

The London Geller College of Hospitality and Tourism Healthy and Sustainable Food Policy

The London Geller College of Hospitality and Tourism recognises its responsibility to carry out its hospitality, culinary, food, and nutrition education in a sustainable and ethical manner. We will strive to incorporate the qualities of the Sustainable Development Goals into our curriculum and operations. Additionally, we ensure that our students are equipped with the knowledge and skills needed to promote sustainable and ethical practices in their future careers. We will continually review and improve our curriculum and operations to align with the latest sustainability practices and initiatives. By doing so, we hope to contribute to a more sustainable and responsible future for industry, society, and planet. As such, our Healthy and Sustainable Food Policy is built on Food Made Good three pillars of Sourcing, Society, and Environment.

Pillar 1: Sourcing

Celebrate Local & Seasonal

- *We have a mission to create a model for a local, seasonal, circular food system*
- *Across all procurement, we know the provenance of ingredients used to farm level*
- *We change our menu weekly to incorporate seasonal produce*
- *We purchase 80% of our ingredients from farms within Great Britain and support local producers where possible*
- *We increase local biodiversity through our collaborations with Kew Gardens, Cultivate London, and the Ealing Food Partnership*
- *We develop and share educational material to support local and seasonal food*

More Veg

- *We are signatories to the Food Foundation's Peas Please pledge*
- *We run plant-based training sessions in association with Forward Food*
- *We develop vegan recipes and share educational material for plant-based cooking techniques to encourage less meat consumption and promote meat-free dishes*

Pillar 1: Sourcing

Better Meat

- *We educate staff and students on animal welfare standards, responsible antibiotic use, animal feeding practices, and humane transport*

We choose:

- *RSPCA Assured Free Range eggs*
- *Pasture Promise free range milk*
- *Pasture Promise free range cheese, cream, and butter where possible*
- *Red Tractor certified poultry, lamb, pork, beef, and purchase higher welfare, where possible*
- *We source unconventional cuts and encourage nose to tail eating, where possible*

Source Fish Responsibly

- *We are signatories to the Sustainable Fish Cities pledge and promise to take the appropriate steps to buy sustainable seafood, to protect precious marine environments and fish stocks, and good fishing livelihoods*
- *The fish on the menu comes from British suppliers and we try to source as locally, where possible*
- *We serve fish that is MSC-certified or on the MCS & 'fish to eat' list and state on our menus the origin of our fish to ensure we are being fully transparent*
- *We develop and share educational material to support sustainable fish and seafood*

Support Global Farmers

- *We have a Modern Slavery Statement, and we will not knowingly engage with any suppliers that operate poor labour practices or those who do not undertake to ensure that businesses in their supply chain*
- *We develop and share educational material to support investment in livelihoods*
- *We ensure that the tea we purchase is Rainforest Alliance certified or a similar standard*
- *We source ethically traded tea, coffee, and chocolate*
- *We only use fairtrade sugar, bananas, and exotic fruit*

Pillar 2: Society

Treat Staff Fairly

- *We have a dedicated sustainability team made up of volunteers from each department within the University who meet twice a year to discuss progress with sustainable initiatives at the Sustainability Management Board (SMB)*
- *We ensure that we pay all our staff the national living wage*
- *We offer each member of staff a free meal per shift*
- *Tips are collected and used for student enrichment activities*
- *We run workshops for staff and students on the sourcing and preparation of menu items and arrange supplier visits to highlight welfare and provenance*

Support the Community

- *We aim to build strong partnerships in the community and within the University itself*
- *We support the Royal Academy of Culinary Arts charity; Chefs Adopt a School, and have a dedicated member of staff who runs popup masterclasses in schools*
- *We run the Junior Chefs' Academy to provide youngsters with valuable food preparation and cooking skills*
- *We support NHS West London as part of the health and wellness type 2 diabetes coaching programme*
- *We are part of the Ealing Food Partnership and have a mission to map local food networks and enhance food security within the community*

Feed People Well

- *All recipes are prepared fresh daily, using fruit and vegetables that are served raw or lightly cooked to retain vitamins, minerals, and fibre*
- *Our recipes are checked by a registered nutritionist, and we include a variety of fruits, vegetables, legumes, nuts, seeds, wholegrains, spices, and culinary herbs across the menu*
- *We provide nutritional value of all the dishes on the menu, so our customers can make informed choices about what they eat*
- *We offer a range of dishes suitable for vegetarians and vegans and those with special dietary needs*
- *We develop and share educational material to support healthy food preparation and eating*

Pillar 3: Environment

Value Natural Resources

- *We are committed to protecting the environment and continually improving our environmental performance through our certified ISO14001 Environmental Management System (EcoCampus Platinum)*
- *We have a high-level net zero carbon plan and University of West London is going to become carbon neutral by 2030*
- *We provide tap water to all diners on arrival and bottled water from a 100% carbon neutral company*
- *We use 100% recycled, biodegradable paper towels*
- *We have dedicated staff members from each department within the University who meet twice a year to discuss departmental progress at the Environmental Review Board (ERB)*

Waste No Food

- *We support the WRAP campaign Guardians of Grub and have a dedicated member of staff who is an ambassador for the campaign*
- *All staff and students have taken food waste reduction training*
- *We upcycled food by-products to develop into new food products*
- *We develop and share educational material to reduce food waste*
- *We offer diners and students 100% recycled, biodegradable 'doggy boxes' to help reduce food waste*
- *Our food waste is collected for anaerobic digestion by our nominated waste contractor*

Reduce, Reuse, Recycle

- *Recycling 100% of all waste including cardboard, glass, paper, plastic, cooking oil and food*
- *We make sure that all our suppliers use reusable boxes or take back or recycle unwanted packaging*
- *We use recycled paper and Forest Stewardship Council certified printers for menus and marketing materials wherever possible*
- *Over 80% of our disposables, from our main supplier, are compostable and recyclable*