PROCUREMENT AND FOOD IN DEPTH

SUSTAINABLE PROCUREMENT ACTION PLAN

Working to minimize the overall impacts of all the purchasing activities within and outside the University, the Procurement Team continuously works to educate and encourage people on making more informed decisions.

A Sustainable Procurement Action Plan was created in order to achieve further progress within the maturity report for procurement and a level three target aims to be accomplished by the team. The plan conveys, among other strategies, the completion of the Wrap workshops for Sustainable and Ethical Procurement and offers regular updates about current market trends and updates with regards to sustainability and ethics.

SUPPLIERS ENGAGEMENT

The Procurement Team offers seasonal themed-workshops to provide practical advice and guidance to the University new and existent supplier’s base, especially to small, medium and social enterprises in Oxfordshire. The next editions will concentrate on areas of the tendering process to enable suppliers to prepare bids more efficiently and confidently against larger and national organisations. The training involves areas such as material sources, wages, labour, manufacturing, disposal, regulations and many more.

BUYING A BETTER FUTURE WORKSHOP

The first edition of the ‘Buying a Better Future’ workshop took place on May 2015 and was open to all University staff members. Organised in association with Oxford Centre for Staff and Learning Development (OCSLD), the training aimed to raise awareness of Brookes’ approach to sustainable procurement practices, explain the key elements of Whole Life Costing, and to help staff make informed decisions about personal and professional buying. Participants were very motivated and the group is already planning a second training session on the ‘Power in Negotiation’.

LOCAL FOOD

14.5% of all food purchased at Brookes was from local suppliers which is an increase of 0.7% in comparison with 2013.

The Brookes Restaurant sources its fresh products from within a 10 mile radius.

SEASONALITY

90% of all Catering Quality Audits have a 90% score this year. The audits check that menus include fresh and seasonal products.

FAIRTRADE

The University hosted Charlie’s Chavi, a Mawali Fairtrade Sugar Producer, as part of this year’s Fairtrade Fortnight event.

10.7% of the University’s catering food expenditure was on Fairtrade products, an increase of 1.2% on last year.

Brookes’ Procurement team has improved its working practices by using external benchmarks and frameworks, and will continue to work collaboratively across all departments and faculties to promote sustainability, and with such efforts, eliminate waste, increase energy efficiency and achieve value for money.

Diane Davies, Senior Category Analyst
All Compass chefs have received training on allergen awareness, the law, and processes to follow through online E-Learning session from Chartwells. The training enables them to respond to customer queries on food allergens and requests for food replacement items.

REDUCING FOOD WASTE
Although measures to reduce food waste have been introduced in catering areas, it has not been possible to measure total food waste produced. New targets will be set this year.

WATER
Water saving behavior change measures have been identified and implemented in the catering areas. Water audits are being booked in for catering areas.

ENERGY
All new electric catering equipment is at least AA rated.

ACCREDITATIONS
All accreditations have been maintained, including Red Tractor, MSC certification, Good Egg and Freedom Food Accredited Chicken. However, it was not possible to receive Soil Association Accreditation this year.

BALANCED DIET FOR THE PROMOTION OF HEALTH AND WELL BEING

The Compass Group UK, of which Chartwells - the University’s caterer - is a part, is a signatory of the Government Responsibility Deal, championing healthy eating. Over 30% of all meals have been analysed using this framework.

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SUGAR
& COFFEE?
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FOR THE PRICE OF ONE OF THESE ...
YOU COULD BUY ALL OF THIS ...
WHICH WOULD YOU CHOOSE?
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