

Sustainable Food, Catering, and Hospitality Policy and Targets 2024-2025

STATEMENT

Middlesex University is a higher education institution with over 15,000 staff and students based at our campus in Hendon, North London.

We provide over 4,500 covers a day and along with our catering partner recognise the impact this has on the environment and seeks to address these issues to continuously improve our environmental performance.

The catering provision at Middlesex University London is currently provided through a partnership arrangement with Chartwells, which is part of the Compass Group UK & Ireland. Chartwells have already developed sustainability criteria within their supply chain including using fish from sustainable sources; using seasonal produce from UK suppliers where possible; promoting the use of food assurance schemes such as 'red tractor' in their supply chain and encouraging healthy lifestyle choices.

The University recognises that it has a responsibility to work with its suppliers, contractors, and partners to reduce the negative environmental and social impacts of their products, services, and activities. We ensure that catering and vending provisions continues to offer staff, students and visitors' food which is fresh, healthy, and sustainable sourced. This includes environmental impact of food production, transport and on-site provision and ethical considerations on fair treatment of producers, welfare of animals and sustainable sourcing (e.g. over farming of fish).

Along with our catering partner, we will also ensure that we raise awareness amongst staff and students about these important issues by clearly communicating our activities in this area through information on social media, University information screens, our catering web pages, menus, special promotions, and campaigns.

Progress with this policy will be reported through Sustainability meetings on a quarterly basis attended by environmental steering group University stakeholders, Students Union and contractors.

COMMITMENTS

Chartwells Objectives

- Increase sustainable food offerings in catering outlets and hospitality menus.
- Address, reduce and replace our single use plastics and disposable cups on campus, minimising waste from operations, recycling food and packaging wastes wherever practicable.
- Aim to Align with sections where possible the SDG goals below:
 - SDG 1: No Poverty
 - SDG 2: Zero Hunger
 - SDG 3: Good Health and Well-Being
 - SDG 12: Responsible Consumption and Production
- Promote Healthy Eating by centralising all our food production, ensuring only fresh ingredients are used, without the use of preservatives, GMO ingredients and ensuring low salt content.
- progress, quality, and sustainability through MPRO5 audit tool
- Work with suppliers to progress the sustainability agenda.
- Enhance staff, customer and supplier awareness of relevant environmental and social effects of

a sustainable diet via promotional guidance, product information and awareness campaigns.

- Examine the Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers through marketing channels.
- Provide an opportunity to invite Middlesex client and/or a member of the Middlesex Sustainability team to the annual Compass Sustainability conference.
- Work with Both the University and the university's student union to include sustainable catering discussions within the monthly meetings.