

# **Sustainable Catering Policy**

## Version Control

<b>Responsibility for Policy:</b>	Head of Catering Catering Operations Manager
<b>Approved by and date:</b>	
<b>Frequency of Review:</b>	Annual
<b>Next Review date:</b>	May 2026
<b>Related Policies:</b>	Environmental Sustainability Policy, Carbon Reduction Plan 2020-2025
<b>Minor Revisions:</b>	
<b>EIA:</b>	

Liverpool Hope University commits to providing a high-quality catering and hospitality service. We recognise that the procurement, preparation, service and delivery of food and drink on our campuses has a large impact on the environment. To minimise the impact of our activities, we embed sound ethical, social and environmental practices, both when procuring goods and services required for the delivery of hospitality across all of our food outlets, and when preparing and serving food and drink.

This Policy provides a framework to ensure that our foodservice is procured, produced, consumed, and disposed of in a way that minimises environmental impact; establishes minimum standards for animal welfare; and commits us to provide home-cooked, healthy, nutritious and culturally-diverse meals for our customers, which utilise seasonal produce.

We commit to operate in accordance with the University's Environmental Sustainability Policy and Procurement Policy.

The catering department at Liverpool Hope University will:

### **Procurement**

- Continue to be an active member of The University Caterers' Organisation (TUCO), through which the majority of the catering department's suppliers are nominated and regulated;
- Ensure that sustainability specifications are included in future catering contracts and that sustainability criteria are used in awarding of the contract;
- Work with suppliers to minimise negative environmental and social effects associated with the products and services that they provide;
- Provide guidance and relevant product information to staff to allow them to select sustainable products and services.

### **Milk & Dairy**

- Continue to only purchase locally-sourced milk from farms within 25 miles of the university;
- Offer various non-dairy alternatives in all venues free of charge.

### **Free Range Eggs**

- Maintain our Compassion in World Farming's Good Egg Award by only serving free-range eggs and egg products;
- Commit to sourcing eggs locally within 25 miles of the university.

### **Coffee**

- Work with existing suppliers to understand and champion full traceability of house coffee;
- Continue offering Fairtrade coffee as a minimum.

### **Plant Based**

- Continue to offer selections of hot and cold plant-based dishes and products from all restaurants, and retail these for less than their meat counterparts;
- Continue with vegetarian-by-default internal hospitality menu;
- Display plant-based dishes at the top of their respective menu sections to encourage sales;
- Ensure at least 50% of our marketing and campaigns are plant-rich;
- Ensure all seasonal promotions include at least 50% plant-rich options;
- Offer various non-dairy alternatives in all venues free of charge.

### **Meat & Poultry**

- Work to ensure all foodservice meat is British by the end of 2025, except for regional, denominational, and traditional specialty meat products;

- Work to ensure all poultry is Red Tractor Assured or equivalent as minimum by end of 2025.

### **Fish & Seafood**

- Continue to exclude fish species identified on the Marine Stewardship Council's 'fish to avoid' list.

### **Fruit & Vegetables**

- Where possible, our menus will continue to utilise seasonal produce to minimise the energy used in food production, transport and storage;
- Ensure fresh fruit is available in all venues;
- Run frequent free fruit promotions on campus to encourage students to eat more healthily.

### **Water**

- Reduce the demand for bottled water by continuing to offer free potable water in all venues;
- Continue to offer iced tap water free of charge via hospitality menus.

### **Single-use Disposables**

- Maintain crockery-first restaurants and hospitality provision;
- Where necessary, continue to ensure all disposables are plastic-free, biodegradable or compostable;
- Introduce discount for customers choosing to use their own cup for hot beverage sales.

### **Staff Training**

- Keep front-of-house staff up to date with sustainable plans and initiatives;
- Provide training and incentivise front-of-house staff empowering them to promote sustainable dishes and initiatives to diners;
- Provide chefs with access and training to latest plant-based cooking trends and ingredients through industry networks and events.

### **Health & Wellbeing**

- Adopt cooking methods to reduce use of salt, fat, oil, and artificial additives and preservatives in our menus;
- Continue to encourage plant-based sales by keeping prices cheaper than meat counterparts;
- Procure food and beverage products that contain only sustainable palm oil by end of 2025.

### **Other Sustainable Goals**

- Achieve 3-star rating in the Food Made Good standard (Sustainable Restaurant Association) by end of 2026;
- Maintain department's Sustainability Working Group to continue to develop the department's sustainable policy and action plan.

The Catering Department has daily responsibility for the refinement of this Policy and for the strategic implementation of the Action Plan. This Catering Policy applies to all our food outlets, including vending machines and conferencing provision.

This Policy will be monitored and reviewed on an annual basis by the Estates Strategic Planning Group which reports to Finance and General Purposes Committee, and ultimately University Council.