



Prepared By:	Stephanie Todd
Date of Publication:	23.01.2024
Version:	V 2
Confidentiality	Public Information

ESTATES AND SUSTAINABILITY

KINGSTON UNIVERSITY FOOD POLICY

Policy Statement Kingston University (KU) 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:

1. Include environmental, ethical and social sustainability criteria, including availability of sustainably certified products, in procurement processes related to food and catering.
2. Increase the variety and availability of healthy, seasonal, organic and locally sourced food.
3. Proportionally reduce the sale of meat, fish and dairy products and promote vegetarian and vegan options.
4. Source meat, fish and dairy according to certified high animal welfare standards and work towards achieving Green Kitchen Standard and Soil Association accreditations.
5. Ensure relevant food safety and hygiene compliance obligations are met.
6. Avoid purchasing products containing palm oil, where this is not possible due to purchasing constraints, ensure products contain 100% sustainable certified palm oil.
7. Purchase and promote Fairtrade products and maintain the University Fairtrade Award.
8. Prioritise and incentivise reuse and work to phase out and eradicate single-use items (including cutlery and food service packaging) whilst meeting health, safety and accessibility needs.
9. Ensure single-use items are manufactured from sustainable materials and can be disposed of across the University in an environmentally, socially and economically responsible way.
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. Improve the quality of 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. This Food Policy is owned by Estates and Sustainability and is reviewed every two years by the Estate Committee. This Food Policy is supported by the Sustainable Food Action Plan, that is reviewed quarterly by the Sustainable Catering Working Group.

Signed by:

Steven Spier
Vice-Chancellor
Date: 16/02/2024

Signed by:

Caroline Harries
Chief Operating Officer
Date: 15/02/24

Reviewed January 2024
Next Review January 2026