

Presentation by

Jayne Seymour

General Manager

Case Study

Healthy & Sustainable

Food Procurement

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Our Strategy:

Our 2020 Strategy targets are built into our food policy at UWE.

- **100% free range eggs;** we use locally sourced free range shell eggs from Somerset. We have been awarded the [Good Egg Award](#) in conjunction with Compassion in World Farming. Where liquid egg is used, it is a free range product.
- **100% organic milk:** all our fresh milk is organic, supplied by a local dairy farm based in Tewkesbury, which uses dairy farms within a 30 mile radius of their site.
- **100% sustainable fish and seafood:** all products we use have been certified by the [Marine Stewardship Council](#) as sustainably sourced and we are independently audited by them.
- **All our meat is Red Tractor assured:** this means that we can trace all our meat back to independently inspected farms in the UK which must meet safety, hygiene, and animal welfare standards. Our chicken, pork and lamb come from John Sheppard Butchers in Bristol. We have just been accredited by Red Tractor.
- **Seasonal and local produce:** the vegetables we use are local and seasonal (where possible), sourced from local farms in the South West. On Frenchay Campus there is a local Fruit & Vegetable stall daily. We aim to have 60% of all fruit and vegetables as seasonal by 2020.

Our Strategy:

Our 2020 Strategy targets are built into our food policy at UWE.

- **Increase in vegetarian and vegan options:** in line with our policy to reduce meat consumption by 10% (by weight – 2012 base) and in response to student demand, we have increased ranges of vegan and vegetarian options at all cafes and shops.
- **Fairtrade champion:** UWE Bristol champions Fairtrade and has Fairtrade products at all its outlets including 100% Fairtrade coffee in its cafes, over 100 Fairtrade goods in The Students' Union shop and more. Our 2020 target of increasing sales by 25% has been met and we are reviewing this in 2016.
- **Reducing use of artificial additives:** we do not use any food additives in food prepared in our kitchens.

Measurable



- In 2015 we achieved the silver standard for the OneZone refectory, our largest outlet (on avg 1200 customers a day).

- MSC accreditation was achieved in the same year.



- Fairtrade Champions: We achieved our 2020 target in 2016, we aim to increase sales by 5% year on year.



- Red Tractor Assurance: Full audit trail of meat purchases within UWE.



Challenges

- Fairtrade has always had a strong demand in UWE, it was just a case of maximising the range of products and reviewing regularly.
- The Catering Mark process took nearly two years to integrate into our cyclic menu program. With nearly 300 recipes that had to be reviewed, as well as sourcing the required products.
- Once in place, MSC and Red Tractor were fairly easy to implement as most of the work had already been covered by the Catering Mark process.
- Training & Reviewing, to roll out to all the staff to ensure compliance.
- Customer Interaction?

The Future

- Monthly Food Market, situated in the newly built plaza area. A selection of local vendors offering foods from around the world with a street market vibe.
- Bio-ware compostable cups used in all coffee outlets.
- Achieving the new Carbon Trust standard, we're part of the pilot scheme that looks at everything from the energy we use to the waste we recycle. Which will produce transparent, measurable results that will drive the lowering of UWE's carbon footprint.
- Sale of bamboo reusable mugs at almost cost price in all cafes to encourage use of reusable cups rather than single use disposable ones, with the added incentive of 20p off hot drinks if you bring your own cup.
- Active part in campaigns on sustainable food issues for staff and students such as prevention of food waste through cooking with leftovers sessions; plus all our menus/screens/Facebook page, promoting sustainable food sourcing.