

LEICESTER SERVICES PARTNERSHIP

Sustainable Food Policy 2019-2020

A Sustainability Plan is a required infrastructure component of Leicester Services Partnership.

Aligning our sustainable values with those of The University of Leicester, we are continuously working with the University's Social Impact Team, Waste Management Team and Academics on ways to minimise negative environmental impact and taking a leap into a single-use plastic free world, by implementing changes that are based on research and make a positive impact now and for the future.

Our Current Sustainable Practices

- We turn our waste cooking oil into bio-diesel which is used to run the vehicles that deliver our food to our outlets.
- Our food waste is collected and taken to an anaerobic digester plant, for food compost and methane by-product to be turned into fuel.
- We try and source suppliers within a 50 mile radius, where possible, to reduce our carbon footprint.
- We buy seasonal and local food and veg, where possible.
- We recycle all our packaging cardboard.
- All the fish we serve is sustainably sourced or MSC approved.
- All our meat is Red Tractor approved.
- All our take away cutlery is recyclable.
- Our takeaway containers are either recyclable or compostable.
- We are committed to using products containing sustainable palm oil.
- All our shelled eggs are Red Lion quality, from free range hens.

**WE WANT TO
CREATE THE
BIGGEST
SUSTAINABLE
IMPACT WE CAN
FOR THIS
CAMPAIGN, AND
HOPEFULLY BOOST
POSITIVE
BEHAVIOURAL
CHANGE IN
REGARDS TO
REUSE, REDUCE,
RECYCLE.**



Our Code of Practice



Our Objectives

SERVE MORE VEG AND BETTER MEAT

- Create menus so that at least half of what is offered is vegetarian, by September 2020.
- Reduce the amount of raw beef produce we serve by 10%.
- Implement and maintain that Wholesome will be our dedicated 100% plant-based food outlet to provide meat-free options every week day, by summer 2020.
- Continue to provide meat free alternatives across all our outlets.
- Implement a healthy eating statement by spring 2020, and ensure it is accessible to our customers and all our employees are aware of it.

WASTE NO FOOD

- Serve sensible portion sizes to eliminate unnecessary food waste.
- Sign up to the Sustainable Restaurant Association (SRA) Food Waste Bad Taste programme to complete a food waste audit and set food waste reduction targets.
- Sign up to the SRA One Planet plate challenge, so our chefs can be creative with putting sustainability on the menu by providing a dish that has no food waste.
- Continue to separate food waste in our kitchens and ensure it is disposed of to an anaerobic digester.
- Introduce a community kitchen by spring 2020 and use surplus food to empower communities.

Our Objectives

SUPPORT GLOBAL FARMERS

- Maintain our direct trade relationship with sustainable Fairtrade coffee farmers/suppliers.

REDUCE REUSE RECYCLE

- Continue to offer a 25p discount for customers who join our 'No tricks up our sleeve' sustainability initiative or bring their own travel mug when buying a drink.
- Reduce single-use plastics where possible and create an initiative to reuse containers at our salad bars by summer 2020.
- Continue to recycle our used cooking oil by turning it into bio-diesel as part of Olleco's Virtuous Cycle.

FEED PEOPLE WELL

- Continue training chefs in techniques that promote healthy and sustainable food each year.
- Maintain that no main courses on our menus are more than 50% of your recommended daily intake of calories, fat, sugar and salt.
- Continue to cater to different dietary needs.

ACCREDITATIONS

- Achieve an SRA sustainability rating by summer 2020.
- Require/Encourage our suppliers to register on the NETPositive Futures portal to receive and maintain a bespoke sustainability action plan.



CRAFT
COFFEE HOUSE

CREATE YOUR HERITAGE



DIRECT TRADE



QUALITY AND
CONSISTENCY

This is a signed commitment that our policy will be updated and reported on annually and is an integral component within the operation of Leicester Services Partnership.

Gavin Brown, CEO
Leicester Services Partnership