

GOLDSMITHS

University of London

Sustainable & Ethical Food Policy for Goldsmiths College

1) Background

Goldsmiths Sustainable & Ethical Food Policy outlines our commitment to ensuring that all foods prepared and served on campus is done so in an environmentally sustainable and ethical manner. Goldsmiths College will strive to ensure that all foods are sourced locally, where possible, thereby minimising food miles and reducing CO₂ emissions and that seasonal foods continue to be served at all times of the year. We are also committed to ensuring that food producers (farmers, fishermen, kitchen staff etc.) are paid a fair price for their products and a fair wage for their services, one that reflects the current market values.

Goldsmiths College understand that healthier, ethically sourced, more sustainable food may help to improve lifestyle choices both in and outside the College, leading to an overall positive impact on health and wellbeing as well as the environment. We also recognise the benefits to local, national and international communities.

Our Sustainable & Ethical Food Policy is linked to the University's Carbon Management Plan, Waste Management Strategy and Action Plan, Biodiversity Action Plan, Sustainable Procurement Policy and Education for Sustainable Development Strategy and Action Plan. This policy contributes to the overall environmental performance of the campus. (<http://www.gold.ac.uk/greening/environmentalpolicies/>)

Working on advice from Sustain.org, an alliance for better food and farming, Goldsmiths College have drafted this Sustainable and Ethical Food Policy. Sustain.org advocates that "food should be produced, processed and traded in ways that:

- Contributes to thriving local economies and sustainable livelihoods – both in the UK and, in the case of imported products, in producer countries;
- Protects the diversity of both plants and animals (and the welfare of farmed and wild species), and avoids damaging natural resources and contributing to climate change;
- Provides social benefits, such as good quality food, safe and healthy products, and educational opportunities" and Goldsmiths have used these criteria to underpin this policy.
- http://www.sustainweb.org/pdf/SFG_Catering.pdf

2) Objectives already achieved.

Already Goldsmiths caterers are performing as sustainably as possible by carrying out the following initiatives:

- Serving tap water in reusable bottles when catering for events as opposed to serving bottled water (see appendix 1d).
- Reusing unopened drinks and food items such as juices, biscuits etc (see appendix 1 c).

- Monitoring and measuring all food prepared and consumed on campus in the main refectory.
- Composting food waste where possible (see appendix 1 c).
- Donating food approaching their sell by date to staff (see appendix 1 c).
- Following the correct environmental protocol when disposing of waste cooking oils (see appendix 1 c).
- Using seasonal fruits and vegetables (see Appendix 4)
- Goldsmiths is continually striving to achieve Fair Trade status and has a FT committee in place. The FT committee meet on a quarterly basis to report on the progress of achieving FT status. To date Goldsmiths are meeting all of the criteria to achieve FT status including selling FT items of clothing and foods and advertising their products in SU shop (see Appendix 2). This includes Compass using Fairtrade and Rainforest Alliance products wherever possible and suitable.
- Caterers also have a separate Purchasing and Supply Policy that lists the criteria (traceability, UK sourcing, food miles, distributors role, quality assurance etc.) that must be adhered to when purchasing good and services on behalf of the college (see Appendix 3).
- Founding signatories to the Sustainable Fish Cities initiative from Sustain.org
- Source fish only from suppliers that support sustainable fishing practices (i.e. Sustainable Fish City etc.) All Goldsmiths fish is Marine Stewardship Council approved and tuna is line and pole caught only.

3) Goldsmiths Caterers

As the principle foods service provider, it is important that the Compass Group UK's policy reflects that of Goldsmiths. Their **Purchasing and Supply Policy** states that *"Compass Group has a responsibility to make a positive contribution to our customers and the communities in which we operate, as well as continuously review the impact our business operations make to our stakeholders and the environment"*.

Compass Group UK Environmental Policy also states that they take responsibility for:

- Pollution Prevention
- Waste Management
- Energy Efficiency
- Recycling and the use of recycled materials.

Both their Environmental Policy and Environmental Management documents are reviewed annually and The Compass Group have agreed to take responsibility to ensure that this policy is implemented. (http://www.compass-group.co.uk/cps/rde/xbcr/SID-D18F03F3-C0935EBD/ds_compass_internet_uk/EPolicy.pdf)

4) Looking ahead

Into 2013 and beyond, Goldsmiths College acknowledge that there is room for improvement. Goldsmiths specific aims for 2013 include:

- Increase in awareness of the range of healthier food options available in refectory, SU shops and cafés across campus. This includes the creation of a Sustainable and Ethical Food webpage as part of Greening Goldsmiths website.
- Increase in Goldsmiths active participation in various food programs (LoveFoodHateWaste, One difference.org, .
- Report data on amount of food consumed and amount of waste food created on a quarterly basis.
- Monitor and measure all improvements: Conduct periodic waste audits in partnership with Compass Catering.
- Devise an Action Plan based on those finding that strives for continual improvement. The policy will be reviewed annually with amendments made as needed.

Goldsmiths College's commitment to sustainability applies to all its activities, either directly or indirectly. We recognise that procuring goods and services sustainably and ethically offers us a real opportunity to ensure that companies we contract with, integrate our ethics and values. Goldsmiths understand that we have a responsibility to ensure that communities benefit from our contracts and those communities may be local, regional or international. We promote healthy and sustainable living throughout the College, and we make explicit with our contractors our expectations that they do the same. All contracts for relevant goods or services include specific criteria on sustainable and ethical practice, and contracts are monitored to ensure that commitments made by our partners and contractors are adhered to. Contractors and suppliers should therefore:

- Minimise resource consumption, both renewable and non-renewable, particularly energy, water and paper.
- Minimise environmental footprint by fostering a culture that reduces, reuses and recycles.
- Analyse the carbon footprint of controlled buildings in conjunction with Carbon Neutral, adopting green / renewable energy suppliers where beneficial
- Support the development of employees and ensuring that they receive training appropriate to their role in implementing the policy

The College is committed to working with all of its stakeholders to create a culture and adopt practices that can achieve environmental sustainability in the shortest practicable period of time.

5) Targets

	Target	To Be Achieved By
1	Conversion of all milk to organic milk	End of 2012/13
2	10% Decrease in food waste from main kitchens	End of 2013/14
3	Attaining Red Tractor standard for all applicable food	End of 2012/13
4	Attaining RSPCA Freedom Foods for all applicable food	End of 2014/15
5	10% Reduction in use of disposable cutlery and crockery in meetings etc	End of 2012/13
6	10% Increase the sales of Fairtrade Goods	End of 2013/14
7	10% Decrease the sale of bottled water	End of 2013/14

6) Appendices

1 – Additional Information

1 a. Sourcing and Suppliers

We recognise the health, environmental and community benefits of sourcing food and drink from suppliers in the local and regional area, and seek to do this wherever possible. We aim to increase our partnerships with local and regional suppliers on a year by year basis.

We also recognise that trade with poorer countries supports sustainable economic growth and stability, and so we also ensure that we source food and drink from these suppliers, ensuring that Fairtrade practices are in place. We have a range of Fairtrade produce on offer, including all sugar, coffee and tea used in catering events and outlets.

1 b. Food Miles/Deliveries

We recognise the complexities involved in calculating 'food miles', and that food transported from overseas doesn't necessarily have a greater carbon footprint. Food transported long distances by boat, or food imported when it's in season abroad, can have a smaller footprint than food produced closer to home in heated greenhouses, or food that needs to be frozen or refrigerated, especially for long periods

However, we recognise where food has been produced, stored and transported in similar ways, choosing food that hasn't travelled as far could help reduce CO₂ emissions.

We work to reduce the number of deliveries made and have undertaken work consolidating 'road' miles with the contract with one of our major suppliers, making distribution more efficient, and cutting delivery frequency where possible.

We have also reduced the total number of suppliers and hence deliveries to our sites.

1 c. Packaging and Waste

In our Waste Management Strategy and Action Plan we make a commitment to 'Avoiding waste that is sent to landfill or incineration by maximising the re-use or recycling of all materials'.

Compass are committed to minimising their environmental footprint by fostering a culture that reduces, reuses and recycles. To support this, they work closely with their suppliers and clients to create innovative solutions to reduce source packaging, enable recovery and reuse of discarded materials and recycle waste to create raw materials for other purposes.

At present, disposable cutlery and crockery is used for meetings, conferences and the like, and disposable cups in the various beverage outlets. We are investigating the introduction of reusable mugs in the catering outlets for hot drinks. We also commit to reducing the use of water coolers by developing a campaign to encourage staff to use reusable crockery for their drinking water and using tap water instead.

Recycling points are available in catering outlets for packaging and we plan to conduct an audit to identify whether the provision is adequate, and to monitor the amount of packaging waste which we recycle.

Food waste from the main kitchen in the Richard Hoggart Building, Loafers, Refectory and the New Academic Building Café is composted. The food waste is taken to an in-vessel aerobic composting facility in Mitcham.

We plan on introducing food waste collections from the small office kitchenettes, and this will also be sent for composting at the same location.

1 d. Water - bottled water and coolers

At present, the majority of bottled water is in re-usable glass bottles and comes from a filtered supply in the main kitchens. Where bottled water is available, we aim to ensure all bottled water is produced by 'One Water', bottled and marketed from a UK source by the not-for-profit organisation the One Foundation. All the profits from the sales of 'One Water' are used in water aid projects in southern Africa.

1 e. Animal Welfare

Sustainable fishing is defined as that sourced from renewable stock and which minimises the impact on the eco system. We work within the Marine Conservation Society (MCS) guidance on sustainable and ethical fishing and all of the fish provided is from a MCS approved sustainable source.

Goldsmiths is proud to be one of the initial signatories to the Sustainable Fish Cities initiative created by Sustain.org to promote sustainable fishing practices.

There are a number of accreditation schemes which ensure high standards in relation to issues of animal health and welfare and farming methods which protect the environment. We are currently investigating the Red Tractor standard, which is a national food assurance scheme.

We aim to increase the number of suppliers we use who are accredited by this scheme.

Free range eggs are used as standard, and Goldsmiths / Compass have achieved the Good Egg and Good Chicken awards in recognition of the use free range poultry products.

1 f. Healthier Eating choices

Compass have a Healthy Eating Policy and recognise that sustainable food is often healthier food, as reducing the use of meat and other animal products, and increasing the use of local and seasonal fruit and vegetables, contributes to a healthier diet. Our approach to sustainable and ethical food therefore supports our commitment to promoting healthy lifestyles to our students, staff and visitors.

1 g. Food and Diversity

We provide vegetarian and vegan options as standard in our catering outlets and our catering for meetings and events, and these are clearly marked.

We recognise that a diet with less meat, fish and animal products is widely considered to have positive benefits for health and wellbeing and the environment, and that in addition, a number of religions require followers to eat a vegetarian or vegan diet.

We also aim to provide options which meet other dietary needs, including wheat and gluten-free where practical.

We have conducted an equality impact assessment on our catering and recognise that there are improvements which can be made, and we will consult with staff and students regularly on issues of food and diversity.



Appendix 2 – Fairtrade Policy

The Goldsmiths supports the aims of the Fairtrade Foundation and will demonstrate its support by working to the criteria stipulated by the Fairtrade Foundation and attaining Fairtrade University status.

Our Fairtrade campaign strives to create Fairtrade policy awareness and to encourage our community of students and staff to understand and support the Fairtrade ethos. Our campaign will include:

1. Holding Fairtrade events.
2. Promoting Fairtrade events, initiatives and products on University and Students' Union websites and in publications.
3. Selling Fairtrade products in all our retail outlets and offering Fairtrade refreshments during hospitality and meetings where practicable.

At the moment, Goldsmiths already has the following Fairtrade items in the locations listed:

Supplier	Goldsmiths							New Academic Building Cafe
	SU Shop	SU Bar	Loafers Café	Pod	Refectory	Tastte shop	Hospit ality	
Café direct coffee	X	X	X	X	No	X	X	x
Café direct Tea	X	X	X	X	Hot	X	X	x
Café direct Hot chocolate	X	X	X	X	Drinks	X	X	x
London Tea Co. Flavoured teas			X	X	Sold	X	X	x
Peros Fair trade sugar		X	X	X	Here	X	X	x
Fruithit Fairtrade Orange juice			X	X	X	X		x
JP Juices Apple juice			X	X	X	X		x
Divine Chocolate bars	X		X	X	X	X		x
Cadburys Fair trade Chocolate	X		X	X	X	X		x
Bananas-Brakes Bros (Compass)			X	X	X	X	X	x

Steering Group

To implement our policy we have established a Steering Group whose membership includes:

- Erica Drew (ED) Environmental Adviser
- Stephen Eagle (SE) Compass Catering Manager
- Nicola Hogan (NH) Estates Project Support Officer
- Jacqueline McNee (JmcN) Volunteering & Community Coordinator
- Alice Missen (AM) Students Union Retail Manager
- Adele Rees (AR) Chaplain
- Frances Renton (FR) IT Services Applications Officer
- Dinam Sbardelott (DS) Natura Café Proprietor
- Sarah Charter (SC) Students Union Ethical & Enviro Officer
- Alison Humphrey (AH) College Switchboard Telephonist

The Steering Group will meet each term to plan and co-ordinate a Fairtrade campaign which includes activities by the Students' Union and the University, and which will be integrated with other university events where feasible.

FairTrade Committee Goals

1. To promote the Fairtrade ethos and a range of Fairtrade products on an on-going basis.
2. To increase the variety of Fairtrade products in our retail outlets and increase the visibility of the Fairtrade message.
3. To attain Fairtrade University status in 2013.

4. The College and the Students' Union will work collaboratively to ensure consistent and coherent support for Fairtrade products.
5. The Steering Group will guide the campaign, utilising partnerships internally and externally to enhance support for Fairtrade.
6. To review our achievements, policy and goals by April 2014 and annually thereafter.

Appendix 3 - Seasonal Food Tables.

Fruit crop		Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Apples	Bramley's Seedling												
	Cox (various clones)												
	Discovery												
	Egremont Russet												
	Gala (various clones)												
	Spartan												
	Worcester Pearmain												
Blackcurrants													
Cherries													
Gooseberries													
Loganberries													
Pears													
Plums													
Raspberries													
Redcurrants													
Rhubarb													
Strawberries													
Key		Available from store				UK produce available from cold stores; price rises towards end of indicated storage period							
		Available and 'in season'				Optimal purchasing period – prices generally lower, environmental costs of production also lower							
		Available				UK produce available BUT higher production inputs, so higher prices and higher environmental costs							

Salad crops

Seasonal availability of UK salad crops		North East Improvement and Efficiency Partnership											
Salad crop		Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Celery													
Cucumbers													
Lettuces	Cos												
	Curly												
	Iceberg												
	Little Gem												
	Round												
Radishes													
Rocket													
Spring onions													
Tomatoes													
Watercress													
Key		Available and 'in season'				Optimal purchasing period – prices generally lower, environmental costs of production also lower							
		Available				UK produce available BUT higher production inputs, so higher prices and higher environmental costs							
		Available from store				UK produce available from cold stores; price rises towards end of indicated storage period							
Turnips													
Key		Available from store				UK produce available from cold stores; price rises towards end of indicated storage period							
		Available and 'in season'				Optimal purchasing period – prices generally lower, environmental costs of production also lower							
		Available				UK produce available BUT higher production inputs, so higher prices and higher environmental costs							