

# Oxford Brookes Sustainable Food Action Plan

Annual report 2021/22

## **Background:**

Oxford Brookes Sustainable and Ethical Food Strategy and Action Plan have been developed to meet the objectives of the Social Responsibility Framework, Environmental Policy and sustainability goals in partnership with Estates & Campus Services Catering.

The sustainable food agenda has always been important to Brookes, we recognise the importance of providing healthy food and the environmental, economic and social impacts surrounding food systems. Moving to more sustainable food systems will have a positive impact on the current 'climate' and 'biodiversity' crisis and meet the needs and expectations of our stakeholders. The latest IPCC report concludes that food systems contribute 40% of greenhouse gas emissions (IPCC, 2022) With the latest global extinction predictions and the central role food systems play in reaching the UN's Sustainable Development Goals, it is vital we address the wider impacts of our food systems and address the positive contribution we can make in this area.

In recognition of the huge challenges facing our food systems, the UK Government commissioned an independent review in 2018. The review was a powerful analysis of the challenges facing the food system, centred on two diagnoses – described as the 'Junk Food Cycle' and the 'Invisibility of Nature'. You can read the analysis and recommendations in detail in the [National Food Strategy for England](#), this has recently been followed up by the publication of the [Government Food Strategy](#) in June 2022, with a key emphasis on sustainable production and the need to move towards more sustainable food offerings. A key objective of the new strategy is to deliver 'a sustainable, nature-positive, affordable food system that provides choice and access to high quality products that support healthier and home-grown diets for all'. Oxfordshire County Council signed a new [Food Strategy](#) in May 2022, this strategy has been developed in partnership with organisations including Good Food Oxfordshire, district and city councils, community groups, local farmers and other food businesses, to improve Oxfordshire's food system and make it more sustainable, affordable and resilient.

## **Sustainable and Ethical Food Strategy 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, where appropriate
- Minimise unsustainable products through the procurement process
- Reduce waste and increase recycling throughout the life cycle of products

## 2021/22 High Level Target Reporting (KPIs):

1. Local supplier spend at 17.5% - **Not achieved**
2. Maintain Fairtrade University Status - **Achieved**. Supply 7% Fairtrade food spend - **Not reported**
3. Separate 100% food waste for anaerobic digestion, and establish SMART target for food waste - **Achieved**
4. Maintain our sustainable and ethical accreditations where appropriate - **Not achieved**.
5. Plant based offerings and targets - **Partially achieved**

## 6. Minimise unsustainable products: - Partially achieved

Our current catering suppliers Gather and Gather joined us in January 2020 after successfully embedding the sustainability agenda into the heart of the tender. They've had a difficult start to their contract, with Covid-19 restrictions, reduced student numbers, staff recruitment and spiralling supply chain costs. This has heavily impacted on the delivery of our sustainability objectives, we can report that the following have been progressed in this academic year:

- Fairtrade University accreditation (awarded May 2022). Being a Fairtrade University enables us to make a positive contribution to developing countries by offering better prices, decent working conditions, local sustainability and fair terms of trade for farmers and workers.
- We also work closely with 'Good Food Oxford' and are signatories to the '[Good Food Oxford Pledge](#)', aiming to catalyse actions by individuals and organisations that will promote a healthy, fair, ethical and environmentally sustainable food system in and around Oxford.
- We have moved away from a vegan framing approach in line with the latest research to embed vegan and vegetarian across all our menus.

This level of delivery around agreed targets is not considered acceptable. Deliverables will be actively managed with our catering partners for this academic year to agree targets and progress our objectives as a matter of urgency.

### **Aims of the Sustainable Food Action Plan**

The Sustainable Food Action Plan details actions to be taken in partnership with our caterer Gather & Gather enabling us to meet our objectives and high level targets. Compliance is ensured through annual internal and external compliance audits. Lower-level targets/actions have been established and detailed in Annex 1.

This action plan will be reviewed annually by the Environmental Sustainability Team and signed off by the Estates and Campus Services senior leadership team.

**ECS SLT sign off date: 5/10/2022**

## ANNEX 1 : SUSTAINABLE & ETHICAL FOOD ACTION PLAN Action Plan

Key – Target ■ = Achieved. ■ = Partially Achieved / in progress. ■ = Not Achieved

Objective	Owner	2021/22 Actions / Targets	Reporting on 2020/21 targets / actions	Agreed Actions/Targets  2022/23	Timeframe
			<b>Achieved:/Partially Achieved:Not Achieved:</b>		
Actively source locally grown produce	ECS Catering	Local supplier spend at 17.5% (60 mile radius)	<b>NOT ACHIEVED</b> 4% - this has been delivered through Mayfield eggs and Produce Warriors. Maintaining a stable supply chain has been the key focus for this academic year. Balancing costs and supply and demand has been a real challenge for this year.	10% target - new SMART target for this year until supply chains are re-established	Aug 2023
To promote and give preference to Seasonal Foods.	ECS Catering	To provide and promote at least 6 seasonal products per quarter.	<b>ACHIEVED</b> This has been achieved throughout the academic year.	Same as 2021/22	Aug 2023
To maintain our Fairtrade University Status, identify areas of increased promotion and	ECS Catering	- Maintain status as a Fairtrade University.	<b>PARTIALLY ACHIEVED:</b> - Recertified for 2 years in May 2022 - % Spend - not reported to date	Same as 2021/22	Aug 2023

Objective	Owner	2021/22 Actions / Targets	Reporting on 2020/21 targets / actions	Agreed Actions/Targets  2022/23	Timeframe
support the annual Fairtrade campaign.		- Supply 7% Fairtrade food by spend.			
Maintain existing sustainable food and animal welfare accreditations.	ECS Catering	100% meat - Red tractor scheme & 'British Premium meats'.	<b>NOT ACHIEVED:</b> Post pandemic supply chain around the hospitality sector are in crisis, sourcing around Red Tractor and British Premium meats has not been possible.	New SMART targets need to be established and approved.	Dec-22
		100% MSC Fish & MCS Good fish Guide rating 1-2 only.	<b>NOT ACHIEVED:</b> The MCS ratings have changed and adopting a 1-2 rating would be extremely limited. We have adopted the MCS 1-3 rating, which is standard amongst sustainable catering suppliers. MSC rating is delivered with some fish products, however not all fish can meet this rating i.e farmed salmon	Change to MCS Good fish Guide rating 1-3 only	Aug 2023
		Sustainable Restaurant Association: - Maintain 3* status as an organisation. - Achieve 3* site status at OBU.	<b>PARTIALLY ACHIEVED:</b> Sustainable Restaurant Association: - Achieved - CH&CO maintain 3* status as an organisation. - Not achieved - resourcing being requested for this financial year.	Same as 2021/22	Aug 2023

Objective	Owner	2021/22 Actions / Targets	Reporting on 2020/21 targets / actions	Agreed Actions/Targets  2022/23	Timeframe
		<ul style="list-style-type: none"> <li>- Remain signed into 'Oxford Good Food Charter'.</li> </ul>	<p><b>ACHIEVED</b> We remain signed into 'Oxford Good Food Charter' &amp; are active members</p>	Same as 2021/22	Aug 2023
To reduce waste and increase recycling through a products whole life cycle	ECS Catering	<p><b>FOOD WASTE:</b></p> <ul style="list-style-type: none"> <li>- 100% food waste separation.</li> <li>- Establish an accurate food waste baseline to set a SMART target</li> <li>- Deliver the 'Too good to Go' app and measure food waste prevention.</li> </ul>	<p><b>ACHIEVED</b> - 100% food waste separation.</p> <p><b>ACHIEVED</b> - new SMART target proposed. G&amp;G to record via the saffron system from Sept 22.</p> <p><b>ACHIEVED</b> - this has been delivered across all campuses (suspended during the summer. This will be communicated in the autumn.</p>	<ul style="list-style-type: none"> <li>- Same as 2021/22</li> <li>- Kitchen food waste no more than 5% of revenue.</li> <li>- Same as 2021/22</li> </ul>	Aug 2023
		<p><b>DISPOSABLES:</b></p> <ul style="list-style-type: none"> <li>- Deliver the 'cup discount' initiative to all outlets.</li> </ul>	<p><b>ACHIEVED</b> - communication to be revamped in the autumn</p>	Same as 2021/22	Aug 2023

Objective	Owner	2021/22 Actions / Targets	Reporting on 2020/21 targets / actions	Agreed Actions/Targets  2022/23	Timeframe
		<ul style="list-style-type: none"> <li>- Provide 'reusable mugs' where practicable</li> <li>- Deliver disposable cups recycling in line with the new waste tender.</li> </ul>	<p><b>NOT ACHIEVED</b> - G&amp;G cannot buy 'keep cups' at a competitive price. G&amp;G to explore with the Co-op this year.</p> <p><b>ACHIEVED</b> - Cup recycling disposal collection bins are present at all catering outlets.</p>		
		<p><b>RE-USABLES:</b> 100% Reusable Crockery/cutlery across outlets &amp; hospitality</p>	<p><b>PARTIALLY ACHIEVED</b> Eat in offers all on crockery. Taylors Yard, Abercrombie and all hospitality (where practicable).</p>	Same as 2021/22	Aug 2023
		<p><b>SINGLE USE PLASTICS:</b> Review &amp; design out where practicable single use plastics across campuses.</p>	<p><b>NOT ACHIEVED</b> Footfall was still quite low in the last academic year. This will be reviewed with CH&amp;CO.</p>	Same as 2021/22	Aug 2023
		<p><b>PACKAGING WASTE:</b> 100% takeaway packaging to be recyclable.</p>	<p><b>NOT ACHIEVED</b> A complete review of disposables has been completed with BidFoods. A cost comparison and proposal needs to be put forward to make this change.</p>	Target to be reviewed with a business case	Dec 2022
Minimise 'unsustainable' products through	ECS Catering	<b>PLANT BASED:</b>	<b>PLANT BASED:</b>	Same as 2021/22	Aug 2023

Objective	Owner	2021/22 Actions / Targets	Reporting on 2020/21 targets / actions	Agreed Actions/Targets  2022/23	Timeframe
the selection process		Providing a vegetarian offer at every outlet, every day.	<b>ACHIEVED:</b> At least one vegetarian option is offered at every outlet every day.		
		<b>GHGE:</b> Reduce catering GHGE by 20% 2022 (2020 baseline)	<b>NOT ACHIEVED</b> Reporting on this has not been completed, it is now being actively progressed.	Reporting needs completing and a new target for 22/23 set	Dec 22
		<b>Sustainable Palm Oil:</b> - Commit to a 'Palm Oil Statement' with SMART targets and action plan.  - Champion 'Sustainable Palm Oil City' with Sumatran Orangutan Society (SOS).  - Gather & Gather to remain an RSPO member.	<b>PARTIALLY ACHIEVED</b> - A full review of palm oil within the supply chain has been completed with Bidfoods. A new statement needs completing and targets set.  <b>ACHIEVED</b> - We remain as key signatories and support this initiative  <b>ACHIEVED</b> - Gather & Gather remain as an RSPO member.	Same as 2021/22	Aug 2023
		<b>Health &amp; Wellbeing:</b> - Deliver a 'Live Well' offering to identify	<b>ACHIEVED</b> - daily 'live well' range is delivered across all the outlets. There is a minimum of 3 offerings at each outlet daily.	Same as 2021/22	Aug 2023

Objective	Owner	2021/22 Actions / Targets	Reporting on 2020/21 targets / actions	Agreed Actions/Targets  2022/23	Timeframe
		<p>healthier food and drink offerings.</p> <ul style="list-style-type: none"> <li>- Deliver 'Sugar Smart' objectives in line with 'Oxford Good Food Charter'.</li> </ul>	<p><b>ACHIEVED</b> - The Co-op are remapping the store to ensure alignment.</p>		
To promote Energy conservation	ECS Catering / EST	<ul style="list-style-type: none"> <li>- Ensure all new equipment is purchased with an AA rating, where practicable.</li> <li>- Annual Staff training on energy conservation.</li> </ul>	<p><b>ACHIEVED</b> - delivered through CH&amp;CO approved supplier list</p> <p><b>ACHIEVED</b> - staff training is completed at least annually and then on an adhoc basis</p>	<p>Same as 2021/22</p> <p>Same as 2021/22</p>	<p>Aug 2023</p> <p>Aug 2023</p>
To promote Water conservation	ECS Catering / EST	<ul style="list-style-type: none"> <li>- Continue to partner with Refill Oxford.</li> <li>- Continue to provide drinking water across campuses.</li> </ul>	<p><b>ACHIEVED</b> - we continue to support this initiative.</p> <p><b>ACHIEVED</b> - free water offered across all outlets</p>	<p>Same as 2021/22</p>	<p>Aug 2023</p>

Objective	Owner	2021/22 Actions / Targets	Reporting on 2020/21 targets / actions	Agreed Actions/Targets  2022/23	Timeframe
Enhance consumer awareness	ECS Catering / EST	Ensure all our sustainability initiatives are communicated and reported.	<p><b>PARTIALLY ACHIEVED:</b> This should be increased in 22/23 and encapsulated and delivered around the 'cost of living' crisis.</p> <p><i>Any products that will be out of date by the end of the shift will be sold at 50% off sales price from 6pm on weekdays and 4pm on weekends starting from 31st Oct 2022.</i></p> <p><i>This includes pastries, sandwiches, any hot food etc (excluding drinks).</i></p>	Same as 202 1/22	Aug 2023

## **ANNEX 2 : SUGAR SMART OXFORD:**

This is a national campaign led by **Jamie Oliver** and Sustain, and Good Food Oxford is running the local initiative. As a city, we're consuming too much sugar and it's bad for our health. Sugary drinks are a particular culprit – a can of soft drink can contain 9 teaspoons of sugar and a bottle 13 teaspoons – when adults are recommended to have a maximum of 7 teaspoons a day. The result - tooth decay, sugar highs and crashes, weight gain, lack of physical fitness – which increases levels of diabetes, heart disease and other health issues. Following their public health consultation launched at Kassam Stadium, Oxford Good Food are asking organisations to sign up to one or more of the SUGAR SMART business commitments below:

- **Promote free tap water in conjunction with the Refill Oxford campaign**
- Adopt a traffic light sticker system on canteen/café drinks menus
- Make 80% of drinks offered sugar free
- **Make healthier options more visible**
- **Display sugar content information on vending machines**
- Introduce a 10p sugar tax on sales of sugary drinks in canteens/cafés, to go to a children's health fund
- Or other actions e.g. free fruit for staff, a cake-free day in the office, install a water station or something else.

If your business signs up to three or more commitments, you will be awarded a SUGAR SMART golden teaspoon. At Brookes we are delivering the commitments highlighted in **bold** via our catering contractor, Gather & Gather. We have not applied for the award to date.