



## **Darwin College**

### **Sustainable and ethical statement**

#### **Introduction**

Darwin College recognises its responsibility to provide healthy and sustainable food to our staff, students, and visitors. This statement sets out the College's intentions to minimise the impact of its catering operations on the environment, and its approach to promote sustainable and ethical practices and consumption.

#### **Aims**

- Reduce ruminant meat
- Reduce the consumption of dairy products.
- Promote the consumption of more plant-based foods.
- Reduce food wastage.
- Source food and other products locally where possible.
- Ensure that products are traded fairly throughout the supply chain.
- Ensure that we provide fish from sustainable sources, limiting the impact on threatened stocks and through the environmental impacts of aquaculture.
- Ensure that animal welfare standards are adhered to, including through adherence to Red Tractor Assured standards as minimum.
- Communicate the commitment to sustainable food to customers, staff and suppliers our commitment to serving sustainable food.
- Reduce single use plastic and reduce the use of all plastic packaging.
- Continue to implement forward thinking sustainability best practice.

#### **Objectives**

- Raise awareness of the benefits to the environment and individuals of the sustainable and ethical statement through communications, training and accreditation applications.
- Monitor performance against the statement aims, including setting sustainable food targets, and reporting regularly on performance against these.
- Examine this sustainable and ethical statement annually and amend targets.
- And specific objectives of:

#### **Meat and dairy**

- Reduce the amount of ruminant meat consumption, taking the 'less but better' approach.
- Ensure that animal products are from certified higher welfare standards.
- Where possible and appropriate, use local produce and/or suppliers and actively include and promote use of these products in menus.
- Aim to ensure all milk and dairy products are Red Tractor Assured or equivalent as a minimum standard.
- Continue to use free range eggs as standard.
- When using other egg products e.g. frozen whole eggs, egg whites or mayonnaise etc. use free range if available.



## **Fish**

- No fish from the Marine Conservation Society's 'Fish to Avoid' list.
- No tinned fish products consumed.
- Uphold our commitments to the Sustainable Fish Cities pledge.
- Use diverse species of white fish to reduce pressure on sensitive stocks.
- Consider other options for increasing the sustainability of fish, including opting for pole and line caught fish, promoting consumption outside of the 'big five' (cod, salmon, tuna, haddock, prawns) and reducing or eliminating the consumption of carnivorous aquaculture species such as shrimp, prawns and salmon in favour of lower-impact aquaculture species such as tilapia.

## **Fairly Traded Products**

- Ensure that all of our products are fairly traded throughout their supply chains.
- All tea, coffee, sugar and bananas served to be certified Fairtrade (subject to supply).
- Investigate work-wear purchasing to include fairly traded principles and end of life implications.

## **Fruit and vegetables**

- Provide a plant based meal option at every meal service.
- Aim to develop menus which make use of seasonal fruit and vegetables, where practically possible.
- Source fruit and vegetables from local suppliers where possible.
- Food produce is to be Red Tractor Assured, equivalent or fully traceable.
- Where possible procure fruit and vegetables from low impact production systems.

## **Sustainably sourced products containing palm oil and soya**

- Aim to source products containing palm oil that are certified by the Roundtable on Sustainable Palm Oil (RSPO).
- Commit to investigating and sourcing the most sustainable oil options possible.
- Aim to source soya products that are certified by the Round Table on Responsible Soy (RTRS) or ProTerra.
- Reduce overall consumption of oil.

## **Food Waste**

- Aim to achieve a significant reduction in waste in operations.
- Monitor food waste records in order to assess portion size and therefore implement portion control sizes to avoid unnecessary waste.
- Food waste to be anaerobically or in-vessel processed, to ensure all compostable packaging contained in food waste is correctly broken down.
- Coffee grounds are processed into 'coffee logs' fuel.
- Recycle used cooking oil for turning into biofuel.



## **Plastics and Packaging**

- Eliminate the use of non-recyclable plastics and reduce the use of all single use disposable items. Using compostable options where this is impossible.
- Encourage our suppliers to go plastic-free.
- Increase awareness that we have moved away from single use non-recyclable plastic.
- Use china plates and bowls and reusable cutlery as standard for College catering.
- Offer initiatives and discount schemes for customers who use reusable cups and crockery.
- Reduce plastics and non-recyclable waste with the aim of no longer needing the general waste bin in the College.
- Only issue paper till receipts on demand.
- Sell re-useable water and coffee cups to promote multi-use containers.

## **Energy**

- Any new or replacement cooking/catering equipment should seek to provide efficiencies in energy consumption.
- Conduct energy audits to identify ways to reduce consumption.
- Catering Staff to be given energy saving training.
- Only payments by College card or bank cards accepted.

## **Water**

- Provide chilled water fountains in College.
- Water is now not sold in the servery.
- Work to reduce the amount of water used in the kitchen.

## **Chemicals**

- Eco-friendly plant based cleaners and detergents have been introduced to reduce our environmental impact.

## **Research**

- Darwin College Catering are proud to have supported student lead environment and sustainable development research and will continue to make itself available as a resource.
- Actively research new and initiative schemes, processes and information that can help reduce the catering department's environmental impact.

## **Scope of the Policy**

- Catering at Darwin College not only has to provide a varied menu for a diverse international membership but also must do so on a limited budget. With over 700 students from over 70 countries. There is a desire to provide at meal times something that everyone can eat
- All suppliers will be expected to assist the College in meeting the aims as described.
- Food is subsidised by not reflecting kitchen staff salaries and other overheads (such as gas and electricity costs) in meal prices. Neither does the College charge a fixed, termly, Kitchen Fixed Charge which can place a disproportionate burden on irregular diners.
- The statement applies to all aspects of sustainable food, including procurement, preparation, provision, food waste and waste management and education.



## Monitoring

### Targets

- To reduce carbon emissions from food year on year.
- To reduce waste streams to landfill.
- To reduce single use plastic packaging.

### Key Performance Indicators

- Carbon emissions per kilo of food procured (kg of carbon per kg of food procured).
- Carbon emissions from food per £ revenue.
- Carbon emissions from food per transaction.
- Kilograms of meat and dairy purchased as a proportion of total food purchased.
- Proportion of plant-based meals served.
- Kilograms of food waste generated.
- Number of single use takeaway disposables used.

### Roles and responsibilities

- The University of Cambridge has a responsibility to procure food in a sustainable manner in accordance with its Environmental Sustainability Vision, Policy and Strategy<sup>1</sup>.
- Darwin College, whilst independent of the University in its governance, recognises the importance of collaboration and consistent strategic goals within the University community and therefore will align statements where possible.
- The Catering Manager has overall responsibility for the implementation of the statement.
- The Meals Committee chair, Head of Domestic Operations and the Darwin College Students' Green Officer are to be included in all reviews, reporting and amendments.
- College members are encouraged to support the aims and objectives of the policy.

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<sup>1</sup> [www.environment.admin.cam.ac.uk/policy](http://www.environment.admin.cam.ac.uk/policy)



## **Further Information**

[Marine Conservation Society Good Fish Guide](#)

[Marine Stewardship Council](#)

[Sustainable Fish Cities](#)

[Cambridge Sustainable Food](#)

[Cambridge Food Hub](#)

[Red Tractor](#)

[Roundtable on Sustainable Palm Oil](#)

[Roundtable on Responsible Soy](#)

[Coffee Logs](#)

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