NEW PROCUREMENT TEAM

The Procurement Team at Oxford Brookes University has a new structure to ensure members can influence more key areas within the University, containing category specialists who are experts within their fields as well as in sustainable procurement. As a result, the University ensures access to on-going reliable support is readily available, as well as improving the environmental and social impacts of procurement decisions made within Oxford Brookes.

The team will be building on its Flexible Framework Level 1 status to achieve improvement. This is a tool which will allow Oxford Brookes University to measure and monitor their progress on sustainable procurement. The structure of the team is as follows:

The Director of Procurement, Mr Iain McWilliams. Iain is our Sustainable Procurement Champion, and will ensure sustainability is a key factor of all procurement activities.

The Senior Category Analyst, Mrs Diane Davies. Diane will support Estates and Facilities Management, where she will be able to work closely with the Sustainability team - specifically in fields such as waste management.

The Category Analyst, Miss Emma-Jayne Archer. Emma will support professional services, where she is ensuring suppliers used are environmentally and ethically sound, and products purchased have a clear line of traceability.

The Procurement Buyer, Miss Francesca Dean. Fran will analysis buying behaviour to reduce costs and improve sustainability of procurement in fields such as vehicle hire.

The Training, Communications and Data Analyst, Miss Kerry Thandi. Kerry will train the procurement team and the University staff in key aspects of sustainable procurement.

ETHICAL INVESTMENT

The University’s investments remain in companies which do not support the fossil fuel, tobacco or arms industries. The University has invested in subsidiary companies which have been founded following Brookes Research.

FOOD ACHIEVEMENTS

Our food achievements are detailed in the annual progress report for the Sustainable Food and Fairtrade Policy.
LOCAL FOOD
10% or £153,954 of food expenditure in the University catering facilities comes from within a 50 mile radius. This includes all Red Tractor Accredited meat, all free range eggs and baked goods lines.

Targets will now be set to increase the proportion of expenditure on local food.

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 celebrated its 10th anniversary of being the world’s first Fairtrade University with a world record breaking attempt and a Fairtrade Panel debate.

The University has recently expanded its Fairtrade ranges with rice and olive oil now on sale in the Helena Kennedy Student Centre Grab and Go. Fairtrade Baked Beans were trialled but later removed due to poor sales.

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. Chartwells menus are planned using the “Source”, the company’s online menu and recipe tool. This tool has been designed so that we are able to produce food to specifications where we are able to inform our customers of the % Guideline Daily Amounts in an average serving/portion of the food being served. Catering staff have received training in how to use this tool to deliver balanced meals.

ACCREDITATIONS
All accreditations have been maintained, including Red Tractor, MSC certification, Good Egg and Freedom Food Accredited Chicken. Soil Association Accreditation is being investigated.

ENERGY
All new electric catering equipment in the JHBB is AA rated.

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
New measures to accurately measure water consumption from catering areas are being introduced this year.