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| **Topic** | **Targets** | **Timeline** | **Progress** | **RAG** |
| Engagement | Promote and raise awareness of the sustainable, Healthy Food Policy through web links, newsletters, social media etc. | Immediate/ Ongoing | Sustainable Healthy Food Policy is available on the University webpages |  |
| Promote and raise awareness of the sustainable food options available to customers by holding a series of theme days, web links, newsletters, social media etc | Immediate/ Ongoing | During Go Green Week, a wipe out waste event was held in United Kitchen which made recipes out of food that would normally go to waste (e.g. coffee ground brownies) |  |
| Continue to create a promotional annual plan that includes events to raise awareness of sustainable issues, as well as presenting sustainable content on all menus | Immediate/ Ongoing | Annual plan for catering events including those focus on sustainable issues has been created for the upcoming 2024/2025 academic year in conjunction with SU and University marketing teams. Carbon labelling on all main menus within the main restaurant also to commence September 2024 |  |
| Achieve a certain level of awareness among interested parties (staff, students, visitors, and suppliers) about WU's Sustainable Food Policy, measured through surveys. | Immediate/ Ongoing | Food policy advertised through marketing posters, monthly catering meetings and initiatives such as husk cups, re-usable take away containers. Questions to be added into food survey on sustainability and food policy for 2024/25 customer survey |  |
| Review the sustainability policies of suppliers to ensure they align with Wrexham University's values. | Immediate/ Ongoing | Continual review during meetings of food policies to ensure policy and targets of all enterprises are aligned. Further formal documentation required to fully align all policies |  |
| Fairtrade | Continue to maintain that all tea, coffee and sugar provided for meetings and conferences is Fairtrade. | Immediate/ Ongoing | All beverage products purchased for hospitality meeting remains fair trade |  |
| Investigate all relevant food categories for Fairtrade alternatives and purchase those where possible | Immediate/ Ongoing | Review on all food categories completed on at least a quarterly basis as menu’s are updated to ensure fairtrade alternatives are purchased where possible |  |
| Sustainable and Local Procurement | Aim to source 50% of food from local and sustainable suppliers | End 2027 | Currently a continual review by Aramark supply chain to ensure all food is purchased from sustainable sources. Work on going to ensure 50% of products are sourced local |  |
| Fish | Promote fish on Marine Stewardship Council (MSC) certified ‘fish to eat’ list to customers. | Immediate/ Ongoing | All fish MSC certified and promoted through marketing materials within the restaurant |  |
| Continue to ensure that all university food outlets are Marine Stewardship Council certified - ensuring traceability of sustainable fish all the way to the plate | Immediate/ Ongoing | Annual review of MSC certificate to ensure compliance and traceability of fish. Current MSC compliance / certificate confirmation requested |  |
| Fruit and Vegetables | Continue to promote seasonal fruit and vegetables to customers | Immediate/ Ongoing | Seasonal fruit and vegetables feature within the annualised marketing and event calendar |  |
| Continue to increase the use of seasonal produce from previous year | Immediate/ Ongoing | Seasonal produce reviewed as part of menu development each quarter. Bespoke hospitality menu’s built around seasonality and available products |  |
| Increase the number of products meeting ethical trading standards such as Fairtrade. | Immediate/ Ongoing | On going review of menu’s each quarter in conjunction with supply chain to ensure most ethical products are utilised |  |
| Continue to increase the sales of food from plant origin as an alternative to meat and dairy, focusing on health, wellbeing and the reduced impact to the environment. | Immediate/ Ongoing | Vegetarian and vegan options available and promoted each day. Each concept / main course dish is also available as either vegetarian or vegan. |  |
| Meat | Continue to provide vegetarian options each day | Immediate/ Ongoing | Vegetarian and Vegan meal options always available, this includes alternate milk in coffee bars at no additional cost |  |
| Continue to encourage caterers to engage with red tractor and to find out current baseline for the amount of meat reared under systems with higher animal welfare. This is particularly relevant for chicken and pig meat while respecting religious requirements of customers | Immediate/ Ongoing | Red tractor certified meats available to purchase via supply chain, further work required to build red tractor standard meats into menu’s whilst balancing product costs to students |  |
| Investigate cost neutral methods to subsidise the cost of welfare standard by looking at value cuts, reducing the amount of meat used, focusing on appropriate portions and zero wastage. | Immediate/ Ongoing | Recipe and menu engineering completed by Aramark development chefs. Bank of wipe out waste recipes developed to target zero wastage from products – reviews ongoing |  |
| Dairy | Continue to source all dairy products locally. | Immediate/ Ongoing | Continual review to ensure compliance |  |
| Investigate the demand from customers for alternatives to milk. | Immediate/ Ongoing | Alternative milk is always available at no additional charge |  |
| Investigate the demand from customers for organic milk | Immediate/ Ongoing | Questions to be added on organic produce including milk to catering survey 24/25 |  |
| Eggs | Promote the use of free-range eggs at every opportunity. | Immediate/ Ongoing | All eggs used are Free range British Lion stamped eggs |  |
| Ensure that all fresh eggs and egg products are certified free range and locally sourced | Immediate/ Ongoing | As above |  |
| Grocery | Investigate purchasing wholly organic and / or Fairtrade supplies of rice, pasta, flour, pulses, tinned products, coffee, tea and sugar. | Immediate/ Ongoing | Continual review of products to ensure where possible fairtrade / organic supplies are used |  |
| maintain that certified Fairtrade tea, coffee and sugar is always provided as an option | Immediate/ Ongoing | Fairtrade tea, coffee and sugar used in all catering outlets including hospitality |  |
| Work on reducing WU’s current range of products that contain palm oil and seek suitable alternatives. | Immediate/ Ongoing | Work on going to reduce or find alternatives to palm oil in all products |  |
| Set targets for increasing the range of Fairtrade products used in menus and products available for customers e.g. flour, rice, pasta etc. | Immediate/ Ongoing | Continual review of products available and inclusion within menu’s each quarter, tangible target to be set and reviewed against for the coming year |  |
| Seek to limit the use of palm oil used in cooking and in the products bought from suppliers by keeping up to date with national and international research | Immediate/ Ongoing | Aramark supply chain continually working on reducing and removing products using palm oil. Full review of current products containing palm oil required to enable further reductions |  |
| Food labelling | Ensure that all food/meals are appropriately labelled, for example; Best before/Use by dates, Allergy alerts and Suitability for people of particular religions. | Immediate/ Ongoing | All food products are appropriately labelled including allergen information and use by details |  |
| Water | Maintain that tap water is available at every catering outlet. | Immediate/ Ongoing | Tap water is available at each catering outlet and drink fountains across the university campus |  |
| Continue to promote the availability of free tap water in all outlets using the Refill app | Immediate/ Ongoing | Wrexham University are members of Refill.org.uk and have water refill stations at all campuses. This is promoted to students at Welcome Week, social media and other campaigns throughout the year |  |
| Disposables | Use biodegradable alternatives where possible (e.g cutlery, takeaway containers) | Immediate/ Ongoing | All food disposables are vegware compostable containers, disposable cutlery is wooden. To further support the reduction of disposable containers re-usable take away initiative being launched in the new 24/25 academic year |  |
| Measure and reduce the amount of disposables used. This will be measured as a value percentage of sales. | Immediate/ Ongoing | With the above launch of re-usable food containers the use of disposable verses re-usable will be tracked and reported on |  |
| Maintain and promote our reusable cup scheme. 20p tariff is added to disposable cups and the funds generated are used to purchase reusable Huskups which are issued to staff and students free of charge | Immediate/ Ongoing | The 20p surcharge continues to raise revenue for reusable cups. In 2023/24 a student designed huskup was produced and issued to all students staying at Wrexham Student Village accommodation. https://wrexham.ac.uk/news/articles/wrexham-graduate-designs-reusable-cup-to-encourage-reduction-in-single-use-waste/ |  |
| Promote reusable products (e.g. use of reusable cutlery and plates when eating in rather than disposable crockery & utensils). | Immediate/ Ongoing | Promotion of reusable plates and cutlery to continue, with the introduction of re-usable take away containers to further support the non-use of disposables |  |
| Cleaning Materials | Continue to source environmentally friendly and less harmful cleaning product alternatives. | Immediate/ Ongoing | Continual review of cleaning material completed via Aramark supply chain. Chemical supply recently moved to Eco-Lab with a limited number of different chemicals currently in use across all catering outlets |  |
| Waste | Maintain recycling stations in all food outlets for plastic bottles, glass and food | Immediate/ Ongoing | Separate recycling bins are available in all catering outlets. These were updated in April 24 when the Workplace Segregation Regulations came into force |  |
| Continue to work with suppliers to reduce the amount of cardboard and packaging at source. | Immediate/ Ongoing | Aramark supply chain work continuously with suppliers to reduce packaging. On site team ensure all package is re-cycled within he correct waste stream, IE cardboard where appropriate |  |
| Maintain that all waste oil is collected and disposed of in an approved manner. | Immediate/ Ongoing | Wate Oil is collected by certified waste carrier. Filter fry used to clean oil and fryers to pro-long the live of the oil |  |
| Recycle cardboard from delivery packaging, food waste and other materials that can be readily recycled (e.g. glass jars/bottles, plastic bottles, paper wrappers) | Immediate/ Ongoing | As part of the roll out of Workplace Segregation Regulations (Wales) new segregated bins were provided to the canteen and we continue to segregate recyclables. In 2023/24 Veolia collected 45% recycling from bins used by canteen compared to 36% in 22/23 |  |
| Monitor caterers in their approach to managing food waste and make sure we are ordering accurate amounts of food, preparing and serving it in a way that limits waste. | Immediate/ Ongoing | Continual review of production levels to minimise production and plate waste across all sies |  |
| Continue to liaise with ‘Help your shelf’ in the students Union in the event of a cancellation that causes unexpected waste ensuring that food is donated to our university community. | Immediate/ Ongoing | Any food that can be donated to help your shelf in moved to the SU – providing food is not safe and not past its date coding |  |
| Continue to ensure that all catering delivery and vending packaging is recyclable where possible | Immediate/ Ongoing | Aramark supply chain work continuously with suppliers to reduce packaging. On site team ensure all package is re-cycled within the correct waste stream, e.g. cardboard |  |
| Investigate feasibility of recycling of disposable paper/plastic hot drinks cups | By end of 2027 | The new Workplace Recycling Regulations (Wales) now includes the recycling of disposable coffee cups within the cans, bottles, cartons collection. This was implemented April 2024. |  |
| Transport | Seek to reduce the number of deliveries made to each site by suppliers and ascertain from suppliers the sustainable credentials of their transport fleet | Immediate/ Ongoing | Single multi-temp drop for all frozen, chilled, dry, disposables and chemical products from Brakes. Stock holding of coffee bars to ensure minimal deliveries from branded coffee suppliers are made across university semesters |  |
| Energy | Raise awareness and motivate customers, suppliers and caterers by displaying average daily energy usage. | Immediate/ Ongoing | Additional signage and advertisement needed to raise awareness with customers on energy consumption. Current signage focused on limiting use of disposable items, i.e. take one for napkin dispensers |  |
| Work with caterers to create/promote efficiency at work. | By end of 2027 | Efficiency for energy consumption within kitchens continually discussed, equipment and lights turned off when not in use, taps not left running |  |
| Monitor efficiency of current appliances and look at alternatives. | By end of 2027 | Review of energy efficiency of appliances required. Review to be built into Campus 2025 and re-fit / re-build of kitchen and restaurant areas |  |
| Community | Continue to support community food groups such as Wrexham’s Incredible Edible - Sustainable Food | Immediate/ Ongoing | University catering and Aramark continually support Wrexham community food groups – annual plan for bespoke support and well as ad hoc support for help you shelf initiatives |  |