian and vegan options.
 - c. Raise awareness of healthy, sustainable options and help people make informed choices by highlighting the provenance, seasonality and other sustainability and health aspects at the point of sale (including meat free options).
 - d. Publish allergen and nutritional information (Guideline Daily Amounts) for all menu items.
 - e. Provide free tap water in all catering outlets and buildings and encourage staff and students to use tap water in preference to bottled water.
3. **Practice** - The University acts responsibly when managing catering and engaging with suppliers, staff, students, visitors and commercial/public customers. We work together to;
- a. Save energy and water by efficiently managing our facilities and events.
 - b. Take action to minimise food and packaging waste generated from our activities.
 - c. Work with suppliers to reduce negative environmental impacts, including emissions from transport and waste from packaging or food.
 - d. Encourage our suppliers to consider fair work practices and to sub-contract or source according to best practice.
 - e. Train ACE staff in sustainable catering practices and follow all University HR policies. This includes paying the living wage.
 - f. Encourage staff and students to conserve resources.
4. **Learning, Teaching & Research** - The University supports initiatives that deepen understanding, collaboration and evidence based action on Good Food. We work together to;
- a. Encourage opportunities for staff and students to learn about sustainable food and gain practical skills.
 - b. Support 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 Union).
 - c. Support research and teaching to improve our understanding of sustainable food systems and use evidence to improve University practice.
5. **Leadership & Culture** - The University seeks to show leadership and adopt transparent and inclusive policies and practices that reflect the values of our staff and students. We work together to;
- a. Ensure opportunities for dialogue between researchers, students and professional services staff.
 - b. Publicly advertise the Good Food Policy, set targets / commitments and report on performance annually.
 - c. Demonstrate leadership and maintain best practice by securing and retaining external awards.

- d. Partner with others in our community to promote Good Food throughout Edinburgh.
- e. Procure good food and related services in a sustainable and collaborative manner, demonstrate community benefits, gross value add, 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 sites. This policy does not apply to the Edinburgh University Students Association, external catering suppliers or others using University premises under license (e.g. festival tenants).

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

5. Implementation and review

This policy will be prominently displayed for visitors at events venues and on our 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, convened by the Senior Vice Principal.

6. Equality and diversity

This policy fits within our 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

Consultations held	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 others including academic colleagues.
Final approval by	Ian Macaulay (Assistant Director Catering) – 04/04/16 Dave Gorman (Director of Social Responsibility and Sustainability) – 11/04/16 Karen Bowman (Director of Procurement) – 26/04/16

Date policy approved	May 2016
Date of commencement of policy	Immediate
Dates for review of policy	May 2019

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.