

## Cardiff University Sustainable Food Action Plan 2021 - 2023

Objective	Action	Timescale
<b>Sourcing</b>	<b>Target: To procure locally, seasonally, respectfully and sustainably</b>	
Retain <a href="#">Good Egg Award</a>	Only serve free range eggs	ongoing
Apply for <a href="#">Good Dairy Award</a>	Ensure the milk we supply has been sourced from British farmers and provide a dairy free alternative in all service outlets.	2022
Work towards achieving <a href="#">MSC accreditation</a>	Only use fish from sustainable sources – those accredited by the Marine Stewardship Council.	2021
Seek products with sustainably sourced products containing palm oil and soya,	Committing to investigate and source the most sustainable oil options possible.	2021
	Aim to source products containing palm oil that are certified by the Roundtable on Sustainable Palm Oil ( <a href="#">RSPO</a> )	2022
	Aim to source soya products that are certified by the Round Table on Responsible Soy ( <a href="#">RTRS</a> )	2023
	Reduce overall consumption of oil.	ongoing
Sustainable meat	Red tractor as minimum standard - Welsh meat wherever possible	ongoing
Procurement	Participate in Cardiff University. Procurement review group	2021-22
	Active members of TUCO	ongoing
	Further work with other Universities within the South Wales region to tender contracts to procure from SME local businesses as a group, including fruit and vegetables to encourage local growing of diverse range of produce.	ongoing
<b>Environment</b>	<b>Target: To reduce carbon emissions, reduce food waste, value our resources and offer broad range of plant based options</b>	
Work with <a href="#">Menus of Change</a>	Accreditation - reduction in Carbon Emissions and sustainable sourcing	2021 - 2023
Serve less meat and more plant based dishes	Reduce meat and dairy options by 50% by December 2023. Where meat and dairy are procured ensuring 'better' meat and dairy as standard.	ongoing
	Support professional training; chefs in healthy and sustainable food, including plant-based cooking	ongoing
Reduce use of single use plastics	Access to tap water throughout Catering and Hospitality - supporting <a href="#">Refill Wales</a>	ongoing
	Install drink dispensers for customers to fill reusable bottles with fruit juices, cordials and water at pricing which undercuts pre-packaged drinks.	2021
Reduce single use packaging	Vending services to install deposit return system, giving credit which can be redeemed against a sustainable. purchase in cafés and restaurants across campus.	2022
	Introduce disposable cup levy	2021
Reduce Food Waste	All team training in food waste awareness.	2021
	Active engagement with <a href="#">WRAP</a> , signing Food Waste Roadmap pledge. Aligning to Sustainable Development Goal 12.3 to reduce food waste by 50% by 2030.	2021

	Introduce an in-house version of the " <a href="#">Love Food, Hate Waste</a> " campaign	2021
	Awareness campaigns of food waste and its global impact, utilising resources from <a href="#">Guardians of Grub</a>	2021
	Implementation <a href="#">Too Good To Go</a> food app	ongoing
Install software to calculate menu CO2	To work with suppliers and <a href="#">TUCO</a> to find software to calculate dish CO2 values, to be displayed on menus to enable customers to make a knowledgeable menu choice	2023
<b>Society</b>	<b><i>Target: support the wider community and improve access to healthy and nutritious food to all</i></b>	
Support City of Cardiff ambition to become a <a href="#">Sustainable Food City</a>	Showcasing good examples and practices from across Cardiff University which support the aims and objectives	ongoing
Participate as a member of Cardiff University Ecosystem Resilience Biodiversity group (ERBAP)	Supporting campaigns and initiatives to raise awareness and engagement. Creating a community financed biodiverse green space on Cathays campus through fund raising campaigns; such as wildflower seed packets, funds from sales of reusable cups, growing foods on living walls in catering outlets.	ongoing
Actively support Cardiff University sustainability policy	Undertaking Catering orientated campaigns throughout the year, engaging staff and students; including, Sustainability Week, Fairtrade Fortnight and PHEW.	ongoing
Renew <a href="#">Fairtrade University accreditation</a>	Commit to increasing the use and sale of Fairtrade products and ingredients wherever possible and, in partnership with the Students Union, raise awareness through promotions and events.	2021
	All tea and coffee served to be Fairtrade	ongoing
Serve healthy and nutritious menus	Offer healthy affordable meal deals	ongoing
	100% of fresh products served prepared on site, no packaged cook-chill products purchased	ongoing
	Menu planning using local and seasonable produce	ongoing
Participation in <a href="#">Green Impact Awards</a>	Support the review and communication of Catering environmentally and socially sustainable practices annually	2021-2023
Communication	Implementation and review of Food Policies, to Increase awareness of this Sustainable Food Policy and Food Waste Policy by prominently displaying on our website, table talkers across catering outlets	2021 onwards
<b>Learning, Teaching, Research</b>	<b><i>Target: support research projects, University and Student initiatives to deepen understanding, collaboration and action on Sustainable Food and reduction of Carbon Emissions</i></b>	
Work with <a href="#">Menus of Change</a>	Membership of Menus of Change Universities Research Collaborative (MCURC) . To bring the best research into our outlets and develop outlets into areas where teaching, learning and research can take place in the form of creating living laboratories.	2021 onwards
Work with Cardiff University research groups on sustainable food	Work with Cardiff University, Sustainable Places Research Institute; Transforming Regional Food Systems.	2021 onwards
Participate as a member of <a href="#">GW4 Net Zero Regional Network</a>	To support access to nutritious and healthy food for all that doesn't cost the earth	2021 - 2022