

## Sustainable Food Policy

<b>Policy Category:</b>	General
<b>Subject:</b>	Sustainability of catering outlets at King's
<b>Approving Authority:</b>	SMT
<b>Responsible Officer:</b>	Senior Vice-President (Operations)
<b>Responsible Office:</b>	Estates & Facilities
<b>Related Procedures:</b>	
<b>Related College Policies:</b>	<a href="#">Environmental Sustainability Policy</a> <a href="#">Socially Responsible Procurement Policy</a> <a href="#">Fairtrade Policy</a>
<b>Effective Date:</b>	01/08/2023
<b>Supersedes:</b>	01/07/2021
<b>Next Review:</b>	01/08/2025

### I. Purpose & Scope

King's College London recognises its responsibility to address sustainability impacts arising from catering and hospitality operations across its campuses, whilst providing healthy and sustainable food for its customers. This policy sets out King's Food's commitment in this regard and supports the university's Environmental Sustainability Policy.

### III. Policy

In its Environmental Sustainability Policy, King's commits to supporting the delivery of the United Nations (UN) Sustainable Development Goals (SDGs). The relevant SDGs to this policy are:

- Goal 2: Zero Hunger
- Goal 3: Good Health and Wellbeing
- Goal 8: Decent Work and Economic Growth
- Goal 11: Sustainable Cities and Communities
- Goal 12: Responsible Consumption and Production
- Goal 13: Climate Action

King's Food procures supplies through independent and local suppliers and The University Caterers Organisation Ltd (TUCO) and supports the embedding of sustainable procurement into our supply chain to promote responsible sourcing and traceability. To further improve performance King's Food will seek annual accreditation under the Sustainable Restaurant Association's 'Food Made Good' framework, focusing on the key areas of Sourcing, Society and Environment.

Through this policy, King's Food commits to embedding sustainability in the following areas:

## **Sourcing**

- Prioritising British and seasonal products and promoting locally sourced. We aim to support local producers by sourcing from our home boroughs of Westminster, Southwark and Lambeth, and procure British meat and fish.
- Not using palm oil in food produced in-house and ensuring products in our supply chain only contain responsibly sourced and certified palm oil.
- Serving sustainably caught fish from the UK, seeking out suppliers certified to the Marine Stewardship Council (MSC) Chain of Custody Standard.
- Buying high welfare meat and dairy products, as well as free range eggs, to combat animal cruelty and environmental damage.
- Sourcing from farmers committed to high levels of environmental stewardship.
- Working with our procurement team to embed sustainability into our supplier contracts, ensuring suppliers meet commitments regarding carbon emissions and packaging.
- Supporting Fairtrade and ethical trade through our supply chain. We are committed to being part of the Fairtrade Universities scheme and have set out a Fairtrade Policy.

## **Society**

- Treating people fairly by providing equal opportunities, training, and clear policies for employees.
- Offering fair pay, as evidenced by our Living Wage Employer accreditation.
- Offering balanced menu options, reasonable portions, and healthy cooking options, as well as providing free water in all outlets, to cater for our customers' needs.
- Marketing responsibly to our customers, by clearly communicating our ethical stance and provenance of ingredients where possible.
- Developing a scheme to reward our customers for making more ethical and sustainable food choices.
- Engaging with the local community, and working with student groups, charities, and initiatives to redistribute unsold food and food wastage.

## **Environment**

- Supporting low-carbon diets by offering at least one plant-based option in our restaurants daily, having one meat-free day and omitting beef in our outlets. We are also committed to offering a range of plant-based milks at no extra cost and serve vegan/vegetarian sandwiches as the default option at meetings and hospitality events.
- Actively advertising the CO2e of our menus.
- Reducing the amount of packaging and waste created by our outlets. To do this, we will charge a levy on disposable coffee cups, eliminate plastic straws and cutlery from our outlets, and work with our suppliers to reduce packaging. We are committed to seeking new solutions to reduce plastic packaging.
- Minimising food waste, both during the preparation of food and in the restaurants and outlets.
- Improving energy and water efficiency by investing in machinery, equipment, and processes in support of the King's Net Zero Carbon by 2030 target.

We will review and monitor these commitments by:

- Undertaking an annual assessment of our sustainability performance in the areas of Sourcing, Society and Environment.
- Taking steps to follow an annual Action Plan for continual improvement, monitoring and reviewing our progress and targets.

King's Food also commits to participate actively in sustainability discussion groups, both internally and externally and through industry associations, and to make this policy publicly available to employees, students, and other customers via King's College London's website.

The policy will be reviewed every two years by King's Food and the Sustainability Team.