

Catering Food Waste Policy – Cardiff University



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1. Purpose

The Policy applies to all staff employed in Residential and Hospitality Services who work within the Hospitality departments.

The purpose of this document is to set out the Catering Departments' standards and aspirations for the reduction, reporting and responsible disposal of waste generated by the Catering services.

2. Scope

This policy outlines Catering's commitment to sustainably managing food waste across all Commercial catering activities, incorporating every stage of the food delivery chain from procurement through production to end consumer. Preferably through consumption but also through sustainable disposal. As signatories of the UN Sustainable Development Goal (SDG) Accord, we are committed to embedding the relevant goals into our business and academic processes. SDG 2, 3, 6, 11, 12, 13, 14 and 15 are particularly relevant to this Policy.

Catering's food waste policy has been formulated within the context of the Cardiff University Sustainable Food Policy.

Cardiff University Catering works in partnership with Estates Service in managing the disposal of food waste. Working proactively with Cardiff University Sustainability team, Environmental Management Systems (EMS) Steering Group and Students Union, ensuring our objectives align with legislation and Cardiff University objectives.

Considering food waste from each possible source:

- Food production processes.
- Spoiled or out of date food (over ordering or over producing).
- Inedible by-products - bones, coffee grounds, tea leaves.
- Human Factor - portion control errors, ensuring enough food is available, ordering miscommunications.
- Customer waste.

Catering areas included in the policy are:

- Event Catering
- Delivered Catering (internal and external)
- Restaurants, Cafés and Bars
- Residential Catering

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3. Relationship with existing policies

Environmental Sustainability Strategy Recast 2021
Sustainability at Cardiff January 2018 v2
Environmental sustainability action plan
Nutrition Policy 2021 - 2023
Sustainable Food Policy 2021-2023
Sustainable Food Action Plan 2021 - 2023

4. Overarching principles/background

Even in the best-run kitchens there will be some food waste. The priority is to reduce how much food is wasted, whilst considering how best to dispose of unavoidable waste.

Food waste costs the hospitality and food service sector £3.2 billion every year – that’s an average of £10k per outlet, per year. This is money that businesses should see in their profits, not in the bin. (source: WRAP). 75% of the food wasted could have been eaten. If food waste were a country, it would be the third largest emitter of greenhouse gases after China and the US (source: Guardians of Grub).

Our throwaway culture is becoming a contentious issue and as discussed in Mintel Trend Hungry Planet, brands and consumers are looking for ways to conserve the planet's resources. 83% of UK consumers think it is important that as a country we cut back on the amount of food wasted. Cardiff University Catering teamed up with the Too Good to Go food waste app to ensure food that is past its best-before date but still safe to eat doesn't end up in the bin.

Consumers have become more accepting of buying and eating food which is “non-perfect”. With a continued demand for transparency about the production process, with consumers seeking out products that have stories which make them feel good about their consumption choices. Demand for local food is predicted to remain strong.

5. Objectives

Sourcing

Cardiff University declared a Climate Emergency in 2019. In support of this declaration, Cardiff University Catering will reduce food waste at source, through efficient procurement.

- Menus will be designed considering the cross utilisation of products to maximise the efficiency of raw ingredients reducing unnecessary and generation of waste.
- Use nominated suppliers regulated through ongoing membership of TUCO (The University Caterers Organisation), ensuring our suppliers adhere to waste control standards.

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Environment

We will value the resources we procure and consider where they come from, acting responsibly towards the environment.

- Careful consideration will be given to the quantities of food produced to ensure tight control with a ‘just enough approach’, to benefit.
 - Cost control – preventing additional monetary spend on unnecessary food.
 - Payroll – reducing the labour costs that goes into producing food.
 - Food waste - by preventing the production of additional portions not required.
- Food waste generated by the kitchen production operations will be disposed of through food recycling bags/bins within the kitchen environments. Food waste from Cardiff University is taken off site by Waste Contractors to Anaerobic Digestion plant. This is a sustainable way of recycling food waste, producing renewable energy and a sustainable agricultural biofertiliser.
- Food waste bins are available for customers to use in all Cardiff University catering outlets, this is collected as part of the wider Cardiff University waste management contract.
- Catering has strict Food Safety guidelines that must be adhered to by Law. One of these guidelines is the time food can be held out of temperature control. Once food has left this controlled environment it should be discarded. This means that non-pre-packaged catering food waste cannot be ‘upcycled’ to Charity or Food Banks.
- Delivered Catering packaging to include instructions to the end user how to recycle food waste and include a complimentary food waste bag, to encourage sustainable disposal.
- Reutilising by-product food – The production of food for consumption creates unavoidable natural food waste such as: vegetable peelings and meat bones. Catering will reuse as many food by-products as possible across the catering operations to produce in-house items such as stocks, soups, gravies. Reducing ingredient costs, helping to achieve budget targets.
- Reutilise used coffee grounds by bagging used coffee grounds and boxing for customers to take away to use in their garden.
- Reutilising produced food - Within the boundaries of our Food Safety policy, Catering actively re-utilises food on a routine basis. For example, in residential catering, any appropriate hot food that is left over from dinner service is incorporated into a subsequent salad bar option. Blast chillers are available in each kitchen to enable leftover food to be safely chilled and frozen for re-use at another service.
- Continued support of the recycling collection scheme for waste kitchen oil to be collected and turned into biofuel for supplier delivery vehicles.
- Record the amount of waste being discarded in the food outlets and look to best practices to reduce the level of food waste.

Society

- Catering will consider re-purposing and supporting food charities, engaging with the wider community and act responsibly.
- Catering staff training provided by Guardians of Grub
- We will actively participate and support Cardiff Food, Sustainable Cities, Fairtrade Wales.
- Internal awareness campaigns of responsible usage of natural resources to be introduced
- Love Food Hate Waste engagement sessions and communications across Catering outlets and social media
- Provide recipes and cookalongs demonstrating how to use leftovers and not waste, #studentlife hacks,
- implement a Communications programme and Campaigns programme to include:

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- Clear and fun posters at waste collection points in dining rooms and cafés to encourage food waste to be put into a food caddy.
- Run ‘Love Food Hate Waste’ campaigns across the catering operations working with the Sustainability Action Group and Student Champions.
- Communicate Food Waste Policy KPI results
- Within restaurants nutritional information will be clearly displayed for menu items, based on portioned protein dishes while allowing customers to self-serve vegetables and potatoes.
- Continue to use Too Good To Go food waste app, to ensure affordable nutritious food is saved from becoming food waste and made available for consumption.
- Take part in the University’s Green Impact Awards to help improve sustainability, including how food waste is managed.

Learning, teaching and research

Catering will actively seek to support research projects, University and Student initiatives to deepen understanding, collaboration, and action on Food Waste.

- Support staff and student-led activities which enhance a positive University food culture towards food waste.
- Support research and teaching on sustainable food systems and use research to reduce food waste.

6. Monitoring:

Targets

- To report food waste generated by genre;
 - Food production processes.
 - Spoiled or out of date food (over ordering or over producing).
 - Inedible by-products - bones, coffee grounds, tea leaves.
 - Human Factor - portion control errors, ensuring enough food is available, ordering miscommunications.
 - Customer waste.
- To reduce food waste year on year, 2021/22 to be used as base year

Key Performance Indicators

- Kilograms of food waste generated by genre

7. Review

Catering will review the Sustainable Food Action Plan and KPI's progress, bi-annually, taking action to improve throughout policy life.

Catering will report progress to the Environmental Management Systems (EMS) Steering Group.

Head of Catering will review the Food Waste policy every 3 years to respond to new developments and meet evolving best practices in the sector.

Catering will work collaboratively with colleagues across Estates, Residences and Student Union, to broaden this policy to become a Cardiff University Food Waste Policy at the next review period. This will be led through the Sustainability Group.