

IMPERIAL COLLEGE LONDON SUSTAINABLE CATERING POLICY

Imperial College offers healthy, sustainable catering that is produced, processed and traded in ways that:

- Contribute to local economies and sustainable livelihoods
- Avoid damaging natural resources and contributing to climate change
- Protect the welfare of animals and plants
- Provide social benefits



Use local seasonally available ingredients as standard

- Menu planning to reflect seasonal foods
- Working with suppliers to encourage proximity purchasing to minimise road miles

Specify food from farming systems that minimise harm to the environment

- Work with Assured Food Standards to procure “Red Tractor” products where possible

a. Reduce the amount of foods from animal origin (meat, dairy and eggs) served as livestock farming is one of the most significant contributions to climate change.

- Promote meals rich in fruit, vegetable, pulses and nuts. Meat Free Mondays

b. Procurement policies that reflect the use of cost effective cuts of meat that promote responsible animal welfare

- Good Egg Award – Converting to free range

- Training



Exclude fish species identified as most “at risk” by the Marine Conservation Society

- Only use fish from sustainable sources – those accredited by the Marine Stewardship Council.
- Ambassadors of Sustainable Fish City

Choose Fairtrade Certified products for food and drinks imported from poorer countries to ensure a fair deal for disadvantaged producers.

- Achieved University Fairtrade accreditation (again) by offering a comprehensive range of Fairtrade products and raising awareness.



Promote health and well being

- Generous portions of fruit, vegetable and whole-grains
- Cooking methods that adopt cutting down on salts, fats, oils and artificial additives
- Remove hydrogenated vegetable oils from the business
- Healthy “meal deals”
- Promote brain food initiatives
- Healthy Living Week

Promote initiatives that encourage filtered tap water in reusable jugs or bottles

- “London On Tap”

Recycle Initiatives

- Suppliers tasked to only deliver in minimal packaging (eg without lids)
- Explore reusable packaging (eg crates)
- Procure 50% recyclable, compostable and biodegradable disposables
- Recycle bins in outlets to encourage customers to separate different materials for recycling
- Using our own “mug” and “salad bowl” initiative
- Introduce a food waste composting system into the central production kitchen
- Reduction in carrier bag use
- Print menus and other marketing material on recycled



Water Usage

- When replacing equipment, purchase water saving pieces
- Working with suppliers to improve the efficiency of water during production
- Internal awareness campaigns
- Staff training
- Investigate water recirculation systems (eg for external cleaning)

Minimise energy use in food production, transportation and storage

- Energy efficient equipment
- Internal awareness campaigns
- Staff training
- Reduction of suppliers / multi-temperature vehicles
- Sensible route planning

