

# 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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