Coventry University Sustainable Food Policy

The food environment at Coventry University enables all students and staff to access diverse, healthy, sustainable and delicious food.

We are a leading University in the field of agroecology and food research, as well as having strong sustainability commitments and being an active part of our local and wider communities. Our catering provision is part of who we are, the impact we can have as well as how we can inspire others.

We will deliver our vision through:

**Sourcing**

Buying food which is traceable to an identifiable place and which has been produced using methods which regenerate environmental resources and are respectful of animal and human well-being.

Creating a university food environment that supports jobs and livelihoods in a thriving local food system, as well as ensuring fair and supportive work environments within our supply chains. Its suppliers have a transparent food supply chain, and guarantee slave-free-food from farm to the latest steps of processing, cooking, and stocking.

Seeking suppliers who can commit to buying an increasing proportion of food from small businesses that use agroecological approaches in urban and rural settings, with the lowest possible ecological impact from transport and storage.

**Communities and awareness**

Collaborating widely to provide food for the university, including farmers, artisans, distributors, retailers, students and communities.

Driving change across the city’s food system by actively supporting and aligning our onsite activities with the Coventry Food Charter:


Supporting and encouraging onsite food production and innovative approaches to growing and supplying food through edible planning and our research activities.

Creating outlets and food provision for staff to enjoy access to a range of spaces where they can enjoy social time eating together and ensuring student interests in sustainability are supported.

Raising awareness and providing guidance on sustainable food, healthy eating and provision of spaces for staff and students to cook is encouraged. Events and communications will support this.
Encouraging cooking practices and promote mutual learning around healthy eating for all our students. To do so, we will provide for the facilities and social incentives to cook regularly across all our students coorts and other healthy and sustainable eating promotional and informative initiatives.

**Encouraging diversity and wellbeing**

Ensuring diversity and inclusivity in our outlets in scale and alternative options such as, open air markets running at different times of day, and online systems.

Ensuring that our food provision embraces and promotes social cohesion, inclusivity and diversity nad encourages social enterprise.

Healthy and nutritious food takes precedent with clear information and guidance to enable informed choices.

**Protecting the environment**

As well as clear targets for reducing avoidable food waste, reducing or avoiding non-food waste such as packaging, cups and bottles and other receptacles is critical. A ‘no-waste’ culture is promoted and innovation in reducing waste encouraged.

Energy and water are conserved and innovative in utility use is encouraged; supporting carbon reduction.

The University will provide water fountains and re-usable bottles, and limit the sale of bottled water reducing bottles from the waste stream.

Transport and energy intensive storage is minimised both through the selection of shorter supply chains and in opting for deliveries to the university that minimise carbon emissions.

Environmental impacts through the supply of produce and products are minimised and beneficial opportunities to enhance the environment are maximised.

**Leading the way**

The University supports and acts as an example to other organisations and businesses in the city, and beyond, to adopt progressive food strategies and is active in making Coventry a place where students wish to stay after study, harnessing the many talents of its students and staff through incubating sustainable food start-ups and community innovation.

Coventry University strives to become a name synonymous with research and innovation in city-region food systems and urban agroecology.

The social, environmental and economic impacts of the University’s food policy are regularly and rigorously monitored and publicly communicated. The policy is regularly reviewed and updated as required. We will seek accreditation and verification of our practices through external benchmarking, accreditations and frameworks.

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