

Sustainable and Ethical Food Policy

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1. Scope and Purpose

- 1.1. Sustainability is a core value at London Metropolitan University, and our catering services are central to this commitment. As part of our strategy to lead in environmental responsibility, we are focused on delivering ethical and sustainable food practices.
- 1.2. This policy supports the University's broader Environmental Sustainability Policy and serves as a framework for continuous improvement and innovation in sustainable food practices. It applies to all University catering outlets and hospitality services.
- 1.3. London Metropolitan University outsources its catering services and works closely with contractors to embed environmental, ethical, and social considerations into our food procurement.

2. Key Responsibilities

2.1. Catering Provider

- 2.1.1. Implement sustainable food practices in line with policy targets.
- 2.1.2. Participate in monthly contract meetings to report on progress and share data.
- 2.1.3. Ensure staff are trained in sustainable practices and carbon literacy.
- 2.1.4. Comply with procurement criteria and support ethical sourcing.

2.2. Head of Estates Operations

- 2.2.1. Lead on policy implementation and coordination across departments.
- 2.2.2. Collect and analyse data on food waste, carbon footprint, and sourcing.
- 2.2.3. Prepare quarterly progress reports for the Carbon and Environmental Management Group.
- 2.2.4. Support awareness campaigns and staff/student engagement initiatives.
- 2.2.5. Advise the Carbon and Environmental Management Group on legislative and regulatory change.

2.3. Head of Procurement

- 2.3.1. Embed sustainability criteria in all relevant food and catering tenders.
- 2.3.2. Monitor supplier compliance with ethical and environmental standards.
- 2.3.3. Conduct regular reviews and audits of supplier performance.

2.4. Carbon and Environmental Management Group (CEMG)

- 2.4.1. Responsible for championing the policy, ensuring adequate resourcing,
- 2.4.2. Review quarterly progress reports and advise on improvements.
- 2.4.3. Ensure alignment with the university's broader climate and biodiversity goals.

3. Objectives

3.1. Our sustainability strategy is guided by a set of overarching objectives aligned with the United Nations Sustainable Development Goals (UN SDGs). These objectives provide a framework for driving positive environmental, social, and economic impact through our food and catering operations.

3.2. We are also proudly a halal-campus and provide a range of Halal offerings throughout our food outlets.

Objective	Relevant UN SDG(s)	Description
Commit to Low-Impact, Sustainable Operations	<ul style="list-style-type: none"> •SDG 13: Climate Action •SDG 12: Responsible Consumption and Production 	<ul style="list-style-type: none"> •Reduce greenhouse gas emissions from food operations. •Promote sustainable food systems and reduce waste.
Champion Ethical and Responsible Sourcing	<ul style="list-style-type: none"> •SDG 8: Decent Work and Economic Growth •SDG 15: Life on Land 	<ul style="list-style-type: none"> •Support fair labour practices in food supply chains. •Encourage sourcing that protects biodiversity and ecosystems.
Promote Health and Wellbeing	<ul style="list-style-type: none"> •SDG 3: Good Health and Well-being 	<ul style="list-style-type: none"> •Provide nutritious, balanced meals that support physical and mental health.
Foster a Culture of Sustainability	<ul style="list-style-type: none"> •SDG 4: Quality Education 	<ul style="list-style-type: none"> •Raise awareness and educate the university community on sustainable food choices.
Support Local and Circular Economies	<ul style="list-style-type: none"> •SDG 11: Sustainable Cities and Communities •SDG 9: Industry, Innovation and Infrastructure 	<ul style="list-style-type: none"> •Strengthen local food networks and reduce food miles. •Encourage innovation in sustainable food packaging and delivery.
Lead by Example in the Higher Education Sector	<ul style="list-style-type: none"> •SDG 17: Partnerships for the Goals 	<ul style="list-style-type: none"> •Collaborate with other institutions, suppliers, and NGOs to share best practices.
Ensure Transparency and Accountability	<ul style="list-style-type: none"> •SDG 16: Peace, Justice and Strong Institutions 	<ul style="list-style-type: none"> •Promote ethical governance and transparent reporting in food procurement and sustainability efforts.



4. Targets and Key Performance Indicators

4.1. To translate our sustainability objectives into measurable action, we have established specific targets and key performance indicators (KPIs). These targets help track progress, ensure accountability, and guide continuous improvement across all areas of our food system.

Focus Area	Target	Measurement Method
Food Waste and Circularity	<ul style="list-style-type: none">Implement dedicated measurement of food waste associated with catering operations by 2027100% of waste oil to be collected and converted to biodiesel.	<ul style="list-style-type: none">% of food waste vs. cost of sales; monthly waste volume (kg).Confirmation of collection and conversion records.
Promote Plant-Based and Low-Carbon Diets	<ul style="list-style-type: none">Increase uptake of vegetarian and plant-based menu options by 2% per year from baseline of 5% in 2024/25	<ul style="list-style-type: none">% of vegetarian and plant-based main meals out of total meals sold
Local Sourcing	<ul style="list-style-type: none">100% of all fresh meat, vegetables, and fish to be sourced from suppliers within 50 miles of campus.	<ul style="list-style-type: none">% of qualifying purchases; supplier location data.
Ethical Sourcing	<ul style="list-style-type: none">100% of all meat to be Red Tractor or RSPCA certified and all fish to be MSC, or MSC 1-3 standards*	<ul style="list-style-type: none">Evidence of sourcing in line with agreed standards as part of monthly reporting.
Transparency and Accountability	<ul style="list-style-type: none">Supplier to provide Scope 1, 2, and 3 emissions data annually.	<ul style="list-style-type: none">Emissions report; % of university spend vs. supplier revenue; site-level data if available.
Foster a culture of Sustainability	<ul style="list-style-type: none">Support at least 1 sustainable food engagement event per term.	<ul style="list-style-type: none">Number of events supported; type of contribution (materials, staff, promotion).

*or equivalent standard

5. Monitoring and review

5.1. The implementation and impact of this Sustainable Food Policy will be monitored through a structured and transparent process to ensure accountability and continuous improvement:

5.1.1. **Monthly Operational Monitoring:** Progress against key targets and KPIs will be reviewed monthly as part of contract management meetings with the catering provider. These meetings will focus on operational performance, data reporting, and issue resolution.

- 5.1.2. **Quarterly Strategic Oversight:** A summary of progress will be reported quarterly to the Carbon and Environmental Management Group, chaired by the Vice Chancellor. This ensures senior-level oversight and alignment with the university's broader sustainability strategy.
- 5.1.3. **Annual Policy Review:** The policy will be formally reviewed on a three yearly basis, or more frequently if required, to reflect progress, respond to emerging challenges, and incorporate new best practices or regulatory requirements.
- 5.1.4. **Procurement and Tender Compliance:** Compliance with sustainability criteria will be embedded in all relevant procurement processes. Adherence to these criteria will be monitored through procurement procedures, including supplier evaluations and contract audits.