

## **Aim**

*Develop a sustainable and healthy food culture at the University that excels at sourcing, environmental and society initiatives, and acts as a benchmark and example for great practice not only in the city but nationally.*

## **Society**

### **Support the Community**

We already partner with:

- Sheffood ([sheffood.org.uk](http://sheffood.org.uk))

We are aiming to:

- Support vulnerable people with skill sharing workshops
- Support local business through networking and sharing best practice, joining forces for a positive change

### **Treat staff fairly**

We already

- Provide training, clear policies and inductions, staff handbooks
- Pay the living wage and offer overtime incentives
- Offer staff opportunities to engage with suppliers and enjoy away days

We are aiming to:

- Complete a skills audit by January 2024, and a full team development plan with 80% engagement in non-mandatory training by January 2025

### **Feed people well**

We already:

- Offer an exclusive vegetarian offer, every day.
- We display the nutritional information for our salads and sandwiches
- We are aiming to display the sugar, salt and fat ratios for all street food boxes by January 2025.
- Display eat well guides in our food and drink establishments by January 2025, to enable students to eat more healthy options.

We are aiming to:

- Increase our homemade range to ensure freshness and remove salt, sugar and fat by 20% by January 2025

## **Environment**

### Value natural resources

We already:

- Monitor water usage and have clear reduction targets
- Have grey water systems in use within our buildings
- 95% of our energy is from green tariffs
- Replace display fridges with energy efficient models with doors that save 50% energy

We are aiming to:

### Waste no food

We already:

- Separate out food waste and process it through our onsite digester
- Ensure zero waste goes to landfill, instead it is burned at a nearby incinerator to provide heat for our city campus buildings
- Offer smaller portions and doggy bags to reduce plate waste
- Discount food close to sell by day to reduce wastage and support students with cost of living
- Donate surplus food to the Students Union to provide support for those who need it most

### Reduce, Reuse, Recycle

- Use plastic free packaging for all our homemade products
- We ensure all packaging is compostable or can be easily recycled
- Offer a reusable cup discount

We are aiming to:

- Set reduction targets for food waste by 10% year on year
- Create a coffee grounds recycling scheme
- Offer a discounted reusable container scheme for all loosely sold foods by 2025

## **Sourcing**

### Support global farmers

We already:

- Link with Sheffield organic growers, providing a location for organic food bag collections
- Use LEAF accredited vegetables
- All our tea, coffee and sugar is sustainability accredited
- Ensure we operate a no air freight policy

We are aiming to:

- Procure single origin coffee beans, supporting a local network of growers May 24
- Include our activity in staff inductions Sept 24

### source fish responsibly

We already:

- source all our fish as either MSc accredited or on the 'fish to eat' list
- all our farmed fish is MSc accredited

### Serve more veg and better meat

We already:

- All our meat (except charcuterie) is at least Red tractor accredited
- All our eggs and egg products are free range

### Celebrate Local and seasonal

We already:

- Change our menus weekly to exploit seasonal produce availability
- Provide locally made produce in our cafes for sale
- Consolidated supplies to reduce food miles
- Clearly label and market local ingredients and produce
- Purchase 43% of our ingredients from local suppliers and distributors

We are aiming to:

- Increase our expenditure within the region to 50% per year.