

Sustainable, Responsible, Tasty Food at Greenwich.



August 2017



Catering for you and our planet

The University of Greenwich is recognised as a leader in the Higher Education sector for its sourcing, preparation and provision of the food it offers.

This case study provides further information illustrating how we are taking our responsibilities seriously on behalf of all of our stakeholders.

Awards and Recognition

Greenwich was one of the first universities to achieve the Soil Association's Food for Life for all its outlets and menus. This not only includes our contracted caterers (BaxterStorey) but also Sodexo at the Dome restaurant.

This assures all customers that, as a minimum, of the food we serve:

- all the meat is from farms which satisfy UK welfare standards
- no fish are served from the Marine Conservation Society 'fish to avoid' list
- all our eggs are organic
- there are no genetically modified ingredients
- the menus are seasonal and in-season produce is highlighted
- the suppliers have been verified to ensure they apply appropriate food safety standards
- the staff are supported with skills training in fresh food preparation
- there is a demonstration of our compliance with national standards and guidelines on food and nutrition
- all of the minced beef is organic
- all of the pork is free range
- all the chickens are farm assured
- we use British rapeseed and olive oil as standard
- we strive to reduce the use of salt in cooking and only use low sodium salt



baxterstorey
we love this business

sodexo

Awards and Recognition

We are proud to be a Fairtrade University having been one since 2011.

We are also proud to support the Marine Stewardship Council as all our seafood is sustainable sourced from MSC certified stocks.

All of our catering outlets are included in the scope of our Environmental Management system and are audited annually to ensure best practice.



Local Sourcing

The supply chain and relationships ensure that we have committed suppliers delivering locally such as Staveley Farm eggs, Rother Valley beef and Chegworth Valley fruit. This is promoted through the outlets via posters and by way of pop-ups that are hosted once a month. Within this we have a decentralised distribution chain which uses 746,210 fewer miles per annum, which equates to 342,239 less kg of CO₂e, the equivalent of taking 91 cars off the road for a year. Local suppliers include:

- Watts Farm (Dartford)
- Chegworth Valley (Kent)
- M&J Seafoods (Aylesbury)
- West Horsley Dairy (Woking)
- Osolocal
- Birtwistles Butcher (Milton Keynes)



Local Sourcing

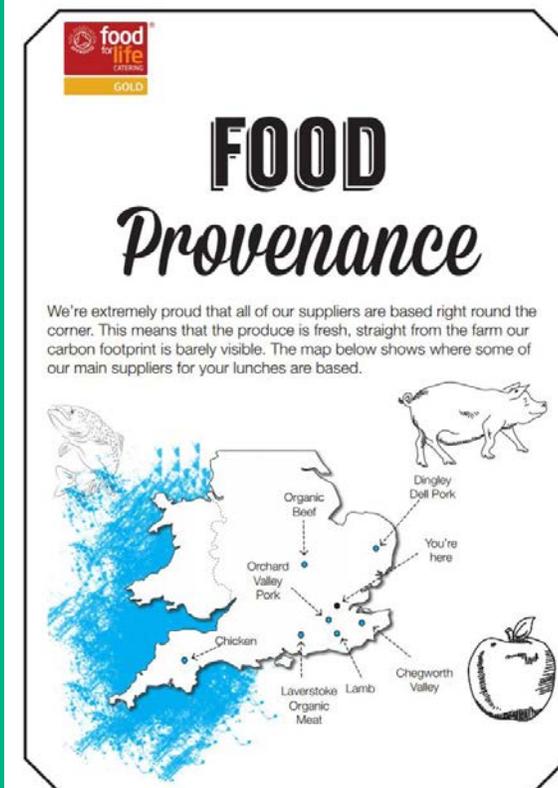
Farm Visits

Watts Farm (Kent)

Chefs are given the opportunity to visit local suppliers to understand their business better as well as cultivating relationships. Located in Orpington is a supplier of fruit and vegetable across the country. Chris, Chef Manager in Greengages at our Mansion Site (Avery Hill) along with other BaxterStorey chefs, visited the farm which included walking the fields of herbs, spinach and picking the asparagus crop with the farm hands. Seeing crops produced from farm to fork was beneficial and renewed Chris's passion for fresh farm produce. The standards on the farm were extremely high. The preparation area was treated like a military exercise so as to keep the risk of cross contamination low. The chefs learned new things such as the rotating of the crops from a vegetable one year to a wild grass the following year in order to renew the nutrients.

Burlton Farm (Herts)

The next farm visit will be to Burlton Turkey Farm in Hertfordshire. The aim is to get the chefs to see where the turkeys come from and to appreciate the work that goes into all the stages of raising them. This should, in turn, inspire the chefs to come up with some new ways of cooking turkey and also look to work it into the menus throughout the year not just a Christmas.



Staff & Student Engagement

The university and our caterers BaxterStorey are keen to engage our stakeholders to help us be even better. Opportunities exist including:

- Reps on our Sustainable Food Steering Group (meeting 4 times a year) (contact sustainability@gre.ac.uk for details)
- Sustainable Food Volunteers ([apply via Students Union Volunteering site](#))
- Undertaking research to help us better understand and respond to key food related issues at our institution
- Participating in any of the many events being run as part of the 'Bridge Initiative' to help engage our stakeholders in healthy, responsible food
- Supporting our Ethical Food and Fairtrade Fortnight by for example running events and talks
- Volunteering at our [Community Edible Garden](#) at the Avery Hill Southwood Site.



Fairtrade Coffee Morning



Thursday 02nd March: Greenwich, Queen Mary Café
10:30am - 11:30am
Tuesday 07 March: Medway, Pilkington Café
10:30am - 11:30am

- Pop in & receive a free Fairtrade coffee or tea
- Grab a bite of freshly baked Fairtrade cake
- Find out about Fairtrade
- And have fun with other coffee lovers!

For more events & delicious Fairtrade food offerings at our catering outlets visit: <http://blogs.gre.ac.uk/greengreen/ethicallife/food-fortnight-2017/>

UNIVERSITY of GREENWICH   

Cutting Waste & Saving Money

We're keen to reduce our impacts in many ways. This also includes how we can reduce the waste our activities can generate. For example:

- We sell reusable 'keep cups' and incentives their reuse at our outlets. This significantly reduces the numbers of disposable cups used.
- We encourage stakeholders to avoid using single use plastic water bottles. All outlets have **free** water points with drinking glasses or can be used to refill bottles (which can also be bought at our outlets)
- All outlets have comprehensive recycling systems for customers use
- Our caterers focus on reducing waste in preparation and plate waste. All food waste is sent for bio-digestion.



Bon appétit!



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