



Document Control Information			
Author	Summary of changes	Version	Authorised & Date
E.Goodchild	Updated action plan in line with revised Sustainable Food Policy	V4.0	Matthew Mealing Head of Campus Services 25/04/2024
N. Mowl	Updated action plan following EEMS documentation control and based on updated Sustainable Food Policy	V3.0	
	Created prior to EEMS documentation control	V1.0 and V2.0	

1. Introduction

The University of Salford provides food services across all campuses through retail catering outlets, hospitality, and catering for conferences and events. We recognise our responsibility to offer and promote sustainable and healthy food choices to the University community and incorporate environmental, ethical and social considerations into the products and services we provide. Our customers include students, employees, external visitors and contractors.

Through our Environmental Sustainability Policy Statement, Sustainable Purchasing Policy and Environmental and Energy Management System for the Estates & Facilities division, we are committed to develop and apply an ethical and sustainable procurement system to ensure the social and environmental impacts of purchases are appropriately considered. We therefore work in partnership with our contractors and suppliers to minimise negative environmental, ethical and social impacts and increase positive impacts on the local, regional and global environment, associated with the products and services they provide.

This document details how we will meet the commitments detailed in our Sustainable Food Policy Statement, relating to:

1. Food standards/contracts
2. Meat and other animal products
3. Sustainable fish
4. Sourcing and suppliers
5. Healthy eating
6. Packaging and waste
7. Energy and water efficiency
8. Cleaning products
9. Communication and engagement

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2. Scope

This Action Plan applies to the Estates & Facilities Division and the University's catering contractors. It applies to all catering and hospitality served at the University, which is provided by the catering contractors. Although it does not apply directly to food supplied by the Students' Union, they are within our scope of influence and so we will encourage them to use the Action Plan to influence their catering practices.

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3. Action Plan

Last Reviewed: 04/06/2024 (by Emma Goodchild & Anthony Wright)

Policy area	Policy commitment	Actions	Responsibility	Target Date	Status
1. Food standards/ contracts	1.1 Achieve an externally assessed sustainable food award, such as the Soil Association's 'Food for Life Served Here' award, or the 'Food Made Good Standard' by the Sustainable Restaurant Association.	1.1.1 Investigate options for certification in line with requirements under People & the Planet.	Food & Drink / EST	End July 2024 (to develop a plan)	
	1.2 Consider sustainability and ethical criteria in our procurement of food and catering services by including them in our tender specifications and award of contracts.	1.2.1 Review what is currently included on Frameworks with TUCO.	Food & Drink	Ongoing	
2. Meat and other animal products	2.1 Minimise foods of high energy and high carbon (e.g. meat, dairy products and eggs) and promote consumption of more plant-based foods.	2.1.1 Review what is currently on offer and look at options to minimise meat and dairy.	Food & Drink / Bakery & Brewery	End August 2024	
	2.2 Ensure that foods of animal origin are produced to high environmental and animal welfare standards, such as free-range and red tractor.	2.2.1 Confirm all whole, liquid and dried eggs from a free-range production system.	Food & Drink / Bakery & Brewery	End of August 2024	
		2.2.2 Confirm eggs are Lion marked and from British farms.	Food & Drink / Bakery & Brewery	End of August 2024	

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		2.2.3 Confirm all fresh milk is from British Red Tractor assured farms.	Food & Drink / Bakery & Brewery	End of August 2024	
		2.2.4 Confirm all livestock produce is from British Red Tractor assured farms as a minimum.	Food & Drink / Bakery & Brewery	End of August 2024	
3. Sustainable fish	3.1 Use fish which are demonstrably sustainable, avoiding those on Marine Conservation Society 'Fish to avoid list' and raise awareness of alternative species.	3.1.1 Confirm that no fish is served from the Marine Conservation Society (MCS) 'fish to avoid' list.	Food & Drink / Bakery & Brewery	End of August 2024	
		3.1.2 Review process to become certified to Marine Stewardship Council chain of custody standards.	Food & Drink / Bakery & Brewery	End Oct 2024	
4. Sourcing and suppliers	4.1 Source food and other products locally and seasonally where practically possible to sustain the local economy and reduce environmental impacts.	4.1.1 Define what is considered 'locally sourced' and current supplier locations.	Food & Drink / Bakery & Brewery	End June 2024	
		4.1.2 Develop plan to increase volume of food sourced locally.	Food & Drink / Bakery & Brewery	End July 2024	
		4.1.3 Ensure menus change to reflect the seasons.	Food & Drink / Bakery & Brewery	Ongoing	



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		4.1.4 Ensure seasonal fruit and vegetables are used and stocked in preference to out of season fruit and vegetables.	Food & Drink / Bakery & Brewery	Ongoing	
		4.1.5 Review transport of deliveries to site and reduce number of deliveries to absolute minimum.	Food & Drink / Bakery & Brewery	Ongoing	
	4.2 Encourage the use of food from farming systems which minimise harm to the environment, such as organic and LEAF-Marque.	4.2.1 Monitor and aim to increase food products with 'organic' certifications such as Soil Association.	Food & Drink / Bakery & Brewery	End August 24	
	4.3 Use Fairtrade products where applicable, increase purchase/sales of Fairtrade certified and fair-trade goods and actively support Fairtrade Fortnight.	4.3.1 Ensure Fairtrade foods are available for sale in all catering outlets and campus shops on campus.	Food & Drink / Bakery & Brewery	Ongoing	
		4.3.2 Confirm that Fairtrade tea, coffee and sugar are used as standard in University hospitality.	Food & Drink / Bakery & Brewery	End June 24	
		4.3.3 Run events during Fairtrade Fortnight.	Environmental Sustainability Team	Carried out every year	
	4.4 Understand the impacts of palm oil and soya products on deforestation as part of our procurement processes through specifying sustainably certified	4.4.1 Avoid use of palm oil in in-house produced food.	Food & Drink / Bakery & Brewery	Ongoing	



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	products where possible such as RSPO certified palm oil.				
		4.4.2 Avoid use of soya in in-house provide food or ensure this is certified by the Round Table on Responsible Soy (RTRS) in in-house produced food.	Food & Drink / Bakery & Brewery	End July 2024	
	4.5 Support on-campus community food growing projects and promote the availability of these foods to all campus users.	4.5.1 Develop more growing spaces on campus and use the resulting produce in in-house food.	Environmental Sustainability Team / Food & Drink.	End 2024/25	
5. Healthy eating	5.1 Educate staff and students in health and wellbeing such as maintaining active lifestyles and choosing healthier options. Aim to minimise ultra processed foods.	5.1.1 Review the nutritional quality and preparation of food and identify changes that can be made to improve nutritional value.	Food & Drink / Bakery & Brewery	Oct 2024	
		5.1.2 Introduce more favourable pricing for healthier eating meal deals, compared to less healthy options.	Food & Drink / Bakery & Brewery	Sept 2024	
		5.1.3 Educate staff and students about healthy eating through health promotion advice, information, and events.	Food & Drink / Bakery & Brewery	Oct 2024	
		5.1.4 Confirm that baked goods, including bread, will not feature unnecessary ingredients and additives and	Bakery & Brewery	End July 2024	

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		contain lower levels of salt in line with Department of Health guidance.			
	5.2 Provide menus for all dietary, including vegan, health and most cultural needs and ensure a range of portion sizes are available to suit the diverse nature of our campus.	5.2.1 Introduction of a menu development strategy considering Menus for Change initiative.	Food & Drink / Bakery & Brewery	Sept 2024	
6. Packaging and waste	6.1 Reduce waste in our kitchens and outlets by careful planning and order control, portion sizing and donating unwanted food. Ensure any residual food waste is recycled.	6.1.1 Ensure appropriate facilities and training of staff for recycling of paper, cardboard, cans, plastic bottles and food waste in back and front of house.	Food & Drink / Environmental Sustainability Team	August / September 2024	
		6.1.2 Recycle used cooking oil for turning into biofuel.	Food & Drink / Bakery & Brewery	Ongoing	
		6.1.3 Ensure a range of portion sizes are offered to minimise food waste.	Food & Drink	End July 2024	
		6.1.4 Establish initiatives to ensure edible food is not wasted. Install food waste bins in refectory areas. Too Good to Go Wednesdays.	Food & Drink / Bakery & Brewery	Ongoing	
		6.1.5 Support Food Waste Action Week	Environmental Sustainability Team	Ongoing	



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	6.2 Work towards eliminating all unavoidable single-use plastics and plastic packaging in the serving of our food. Ensure there is always an alternative to plastic bottles such as canned drinks and free drinking water to all staff, students, and visitors at all our outlets.	6.2.1 Ensure non-disposables are a preferred option for hospitality and events.	Food & Drink / Bakery & Brewery / Conferences	August 2024	
		6.2.2 Review how food is served in our outlets, with the aim to move away from single use disposable packaging.	Food & Drink	Sept 2024	
		6.2.3 Reusable cups 'levy' / discount scheme offered in our outlets.	Food & Drink / Bakery & Brewery	Ongoing	
		6.2.4 Discuss with franchises (Costa and Starbucks) whether they can install coffee cup recycling.	Food & Drink	June 2024	
		6.2.5 Provide jugs of tap water at catering outlets where there is not a water refill point in close proximity.	Food & Drink / Bakery & Brewery	Oct 2024	
		6.2.6 Increase number of water refill points on campus	Food & Drink / Bakery & Brewery	Oct 2024	
		6.2.7 Ensure there is always an alternative to buying drinks	Food & Drink	Aug 2024	



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		in plastic bottles i.e. cans / jug or water filter.			
		6.2.8 Plastic bottled water will not be offered in hospitality services.	Food & Drink / Conferences & Events	Aug 2024	
7. Energy and water efficiency	7.1 Increase the energy and water efficiency of catering operations.	7.1.1 Conduct energy audits in all major catering outlets to identify ways to reduce consumption	Environmental Sustainability Team	Nov 2024	
		7.1.2 Investigate the potential for separate metering of catering outlets to establish a baseline of energy consumption and set targets for reduction	Catering contractors	Dec 2024	
8. Cleaning products	8.1 Source and use sustainable cleaning products and technologies and adopt the most effective techniques to minimise impacts.	8.1.1 Provide and use environmentally friendly chemicals that meet the standards of either the EU Eco-Label ("Flower") or the Nordic SWAN label.	Food & Drink / Bakery & Brewery	Oct 2024	
9. Communication and engagement	9.1 Monitor the implementation of our Sustainable Food Policy and report at least annually to senior management of the University.	9.1.1 Raise awareness of the Policy and action plan with staff and students through campaign channels, including running events and campaigns.	Environmental Sustainability Team/Food & Drink / Marketing	Dec 2024	
		9.1.2 Enhance employee awareness of the Policy and relevant environmental, ethical and social impacts of catering	Food & Drink / Bakery & Brewery	Sept 2024	

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		operations, through appropriate training for catering staff.			
	9.2 Engage with our external food trade organisations, suppliers and sector colleagues to identify and share best practice in food sustainability.	9.2.1 Ensure membership and involvement with relevant sector bodies.	Environmental Sustainability Team/Food & Drink	Ongoing	



4. Monitoring

This action plan will be regularly monitored and will be updated at the quarterly meetings between the catering contractor and Environmental Sustainability Team.

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