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I have carried out an equality impact assessment screening to help safeguard against discrimination and promote equality.			<input type="checkbox"/> ✓
I have considered the impact of the Policy/Strategy/Procedure (<i>delete as appropriate</i>) on the Welsh language and Welsh language provision within the University.			<input type="checkbox"/> ✓

Wrexham University's Sustainable, Healthy Food Policy

This document outlines Wrexham University's Sustainability, Healthy Food Policy and aims to highlight our intentions. Wrexham University (WU) recognises that food production and consumption has a big impact on the environment. The University is committed to reducing this impact in line with our Energy and Sustainability Management Policy Statement commitment to procure in a sustainable manner, taking ethical, environmental and social factors into consideration and meeting our responsibility to provide nutritious and sustainably sourced food to our customer's.

We recognise that we have a considerable influence in our buying power to encourage our suppliers and contractors to minimise negative ethical, environmental and social effects associated with products and services we provide by working together with suppliers to encourage sustainable and healthy food production and consumption. We have key performance indicators aligned with our sustainable food strategy written into our catering contract.

We aim to ensure that local and smaller suppliers are not discriminated against in the procurement process and in line with our specifications. This policy covers all our food catering outlets which are contracted to Aramark.

OUR AIM:

- Provide and increase sustainable, healthy food in WU's catering outlets.
- Promote and raise awareness of the sustainable, healthy food options, the nutritional effects of procurement through appropriate training, via induction, in continuing professional development and by holding a series of theme days.
- Increase awareness of the sustainable, Healthy Food Policy within our student, staff and visitor networks as well as our suppliers, on our commitment to serving sustainable food.
- Ensure that our caterers are regularly audited in their consumption of goods/ materials to continually increase and maintain the use of sustainable produce.
- Continue to provide Fairtrade products and continue to support local sustainable food projects such as Wrexham's Incredible Edible.
- Ensure that sustainability specifications are included in all future catering contracts and that sustainability criteria are considered in the awarding of contracts.
- Ensure all catering outlets uphold the criteria and standards outlined in Wrexham University's Energy and Sustainability Policy

This policy will be implemented, monitored and periodically reviewed by the Wrexham Sustainability Action Forum.

TO ENABLE US TO ACHIVE OUR AIMS:

- We will develop clear objectives, with our caterers, backed up by detailed targets, to minimise the ethical, environmental and social effects associated with the products and services we procure.
- Identify the mechanisms that we intend to use to incorporate ethical, environmental and social factors into our product selection process.
- Develop performance indicators and evaluation criteria to measure our progress.
- Identify and implement necessary changes to the procurement process and specifications to ensure non-discrimination against local and smaller suppliers.

SUSTAINABLE, HEALTHY FOOD POLICY

TARGETS 2024 – 2027

1. Engagement – Effective immediately

- Promote and raise awareness of the sustainable, Healthy Food Policy through web links, newsletters, social media etc.
- 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.
- 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.
- Achieve a certain level of awareness among interested parties (staff, students, visitors, and suppliers) about WU's Sustainable Food Policy, measured through surveys.
- Review the sustainability policies of suppliers to ensure they align with Wrexham University's values.

2. Fairtrade – Effective immediately

- Continue to maintain that all tea, coffee and sugar provided for meetings and conferences is Fairtrade.
- Investigate all relevant food categories for Fairtrade alternatives and purchase those where possible.

3. Sustainable and Local Procurement

By the end of 2027

- Aim to source 50% of food from local and sustainable suppliers.

4. Fish - Effective immediately

- Promote fish on Marine Stewardship Council ([MSC](#)) certified 'fish to eat' list to customers.
- Continue to ensure that all university food outlets are Marine Stewardship Council certified - ensuring traceability of sustainable fish all the way to the plate.

5. Fruit and Vegetables - Effective immediately

- Continue to promote seasonal fruit and vegetables to customers.
- Continue to increase the use of seasonal produce from previous year.
- Increase the number of products meeting ethical trading standards such as Fairtrade.

- 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.

6. Meat - Effective immediately

- Continue to provide vegetarian options each day.
- 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.
- 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.

7. Dairy - Effective immediately

- Continue to source all dairy products locally.
- Investigate the demand from customers for alternatives to milk.
- Investigate the demand from customers for organic milk

8. Eggs - Effective immediately

- Promote the use of free-range eggs at every opportunity.
- Ensure that all fresh eggs and egg products are certified free range and locally sourced.

9. Grocery - Effective immediately

- Investigate purchasing wholly organic and / or Fairtrade supplies of rice, pasta, flour, pulses, tinned products, coffee, tea and sugar.
- Maintain that certified Fairtrade tea, coffee and sugar is always provided as an option.
- Work on reducing WU's current range of products that contain palm oil and seek suitable alternatives.
- Set targets for increasing the range of Fairtrade products used in menus and products available for customers e.g. flour, rice, pasta etc.
- 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.

10. 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.

11. Water- Effective immediately

- Maintain that tap water is available at every catering outlet.

- Continue to promote the availability of free tap water in all outlets using the [Refill](#) app.

12. Disposables - Effective immediately

- Use bio degradable alternatives where possible (e.g cutlery, takeaway containers)
- Measure and reduce the amount of disposables used. This will be measured as a value percentage of sales.
- 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
- Promote reusable products (e.g. use of reusable cutlery and plates when eating in rather than disposable crockery & utensils).

13. Cleaning Materials - Effective immediately

- Continue to source environmentally friendly and less harmful cleaning product alternatives.

14. Waste - Effective immediately

- Maintain recycling stations in all food outlets for plastic bottles, glass and food
- Continue to work with suppliers to reduce the amount of cardboard and packaging at source.
- Maintain that all waste oil is collected and disposed of in an approved manner.
- Recycle cardboard from delivery packaging, food waste and other materials that can be readily recycled (e.g. glass jars/bottles, plastic bottles, paper wrappers)
- 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.
- 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.
- Continue to ensure that all catering delivery and vending packaging is recyclable where possible.

By end of 2027

- Investigate feasibility of recycling of disposable paper/plastic hot drinks cups

15. Transport - Effective immediately

- Seek to reduce the number of deliveries made to each site by suppliers and ascertain from suppliers the sustainable credentials of their transport fleet.

16. Energy - Effective immediately

- Raise awareness and motivate customers, suppliers and caterers by displaying average daily energy usage.

By end of 2027

- Work with caterers to create/promote efficiency at work.
- Monitor efficiency of current appliances and look at alternatives.

17. Community - Effective immediately

- Continue to support community food groups such as Wrexham's Incredible Edible - Sustainable Food