

## FoodHertfordshire Environmental and Sustainability Policy

FoodHertfordshire provides catering services to Students, Staff and Visitors within the University of Hertfordshire.

We are fully committed to managing existing and new practices in all of our locations so as to minimise the environmental impact of these services and to support the principles of sustainable development.

We wholly support the Environmental Policy of the University in all our practices, policies and activities.

In providing high quality catering services we recognise the importance of embedding continuous environmental improvement into our business model and ethos. We are a responsible organisation that aims to be a centre of excellence in environmental management through engagement with our staff, our customers and our suppliers to promote environmental best practice. Our commitment to implementing best environmental practice is demonstrated through:

Meeting, and wherever possible exceeding environmental legislation, regulations and other requirements relevant to the industry.

- a. Preventing pollution by reducing emissions and discharges.
- b. Reducing our use of natural resources such as energy and water.
- c. Promoting resource efficiency through preventing and minimising waste production and diverting waste from landfill through increasing re-use, recycling and recovery.
- d. Engaging with all staff to promote environmental awareness and responsibility in everything we do by providing appropriate communication and training.
- e. Reviewing all our activities on a regular basis in order to continually improve our environmental performance in relation to all activities and services.
- f. Engaging with all suppliers by promoting the University's [Environmental Procurement policy](#) in order to source cost effective, environmentally sustainable goods and services wherever possible.
- g. Promote the sale and consumption of Fairtrade alternatives, wherever possible

The General Catering Manager is responsible for the environmental performance of FoodHertfordshire. However, all staff, suppliers, customers and delegates share this responsibility.

David Jones, General Catering Manager 1<sup>st</sup> September 2011

Michael Wilkinson, Deputy Director, Hospitality 1<sup>st</sup> September 2011

FoodHertfordshire Environmental and Sustainability Policy  
Targets – 2010/2011

Target	Objective	Achieved
a) reduce number of external deliveries to campus by 10% by 1 <sup>st</sup> March 2011	10% reduction by 1 <sup>st</sup> March 2011	Yes
b) Work with Dept of Estates in rolling out local metering to all areas, specifically both main restaurants by 31 <sup>st</sup> July 2011	Meters installed in main restaurants by July 2011	No – local metering part of wider UH initiative. Forum complete de Havilland due later in 2011
c) Promote use of biodegradable disposables	85% of all disposables biodegradable by July 2011	Yes
d) ensure that all recycling points in FoodHertfordshire areas are appropriate and clearly signed		No – new recycling point to be installed in conjunction with environmental team
e) promote re-use message rather than recycle in all areas	All sites to contain re-use message where choice available to customers by October 2010	Yes
f) introduce mug for life scheme	Make mug for life available in all cafes by October 2010	Yes
g) Ensure that all staff receive local training on energy efficiency, recycling and other environmental issues.	To include in training plans for 2011 Budget round	Yes
h) When data is available to include recycling rates and local energy consumption in team briefings and newsletters	Quarterly newsletter to include key environmental points	Yes
i) Promote the sale of fair trade products and promote the fair trade message	98% fairtrade hot beverages by July 2011  100% fairtrade bananas by October 2010	Yes
j) Promote the use of ethical food production methods	100% free range eggs by October 2010	Yes

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Targets – 2012

Target	Objective	Achieved
a) reduce number of external deliveries to campus by 10% by 1 <sup>st</sup> March 2012	10% reduction by 1 <sup>st</sup> March 2012	
b) Work with Dept of Estates in rolling out local metering to all areas, specifically both main restaurants by 31 <sup>st</sup> July 2011	Meters installed in main restaurants by July 2012	
c) ensure that all recycling points in FoodHertfordshire areas are appropriate and clearly signed	Install new points and signage	
d) promote re-use message rather than recycle in all areas	Introduce charges for disposables and discounts for reusables	
e) Ensure that all staff receive local training on energy efficiency, recycling and other environmental issues.	To include in training plans for 2012 Budget round	
f) When data is available to include recycling rates and local energy consumption in team briefings and newsletters	Quarterly newsletter to include key environmental points	
g) Promote the sale of fair trade products and promote the fair trade message	25% of all impulse snack sales to be fairtrade	
h) Promote seasonality in menus	At least 3 major items per dish will be served in the season that it is naturally abundant	
i) Promote meat alternatives	Promote a smaller consumption of meat by advertising meat free days on campus	