

WE STAND FOR AMBITION.

University of
Kent

University of Kent Sustainable Food Plan

2023-25



About the Sustainable Food Plan

Purpose

The University of Kent Sustainable Food Plan sets out a roadmap to ensure that the food served on campus supports health, well-being and environmental sustainability.

This document is primarily intended for use by the catering, trading and procurement teams at the University of Kent. It builds upon, brings together and rationalises in to one document the missions and objectives related to the sustainability and affordability of food served on the University of Kent campuses and the expectation of our stakeholders currently set out in:

- The previous [Sustainable Food Action Plan 2022](#)
- The University of Kent Catering Strategy (expected in Summer 2023)
- The [Right to Food University missions](#)
- The Kent Food Partnership action plan for catering and procurement
- The Plant-Based Universities group
- The University of Kent's progress towards SDGs 2 (Zero Hunger), 3 (Good Health and Wellbeing), 10 (Reduced Inequality), 12 (Responsible Consumption and Production) and 13 (Climate Action).

Scope

This plan covers all food outlets and internal catering operated by the University of Kent. This includes internal catering for conferences and events. Catering outlets operated by Kent Union, external companies and vending machines are excluded although sustainability requirements will be incorporated into leases, tenders and agreements where possible and appropriate.

Who is it for?

The Sustainable Food Plan aims to support:

- The health and wellbeing of **staff and students** by providing access to healthy, tasty and affordable food.
- Fairness and security for **producers and suppliers** through our procurement frameworks.
- Other **regional and national HE institutions** as well as **schools and colleges**, by sharing best practice on sustainable food through the Kent Food Partnership.

Monitoring and Reporting

This document sits within the wider University of Kent Right to Food action plan. Updates and progress against targets are reviewed quarterly by the Sustainable Food Action Steering group, which includes membership from Commercial Services and Estates, the Catering and Procurement teams and the Sustainability team.

The operational impact of our catering provision and the targets found within this document are also reported into the University's Environmental Management System (EMS). Outputs from the EMS are reported quarterly to the Sustainability Steering Group and included in an annual sustainability report to the University Council.

The Sustainable Food Steering group will also publish an annual update on progress against this action plan that will be publicly available.

This plan will be reviewed annually and is subject to review to reflect the emerging catering strategy.



Priority Objectives

Objective 1: Guarantee the affordability and availability of healthy and sustainable food.

As a Right to Food University, we believe that everyone has the right to healthy and affordable food and that being able to eat regular, fresh and nutritious meals each day is fundamental to our health and wellbeing. To support this we will continue to offer a cost of living subsidised meal to students and staff, guarantee price parity or better on vegetarian and vegan meals compared to meat options and offer a price competitive cold lunch meal deal. We will proactively highlight all cost-saving promotions to ensure they are obvious and accessible to all.



Objective 2: Adopt a plant-forward approach.

As a university we are committed to a transition towards plant-based diets. As well as increasing the number of plant-based options on campus we will be working to reduce the amount of meat within dishes, promoting veg and pulses, and running plant-forward education and marketing campaigns, offering incentive schemes such as loyalty cards for choosing plant-based options and ensuring availability of plant-based milks, moving away from dairy by default.





Objective 3: Reduce food waste.

Our catering teams will work in collaboration with our waste and recycling team to minimise food waste from our catering outlets and student accommodation. As well as expanding our food waste collections from catering outlets into student accommodation and trialing on site composting options we will ensure our internal production and distribution of food is responsive and efficient to minimise food waste at source. We will also explore reducing food waste across the region, working with local partners to support projects such as Gleaning and other food redistribution projects.

Objective 4: Sustainable procurement.

We are committed to supporting sustainability and local businesses through our procurement and tenders by creating bespoke sustainability criteria and questions when tendering and choosing suppliers and ensuring access to local suppliers and SMEs. We will also ensure that the requirements of this plan as well as our minimum standards for fresh products such as meat, fish and vegetables are included so that we can ensure that our suppliers meet our expectations.

Objective 5: Support the region of Kent.

We will showcase the food produced by the region through our outlets, advertising, communications and use of local products as well as taking further opportunities to celebrate Kentish produce through events such as food markets and 'meet the producer events'. In addition to this we will address food inequality in the region through exploring how local food entrepreneurs and food charities can use our kitchen spaces.

Objective 6: Communicate and celebrate success.

We will improve our communications both internally and externally to share best practice. We will ensure that our reporting and governance structures are effective in tracking progress and ensuring that our objectives are embedded across the University. We will improve the information we communicate about our menus, the provenance of our food and our sustainability successes and ensure we share our knowledge and best practice through developing partnerships across the region and through applying for awards to drive further improvements.



Appendix: Detailed Action Plan and Indicators

Due to be published Summer 2023

