

Oxford Brookes Sustainable Food Strategy

VISION:

To deliver and promote, in partnership with our catering contractors, a 'sustainable food offering', in line with our Social Responsibility Framework, environmental and sustainability goals, whilst continually striving to enhance the consumer experience.

KEY DRIVERS:

1. To deliver an accessible, affordable, healthy and sustainable food offering to the highest standard.
2. To inform and educate consumers on healthy and sustainable choices
3. Maintain our reputation as a sustainable and socially responsible organisation
4. Maintain legislative, regulatory and stakeholder compliance
5. To show continued leadership through the delivery and maintenance of our Fairtrade University status, and other sustainable food accreditation schemes (where appropriate)

OBJECTIVES:

- Minimise foods that have negative social or environmental impacts and promote foods and practices that have a positive impact
- Ensure social and environmental factors are included in catering contract specifications
- Enhance consumer awareness
- Actively source locally grown produce and promote seasonal foods.
- Deliver a balanced food provision for the promotion of health and wellbeing
- Maintain our status as a Fairtrade University, identify areas of increased promotion and support the annual Fairtrade campaign
- Review new sustainable food accreditation schemes and maintain existing sustainable food and animal welfare accreditations
- Minimise unsustainable products through the procurement process
- Reduce waste and increase recycling through a products life cycle
- To ensure our policy is embedded in tenders & contracts with external contractors

This strategy will be reviewed annually by the Environmental Sustainability Team and signed off by the Vice Chancellor Group.

VCG sign off

Signature

Prof. Alistair Fitt
Vice-Chancellor



Date 01/03/2023