



## Sustainable Food Action Plan

Aston is committed to working with current suppliers to establish reasonable timescales to achieve the following set of objectives, in line with the organisation's Sustainable Food Policy. All food related re-tenders will include as a minimum the relevant selection criteria in support of this policy.

The Sustainable Food Policy and Action Plan are available on the Aston University website, and further information related to actions to improve food will be communicated through the website and other media by the Sustainability team.

Action Required	Owner
<p><b>Meat</b></p> <ul style="list-style-type: none"> <li>We are working with our meat supplier to try to ensure all meat will meet a minimum of Red Tractor standard. (All fresh pork, chicken, lamb and beef products served within Catering@Aston already meet this standard)</li> <li>Regular reviews of meat procurement will take place, with the view to progressing to Freedom Food standards and Certified Organic when financially feasible.</li> <li>Meat Free Friday' counter is already a regular feature, featuring once a month in Catering@Aston.</li> </ul>	<p>Kate Glynn/ Terry Davis</p> <p>Kate Glynn/ Terry Davis</p> <p>Since November 2011</p>
<p><b>Fish</b></p> <ul style="list-style-type: none"> <li>Only fish only from sustainable sources, as accredited by the Marine Stewardship Council, are now being purchased, this includes also all purchases of Tuna.</li> </ul>	<p>March 2011</p>

<p><b>Dairy</b></p> <ul style="list-style-type: none"> <li>• All fresh eggs procured by Catering@Aston are free-range.</li> <li>• We have also worked with our sandwich partner to ensure that all their products containing egg are free range.</li> <li>• The cost of only purchasing egg-containing products that use free-range eggs will be reviewed quarterly, with the goal of implementation when financially viable.</li> <li>• The cost of only purchasing organic milk will be reviewed quarterly, with the goal of implementation when financially viable.</li> </ul>	<p>January 2012 March 2011  Kate Glynn/ Terry Davis  Kate Glynn/Terry Davis</p>
<p><b>Seasonal produce</b></p> <ul style="list-style-type: none"> <li>• Preference will be given to local, seasonally available ingredients, in order to minimise the energy used in food production, transport and storage. At present, at least three items on the menu each week reflect local available produce.</li> </ul>	<p>Kate Glynn</p>
<p><b>Fair Trade</b></p> <ul style="list-style-type: none"> <li>• Fair Trade certified tea, coffee and sugar are served at all Catering@Aston outlets, along with a range of confectionary items.</li> <li>• Where customer choice of brand (i.e. Costa) is specified it will comply with Rainforest Alliance if not available Fair trade certified</li> <li>• University hospitality provides Fair Trade tea and sugar, along with Rainforest Alliance certified coffee.</li> <li>• Fair Trade bananas will be exclusively sold in University catering outlets when financially feasible.</li> <li>• The provision of Fair Trade confectionary items will be reviewed annually, with an increase in the range of items available, where financially feasible.</li> </ul>	<p>January 2010  January 2010  January 2010  Terry Davis  Terry Davis</p>

<p><b>Waste</b></p> <ul style="list-style-type: none"> <li>• Back-of-house food waste from Catering@Aston will be disposed of in the onsite composter by the end of 2012.</li> <li>• The university already promotes the use of non-disposable hot drinks cups through the purchase of an Aston 'mug for life', with users being offered discounted drinks.</li> <li>• At Conference Aston, the current ISO 14001 EMS manages waste reductions, excess packaging by suppliers, recycling and energy reduction in production methods, in order to affect minimum levels.</li> <li>• The cost of moving to compostable food containers and cups will be reviewed at least annually, with the goal of implementation when financially feasible.</li> </ul>	<p>Sustainability Team &amp; Catering@Aston December 2011</p> <p>Kate Glynn/Terry Davis</p>
<p><b>Carbon Footprint</b></p> <ul style="list-style-type: none"> <li>• We already recycle certain waste products within catering.</li> <li>• Already considerably reduced fuel miles by working with our main grocery supplier and, will continue to do so working with more local suppliers giving preference to suppliers who continuously strive towards improving their efficiencies and stability of their operations and resources.</li> <li>• We have already invested in a filtration plant for all bottled water used within hospitality.</li> </ul>	