



**QUEEN'S
UNIVERSITY
BELFAST**

**CAMPUS
FOOD AND
DRINK**

Campus Food and Drink Sustainable Food Policy

Campus Food and Drink recognises our responsibility to provide healthy, seasonal, local and responsibly sourced food to our staff, students, and visitors which will promote positive experiences of learning, working and visiting the University.

We will commit to;

- Ensuring that all catering on campus meets current best practice benchmarks and standards.
- Support a vibrant local economy in Northern Ireland, strengthening community links and reducing food miles by using local, seasonal products and suppliers.
- Work with colleagues in Procurement to ensure sustainability is embedded in every procurement project we undertake.
- Support the Northern Ireland agricultural industry by as much as possible only purchasing poultry, lamb, pork and beef that has been reared in Northern Ireland.
- Ensure that we promote vegetarian and vegan menus and actively encourage healthy, sustainable options.
- Ensure that links between sustainability and wellbeing are made clear in the context of the catering provision.
- Contribute to social justice and equity through use and promotion of Fairtrade products.
- Enhance animal welfare and a sustainable agricultural environment through the use of free range and organic products.
- Minimise environmental impact and resource use by reducing waste and rationalising transport, as well as reducing consumption of energy and water.
- Promote equality and diversity by expanding the range and cultural variety of all menus.
- Embrace the ethos of healthy eating by promoting healthy foods and avoiding the promotion of unhealthy options.
- Enable positive dietary changes by reducing foods high in saturated fat, salt and free sugars and increasing the provision of higher fibre foods, fruit, vegetables and oily fish.
- Exclude fish species identified as most at risk by the Marine Conservation Society, and only choose fish from sustainable sources, such as those accredited by the Marine Stewardship Council.
- Manage our waste effectively so we can reduce, re-use and recycle where possible.
- Treat our employees fairly, pay our suppliers on time and make sure our customers experience the highest levels of service.
- Adopt a marketing and communications strategy to actively promote our sustainable and environmental activities.