Oxford Brookes University is based at three sites in Oxford: Headington, Wheatley and Harcourt Hill. It has almost 3,000 employees and almost 19,000 students. This policy contributes to the University’s Corporate Responsibility. Oxford Brookes is proud to sign the Oxford Good Food Charter.

In partnership with its catering contractors Chartwells, the University aims to provide the most sustainable food offering possible; reducing the environmental and ethical impact of food offering whilst improving the health and wellbeing of the University community. Sustainability credentials are included within the tender specifications for all contract catering and contribute towards the awarding of the contract. This policy supports the environment policy and is implemented by the Sustainable Food Advisory Group.

**BROOKES SUSTAINABLE FOOD HIERARCHY**

The Brookes Sustainable Food Hierarchy has been created from the results of student and staff catering surveys. The Hierarchy provides a guide for the priority for sustainability foods choices with locally sourced as the top priority.
Objectives

To incorporate the Brookes Sustainable Food Hierarchy into the sourcing purchasing decisions for Oxford Brookes University food outlets. The items at the top of the Hierarchy are to be consider first when making food purchasing decisions

LOCAL SOURCING
Increase the proportion of expenditure on local suppliers (within 60 miles radius) from 14% (2013-2014 baseline) to 17%.

SEASONALITY
Catering Quality Audits to achieve a minimum score of 90%. Areas covered include:
- Fresh ingredients evident and promoted
- Seasonal ingredients evident and promoted
- Do promotional offers include fresh and seasonal products

FAIRTRADE
The University will establish the total annual expenditure on Fairtrade in the year 2013-2014 and identify methods of increased promotion.

The following five goals of Fairtrade accreditation must be maintained University Wide:
1. The Student Union and the University authorities both create a Fairtrade policy incorporating these five goals.
2. Fairtrade foods are made available for sale in all campus shops. Fairtrade foods are used in all cafés/ restaurants/ bars on campus.
3. Fairtrade foods (for example, coffee and tea) are served at all meetings hosted by the University and the SU, and are served in all University and SU management offices.
4. There is a commitment to campaign for increased Fairtrade consumption on campus.
5. Set up a Fairtrade Steering Group (Sustainable Food Advisory Group)

BALANCED DIET FOR THE PROMOTION OF HEALTH AND WELL BEING
Ensure compliance with the government responsibility deal including measures to:
- Reduce the salt content of foods sold
- Reduce the saturated fat content of foods sold
- Maintain the elimination of artificial trans fats
- Serve sensible portion sizes
- Continue training chefs in techniques to promote healthy and sustainable food.
- Ensure that all chefs receive one additional training session on subjects promoting healthy and sustainable food options each academic year.
- Ensure that all the Compass menus have undergone nutritional assessments by 2020 (the 30% baseline in May 2015).

ACCREDITATIONS
- Maintain existing sustainable food and animal welfare accreditations such as Red Tractor, MSc certification, Good Egg, Good Dairy and Freedom Food Accredited Chicken.
- Achieve Soil Association Bronze Accreditation by March 2015.

TO OFFER
10% discount on hand crafted drinks to any staff or student that brings their own travel mug.
- To make tap water available for all hospitality orders when specified.

REDUCING FOOD WASTE
- Establish a baseline for 2015-2016 for food waste produced and implement a 2% food waste reduction target until 2020-2021.

ENERGY
Where a rating exists, ensure that all new equipment purchased is at least AA rated.

WATER
- Carry out water audits in catering areas to identify water saving options by June 2016.

This policy will be updated and reported on annually by the Sustainable Food Advisory Group through the corporate responsibility governance structure to the Corporate Responsibility Steering Group.

Signed:

Paul Large, Registrar and clerk to board of Governors

July 2016