

SUSTAINABLE FOOD CHARTER

The University of Chichester and the Students' Union are committed to providing healthy, affordable and sustainable food to staff, students and visitors through all catering outlets subject to the quality and availability of products. We recognise that food production and consumption has a big impact on the environment. As a result, we are committed to reducing our impact as much as possible. This is in line with the University's environmental policy "to assess the environmental impacts of all our operations including waste, energy, procurement and construction, developing strategies that reduce impacts and promote best practice wherever possible."

Key to sustainable food practices are important issues such as waste minimisation, resource efficiency and promotion of sustainable procurement and Fairtrade products. We recognise that it is our responsibility to work with and encourage our suppliers and contractors to enhance the environmental and social effects associated with the products and services they provide.

Past Initiatives

The University, Students' Union and our past catering contractors have already introduced some initiatives that aim to make its catering more sustainable these include:-

- More seasonal menus
- Using Red Tractor accredited produce where possible
- Providing tap water in all catering outlets and University hospitality events
- Using fish rated as 1 or 2 in the Good fish Guide on our menus.
- Using only free range eggs in our menus and in bought-in products
- Encouraging staff and students to choose healthy menu options
- Encouraging staff and students to use reusable water bottles, take away containers and hot drinks cups
- Ensuring the availability of vegan and vegetarian options
- Obtaining and retaining Fairtrade status since 2009.

Targets 2023 to 2024

The University, Students' Union and Baxterstorey have identified the following shared targets for 2023/2024.

- Continue to work within the Fairtrade Award for Universities and Colleges aiming to maintain the Two Star Award when audited in Spring 2025.
- Explore the feasibility of a reusable box scheme in Otters and continue to promote reusable crockery, cutlery etc. by charging for take away containers.
- Investigate the provision of reusable branded cups for Freshers and continue to promote the use of reusable cups by continuing to offer a discount for bringing your own cup.
- Take an active part and promote our involvement in phase two of the Higher Education Recycling Project concentrating on food waste.
- Investigate further how unused or short-dated food could be donated to an SU Food Bank or a reuse scheme.
- Continue to increase the amount of seasonal fruit, vegetables and salads on menus, promote local sources of products and promote healthy options at point of sale.
- Reduce single use products in catering and retail venues.

- Take an active part in the scheme to use misshapen (non Class A) and end of shelf life food and publicise accordingly.
- University catering contractor to fulfil the criteria for Bronze Food for Life certification.
- Continue to supply all eggs and egg containing products as free range.
- Actively review and assess plant based menu items, ensuring an attractive variety is available during all servings and that the options are varied regularly.

The Sustainable Food Charter will continue be reviewed annually by the Sustainable Food and Fairtrade Working Group and senior management.

Head of Campus and Residential Services

Charles White Date



23/8/23

General Manager Baxterstorey

Josh Greenfield Date



25/8/23

President Students' Union

Izzy Page Date



25/8/23