

Oxford Brookes

Sustainable Food Action Plan

ANNUAL REPORT 2018/19

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.

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

High Level Targets (KPIs):

1. Local supplier spend at **10%** of total purchase spend.
2. Maintain Fairtrade Status & supply **7%** Fairtrade food of total purchase spend.
3. Separate **100%** food waste for anaerobic digestion, and establish SMART target for food waste.
4. Maintain our sustainable and ethical accreditations where appropriate.
5. Minimise unsustainable products: set targets for GHGE's, single-use plastics and sustainable palm oil.

Aims of the sustainable food action plan:

To deliver the requirements of the University's Sustainable and Ethical Food Strategy. This Action Plan details actions to be taken in partnership with our catering providers enabling us to meet our objectives and high level targets. Lower level targets/actions and our achievements against old targets have been set within the specific catering facilities as detailed in Annex 1.

ANNEX 1: SUSTAINABLE & ETHICAL FOOD ACTION PLAN:

Proposed Actions / Targets (2019/20), agreed by the new caterer, are highlighted in **bold**.

Objectives	Owner	2018/19 Actions / Targets	Reporting on 2018/19 targets / actions	Proposed Actions / Targets 2019/20	Timeframe
To ensure social and environmental factors are included in specifications of catering contracts.	Environment Sustainability Team (EST) / Procurement	Sustainability criteria weighted at 20%	ACHIEVED: Sustainable Food Action Plan and targets included in the tender, reviewed by EST and weighted as agreed.	REMOVE	n/a
Increase the proportion of expenditure on local suppliers within a 60 mile radius.	ECS Catering	Local supplier spend at 10% of purchases.	ACHIEVED: 23% of spend on local suppliers.	Local supplier spend at 12.5% of purchases for 2020. 15% by 2021 and 17.5% by 2022. Review targets with caterer.	August 2020
To promote and give preference to Seasonal Foods.	ECS Catering	To provide and promote at least 6 seasonal products per quarter.	ACHIEVED: Yes, monthly seasonal produce used in the dishes are highlighted at the counter and on the nutrition board.	Same as 2018/19. Caterer has committed to using seasonal products.	August 2020
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 (including 100% bananas; coffee; cocoa, tea)	PARTIALLY ACHIEVED: - Fairtrade Status certificate to Feb 2020 - Fairtrade Fortnight – Fairtrade fair and fashion show - Catering involved in Fairtrade Fortnight - 2.9% Fairtrade food by spend.	- Maintain status as a Fairtrade University. - Supply 7% Fairtrade food by spend. - Ensure catering uniforms comply with Fairtrade standards.	August 2020
Maintain existing sustainable food and animal welfare accreditations.	ECS Catering	Refer to actions section	PARTIALLY ACHIEVED: - Achieved 100% meat products 'Red tractor' scheme. - Achieved 100% 'MSC Fish'. - Reviewing 'Good Egg' standard. - Reviewing 'Good dairy' standard. - Not achieved - Free-range chicken across campuses – Aldens cannot provide a 'free-range' halal option.	- 100% meat - Red tractor scheme. - 100% MSC Fish & member of 'sustainable fish cities'. - 100% Free range eggs . - Review Free-range /halal chicken options.	August 2020

Objectives	Owner	2018/19 Actions / Targets	Reporting on 2018/19 targets / actions	Proposed Actions / Targets 2019/20	Timeframe
			<ul style="list-style-type: none"> - Not achieved - Sustainable Restaurant Association – Achieved 1 star aiming for 2 star 2017 and received a 3 star 2018. This is on hold until the new caterer is one board. - Oxford Good Food Charter – Working within charter. 	<ul style="list-style-type: none"> - Review Good Egg, Chicken & Dairy Awards. - Sustainable Restaurant Association – Achieve a 3* status. - Sign up to ‘Oxford Good Food Charter’. - EST to review ‘Union Direct Trade’ coffee certification. 	
<p>To reduce waste and increase recycling through a products whole life cycle</p>	<p>ECS Catering / EST</p>	<ul style="list-style-type: none"> - 100% food waste for anaerobic digestion. - To remove 80% coffee ground waste from the food waste. - Establish an accurate food waste baseline to set a SMART target. - Deliver the ‘cup tax/discount’ initiative to all outlets. - Review & design out where practicable single use plastics across campuses. 	<p>PARTIALLY ACHIEVED:</p> <p>FOOD WASTE:</p> <ul style="list-style-type: none"> - <u>ACHIEVED</u> - 100% food waste separation. - <u>NOT ACHIEVED</u> - Establish an accurate food waste baseline to set a SMART target – on hold until new caterer comes on board. - <u>NOT ACHIEVED</u> - To remove 80% coffee ground waste from the food waste stream - this will not be delivered as the grounds team cannot support this initiative. However, all coffee grounds are taken to the anaerobic digester which is the most sustainable waste disposal method – REMOVE TARGET. - <u>NOT ACHIEVED</u> - Cold Food – The ‘Too good to Throw’ fridge operating during term time. All cold food offerings coming up to date expiry are offered through the SU bar after the other outlets have closed at Headington. - <u>NOT ACHIEVED</u> - Hot Food - Catering were reviewing options for hot food, including the ‘Too good to Go’ app and the Olio app with Compass Group. This will not happen in this contract <p>DISPOSABLE CUPS:</p>	<p>FOOD WASTE:</p> <ul style="list-style-type: none"> - 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. <p>DISPOSABLE CUPS:</p>	<p>August 2020</p>

Objectives	Owner	2018/19 Actions / Targets	Reporting on 2018/19 targets / actions	Proposed Actions / Targets 2019/20	Timeframe
			<ul style="list-style-type: none"> - <u>Re-usable cup discount</u>. – 10% discount offered at all catering outlets - <u>Unicup Offering</u> - working with a OBU student to deliver a charity £1 cup to replace the Starbucks cup in OBU’s colours. - <u>Simply Cups</u> - all disposable cups are being recycled through Simply Cups in catering outlets where a new side cup recycling section has been added onto the existing Glasdon bins. - <u>Hospitality</u> – A full review of disposables within hospitality has been completed, refer to Annex 1. <p><u>RE-USABLE CROCKERY / CUTLERY:</u></p> <ul style="list-style-type: none"> - Only reusable cutlery, crockery to be offered across campuses. This isn’t possible at Marston as the washing up facilities aren’t in place. - Hospitality – A full review of disposables within hospitality has been completed, refer to Annex 1. <p><u>SINGLE USE PLASTICS:</u></p> <ul style="list-style-type: none"> - A full review of single use plastics has been completed, refer to Annex 2. 	<ul style="list-style-type: none"> - Provide ‘re-usable mugs’ and deliver a ‘cup tax or discount’ initiative to all outlets. - Achieve industry recognition for recycling commitments. <p><u>RE-USABLE CROCKERY / CUTLERY:</u></p> <ul style="list-style-type: none"> - 100% Reusable Crockery/cutlery across outlets & hospitality (where practicable). <p><u>SINGLE USE PLASTICS:</u></p> <ul style="list-style-type: none"> - Design out single use plastics (where practicable). - Set a SMART target. - Deliver water ‘refill’ points across campuses. <p><u>PACKAGING WASTE:</u></p> <ul style="list-style-type: none"> - 100% take away options to be recyclable. 	
Minimise ‘unsustainable’ products through the selection process	ECS Catering / EST	- Providing a vegetarian offer at every outlet, every day.	<p>PARTIALLY ACHIEVED:</p> <p><u>Plant Based offering:</u></p> <ul style="list-style-type: none"> - Avo cafe now a vegetarian & vegan outlet only. 	<p><u>Plant Based Offerings:</u></p> <ul style="list-style-type: none"> - Offer a vegetarian & vegan ‘outlet’. 	

Objectives	Owner	2018/19 Actions / Targets	Reporting on 2018/19 targets / actions	Proposed Actions / Targets 2019/20	Timeframe
		<ul style="list-style-type: none"> - Offer a vegetarian & vegan 'outlet'. - Palm oil – review where we can remove/change suppliers & products. 	<ul style="list-style-type: none"> - At least one vegetarian option is offered at every outlet every day. - Regular meetings with OBU's 'Vegan and Vegetarian' staff forum. - Delivered a switch up your lunch event for Green week. - Plant based chef training given to Brookes restaurant. <p><u>Sustainable Palm Oil:</u></p> <ul style="list-style-type: none"> - Palm oil use baseline – completed, we need to progress this and decide on a palm oil statement as a University. This has been put on hold until the new caterer is in place. <p><u>Health & Wellbeing:</u></p> <ul style="list-style-type: none"> - Delivered 'Sugar Smart' objectives in line with 'Oxford Good Food Charter' Refer to Annex 4. 	<ul style="list-style-type: none"> - Providing a vegetarian offer at every outlet, every day. - Agree a baseline and set a SMART target around Green House Gas Emissions (GHGE) from our menus. <p><u>Sustainable Palm Oil:</u></p> <ul style="list-style-type: none"> - Work with the new caterer to 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 join RSPO. <p><u>Health & Wellbeing:</u></p> <ul style="list-style-type: none"> - Deliver a 'Live Well' offering to identify healthier food and drink offerings. - Deliver 'Sugar Smart' objectives in line with 'Oxford Good Food Charter'. 	August 2020
To promote Energy conservation	ECS Catering / EST	- Ensure all new equipment is purchased with an	Energy conservation is included in Compass' internal training	Set a baseline and agree targets with new caterer.	

Objectives	Owner	2018/19 Actions / Targets	Reporting on 2018/19 targets / actions	Proposed Actions / Targets 2019/20	Timeframe
		AA rating, where practicable. - Annual Staff training on energy conservation.			August 2020
To promote Water conservation	ECS Catering / EST	- Sign up to Refill Oxford. - To make tap water available at all catering outlets. - Annual staff training on water conservation.	ACHIEVED: - Refill Oxford – signed up and free water is available at all outlets and extended to other areas such as the SU bar in Harcourt to ensure water refill points are available when the catering outlets are closed. - Water conservation is included in Compasses internal training.	- Continue to partner with Refill Oxford. - Continue to provide drinking water across campuses. - New caterer committed to attendance of 2 Alliance ‘water efficiency events’	August 2020
Enhance consumer awareness	ECS Catering / EST	Capture and report on ‘sustainable’ marketing	ACHIEVED & ONGOING: Marketing plan in place, this year we had large banners on sustainability in use, Triple shot of sustainability in Onstream, OXBA local produce menu, screens cover MSC fish, Fairtrade, Refill, local and free range chicken.	Work with the new supplier to ensure all our sustainability initiatives are communicated and reported. Student based event in early 2020, creating a forum for presenting sustainable ideas.	August 2020

ANNEX 2 – DISPOSABLE CROCKERY IN HOSPITALITY

Statement:

Hospitality defaults to 100% reusable crockery, cutlery and glasses, unless disposables are requested.

Venue	Disposable Crockery is used because:
Headington Campus: <ul style="list-style-type: none">- JHB- Sinclair- Tonge Building- Gibbs Building- Buckley Buidling- John payne- Lloyd Building- International Building- Abercrombie	<ul style="list-style-type: none">- COMPLETE- COMPLETE- Progressing.- There is no accessible lift on the 3rd Floor- COMPLETE- COMPLETE- COMPLETE- COMPLETE- COMPLETE- Abercrombie 3 & 4th floor is a student work space for practical work not class rooms and equipment goes missing.
Headington Hill: <ul style="list-style-type: none">- Helenna Kennedy- Richard Hamilton- Headington Hill Hall	<ul style="list-style-type: none">- COMPLETE- COMPLETE- COMPLETE
Marston Road	- COMPLETE
Clive Booth	- COMPLETE
Wheatley	- COMPLETE
Harcourt Hill	- COMPLETE

ANNEX 3 : SINGLE USE PLASTICS AT OXFORD BROOKES UNIVERSITY:

	Oxford Brookes	Notes /Actions
Straws	Eliminated everywhere except Starbucks in the Colonnade	Complete
Sachets	Eliminated - Sauce / dressing bottles only.	Complete
Cutlery	Eat-in options: Steel cutlery Takeaway Option: Bamboo	Complete
Stirrers	100% Wooden	Complete
Hot Cups	Eat-in options: - Crockery – Terrace / Taylors Yard / Avo Takeaway Option: - Mug for life option. - Reusable / BYOC option. - Paper cups with a PE liner (recycled through Simply cups).	Complete
Cold cups	Glasses – Taylors yard, Avo Re-usable Plastic – Terrace, Deli, Marston, Harcourt, Wheatley. Re-usable water bottles introduced during summer shools	Complete
Bottled drinks	Abercrombie – Glass/Alu only <u>Other outlets:</u> Mixture plastic/glass & cans sold in Forum, Terrace, Deli, Taylors Yard, Clerici, Marston, Harcourt, Wheatley & Vending <u>Student project:</u> OBU sold 60,000 water bottles last year + 1600 vending machines. Finding – do not ban plastic water bottles, but reduce use, offer re-usable bottles and water at outlets.	<u>Moving forward:</u> All - We need to set a % target on what we are removing / replacing. <u>Breakdown July 2019 (plastic packaging across GL campus 53%)</u> Avo - 17 drink lines - zero plastic (0%) Clerici - 25 drink lines - 17 lines of plastic (32%) Cafe Central - 24 lines - 16 lines of plastic (33%) The Deli - 32 lines - 22 lines of plastic The Terrace - 26 lines - 13 lines of plastic (15%) The SU Bar- 6 lines of plastic (81%). However majority of products are only sold in plastic packaging. It would be good to set a 40% plastic to 60% non plastic target. To be established with the new catering supplier.
Water supply	All outlets – Refill App launch	Complete

Cold Food Containers	Eat-in options: Reduced use through re-usable crockery - Terrace/Deli/Avo. Takeaway Option: Takeaway boxes – made from recycled paper with a PE lining (recyclable) Takeaway salads – 100% plastic (recyclable)	Complete
Hot Food Containers	Eat-in options: Reduced use through re-usable crockery - Terrace/Deli/Avo. Takeaway Option: Takeaway boxes – made from recycled paper with a PE lining (recyclable)	Complete
Sandwich bags	Cardboard box or paper bags	Complete

Benchmarking:

Innovators (2):

Leeds – complete ban on single use plastics.

Reading – Banned soft drinks in plastic, water is still sold

Followers (8):

Some actions taken, policies implemented, fountains provided, re-usable bottles sold.

Slow up takers (7):

Some of the above is in place, but no single use plastic ban or reduced water bottle evidence

ANNEX 4 : 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**. We have not applied for the award to date.

Reporting in August 2019 is as follows:

Percentage of retail non-alcoholic sugar free drinks and low sugar across GL campus (excluding pure fruit juice) accounts for 67%

Break down:

Avo - 17 drink lines - 5 full sugar (70% sugar free).

Clerici - 25 drink lines- 6 full sugar (76% sugar free).

Cafe Central - 24 lines- 11 full sugar (54% sugar free).

The Deli- 32 lines - 12 full sugar (62% Sugar free).

The Terrace - 26 lines - 13 full sugar (50% sugar free).

The SU Bar - 32 lines - 5 full sugar (84%).

Please note, where space is possible Chartwells have brought in the sugar free option (if manufactured) in all product lines and glass or can options if available.

They have removed some sugary 'coke' lines and replaced with fruit or vit water drinks. There is further work to do in the Terrace and Cafe Central to meet the 80% sugar free mark. I will bring in these changes ready for September term and October's sugar smart audit.