

## **Sustainable Food System Policy**

<b>Responsibility for Policy:</b>	Director of Campus Services
<b>Relevant to:</b>	All LJMU Staff, Student and Food Contractors / Suppliers
<b>Approved by:</b>	ELT
<b>Responsibility for Document Review:</b>	Head of Catering
<b>Date introduced:</b>	November 2023
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### **RELEVANT DOCUMENTS**

[Liverpool City Region's Corporate Plan](#)

[United Nations Sustainable Development Goals](#)

[University Strategy 2023-2030](#)

### **RELATED POLICIES & DOCUMENTS**

[Hospitality Policy](#)

[SCP48 Food Safety and Hygiene](#)

[University Climate Change Action Plan](#)

[Environmental Management and Sustainability Policy](#)

[How to do Business with LJMU](#)

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## 1) Background

At Liverpool John Moores University we are student focused and care for our students to ensure they have a transformational university experience. We are courageous and speak out boldly, acting for change and we embrace and respect diversity through being inclusive.

We care about our community and make a positive impact on people's lives. This is our approach to everything we do, guiding our attitudes and behaviours.

LJMU is a key partner in the Liverpool City Region's sustainability strategy, contributing to and shaping local policymaking to help decarbonise the economy and move the city region towards a zero-carbon future.

Our university firmly embeds sustainability into the way we do things to help the university and City achieve a net zero carbon status. LJMU launched the UK's first ever BSc (Hons) Climate Science Degree. Climate Change and research by our academic staff is contributing to global understanding of environmental issues and the development of sustainable solutions.

An institutional [Climate Emergency Action Plan](#) has been developed which works towards our own objective of achieving net zero carbon status by 2035. The action plan ensures that through our operations, teaching, and research activities we contribute to the world's agenda for sustainable development.

The Sustainable Food System Policy provides a framework for our commitments to ensure that food and drink is produced, sourced, sold, consumed, and disposed of in such a way that considers the protection of the environment, provides benefit for society and that sets high standards for animal welfare.

The policy will provide a framework to continue our commitment to supporting the delivery of the United Nations (UN) Sustainable Development Goals (SDGs) that are specific to this sustainable food system policy:

Goal 2: Zero Hunger

Goal 3: Good Health and Wellbeing

Goal 8: Decent Work and Economic Growth

Goal 11: Sustainable Cities and Communities

Goal 12: Responsible Consumption and Production

Goal 13: Climate Action.

Liverpool John Moores University is committed to providing good quality food, which is healthy, nutritionally balanced, sustainable, and affordable for our university community.

## 2) Scope and Assurance

This Sustainable Food System Policy covers all food outlets and hospitality food and drink served by Liverpool John Moores University.

Food suppliers must comply with the commitments outlined in the Sustainable Food System Policy. All staff and students engaged in university activities have a duty to uphold the Policy.

Liverpool John Moores University Catering department will work to maintain and improve the sustainability of its food and drink offering.

The policy will be underpinned with a commitment to achieve external and independent validation/accreditation for this work.

We will work to implement a sustainable food framework (Food Made Good) which ensures that an external assessment is undertaken on our sustainability credentials by the Sustainable Restaurant Association.

Progress against actions and towards accreditation will be reviewed on an annual basis and reported to the university's Executive Leadership Team on environmental compliance, performance, and sustainable development matters and other relevant groups, which have staff and student representation.

### **3) Sustainable food system definition**

A sustainable food system delivers food that does not compromise the environment, society, and the economy. In its simplest form, food systems encompass all the stages required to feed the global population from field to fork.

A sustainable food system lies at the heart of the United Nations Sustainable Development Goals (SDGs) - a call for major transformations in agriculture and food systems to end hunger, achieve food security and improve nutrition by 2030.

### **4) Food Policy Statement**

We are committed to sourcing and providing food and drink produced to the highest environmental, social, and economic standards. All our food purchases are made via the [TUCO Frameworks](#)

We do this through the decisions we make in relation to sourcing and product offering, effective management of our catering operations, and through access to professional development.

As such, the university considers a wide range of environmental and social impacts when sourcing and developing our product offering, including but not limited to greenhouse gas emissions and carbon footprint, water footprint, water and soil health, animal and plant health, food loss and waste, biodiversity, nutrition and health, workers' rights and safety, animal welfare, raising awareness and influencing behaviour.

We are also committed to reducing single-use plastics and plastic packaging usage.

### **5) Current Practices**

Our current practices in the three key sustainability areas of Sourcing, Society and Environment are given in [Annex A](#).

### **6) Incentives and schemes to help students and staff**

#### **20% Discount on food:**

This incentive has been brought into the seven catering food outlets across LJMU campuses in line with the current cost-of-living crisis. A 20% discount gives students the opportunity to access healthy and fresh nutritious food that is affordable.

#### **Reusable cup scheme:**

LJMU food and drink outlets gave away 1,000 reusable thermal cups for free to support both the cost-of-living crisis and our commitment to reduce single use cups. Furthermore, to continue the scheme throughout the year, a 25p discount is awarded when reusable cups are used when purchasing hot drinks.

### **Too Good To Go:**

LJMU are partnering with the Too Good To Go App to reduce the amount of food waste in LJMU food outlets. Through this partnership, we will advertise a 'surprise bag' where members of the public can rescue unsold food that would otherwise be wasted, for a third of the original price.

### **Supporting Student Placements:**

LJMU catering provides opportunities to students from Nutrition-based programs. Throughout the last 24 months, students have been increasing their employability and skill set by working on a number of LJMU catering projects. These projects include:

- The development of this sustainable food policy.
- Designing new recipes that are healthy and nutritious, particularly focusing on plant-based meals and increasing customer choice.
- The introduction of QR Code food labelling, ensuring allergens, nutritional information and all other information regarding the meal is accessible to the consumer.
- A conversion on food packaging, removal of plastic to 100% compostable packaging.

**Annex A - Current Practices**

Area	Commitment	No.	How we put this in to action
<b>Sourcing</b>	Creating contracts to promote sustainability	<b>1.</b>	LJMU provide an E-tendering portal and ‘How to do business with LJMU guide’ to current and future suppliers that is easily found on the LJMU website.
	We encourage applications from suppliers of all types: local, national, small medium enterprise, limited companies, ethnic minority owned businesses, etc. LJMU engage with several independent suppliers.		
	We work closely with our purchasing consortium to ensure that sustainability is embedded within all procurement functions and frame works. Most products/ suppliers for LJMU are manufactured, used, and disposed of in an environmental and socially responsible way.		
	Our policies and procedures are in place to ensure the correct process is adopted to meet the University’s needs and ethos, for example, compliance with policies around health and safety, sustainability, diversity and equality, and corporate and social responsibility. All suppliers for LJMU food and drink outlets adhere to a sustainable food policy.		
	LJMU are an active member of the University Organisation Ltd (TUCO) and uses its frameworks for catering procurement.		
	Local and Seasonal Food	<b>2</b>	LJMU have developed a university-wide Hospitality Policy to ensure that staff use internal catering services, where funding allows. This has reduced delivery miles, packaging, and food waste.
Most food and drink products sold in LJMU food and drink outlets come from the local area. These include: <ul style="list-style-type: none"> <li>• Milk,</li> <li>• Cheese,</li> <li>• Free-range eggs,</li> <li>• Red meat and</li> <li>• Chicken.</li> </ul>			
LJMU food outlets optimise seasonal food.			
	<b>3</b>	All coffee sold on campus is Fairtrade	

	Food that is ethical and Fairtrade		<p>LJMU actively buy certified products that include MSC-certified fish and Red-Tractor certified meat products</p> <p>LJMU food and drink outlets engage with suppliers who subscribe to ethical animal standards – BRC accredited</p> <p>LJMU only use free-range eggs</p>		
<b>Society</b>	Staffing	<b>4</b>	<p>LJMU upholds the fair living wage for catering staff</p> <p>LJMU provide clear policies and relevant product information to all staff who work within LJMU food and drink outlets.</p> <p>Catering Staff Training.</p> <p>Regular training on food literacy and general product knowledge. This includes:</p> <ul style="list-style-type: none"> <li>• Product tasting and briefing sessions with the kitchen team</li> <li>• Allergen, and ingredient information</li> <li>• Sourcing and sustainability training. Product specification sheets which document all the information for future reference are available for all staff.</li> </ul>		
			Customers	<b>5</b>	<p>Readily available free drinking water throughout campuses are signposted to cut down the use of single-use water bottles.</p> <p>Customers encouraged to use refillable cups and are rewarded with discounts at LJMU hot drink outlets.</p> <p>LJMU provide facilities and processes in place to help students and staff dispose of a whole range of recyclable and non-recyclable waste involved as part of the overall system from paper, cans and batteries - (for heating etc) to electronics, heavy goods, and clinical waste (where foods is part of research). Waste guides are available on the LJMU website for staff and students.</p> <p>LJMU catering provides a reward scheme for customers making ethical and sustainable food choices within their catering outlets</p>
					The Local Community

			<p>We ensure that our nutrition-related undergraduate degrees include the scientific, psycho-social, cultural, political, sustainable, and commercial aspects of health care, health promotion and nutrition aspects of food production.</p> <p>The student's union has developed growing sites in the city. These are found at:</p> <ul style="list-style-type: none"> <li>• Kensington Fields Community Centre,</li> <li>• The Student Life Building.</li> </ul> <p>LJMU has previously Supporting the Bronte Project and local school children.</p> <p>The sites will allow the whole community to grow and enjoy:</p> <ul style="list-style-type: none"> <li>• Fruit,</li> <li>• Vegetables,</li> <li>• Sensory herbs,</li> <li>• Flowers.</li> </ul> <p>LJMU is a key partner in the Liverpool City Region's sustainability strategy contributing to and shaping local policymaking to help decarbonise the economy and move the city region towards a zero-carbon future</p> <p>We work closely with 'Love Food Hate Waste' and 'Liverpool Food People'</p> <p>We donate food to the Whitechapel Centre – a leading homeless and housing charity for the Liverpool region.</p>
	<p>Feed People Well</p>	<p>7</p>	<p>LJMU food and drink outlets offer:</p> <ul style="list-style-type: none"> <li>• A balanced menu every day,</li> <li>• Up to 70% of the menu in LJMU food and drink outlets are meals which are not ultra-processed,</li> <li>• Nearly 30% of menu is plant-based/ vegan including hot and cold food,</li> <li>• Food is served in reasonable portions.</li> <li>• An affordable choice for staff and students</li> </ul> <p>LJMU Catering actively seeks to remove highly ultra-processed foods from food and drink outlets wherever possible</p> <p>LJMU work with students on the Sport and Nutrition programme to provide nutritional information for menus.</p>



			Most LJMU food and drink outlets maintain a 5-star hygiene rating.
<b>Environment</b>	Value Natural Resources	<b>8</b>	As a source of cooking, 100% of electricity comes from renewable sources in LJMU
			Carbon emissions have reduced by 50% in recent years and will continue in line with the university's net zero carbon target
	Reduce Waste	<b>9</b>	Two thirds of waste generated by LJMU is recycled
			LJMU is committed to sending no waste to landfill as all non-recyclable materials are sent for energy-from-waste treatment.
			LJMU collect and monitor waste produced to set targets and review waste practices.
			LJMU food outlets cook in smaller batches and upcycle unused food to reduce waste.
			LJMU food outlets use a tool to predict service levels.
	Reduce Single-use Plastics	<b>10</b>	Single use plastics are reduced to internal catering services.
			LJMU food and drink outlets prohibit plastic straws and cutlery.
			Where possible, food packaging is compostable - 85% of packaging is using the 'Vegware Brand'
			Most of LJMU food and drink suppliers by LJMU Catering use reusable containers, delivery trays and boxes