



Prepared By:	Caroline Cochrane
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Confidentiality	None

## ESTATES AND SUSTAINABILITY

### KINGSTON UNIVERSITY FOOD POLICY

**Policy Vision** Kingston University recognises that food has a significant impact on people, animals and planet, and the University is committed to reducing the negative environmental, ethical and social impacts associated with its food products and services

**Policy Objectives** To achieve our policy statement Kingston University has set the following objectives, to be delivered by our catering contractors and others as appropriate.:

1. Include environmental, ethical and social sustainability criteria, including availability of sustainably certified products, in procurement processes related to food and catering.
2. Ensure relevant food safety and hygiene compliance obligations are always met.
3. Review and maintain variety and availability of healthy, seasonal, organic and locally sourced food.
4. Maintain a balanced menu that promotes vegetarian and vegan options, monitoring sales of meat, fish and dairy products meat, fish and dairy vs vegetarian/ vegan alternatives.
5. Source meat, fish and dairy according to certified high animal welfare standards, and work with catering suppliers who are certified (or working towards) Sustainable Restaurant Association (Food Made Good), Green Kitchen Standard or equivalent
6. Purchase and promote Ethical Trade and Fairtrade products, including sustainable palm oil products, and maintain the University Fairtrade Award.
7. Avoid purchasing products containing palm oil, where this is not possible due to purchasing constraints, ensure products contain 100% sustainable certified palm oil.
8. Prioritise and incentivise reuse, with the aim to phase out single-use items (eg cups, cutlery, crockery, food service packaging) whilst meeting health, safety and accessibility needs.
9. Ensure single-use items are manufactured from sustainable materials and can be disposed in an environmentally, socially and economically responsible way, reducing single use plastic use where possible.
10. Actively work to reduce food waste (spoilage, preparation, inedible and plate waste) by following the waste hierarchy. Ensure surplus edible food is redistributed, waste oil and coffee grounds are recycled, and inedible residual food waste is anaerobically digested.
11. Collect and report data on food waste, carbon emissions, and consumer choices.
12. Communicate our sustainable food commitments and campaigns with staff and students.
13. Provide space in response to demand allowing staff and students to grow fruit and vegetables.

This policy covers all food outlets and food served by the University including our contracted services (shops, canteens, bars and concierge-type services). KU is committed to providing the resources needed to meet the above objectives, working with contractors and suppliers to report and improve performance as required. This Food Policy is owned by Estates and Sustainability and is reviewed every two years by the Estate Committee. The Food Policy is supported by the Sustainable Food Action Plan and is reviewed quarterly by the Sustainable Catering Working Group.



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Signed by:

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Vice-Chancellor  
Date:05/02/2026

Signed by:

Caroline Harries  
Chief Operating Officer & Chief Financial Officer  
Date: 05/02/26