



Sustainable Food Policy

Catering Services recognise the importance of delivering an excellent catering provision with due concern for the environment, alongside its responsibility to provide choice of food options, including healthy and sustainable food to our students, staff, and visitors. Wherever possible we will work to incorporate environmental and social considerations into the products and services we provide.

This policy will interface with the University Sustainability Strategy 2020-2025 and the University Health and Wellbeing Strategy; to support the healthy and sustainable food and sustainable environments initiatives.

As outlined by the University Strategy 2030; Sustainability strategy we will aim to achieve the following by 2030:

- demonstrate that we are working towards nationally recognised targets such as
 - Carbon Neutral
 - Zero Waste
 - Fairtrade university status
 - Procure all food from sustainable sources

Our overarching objective is to achieve continual improvement in the sustainability of our services, in particular, we aim, on an annual basis, to:

- Procure food from suppliers who are proactively operating in a sustainable way; For example, TUCO suppliers working towards Net Zero
- Maintain the availability of seasonal & local produce within our menus
- Increase the availability of vegetarian and vegan options on menu's
- Maintain the availability of fish from the MCS "Fish to Eat" list, never serving any fish for the 'fish to avoid' list.
- Maintain a wide availability of Fairtrade products across the University
- Recycling in all catering outlets in line with best practise in Bangor University
- Reduction in the use of disposable cups in favour of crockery and glass

Monitoring

This Policy, which is publicly available, applies to each of University's catering outlets as well as our delivered catering service. The Policy, and progress against the above targets, will be reviewed annually by Head of Venues, Catering & Hospitality and reported to Bangor University Sustainability Group by the Director of Operations, campus services.

Signed:

Angela Church, Head of Venues Catering & Hospitality

Date:

June 2026