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 and interested parties. A 2020 review conducted for the European Union found that up to 37% of global greenhouse gas emissions could be attributed to the food system, including crop and livestock production, transportation, changing land use (including deforestation) and food loss and waste. 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.

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

2020/21 Reporting High Level Targets (KPIs):

1. Local supplier spend at 15%
2. **Maintain Fairtrade University Status** & supply Fairtrade food spend target
3. Separate 100% food waste for anaerobic digestion, and establish SMART target for food waste.
4. Maintain our **sustainable and ethical accreditations** where appropriate. **New target** 100% MSC Fish & MCS Good fish guide rating 1-2 only.
5. **Minimise unsustainable products**: new targets required for single-use plastics and sustainable palm oil.
6. **New Target**: To reduce GHGE by 20% by 2023 (2020 baseline)

Our new 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 an incredibly difficult start to their journey as only a few months into the contract the Covid-19 national lockdown hit, meaning a greatly reduced service delivery impacting on their ability to source local and seasonal products for example. Covid-19 restrictions also meant a temporary move away from re-usable crockery/cups for life, water refill points and a temporary move to disposables.

We have continued to deliver our sustainability objectives where possible:

- We continue to deliver our Fairtrade University accreditation commitments. 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 are moving away from a vegan framing approach in line with the latest research to embed vegan and vegetarian across all our menus. We have also used our time effectively, by completing a ‘Green House Gas Emission’ assessment baseline of our menus, with new SMART targets proposed for this year to reduce our impact.
We have completed a sustainable palm oil audit of our sites and are a member of Oxford's Sustainable Palm Oil initiative and have committed this year to completing a 'Palm Oil Statement' with SMART targets and action plan.

Aim 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.
**ANNEX 1: SUSTAINABLE & ETHICAL FOOD ACTION PLAN:** Actions / Targets highlighted in **bold** are commitments by Gather & Gather in their tender bid.

**Key – Target**
- **=** Achieved.  
- **=** Partially Achieved / in progress.  
- **=** Not Achieved or reported

<table>
<thead>
<tr>
<th>Objectives</th>
<th>Owner</th>
<th>2020/21 Actions / Targets</th>
<th>Reporting on 2020/21 Actions / Targets</th>
<th>Agreed Actions / Targets 2021/22</th>
<th>Timeframe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Increase the proportion of expenditure on local suppliers within a 60 mile radius.</td>
<td>ECS Catering</td>
<td>Local supplier spend at 15% in 2020/21 and 17.5% by 2021/22.</td>
<td><strong>NOT ACHIEVED:</strong> 3% of local supplier spend, due to restricted service offerings and supply chain issues during the pandemic. Covid-19 heavily impacted the caterer’s supply chain. Will reach 2021/22 target by introducing TUGO which is our local pizza company based in Banbury</td>
<td>Local supplier increasing to 17.5% for 2021/22.</td>
<td>August 2022</td>
</tr>
<tr>
<td>To promote and give preference to Seasonal Foods.</td>
<td>ECS Catering</td>
<td>To provide and promote at least 6 seasonal products per quarter.</td>
<td><strong>NOT ACHIEVED:</strong> Due to the reduced service provision and limited offerings i.e pre-packed sandwiches etc. this has not been feasible to deliver. However, moving forward seasonal products will be promoted accordingly on the menus.</td>
<td>To provide and promote at least 6 seasonal products per quarter.</td>
<td>August 2022</td>
</tr>
</tbody>
</table>
| To maintain our Fairtrade University Status, identify areas of increased promotion and support the annual Fairtrade campaign. | ECS Catering | - Maintain status as a Fairtrade University.  
- Supply 7% Fairtrade food by spend. | **ACHIEVED:**  
- Catering involved in Fairtrade Fortnight on-line event in February.  
- 100% of coffee, bananas and sugar is Fairtrade.  
- 8% spend on Fairtrade food (campus outlets). | Same as 2020/21.                                                                                              | August 2022 |
| Maintain existing sustainable food and animal welfare accreditations.       | ECS Catering | - 100% meat - Red tractor scheme.  
- Review caterer’s sustainable fishing accreditations. | **PARTIALLY ACHIEVED:**  
- **Achieved:** 100% meat products ‘Red tractor’ scheme. The Majority of meat is sourced through ‘British Premium Meats’.  
- **Achieved:** Full review completed and new targets agreed. | - Same as 2020/21.  
- 100% MSC Fish & MCS Good fish Guide rating 1-2 only. | August 2022 |
- **Member of ‘sustainable fish cities’**
- **Review building free-range chicken into the menu where practicable.**
- **Sustainable Restaurant Association – Maintain 3* status.**
- **Remain signed into ‘Oxford Good Food Charter’**.

| **Not Achieved:** Member of ‘Sustainable Fish Cities’. This could not be progressed due to Covid-19 lockdown and the furloughing of catering staff. |
| **Not Achieved:** No chicken is currently free-range due to the high price. Chicken is split between halal and non-halal. |
| **Achieved:** Gather & Gather (OBU caterer) has 3* status with the Sustainable Restaurant Association across the organisation, but our site is not accredited independently. |
| **Achieved:** OBU is signed into Oxford Good Food Charter and are active members |

- **Member of ‘sustainable fish cities’**.
- **Remove target**
- **Sustainable Restaurant Association – Maintain 3* status as an organisation & achieve site status at OBU.**
- **Same as 2020/21**
| To reduce waste and increase recycling through a product's whole life cycle | ECS Catering / EST | PARTIALLY ACHIEVED: FOOD WASTE:  
- **Achieved**: 100% food waste separation BOH and FOH  
- **Not Achieved**: Due to limited catering service provision created by COVID-19, to be addressed this coming year.  
- **Achieved**: Food reuse – Gather & Gather have progressed with the ‘Too Good To Go’ app is to be introduced in October 2020.  
| FOOD WASTE:  
- 100% food waste separation.  
- Establish an accurate food waste baseline to set a SMART target.  
- Work with the new catering supplier to reduce prepared food waste via ‘Olio’ and ‘Too good to Go’ apps.  
| | DISPOSABLE CUPS:  
- **Not Achieved**: – due to COVID-19 restrictions. To be re-activated from 2021  
| DISPOSABLE CUPS:  
- Deliver the ‘cup discount’ initiative to all outlets.  
- Provide ‘reusable mugs’  
- Review Disposable Cups contract in line with the new waste tender.  
| REUSABLE CROCKERY / CUTLERY:  
- **Not Achieved**: due to COVID-19 H&S restrictions  
| REUSABLE CROCKERY / CUTLERY:  
- 100% Reusable Crockery/cutlery  
|  | FOOD WASTE:  
- Same as 2020/21.  
- Same as 2020/21  
- Deliver the ‘Too good to Go’ app and measure food waste prevention.  
| DISPOSABLE CUPS:  
- Same as 2020/21  
- Provide ‘reusable mugs’ where practicable  
- Deliver disposable cups recycling in line with the new waste tender.  
| REUSABLE CROCKERY / CUTLERY:  
- Same as 2020/21  
|  |  | August 2022  
|  |  | August 2022  
<p>|  |  | 6 |</p>
<table>
<thead>
<tr>
<th>Single Use Plastics</th>
<th>Packaging Waste</th>
<th>Minimise 'unsustainable' products through the selection process</th>
<th>March 2023</th>
</tr>
</thead>
<tbody>
<tr>
<td>Review &amp; design out where practicable single use plastics across campuses.</td>
<td>100% takeaway packaging to be recyclable.</td>
<td>Minimise 'unsustainable' products through the selection process</td>
<td>August 2022</td>
</tr>
<tr>
<td>Not Achieved: due to COVID-19 H&amp;S restrictions</td>
<td>Not Achieved: Due to limited catering offerings and supply chain changes. Gather and Gather are changing suppliers at present.</td>
<td>Not Achieved: Due to catering staff furloughing and lockdown this was not progressed.</td>
<td>Same as 2020/21</td>
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<tr>
<td>Same as 2020/21</td>
<td>Same as 2020/21</td>
<td>Same as 2020/21</td>
<td>Same as 2020/21</td>
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**Plant Based Offerings**

- Offer a vegetarian & vegan ‘outlet’.
- Providing a vegetarian offer at every outlet, every day.

**Partially Achieved:**

- The Avo cafe (vegetarian & vegan outlet only) was closed due to COVID-19. We are moving away from a vegan framing approach in line with the latest research to embed vegan and vegetarian across all our menus.
- At least one vegetarian option is offered at every outlet every day.

**Plant Based Offerings**

- Remove target

<table>
<thead>
<tr>
<th>Plant Based Offerings</th>
<th>Plant Based Offerings</th>
<th>Minimise 'unsustainable' products through the selection process</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not Achieved: The Avo cafe (vegetarian &amp; vegan outlet only) was closed due to COVID-19. We are moving away from a vegan framing approach in line with the latest research to embed vegan and vegetarian across all our menus.</td>
<td>Achieved: At least one vegetarian option is offered at every outlet every day.</td>
<td>Minimise 'unsustainable' products through the selection process</td>
</tr>
</tbody>
</table>

**ECS Catering / EST**

- Minimise 'unsustainable' products through the selection process
- Agree a baseline and set a SMART target around Green House Gas Emissions (GHGE) from our menus.

**Sustainable Palm Oil:**
- Provide a baseline of Palm Oil use.
- Commit to a ‘Palm Oil Statement’ with SMART targets and action plan.
- Champion ‘Sustainable Palm Oil City’ with Sumatran Orangutan Society (SOS).
- Caterer to remain an RSPO member.

**Health & Wellbeing:**
- Deliver a ‘Live Well’ offering to identify healthier food and drink offerings.

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- **Achieved:** A full report was produced by HSI on our baseline data Jan-Mar 2020. The annual GHG emissions from Oxford Brookes’ procurement of meat, dairy and alternatives is estimated at 325,615 kg CO2e. That’s equivalent to the emissions from heating 139 UK homes for a year. Meat and dairy products are the main contributors to our food emissions, accounting for 96.61% of the total emissions from the products analysed, compared to 3.39% for the plant-based products.

**Sustainable Palm Oil:**
- **Achieved:** a full audit of Gather & Gathers supply chain has been completed
- **Not Achieved:** due to staff furlough, this will now be progressed as the audit has been completed.
- **Achieved:** OBU is a member of ‘Sustainable Palm Oil City’
- **Achieved:** Caterer is an RSPO member.

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- **Achieved:** Caterer to remain an RSPO member.

**Health & Wellbeing:**
- **Achieved:** Deliver a ‘Live Well’ offering to identify healthier food and drink offerings.

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- **Reduce catering GHGE by 20% 2022 (2020 baseline)**

**Sustainable Palm Oil:**
- Remove Target
- Same as 2020/21
- Same as 2020/21
- Caterer to remain an RSPO member.

**Health & Wellbeing:**
- Same as 2020/21
<table>
<thead>
<tr>
<th>To promote Energy conservation</th>
<th>ECS Catering / EST</th>
<th>- Deliver ‘Sugar Smart’ objectives in line with ‘Oxford Good Food Charter’.</th>
<th><strong>Achieved:</strong> Refer to Annex 2.</th>
<th>- Same as 2020/21</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>- Achieved: Ensure all new equipment is purchased with an AA rating, where practicable.</td>
<td><strong>PARTIALLY ACHIEVED:</strong>&lt;br&gt;- <strong>Achieved:</strong> This is an ongoing requirement with all new equipment purchasing.&lt;br&gt;- <strong>Not Achieved:</strong> This could not be progressed due to catering staff furloughing during Covid-19 lockdown, but will be progressed in the autumn of 2021.</td>
<td>- Same as 2020/21</td>
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<tr>
<td></td>
<td></td>
<td>- Annual Staff training on energy conservation.</td>
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<td>- Same as 2020/21</td>
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<tr>
<td>To promote Water conservation</td>
<td>ECS Catering / EST</td>
<td>- Continue to partner with Refill Oxford.</td>
<td><strong>PARTIALLY ACHIEVED:</strong>&lt;br&gt;- <strong>Achieved:</strong> However, refill points closed due to COVID-19 H&amp;S restrictions. Students could request water refills via catering.&lt;br&gt;- <strong>Not Achieved:</strong> Refill points closed due to COVID-19 H&amp;S restrictions. Students could request water refills via catering.&lt;br&gt;- <strong>Not Achieved:</strong> This could not be progressed due to catering staff furloughing during Covid-19 lockdown.</td>
<td>- Same as 2019/20 (where practicable due to Covid-19 restrictions).&lt;br&gt;- Same as 2019/20 (where practicable due to Covid-19 restrictions).&lt;br&gt;- Same as 2020/21</td>
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<tr>
<td></td>
<td></td>
<td>- Continue to provide drinking water across campuses.</td>
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<td>- Caterer committed to attendance of 2 Alliance ‘water efficiency events’.</td>
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<tr>
<td>Enhance consumer awareness</td>
<td>ECS Catering / EST</td>
<td>ACHIEVED:</td>
<td></td>
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<tr>
<td>- Ensure all our sustainability initiatives are communicated and reported.</td>
<td>- Work on sustainable catering was communicated through OBU’s website, Staff Update, Staff Communication Hub, social media, physical POS and Gather &amp; Gather’s communication channels. Sustainable catering received a dedicated section in the OBU Annual Sustainability Report.</td>
<td>- Same as 2020/21</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>August 2022</td>
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</table>
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 heath 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.