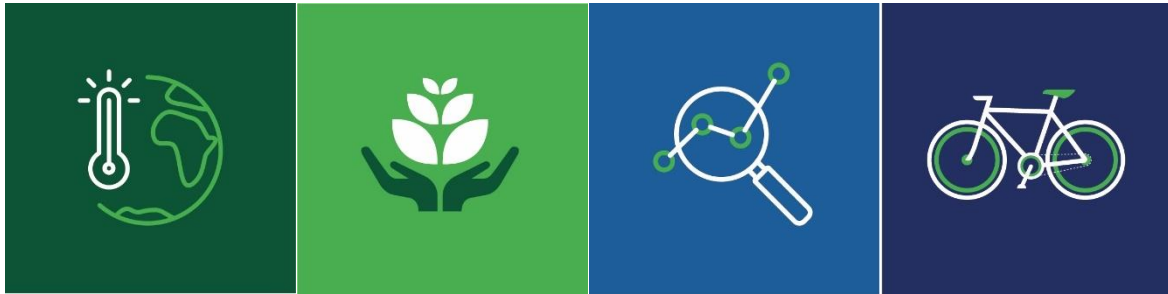




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Swansea University Sustainable Healthy Food Policy



Scope: This policy covers campus outlets, vending & food served by [Chartwells Catering company](#) at Swansea University.

The food at Swansea University is provided by Chartwells Catering company. To find out the latest information on sustainable and healthy food projects, menus on campus, follow via Instagram [@swanseaunifood](#) and Twitter [@Swansea_UniFood](#) and visit www.swansea.ac.uk/catering/places-to-eat/ to learn more.

In line with the Universities Strategic Plan, Chartwells Catering company and Swansea University takes account into environmental, health, ethical and social considerations in products and services we provide. The university's sustainable food policy requires that sustainability standards are embedded in tenders & contracts with external contractors (e.g. [recent university catering tender questions](#)). We work with our suppliers and contractors to ensure our activities contribute to local economies and sustainable livelihoods, avoiding unnecessary negative environmental impacts, supporting animal welfare, and provide health, wellbeing and social benefits. We strive to ensure smaller local suppliers are not discriminated against in the procurement process and in our specifications.

Swansea University produced its first Sustainable Food Policy in 2010, this 2024 document updates the policy and signposts the relevant commitments and performance in achieving [sustainable healthy catering](#). The policy covers all food outlets, vending and food served at the university.

This policy document aligns with Swansea University's overall [Sustainability Strategy](#) and helps to address the objects therein. It provides the framework within which Swansea University will support delivery of the following strategic commitments:

WE 5: Catering at the University will reduce the environmental and ethical impacts and maximise the benefits of their products and services based on management



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data, sustainability policies and procedures and customer feedback, and will publish information for customers on the impacts of their products and services

CE 3: Scope 3: Achieve (on average) a 2.5% year on year reduction in scope 3 emissions, 50% by 2035 (35% by 2030)

CE 4: Develop a programme of work for defining and achieving scope 3 sub-targets and monitoring programmes including: business travel, staff and student commuting, waste, water, food and drink, and procurement

WE 43: Coordination of the next stages of Public Health Wales' Corporate Health Standard – for providing a healthy workplace

The policy commitments and targets set out in this document will be reviewed annually through the ISO 14001 Environmental Management Review and reported to University Sustainability Committee. The catering action plan shall be monitored monthly by the sustainable health catering working group made up of key stakeholders (including catering contractors, sustainability team, student representatives and relevant estates and campus services teams).

It is the policy of Swansea University and the catering contractor Chartwells to:

Fairtrade

- a. Provide a range of Fairtrade products, including but not limited to tea, coffee and biscuits, providing choice to our customers.
- b. Ask our suppliers to provide their policy on Fairtrade and to itemise their Fairtrade commodities so that we can make them available to our customers.
- c. Maintain our Fairtrade University Status.

Waste and recycling

- a. Reduce food going into the waste stream via portion control, menu and recipe development, surplus food redistribution schemes and composting activities.
- b. Make full use of the University's waste recycling contract and actively ensure the following are recycled: cans, cardboard, plastic, paper, glass, food, tetrapak, magazines and newspapers.
- c. Ensure waste oil is recycled via conversion to biodiesel.
- d. Reduce the amount of packaging used in both sales items and the supply chain.

Meat free

- a. Develop comprehensive options for plant-based food on campus and create related engagement opportunities for students and staff.
- b. Promote Meat Free days through the SWell engagement programme.



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Eggs and Dairy

- a. Use only fresh, free-range eggs in catering
- b. Support local dairy farmers by purchasing local fresh milk

Meat and Fish

- a. Prioritise animal welfare in our purchasing decisions.
- b. Source our fish from local suppliers supporting sustainable fishing methods.
- c. Use Marine Stewardship Council (MSC) approved suppliers wherever possible and seek MSC certification.

Seasonal and local produce

- a. Engage campus community in growing food on campus.
- b. Source and showcase seasonal and local produce through menu development, produce provenance information, promotions and marketing.

Water and Beverages

- a. Provide free drinking water at all food and beverage outlets.
- b. Minimise use of single use bottled drinks.
- c. Reduce the use of disposal drinking cups on campus.

Health and Wellbeing

- a. Offer and promote an expanding range of healthy 'meal deals'.
- b. Use reduced sodium salt.
- c. Adopt cooking methods that reduce use of salt, fat, oil and artificial additives and preservatives.
- d. Offer an increasing range of fresh fruit and fresh vegetables.

Communication and Partnerships

- a. Communicate to all customers our commitment to serving sustainable, local food via promotional guidance, product information and awareness campaigns.
- b. Work with suppliers to progress the sustainable food agenda.
- c. *Maintain 1 star accreditation under the Sustainable Restaurant Association Scheme (SRA) and look to improve and expand the scheme to achieve 2-3 stars in the majority of outlets over time.*
- d. Ensure catering tender specifications and contract performance is aligned with university sustainability strategy and this sustainable healthy food policy.



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Director of Estates and Campus Services - Greg Ducie

Sustainability Manager - Teifion Maddocks

Swansea University Chartwell's Catering Manager - Neil Griffiths

Change log:

Reasons for the Change	Date
Inclusion of this Change log	07/2017
Update of Policy Title to align with University Wellbeing agenda "Sustainable Health Food Policy	07/2017
Inclusion of Sustainable Healthy Catering Action Plan	07/2017
Policy Scope added	07/2017
No changes to policy	04/2019
Updates to reflect Chartwell's catering contract and alignment with latest sustainability strategy	08/2022
Policy reviewed with additions including increased plant-based menu options, waste streams to include tetrapak, and updated links to the Catering Action Plan and Sustainability social media pages.	06/2024

Onward Signposts:

[Link to Sustainable Healthy Food Action plan](#)

[Get involved with Sustainability and Tyfu Tawe](#)

[Recent Activities](#)



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[Biodiversity Action Plan](#)

<https://www.facebook.com/SwanseaSustainability>

<https://www.instagram.com/swanseasustainability/>

[Responsible Sourcing | Compass Group UK&I \(compass-group.co.uk\)](#)

[Our Wellbeing Promise | Compass Group UK&I \(compass-group.co.uk\)](#)

[Our Climate Promise | Compass Group UK&I \(compass-group.co.uk\)](#)

[Our Social Promise | Compass Group UK&I \(compass-group.co.uk\)](#)

[Social Value & Corporate Commitments | Compass Group UK&I \(compass-group.co.uk\)](#)