



# Sustainable Food Policy

Anglia Ruskin University is committed to embedding environmental sustainability within all that it does, including the food that we provide.

We recognise that the way we purchase and prepare our meals and operate our food outlets can have adverse impacts on the community and environment.

We aim to provide nutritious, healthy and enjoyable menu options through a wide range of outlets on all of our campuses in the most sustainable way possible.

Our catering operations comply with our certified environmental management system to ensure continual improvement in our use of resources.

The objectives, targets, timelines and resources to deliver the commitments contained in this policy are outlined in our Environment Strategy and are reviewed annually.

In all of our food outlets we will:

- **Healthy menus** – provide meals freshly prepared daily on site, with salad, vegetarian and vegan options.
- **Seasonal menus** – favour the use of seasonal fruit and vegetables for the meals we provide.
- **Free-range eggs** – only use free range eggs.
- **Sustainable fish** – increase our use of fish products certified by the Marine Stewardship Council.
- **Fairtrade** – increase the range of fairtrade products available in all of our outlets and on our hospitality menu.
- **Labelling** – clearly label our products indicating menu options which are healthy, seasonal, certified sustainable and Fairtrade.
- **Energy & water** – monitor our energy and water consumption separately and reduce the amount used per meal.
- **Waste** – reduce, reuse and recycle our catering waste and reward our customers for doing the same.
- **Engagement** – raise awareness of our environmental programme amongst our catering staff, customers and suppliers.

Signed:

Date: 12 Dec 2013

Catering, Hospitality and Events Manager

