

Sustainable Food Policy

To ensure that the purchasing and production of food at the University of Oxford fits closely with the points previously outlined in the Environmental Sustainability Policy and Sustainable Purchasing Strategy, the University of Oxford commits to the approach outlined below. This Sustainable Food Policy considers three key areas that relate to University owned shops and cafes; purchasing, on-site food production and communication of information.

Purchasing

Wherever practical, purchasers will work with suppliers to progress environmental initiatives and exchange best practices. In particular, the following points are considered:

- **Locality** Food miles are minimised where possible.
- **Seasonality** Seasonal produce is preferentially purchased.
- **Organic** Where practical and cost-effective, organic foods are preferentially selected.
- **Animal Products** Fish is Marine Stewardship Council certified and the supplier eliminates use of fish on Marine Conservation Society or International Union for Conservation of Nature red lists. All whole/liquid/dried eggs and meat is purchased from a free-range or Freedom Food certified production system.
- **Accreditations** Where practical, preference is given to suppliers who can demonstrate they have reached Food for Life or Red Tractor certification. Small-scale, locally-based caterers who do not hold these accreditations but are championing sustainable catering, which can be demonstrated through audit will also be given preference.
- **Fairtrade** This policy also covers the University approach to Fairtrade which is to meet the five Fairtrade goals, as outlined by the Fairtrade Foundation. The first goal is to adopt a policy such as this and the four remaining goals are as follows:
 1. Fairtrade products are made available for purchase in University cafes and shops.
 2. Fairtrade products will be made available at University meetings
 3. The University and OUSU will work together to celebrate Fairtrade Fortnight
 4. A Fairtrade Steering Group with student representation will be set up and meet termly.

On-site Food Production

Wherever practical, caterers consider:

- **Energy and Water** Consumption of energy and water through catering processes is monitored and efforts are made to reduce consumption as appropriate.
- **Menu Planning** Caterers' menus are designed to ensure that fresh and seasonal ingredients can be used. Menus are designed to ensure meals are healthy, nutritionally balanced and that low carbon options are readily available.
- **Baked goods** These are produced without additives and controlled level of salt as outlined in the Real Bread Campaign.
- **Waste Food** waste and portion sizes are monitored and accounted for, to ensure minimal waste is produced during food production process. Food waste that is created is segregated and diverted from landfill.

Communication of Information

To ensure that consumers are well informed of food provenance and best sustainable food practices, this information is advertised and made readily available at the point of purchase.