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St John’s College

Cambridge

Catering Department

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Sustainable Food Policy

**Dated: October 2020**

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St John’s College

Cambridge

Catering Department

**SUSTAINABLE FOOD POLICY**

St John’s College, Cambridge is committed to embedding environmental and sustainable practices in all that it does, including the food that we serve and the equipment that we purchase.

This policy sets out the College’s intentions to minimise the impact of its catering operation, the environment and to promote sustainable practices.

# Our aim

* Use locally sourced products, wherever possible.
* Continue to manage and eliminate the amount of food waste.
* Continue to implement sustainable practices within our operation.

# To meet our aims we will:

* Communicate and raise awareness of the benefits to the Climate Change, Kitchen Consultative and High Table Wine Committees, and Catering and Conference Committee.
* Communicate to the Catering Department what are our goals of the Policy.
* Work with the Cambridge Colleges Purchasing Agent to progress a sustainable agenda.
* Communicate the actions of the Sustainability Group from the Catering Managers Committee of the Cambridge Colleges. (The Catering Manager is a member of this committee).
* Work closely with the TUCO Sustainable Group. (The Catering Manager is a member of this committee).
* Monday is meat free in the Buttery Dining Room.

# Scope of the policy

This policy is focused on the provision and procurement of food within the Catering Department at St John’s College. It applies to all aspects of sustainable food, including procurement, provision and pre-preparation, food waste and waste management and education.

# Roles and responsibilities

St John’s College has a responsibility to procure food in a sustainable manner in accordance with the Climate Policy and Strategy.

The Catering & Conference Manager has overall responsibility for the implementation of the policy with in the Catering Department, wherever food is served.

Responsibility for application of the product and delivery of the policy within the operation lies with the Heads of Department.

# OBJECTIVES

# Meat

* Reduce the consumption of red meat, especially beef and lamb.
* Use local products/suppliers wherever possible and actively promote the use of these products within our menus. These are mainly from Suffolk, Essex and Lincolnshire.
* Look to increase the range of animal products from certified higher welfare standards.
* Investigate the use of insects as a possible form of protein. (Presented on the 19th January 2017). We are still doing work on this. There are 2,000 known edible insect species. The worldwide market was $112m in 2019, and is projected to be $1.5Bn by 2026, according to Global Market Insights( as per the FT on 26th Sept 2020)

# Eggs and Dairy

* Only use free-range eggs as standard.
* Supply a range of milks in the Buttery Dining Room including soya and almond milk.
* Use milk from the Cotswolds. (The Dairy is in Tewksbury).
* We only use British and Irish Artisan farmhouse cheeses some of which are local.

# Fish

* Uphold the commitment to the sustainable fish cities pledge of which we are a member.
* Eliminate the use of fish that are on the “fish to avoid” list.

# Fruit and Vegetables

* Use seasonable fruit and vegetables wherever possible.
* Promote vegetarian/vegan dishes.
* Source fruit and vegetables, wherever possible, that are local and from local suppliers. (Mainly Cambridgeshire and Suffolk).

# Sandwiches

* Use a local supplier (from London) who uses as much local produce in the sandwiches and wraps as possible.

# Wine/Beers

* Some of our wine is biodynamic, organic or vegan/vegetarian, and some from the UK. We use mainly local suppliers for wine and quite a few of the wine producers are small.
* We use local beer (as well as National brands). The beers are mainly from Cambridgeshire, Suffolk and Lincolnshire.

# Coffee

* Our coffee is supplied by Illy who are at the leading edge of sustainability within the coffee industry.

# Waste

* Monitor food waste and log our food waste.
* Our oil is taken away and used as biofuel and it is calculated how much co2 is saved by doing this in terms of removed cars off the road.
* To discuss using our spent coffee grounds as biofuel with BioBean.

# Disposable

* We use disposable containers made from plants and this is called Vegware. These are then washed and are taken away, composted, and used as soil enricher.

# Energy

* Any new equipment should provide efficiencies in energy consumption before being purchased.
* Carry out energy audits to identify ways of reducing energy consumption.

# Other points

* Work with TUCO, Foodbuy and other industry bodies in assisting research, monitoring performance and best practice in sustainable foods and other products. We do not use Palm Oil.
* Ensure all labelling is correct and easy for the customer to understand on menus in the Buttery Dining Room and Bar.
* On the Fellows menu and Buttery Dining Room menu, we list the vegetarian option first before specifying the meat or fish.
* We have trialled the use of condiment sachets, made out of seaweed, in the Buttery Dining Room.
* Keep Cups are available to purchase in the College Bar, the first Cambridge College to use them

# Training

* Train and inform our staff
* Staff have attended vegan and vegetarian workshops in Cambridge and further afield.
* These have been run by the Cambridge Colleges Catering Managers’ Committee, TUCO and Food Services Management Group.

# Awards

* We achieved Brain Food Accreditation in 2009 from the Russell Partnership, the first Oxbridge College to do so.
* We achieved 2 stars from the Sustainable Restaurants Association in 2015. We also completed a case study with them.
* Won Gold Award in the Cambridge Food Businesses Awards in 2018 (and completed a Case Study!).
* Came 2nd in the Vitality, Health and Honours National Awards in 2013. (National Award and for work in providing sustainable and healthy food choices).

# Water

* Water is to be conserved at all times. We do bottle our own water, in glass logo bottles, for events and functions
* Logo water bottles and flasks are for sale in the college bar
* Taps not to be left running.
* Staff are to be informed that water is a scarce commodity.

W A Brogan

Catering and Conference Manager

St John’s College

Cambridge

**OCTOBER 2020**