**Hospitality and Events sustainability policy**

Hospitality and Events plays a key part in delivering more sustainable choices for our customers. We strive to incorporate environmental and social considerations into the procurement, production and delivery of our services. As part of the University’s commitment to be an anchor institution for the local communities, buying locally and seasonally to support UK producers and reduce environmental impacts associated with importing produce from abroad and continue to be a member of Manchester Veg People, a co-operative of local organic growers and buyers who worked together to help develop a new model for the local food supply chain. We encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide. Our commitment to environmental sustainability runs throughout our organisation, and we are committed to long-term sustainability in every area.

**Sustainability is one of our priorities**

Sourcing, producing and consuming food has a wide range of impacts on health and the environment, and universities have a responsibility to create benefits for their students, staff and visitors. There is no single agreed definition of sustainable food, however The Sustainable Development Commission describes sustainable food as food and drink that:

* Is safe, healthy and nutritious for consumers in shops & restaurants.
* Provides equitable economic relationships across the supply chain for farmers, processors and retailers, whose employees enjoy a safe and hygienic working environment whether in the UK or overseas.
* Respects biophysical and environmental limits in its production and processing, while reducing resource consumption and improving the wider environment.
* Respect the highest standards of animal health and welfare, compatible with the production of affordable food for all sectors of society.
* Supports rural economies and the diversity of rural culture, in particular through an emphasis on local products that keep food miles to a minimum.

We will achieve this by;

* Providing a choice of food options, dominated by healthy and sustainable food to our students, staff and visitors.
* Ensuring our menus are well balanced, controlling portions and using healthier cooking methods, as well as safely managing food.
* Working closely with the community, being pro-active and promoting a positive and vibrant environment where people benefit from their goodwill, time and expertise i.e. ‘The University of Manchester Street Market’ delivered in partnership with the Levenshulme Market introducing local products.
* Continue to look for new initiatives to reduce our carbon footprint and other resources such as water.
* Encourage our suppliers and contractors to minimise negative environmental and social impacts associated with the products and services they provide.

To help meet our aims we will:

* Set sustainable targets and measure our performance against these annually.
* Work with our suppliers to progress the sustainability agenda.
* Enhance staff, customers and suppliers awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns.
* Review the Policy annually, amend targets and communicate findings to customers.
* Work with the University Sustainability Team to follow best practice and ensure aims are aligned with the University strategic aims.

What are we doing?

We are constantly striving to make our operations more sustainable. Our menus are prepared using fresh, and where possible, seasonal ingredients by our kitchen teams on campus. We are actively working to source food and drink locally and regionally and, where appropriate, reflect the food of our region.

Our suppliers are regulated through our in house procurement team. In our procurement we make decisions based on a balance between economic, social and environmental factors to achieve best value for money, aligning with the Social Value Act 2012.

We will;

* Take account of whole life costs where applicable to ensure sustainability and minimise impact on the environment.
* Set specifications for products and services, which include sustainable, renewable and recycled resources and processes, considering the end of life options to ensure minimal impact on the environment. 
* Comply with legislation relating to sustainability and the environment.
* Encourage best practise in all areas of procurement, such as reducing paper-based transactions within the purchase-to-pay cycle using an e-purchasing system.
* Continue to develop the use of fairly traded products and services. 
* Use seasonally available ingredients where possible, to minimise energy used in food production, transport and storage.
* Use local suppliers where possible –particularly SME’s
* Exclude fish identified as most at risk by the Marine Conservation Society and only use fish from sustainable sources, such as those accredited by the Marine Stewardship Council. All MCS fish chosen is nominated with suppliers and added to our core list of products that may be purchased by our staff.
* Communicate this policy to staff and customers.
* Review this policy annually.

**Sustainability In food production and menus**

We ensure there are always healthy food options available and offer ethical and sustainable sources in all our cafes and restaurants. In addition we are currently working to reduce the use of certain meats and increase the number of vegetarian and vegan dishes available across campus, in doing so it is our aim to increase the use of seasonal vegetables and fruits wherever possible.

As a team we will never use fish on the MCS “red listed” and ensure that our meat comes from local suppliers who demonstrate the highest standards of animal welfare. We are committed to using only free range “Red Lion” stamped whole eggs in all our kitchens.

All of our cafes and hospitality teams will serve Fairtrade teas and coffees, alongside a range of Fairtrade snacks, confectionary, cakes and fruit juice.

**Packaging and waste**

* We introduced a cup charge scheme in all of our outlets in September 2019, reducing the use of disposable cups, with an aim to see a reduction of at least 50% in the use of disposable cups by 2024.
* We are committed to using One Water in all of our outlets which gives back to global water poverty causes.
* Our hospitality teams supply filtered water, bottled in house to reduce packaging, we have also replaced plastic cutlery with wooden cutlery in all of our outlets.
* We have removed plastic straws and reduce the use of single use plastic where possible.
* All delivered catering is provided in plastic free recyclable cardboard trays where possible.
* We have equipped all our back of house and front of house outlets with recycling bins, where we recycle cardboard, plastic, plastic outer packaging waste and glass.
* Recycling our food waste into bio fuel and compost.
* Our coffee grounds are collected by Manchester Veg People and our grounds maintenance team.
* We have introduced a new sustainable initiative that helps us tackle food waste and gives customers the opportunity to purchase food at a discounted rate. Discounted items are items that would otherwise be binned as they are due to go out of date, damaged or cannot be sold after the outlet closes.
* Set up a community Fridge to eliminate food waste and to be used by those in need, including students and the wider community.