

Sustainable Food Policy



Manchester Metropolitan University is committed to ensure that all food and drink is produced with minimal damage to the **environment** and with respect to **animal welfare**, and to produce **healthy** and nutritious menus.

Manchester Met Food and Drink will ensure that it seeks to maintain and improve its **sustainable practices** and will ensure that a recognised external assessment is undertaken by a nationally recognised organisation, the Sustainable Restaurant Association. The Sustainable Food Policy covers all food outlets and food served by Manchester Metropolitan University.



SUSTAINABLE PROCUREMENT

ethical and sustainable suppliers

All products are from suppliers who have demonstrated their **commitment to ethical and sustainable practices**.

We purchase **local, seasonal produce** wherever possible. We offer **Fairtrade** goods to support better prices and decent working conditions for farmers.

We support **sustainable water projects** using suitable charitable initiatives.



WELFARE OF ANIMALS AND DAIRY

certified meat and fish

We purchase **high welfare meat** from local farms wherever possible. The meat used is Red Tractor Assured from our butcher, which ensures high welfare of the animals.

We have committed to purchase **free-range eggs** only.

Our fresh fish is purchased from a **Marine Stewardship Council Certified** supplier, which ensures that the fish are caught from sustainable sources.



STAFF TRAINING AND AWARENESS

providing sustainable options

Catering staff are updated on **environmental and sustainable initiatives** at the annual staff conference.

We are committed to reducing food waste and work with the Environment Team to **minimise food waste** and the impact on landfill.

Manchester Metropolitan University provides fresh **water fountains** and we sell reusable bottles in our units.



HEALTHY DIETS AND NUTRITION

healthier menus and choices

All catering staff have successfully completed the CIEH Level 2 Award in **Healthier Food and Special Diets**.

All recipes are prepared using fresh, seasonal produce and are cooked with **minimum fat content, reduced sugar and salt**.

We offer a wide range of products to ensure that customers can choose a **balanced diet**. We will work to progress with healthier menus and informed choices.

REVIEW AND REPORTING

The 'Sustainable Food Policy' is reviewed and reported on annually at the University Facilities Senior Management Group.

Policy owner: Paul Kingsmore, Director of Services

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