

Sustainable Food Policy
Estates & Facilities Directorate

Policy Location Governance Zone/Estates

Policy Issue Date 01/06/2017

Version & Date of Last Review

Version 1.0 - 24/04/2018

	NAME	JOB TITLE	SIGNATURE
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Effective Date	01/06/2017
Next Review	01/06/2020

Change History

Policy Version	Effective Date	Significant Changes
1.0	01/06/2018	No changes made. Policy reviewed at Fairtrade and Sustainable Food Steering Group on 24/04/2018 , and agreed to extend for further 2 years

Policy Statement

King's College London recognises its responsibility to address 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 Environment and Sustainability Policy.

Purpose

King's Food procures supplies through The University Caterers Organisation Ltd (TUCO), and supports the embedding of sustainable procurement within TUCO's policies to promote responsible sourcing and traceability within the supply chain. To further improve performance King's Food will seek accreditation under the Sustainable Restaurant Association's 'Food Made Good' framework.

Through this framework, King's Food commits to:

- Undertake an assessment of its performance in areas of Sourcing, Society and Environment;
- Take steps to follow an annual Action Plan for improvement;
- Monitor progress against targets, and review performance on an annual basis, across the following areas:

Sourcing

- Using local and seasonal produce to support British business and reduce haulage costs and the environmental impact of transport
- Buying high welfare meat and dairy products, to combat animal cruelty and environmental damage
- Sourcing from farmers committed to high levels of environmental stewardship
- Serving sustainably caught fish, including Marine Stewardship Certified fish where possible
- Sourcing fairly traded produce

Society

- Treating people fairly by providing equal opportunities, training and clear policies for employees
- Offering balanced menu options, reasonable portions and healthy cooking options to cater for our customers' needs, including vegetarian and vegan options
- Marketing responsibly to our customers, by clearly communicating our ethical stance and provenance of ingredients where possible
- Engaging with the local community

Environment

- Reducing the negative social and environmental impact of supply chain transportation
- Monitoring, managing and reducing waste, including food and disposables, and minimise the amount of waste going to landfill
- Improving energy and water efficiency to save money and reduce environmental impact

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 publically available to employees, students and other customers via King's College's website and by displaying on notice boards.

The policy will be reviewed annually by King's Food and the Sustainability Team.

