Sustainable Food Policy 2018 - 2019

Leicester Services Partnership
Farmers can drive change. Government is rollout myriad of initiatives and disincentives to way into landfills every year. Promoting coffee chains and local in the UK alone, an estimated 2.5 billion disposable cups make their changes. That makes a positive impact now and for the future.

We are taking a leap into a single-use plastic-free world by implementing agribusiness in the procurement process and through our specifications. We strive to ensure that local and small suppliers are not discriminated against and are associated with the products and services they provide to us. We minimise negative environmental, ethical and social and contractor responsibilities to encourage our suppliers. We take pride in making it our responsibility to encourage our suppliers to reduce their impact on the environment.

We are working together to reduce our impact on the environment.

A partnership plan is a key ingredient in our infrastructure component of Leicestershire Partnership in Sustainable Food Policy.
Our Current Sustainable Practices

- All our shelled eggs are Red Lion quality, from free range hens
- We are committed to not using products containing palm oil
- Our takeaway containers are either recyclable or compostable
- All our takeaway cutlery is recyclable
- All our meat is Red Tractor approved
- All the fish we serve is sustainably sourced or MSC approved
- We recycle all our packaging cardboard
- We buy seasonal and local food and veg where possible
- To reduce our carbon footprint we try and source suppliers within a 50 mile radius, where possible.
- For food compost and methane by-product to turn into fuel
- Our food waste is collected and taken to an anaerobic digester plant
- We deliver our food to our outlets
- We turn our waste cooking oil into bio-diesel and is used to run the vehicles

Our Sustainable Partnership
OUR OBJECTIVES

- Source food and other products locally where possible in order to sustain the local economy and reduce environmental impacts.

- Ensure that through the supply chain and distribution mechanisms our suppliers are working to reduce their carbon footprint.

- Ensure that animal welfare standards are adhered to for any animal produce purchased and to insist on Red Tractor standards as minimum where applicable.

- Support suppliers who share our values.

- Communicate to customers, staff and suppliers our commitment to serving sustainable food.

- Improve our recycling scheme in the kitchens to increase the number of waste items that can be recycled.
We will continue to collaborate with the Social Impact Team and The University of Leicester Students’ Union to follow best practice and ensure that our local aims are aligned to the University’s strategic aims.

We will set sustainability targets and measure our performance against them annually, amend targets and communicate findings (including progress and gaps) to customers.

We will work with our suppliers to progress the sustainability agenda.

We aim to enhance our staff, customer and suppliers’ awareness of relevant environmental and social effects of a sustainable diet via promotional campaigns, product information and awareness campaigns.

HOW WE WILL MEET OUR OBJECTIVES
Instead of dispose.

No tricks up our sleeve, campaign which encourages customer to reuse.

Reduce the number of disposable cups used across all our outlets through our

Agroecologically.

chain through direct trade and sustainable means in order to have a positive impact.

Change our coffee supplier to one that supports streamlining the local/global supply.

aluminium alternatives for easy recycling.

Remove at least 100,000 single-use plastic bottles from our shelves through providing

obeservation, so staff can exercise more control when trying to reduce waste.

Reduce kitchen and catering outlets waste by 10% through staff training and

Working with the Students’ Union, and communicating extensively.

through the OLIO app or have community fridges set up within some of our outlets.

Donate food to local charities or provide a food swap or sharing network elsewhere.

TARGETS FOR ACADEMIC YEAR 2018/19
We are committed to improving the availability of healthy and sustainable foods in our
conditioner.

produce mixture which is turned into energy and the bi-product is used as a soil
main production kitchen collected and repurposed using an anaerobic digester. This
then turned into fuel for their delivery vehicles and have all of our food waste from the
to have all of our oil waste collected by our main Grocery supplier which is
daily means at least 40% vegetables and communicate this with our customers.
We will continue to offer a range of seasonal produce, where possible, make our
fresh eggs that we sell are only from free range hens.
We will only use free range assioed fresh meat, milk, fruit and vegetables and the
fish and raise awareness of alternative species.
We will continue to use sustainable products where possible, source locally all fresh
and provide your own information and products which support Fairtrade initiatives.

Leicester Services Partnership will continue to actively support Fairtrade Fortnight

OUR COMMITMENT