

Sustainable Food Policy

Glasgow Caledonian University (GCU) is a thriving and dynamic University with over 1,550 staff providing teaching, learning and research opportunities to over 17,000 students through almost 400 degree programmes.

As part of activities in its campus in Glasgow, the University has seven catering outlets operated by a contractor that provide hot and cold daily meals to around 7,000 individuals.

Whilst the University is not directly involved in the delivery of the on-campus food offering, it recognises that today's food systems are entangled in many social, economic and environmental challenges. The University therefore commits to using its influence to enhance the environmental and sustainability credentials of the on-campus catering offer by minimising any its potential contribution to these issues.

To help deliver this commitment, GCU defines sustainable food as food that is healthy, inclusive and from an ethical supply chain with low environmental impacts.

Recognising that these terms encompass a range of issues, the University proposes, that for the context of this Policy, they are broadly defined as:

- Healthy food uses only safe ingredients and contributes to positive health outcomes.
- Inclusive food supports the Scottish economy and reflects the cultural diversity, dietary requirements and budgets of individuals that eat at GCU.
- Ethical food safeguards the correct treatment of suppliers, individuals and animals involved in (or as part of) the supply chain.
- Low environmental impacts arising from practices that minimise resource depletion and environmental damage at every stage of the supply chain, from production to preparation and consumption.

In practice, to enhance the environmental and sustainability credentials of the on-campus catering offer, the University will require its catering partners to:

- Only work with suppliers and supply chains that meet UK food safety standards.
- Ensure their staff have the skills and knowledge to prepare menus that:
 - Are freshly prepared
 - Avoid undesirable additives and artificial trans fats
 - Are aligned with the Eatwell Guidelines
 - Support the Scottish Dietary Goals.
- Offer affordable meals that contribute to positive health outcomes whilst minimizing environment impacts throughout their supply chain.
- Offer sufficiently varied menus to accommodate common dietary requirements and information to enable individuals to make informed choices about the food they eat.
- Ensure that free water is prominently available throughout all catering outlets.

- Safeguards workers' rights for everyone involved in the University's food supply chain (from farm or ship to fork).
- Only serve meat, dairy and egg products that satisfy UK animal welfare standards.
- Maximise the use of seasonal, Scottish produce.
- Design menus to encourage lower red meat consumption
- Only serve fish from sustainable sources (e.g. MCS 'fish to eat' list or MSC certified).
- Promote the use of organic ingredients and products.
- Have in place appropriate checks and balances to prevent the use of genetically modified ingredients.

To assist its catering partners deliver these commitments, the University will:

- Establish a framework, action plan and associated performance indicators for assessing the sustainability credentials of the on-campus food offering.
- Identify opportunities for improving performance across priority areas.
- Create an action plan with specific measures and actions targeting improvements in priority areas and opportunities.
- Deliver continuous improvements in priority areas by regularly reviewing measures, actions and performance indicators on a regular, cyclical basis.
- Make annual performance information delivering its sustainable food commitments openly available.

GCU's Sustainable Food Policy will provide strategic direction to everyone involved in catering at the University and will help minimise the University contribution to the many current social, economic and environmental challenges associated with modern food supply chains.

This Policy will apply to all on-campus food outlets and will align the on-campus food offer with the Scottish Dietary Goals and the University's vision to be the University for Common Good.

Primary accountability and responsibility for delivering the SFP rests with GCU's Chief Operating Officer and delegated to the Head of Campus Services (who is also responsible for the University's catering contract and environmental management system).



Susan Mitchell
Chief Operating Officer & Deputy Vice-Chancellor
Glasgow Caledonian University