



# Sustainable and Ethical Food Policy

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## **SCOPE AND PURPOSE**

This policy applies to all catering facilities within the RCSI estate, including those operated by external Vendors. The Policy forms part of Colleges Sustainability & Environmental Management System. The Colleges implementation of this Policy contributes to achieving the UN Sustainable Development Goals.

## **KEY RESPONSIBILITIES**

It is the responsibility of the managers of catering facilities within the College estates to ensure their services adhere to this policy. Sustainability Strategy Group is responsible for overseeing the implementation and monitoring of this policy.

## **LINKS TO OTHER BU DOCUMENTS**

- RCSI Sustainability Policy
- RCSI Sustainable Procurement Policy
- RCSI Fairtrade Policy

## **POLICY**

### **OVERVIEW**

The RCSI, and Chartwells, recognize the sourcing, production, preparation and disposal of food and drink has a significant environmental and social impacts.

The College and its partners manage catering to minimize harmful effects and enhance the positive benefits of providing food and drink choices for Students, Staff & Visitors to the College.

The College aims to provide a wide range of quality food and drink choices which are competitively priced, nutritious, and contribute to meet the health and wellbeing of the environment and society.

## **OBJECTIVES**

The RCSI and its partners are committed to supporting national, regional and local production of fresh produce and meat, and manufactured food products, in the supply chain wherever reasonable practicable.

The RCSI will ensure where reasonable practicable, that local or regional products are available daily from at least two of the following categories: Fruit, Vegetables, Dairy, Meat, Fish, and Bread.

The RCSI and its partners will aim to ensure that at least 75% of dishes served across the campus are freshly prepared and that menus include seasonal fresh produce.

Fruit will be available in all catering outlets and will also be included as part of sandwich meal deals, with seasonal fruit being stocked in preference to out of season fruit. Catering providers will also provide information regarding seasonality of produce to customers.

The RCSI and its partners will ensure, where reasonably practicable, that a range of organic foods are available on campus, that organic products purchased meet required minimum production and quality standards.

The RCSI catering partner, Chartwells, will maintain and continually improve its practices in line with the commitments and investigate other government food standards and schemes to improve practices.

All efforts will be made to ensure that the sourcing and provenance of ingredients is known. The College will ensure, where reasonably practicable that 100% of the meat and dairy produce used on the main counter of 1784 meets the Irish Board Bia Standards as a minimum, and that all eggs purchased are from, as a minimum, a free-range production system.

The RCSI will increase the proportion of plant-based, vegetarian and vegan options where reasonably practicable, and are available and such items will be clearly labeled either on the packaging or at point of sale.

The RCSI, along with its partners, is committed to ensuring that a range of Fairtrade products are available in catering outlets across our campus. The Fairtrade Policy provides more information about how the College maintains its Fairtrade status.

Where reasonably practicable, Catering providers do not use palm oil as an ingredient in food prepared on site and will investigate the source(s) of palm oil in other products sold through their outlets.

Catering providers will purchase environmentally friendly cleaning products and ensure they are used, stored and disposed of in compliance with regulations and good practice.

Waste cooking oil will be stored in a bonded facility and sent for recycling. Staff will be trained to deal with hazardous chemical spills.

The catering providers will install systems to monitor the amount of food waste produced and use this information to reduce the overall amount. They will also promote awareness about the significance of reducing food waste amongst College staff and students.

Keep cups will be sold in catering outlets to encourage reuse and the College will also investigate the possibility of providing/selling reusable water bottles at outlets. Recycling bins will be provided in all areas where food and drink is sold and consumed. The packaging of products will be investigated to identify more sustainable options.

Free drinking water fountains will be visible and available in all dining outlets.

Estates & Support Services will install and maintain energy and water efficient equipment and provide training to staff to operate them efficiently.

The Energy & Water Policy provides more information about how the College maintains this aim. The RCSI and its partners will provide opportunities for staff and students to learn about good food, how to prepare it, cook it and eat it through a range of food events, and will work with external organisations to facilitate activities for staff and students to engage with community growing schemes and other food related initiatives.

All catering staff and those involved in managing the catering contracts will be trained in food sustainability and as a minimum aware of the various certification systems the College uses.

### **Procedures**

None

### **General**

### **REVIEW**

This policy will be reviewed annually to ensure it remains fit for purpose and reflects stakeholder feedback, regulatory requirements and good practice in relation to sustainable food procurement. The annual Sustainability report will include details of how the College and its partners are adhering to the Sustainable and Ethical Food Policy.

### **APPENDICES**

None

### **Signature**

Ronan Baxter  
Director Estate & Support services  
Environmental Performance Officer

