

Sustainable Food Policy 2023- 2024

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 Environmental Management Working Group, Waste Management Team, Academics and Students 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, and take-away containers are either recyclable or compostable.
- We have switched almost all our cold drinks to aluminium cans for infinite recycling.
- We are committed to using products containing sustainable palm oil.
- All our shelled eggs are Red Lion quality, from free range hens.
- We create menus so that at least half of what is offered overall is vegetarian.
- We have a preserved living moss wall in Campus Kitchen that is sustainable, because it improves air quality without needing a watering system, as well as providing noise reduction and reducing carbon dioxide levels.
- Wholesome in Partnership with The Pantry, is our dedicated 100% plant-based food outlet, to provide meat-free options every weekday.

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



Our Current Sustainable Practices Continued

- We continue to serve sensible portion sizes to eliminate unnecessary food waste.
- We continue to maintain our direct trade relationship with sustainable Fairtrade coffee farmers/suppliers.
- All of our soups are plant-based and gluten free, making them suitable for vegans, vegetarians and those who need to follow a gluten free diet.
- We have a healthy eating policy in place that is adhered to and kept up-to-date. We continue to ensure it is accessible to our customers and all employees are aware of it.
- Life Water is our supply of bottled water, where each bottle purchased, helps to support and fund clean water projects across the world through the partner charity, Drop4Drop.
- We've teamed up with Too Good To Go, to help reduce our food waste.
- Our Community Kitchen located in the Percy Gee Building is available to staff and students to get close to end date foods, to continue to reduce food waste.
- Within our Hospitality department, we advise potential customers on how to optimise low-carbon catering through delivered hospitality, how to avoid over-ordering and reduce food waste.

Our Code of Practice



Our Objectives

SERVE MORE VEG AND BETTER MEAT

- All animal products must be produced to at least 'minimum' UK standards or to equivalent standards if sourced outside the UK.
- Reduce the amount of raw beef produce we serve by 10%.
- No fish is used that is on the MCS Fish to Avoid list.
- Promote healthy eating, vegan and vegetarian menus across our social media channels.



**LEICESTER SERVICES
PARTNERSHIP**

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Our Objectives

WASTE NO FOOD

- Continue to have a community kitchen in place and use surplus food to empower communities.

REDUCE, REUSE, RECYCLE

- Continue to reduce single-use plastics where possible and create an initiative to reuse containers at our salad bars by the end of the academic year 2024.
- 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.
- Have a student forum and staff forum in place, to encourage a two-way conversation and potential implementation, on the food and services we provide.

ACCREDITATIONS

- 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



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