**The University’s Sustainable Food Commitment 2022/23**

|  |  |  |  |
| --- | --- | --- | --- |
| **Impact Area** | **Target** | **Position** | **Progress** |
| **Reducing Meat Consumption** | Reduce ruminant meat (beef and lamb) spend by 90% in Catering & Retail\* (The Market only) outlets.    \*Unable to control ruminant meat offerings in Fresh store | We have achieved this target | This target has been met. Hospitality’s fresh and frozen meat purchasing data, from September to June 2018-19 (pre-pandemic) compared to September to June 2021-2022 demonstrated that procurement of meat has decreased, and the reduction of ruminant meat has been significant. The purchasing of beef dropped by 96% and lamb by 99% whilst all other meats procured were reduced significantly. |
| **Reducing Meat Consumption** | Explore reducing ruminant meat as an ingredient in products e.g. in pasties, burgers etc.  (Excludes Fresh) | We are making good progress | Since the launch of the SFC we have removed nearly all ruminant meat as an ingredient throughout Catering and Retail outlets (excluding Fresh).  Exception includes beef in Cornish pasties in Pitstop where spend has almost doubled due to removing Cornish pasties to align with this SFC target, however, the pasties returned to Pitstop due to customer demand.  Overall expenditure on products containing beef increased by 58% however this spend was for beef used at events and not within Hospitality outlet menus.  Minced beef spend has increased by 80% which is due to bolognaise being served for commercial summer business. Commercial summer business is back to the rate it was pre-Covid. Inflation must also be considered when accounting for 2022-23 prices.  Next step - Explore an alternative meat and increased vegetables in beef containing recipes such as bolognaise being served at events. |
| **Reducing Meat Consumption** | Establish at least two dedicated vegetarian catering outlets with vegan offerings. |  | We are no longer working towards this target as the priority is to boost sales in Parade and increase vegan and vegetarian meals across outlets.  In September 23, Parade opened as a Vegan only restaurant. Tables in Parade can now be reserved to encourage more people to dine in. |
| **Reducing Meat Consumption** | Product placement will place vegetarian/ vegan food preferentially to meat | We are making good progress | In hospitality outlets and Food Direct (internal catering service) menu boards and conference and events menus list vegetarian and vegan options at the top. |
| **Seasonal Food Focus** | Develop menus which make use of seasonal fruit and vegetables | We are making good progress | Our hospitality outlets now use a calendar of seasonal produce, to make sure they use vegetables that are in season where possible. Student facing Browser articles on seasonal vegetables and recipes to use. Hospitality supervisors have been trained on why it is important to use seasonal fruit and vegetables. We are working towards a plan to gather this data for future reporting. |
| **Seasonal Food Focus** | Purchase produce from as locally as possible, considering locality in balance with other sustainability factors such as seasonality. | We can do better and have a plan | We have not achieved this target as we need to balance other carbon emission reducing factors such as the number of deliveries to campus for the requirements of hospitality and retail operations. A local supplier must meet the CSR requirements of the grocery tender.  Work is underway to develop a new target which focuses on procurement of UK seasonal produce rather than a local green grocery which could be supplying produce from around the world. |
| **Sustainably Sourced Fish** | Aim to have all **unprocessed fish** in Hospitality eateries to feature on the 'Marine Conservation Society (MCS) certified fish to eat list ratings 1 & 2.” | We are making good progress | We have achieved this target and reached our stretch target of procuring fish which is sustainably certified. The fish we purchase is now certified to Marine Stewardship Council standard (except for tuna steaks) |
| **Sustainably Sourced Fish** | Aim to have all **processed fish- fish as an ingredient** (Hospitality, SU & Retail) e.g., fish fingers, battered fish, scampi etc to feature on the 'MCS certified fish to eat list ratings 1 & 2.' | We are making good progress | We have achieved this target and reached our stretch target of procuring fish which is sustainably certified. The fish we purchase is now certified to Marine Stewardship Council standard (except for tuna steaks) |
| **Reducing Food Waste** | Sign-up to a food waste reduction app whereby students, staff and visitors to campus can buy surplus food at a reduced price | We have achieved this target | Implemented Too Good to Go App for Retail outlets.  Since Sept 22 to Sept 23 681 meals have been saved and 1702.5 kg of carbon. |
| **Reducing Food Waste** | Implement an initiative to redistribute surplus food to the University of Bath community. | We have achieved this target | Achieved and ongoing. Surplus food is redistributed through our campus Community Larder and donations to local charities.  The focus now is to improve usage of the Community larder for students and staff.  Implemented an initiative to reduce food waste from conferences by supplying customers with free of charge paper bags and encouraging customers to take left-over food. In 22/23, carried-out a trial to remove left-over refrigerated and frozen food from Quads accommodation. |
| **Reducing Food Waste** | Food waste is collected for anaerobic digestion by our nominated waste contractor.  Reduce by 5% Hospitality’s food waste year on year. | We are making good progress | Overall food waste has increased by 11% across Hospitality outlets, when comparing data from 21/22 to 22/23 however this isn’t an accurate picture as Pavilion hadn’t fully opened in 21/22 and there was an increase of 200257 transactions across all Hospitality outlets over the two years.  When comparing months when the outlets were fully operational (February to July across both years). This shows a decrease of 3% in Hospitality’s food waste.  Last year, 22/23,67.58 tonnes, of food waste from Hospitality outlets went to anaerobic digestion. This means that it taken for composing, methane is taken during the composting process and used to create energy and used as fertilizer on local land in Wiltshire. |
| **Reducing Food Waste** | Recycle 100% of waste coffee grounds from Hospitality outlets. | We have achieved this target | Achieved and ongoing.  In 22/23 we used 1.64 tonnes of coffee grounds from catering outlets with leaf mulch as a soil enricher on the University’s Estate |
| **Minimising Packaging** | Reduce single-use plastic takeaway food and drink containers. | We are making good progress | 150,606 hot drinks\* were in reusable cups, saving a huge number of disposables from going to landfill. The Exchange reusable cup scheme has been extended to include cold drinks, so it can now be used for bubble tea, milkshakes and smoothies. Sept 23 – Launched a new Pizza Exchange reusable pizza box scheme in the lime tree.  Next steps – Implement a programme to reduce and then remove takeaway food containers. |
| **Minimising Packaging** | Reduce single-use plastic takeaway food and drink containers in Hospitality outlets. | We are making good progress | Introduced a Tetra Pak recycling bin at 2West to recycle Hospitality’s juice and plant-based milk cartons.  Milk pergals are used in 4W, lime tree and Sports Café to reduce single-use plastic milk container waste. |
| **Dairy** | Milk for hospitality outlets will be purchased from the Southwest Region | We have achieved this target | All cow's milk used in the hospitality department now comes from a local dairy in Chew Valley, just 16 miles away. |
|  | Non-Dairy Milk alternatives to be promoted at till-point and on menus. Pricing also to be considered. | We have achieved this target | There is now no charge for oat milk in hot drinks, due to a successful [Vertically Integrated Project with students](https://blogs.bath.ac.uk/campus-services/2023/03/13/oat-milk-becomes-free-of-charge-the-positive-impact-of-student-initiatives/). Soya and Oat is now free of charge on the Food Direct website. |
| **Communications** |  |  |  |
|  | Signal long term (2-5 year) intentions to 5 largest suppliers on sustainability commitments. | . | All of Hospitality’s tendering documents to suppliers include a list of mandatory questions/criteria to meet on Corporate Social Responsibility e.g., minimising, and recyclable packaging, sustainability accreditation, environmental policy, waste management, energy, and water reduction policies etc. |
|  | Run and promote activities to show the importance of local and national sustainability campaigns such as Eat Green Week, Food Waste Action Week etc. |  | Achieved and on-going Through our Leave no Trace Campaign we have carried-out events and activities for Freshers Fair and Open Days, Fairtrade Fortnight, Food Waste Action Week, Energy Saving Workshops and Sustainable Food Week. |
|  | Engage customers on material environmental impacts of food production and sales through engaging comm’s and campaigns. |  | In the past year, the Marketing has improved the content of the Sustainable Food Commitment on the University of Bath web pages [A Sustainable Food Commitment (bath.ac.uk)](https://www.bath.ac.uk/campaigns/a-sustainable-food-commitment/). A number of social media campaigns on reducing food waste (Too Good to Go, Munch, recipes for using up food left overs), Community Fridge Exchange Cup, Veganuary, World Vegan Day have been posted. Branded Leave no Trace posters have included the Sustainable Food Commitment logo. Browser articles have been created on seasonal vegetables, Veganuary, Sustainable Food Week, reusable pizza boxes, avoiding food waste and energy saving cooking tips. The 22/23 Climate Action Survey results demonstrated that students weren’t aware of the Sustainable Food Commitment however they could understand the impact of it. Therefore, we need to relaunch the communications of the SFC. |