



Cynaliadwyedd PDC
USW Sustainability

Policies

University of South Wales - Sustainable Food Policy

*(Applicable to all Food and Beverage outlets, delivered hospitality
and conferencing services run by USW catering)*

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Introduction

The provision of food has a complex relationship with health and the environment, and universities have a significant opportunity to create long term benefits for their students and staff.

The heading we have chosen to reflect our department's objectives is **"Catering and Biodiversity."** This title serves as a more inclusive umbrella, encompassing a wider scope that extends beyond food provision.

This includes:

- Anti-slavery and ethical sourcing
- Fuel and energy use in kitchens and transport.
- Labour practices and wellbeing
- Waste management and packaging.
- Biodiversity impacts from procurement and land use

This approach was reflected in USW Catering's application for the Food Made Good Standard accreditation through the Sustainable Restaurant Association. [Food Made Good Standard | The Sustainable Restaurant Association](#). Following months of work and collaboration with key stakeholders, including the Procurement and Sustainability teams, the University achieved the prestigious three-star Food Made Good Accreditation.

Using the term **"Catering and Biodiversity"** helps reinforce the principle that sustainability in catering is systemic. It is not solely about the food that is served, but also about how it is sourced, prepared, and delivered.

Hospitality Services at the University of South Wales recognises the importance of encouraging and enabling positive lifestyle changes for both students and staff. This approach aims to deliver benefits for health and wellbeing, while also reducing environmental impact.

What is sustainable food?

There is no single agreed definition of sustainable food. However, the University catering team has identified a number of key areas that it wishes to address through its sustainable food strategy. These areas reflect the environmental, social and economic considerations associated with production, procurement, preparation and consumption of food.



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The Sustainable Development Commission describes sustainable food and drink as food that:

- Is safe, healthy and nutritious for consumers in shops, restaurants, schools, universities and other settings.
- Provides a viable livelihood for farmers, processors and retailers, whose employees enjoy safe and hygienic working conditions, whether in the UK or overseas
- Respects biophysical and environmental limits in its production and processing, while reducing energy consumption and improving the wider environment.
- Upholds high standards of animal health and welfare, while supporting the production of affordable food for all sectors of society
- Supports rural economies and the diversity of rural culture, through an emphasis on local products that help to minimise food miles.

Commitment

- We will make our Sustainable Food Policy publicly available via publication on our web page.
- Hospitality services will monitor and review all aspects of its catering operations, including the commitments set out within this policy. Progress will be reported periodically to the University Executive, ensuring appropriate oversight and supporting the continued development of sustainable catering practices across the University.
- The policy will be monitored and reviewed annually, taking into account customer feedback and sales mix information, to inform continuous improvement.

Menus

- Menus are seasonal, with locally sourced products where appropriate.
- We are committed to providing fresh, nutritious food.
- Special dietary options are available daily.
- We will promote health & wellbeing across our catering offer.
- Healthy options and Welsh produce will be promoted through a programme of events and communications.



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Procurement

Our suppliers are nominated and regulated through our membership of TUCO (The University Caterers Organisation) [Welcome to TUCO | TUCO](#) or via local collaborative university contracts.

- All suppliers are verified to ensure appropriate food safety standards are met.
- Procurement decisions are based on a balance of economic, social and environmental factors to achieve best value for money.
- Product and service specifications include requirements for sustainable, renewable and recycled materials, with consideration given to end of life impacts to minimise environmental harm.
- TUCO works with suppliers to encourage improved processes and continuous enhancement of supply chain practices.
- We actively encourage small and medium enterprises (SME's) and local and regional suppliers to bid for supply agreements.

Fish

- We exclude fish species identified as most at risk by the Marine Conservation Society.
- Tuna purchased is SEDEX registered and dolphin friendly.

Meat and Dairy

- All meat is sourced from suppliers that meet UK animal welfare standards.
- We will endeavour to reduce meat and dairy consumption and increase the availability of vegetarian and vegan options.
- Recipes will be adapted where appropriate, to substitute a proportion of meat content with vegetables, pulses, or lentils. For example, up to 20% of the meat in certain dishes may be replaced with plant-based ingredients, including lentils in Bolognese sauce and vegetables, such as peppers and mushrooms, in chicken curries.

We will reduce reliance on dishes featuring ruminant animals (such as beef and lamb) and increase plant-based alternatives across menus.

Initiatives such as Meat Free Mondays will be promoted to support increased uptake of vegetarian options.

Fruit and Vegetables

- Menus will reflect seasonality and incorporate seasonal produce wherever possible.
- National campaigns such as "5 A Day" will be promoted.
- Fresh fruit will be available across all outlets.



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Eggs

- We will only use eggs from cage-free hens, sourced via approved suppliers.

Undesirable Additives

- Hydrogenated vegetable oils are not used for frying.
- Products containing genetically modified (GM) ingredients are not used.

Water

- Mains fed water fountains are installed across all food courts.
- Tap water is available in all catering outlets.
- Locations of all water sources are shared with our customers via the Refill app: [Home - Refill - find places to eat, drink and shop with less waste](#)
- Where bottled water is provided, sourcing will prioritise Welsh water to reduce environmental impact.

Fairtrade

- We will continue to offer a wide range of Fairtrade products and review opportunities for expansion as availability increases.

Training

- All staff hold food safety qualifications commensurate with their post.
- Campus coordinators receive training on seasonality, food waste reduction, and environmental and health awareness.
- Teams are encouraged to reduce food miles by minimising deliveries where possible and working with suppliers to improve order efficiencies and reduce unnecessary deliveries.

Recycling

- Recycling stations are provided across catering outlets and campuses.
- Waste cooking oil is collected by a registered contractor for recycling.
- We use filtafry [Home | FiltaFry Plus FiltaFry Plus](#) who filter and subsequently extend the life of our cooking oil, which in turn minimises food wastage.
- Dry Mixed Recycling is collected for recycling.
- Supplier packaging and environmental impact considerations are embedded within all tender documentation.
- Single-use plastics have been reduced or eliminated where possible and replaced with more sustainable alternatives.
- Polystyrene takeaway containers have been removed from all catering outlets.
- All food waste is composted where appropriate.



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Disposables

- Reusable cup schemes are actively promoted in catering outlets, supported by a 35p levy on single use hot beverage cups to encourage behavioural change.
- We have increased the availability of reusable crockery to reduce reliance on single-use hot drink cups.
- Additional initiatives include:
 - Replacement of plastic cutlery with wooden alternatives.
 - Replacement of polystyrene takeaway boxes with biodegradable clamshell boxes.
 - Introduction of reusable cups, bottles and containers to reduce single use consumption.
 - Installation of wash stations to support reuse of containers.
 - Collection and reuse of buffet trays from deliveries to reduce single-use plastic.
 - Provision of reusable glassware at water stations.
 - Installation of clearly signposted recycling stations across all outlets.
 - Replacement of plastic straws with paper alternatives in branded outlets.

Food wastage

We work proactively to reduce food waste across all catering operations.

In 2020 we partnered with **Too Good To Go** (<https://toogoodtogo.co.uk/en-gb>) to reduce surplus food by offering end of day food bags at reduced cost, helping to divert food waste from waste streams while providing value to customers.

We have also introduced an in-house initiative, **Waste Not Want Not**, which applies the same principle for customers who may not use the external app, further supporting food waste reduction across campuses.