

## **Food Discussion – Green League Consultation 2010**

### **Question: Do you have sustainable procurement specifications in your catering contract?**

- % of Fairtrade tea.
- Stuff might be happening but not known about.
- Problems with contracts that don't end yet, need to show progress.
- Green League needs to be means to an end -Could be put in job descriptions of catering managers – maybe as an alternative question.
- Bonus points.
- Be careful not to double up eg. ISO4001
- Add in and action plan adds pressure.
- Worries about trespassing on catering managers
- Cost
- Steering groups could use fair-trade steering groups.
- OU?
- Large skew too far reaching.
- Steering group could be fair trade.
- Some schools have been able to work around contracts.
- Needs to be dynamic.
- What are P&P doing bottom up.
- Regular monitoring.
- Senior approval publicly available.

### **Question: It is proposed that in 2011 the soil association catering mark will be included in the Green League. What are the potential barriers in working towards this criteria?**

- For now reward different eg. Any 4 ticks out of ten options gets the same point, as a step to working towards the Soil Association.
- Depends on in-house/outsourced.
- How do you prove your performance and get mark?
- Covers conferencing – another angle.
- Rely on whistle blowers
- No accountability/verification, therefore verification important, but should score points for the journey.
- The fee – small unis can't pay / value for money – money should be spent on making actual reductions – maybe we could break it down asking if they have the criteria rather than the mark.
- People would prefer an accurate survey even if it is more complex.
- Should note small achievements.
- Hard to compare unis and assess – needs to evolve
- Is it established yet.
- Important that it is evidenced.

**Question: How much weight do you think we should give to this years criteria?**

- Should give weight to things that actually make a difference.
- Needs to be progressive.
- 2 points same as fair trade.
- More than ethical investment – more than carbon management.
- Food + Fairtrade merged
  - o 5 points for both.
  - o Bonus point for 2011 SA mark.
- Keep separate for fair-trade.
- Heavy weighting would course a massive shift – people won't bother for just 1 point.
- Fairtrade only worth 1 point – look back through previous Green Leagues if we've done it reduce points.

**Proposed Question:** Does your university have a publicly available sustainable food policy?  
When was the policy published?

- Are they doing the stuff or just have a policy.
- Sliding scale over the years? eg. ½ point if you only have policy after year.
- Reporting should be qualitative.
- Needs to be signed off at a senior level.

**Proposed Question:** You have sustainable operations specifications in your catering contract?

- Need to recognize that people are doing stuff, but constrained by contracts BUT eventually a good question.
- Policy is a better question.
- Need continuity – why bother if points won't increase? - should be a ladder(soil association mark fits this)
- Formal – gets people thinking about it – recognizes achievements.
- Differentiate between out-sources catering + in-house – in-house would be subject to general university policy – problem not food specific.
- Difficult because of different suppliers.
- Good as catalyst for change.

## Proposed New Questions

**1 a) Does your institution have a publicly available sustainable food policy? When was this policy published?** *Please provide a web link to the policy or send it with this questionnaire as an attachment.*

Public Sustainable Food Policy? (delete as appropriate)	Yes	No
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**If Yes:**

When was this policy published? (you MUST include the month it was published)	
Web Link (or state if attached):	

**1 b) When was the policy last reported on and who received the report?** *Please provide a copy of this report.*

When reported on:	
Who received the report?	
Web Link (or state if attached):	

**2 a) Is your catering in-house or outsourced?**

All in-house (delete as appropriate)	Yes	No
All outsourced (delete as appropriate)	Yes	No
Part in-house, part outsourced (please specify which areas are which)		

**2 b) Do you have sustainable operations specifications in your catering contract? (e.g. waste management, energy reduction etc.)** *Please provide a copy of the sustainability specifications.*

Sustainable operations specifications included in contract? (delete as appropriate)	Yes	No
Web Link (or state if attached):		

**2 b) Do you have sustainable procurement specifications in your catering contract? (e.g. seasonality, sustainable fish etc.)** *Please provide a copy of the sustainability specifications.*

Sustainable procurement specifications included in contract? (delete as appropriate)	Yes	No
Web Link (or state if attached):		

**If Yes to 2 a or 2 b:**

How are they monitored? (delete as appropriate)	Monthly	Quarterly	Annually
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**3. Can you evidence any of the following activities taking place in your in-house or out-sourced catering?**

Activity	Yes / No	Evidence
75% of dishes are freshly prepared		
Menus are seasonal		
A range of local, organic and fair trade food is served		
No fish is served from the Marine Conservation Society 'fish to avoid' list		
At least 30% of ingredients are organic or Marine Stewardship Council certified		
At least 50% of ingredients are locally sourced		
Non-meat dishes are being promoted as part of a balanced, climate-friendly diet		
Meat free days run across campus.		