



# CCSG FOOD PROCUREMENT GUIDELINES



**CAMPUS & COMMERCIAL SERVICES GROUP**

**UNIVERSITY  
OF WARWICK**



# INTRODUCTION

The University of Warwick has a reputation for excellence. This sees us highly placed in university rankings, achieving top 10 status in UK league tables and recognition as one of the top universities in the world. Whether it is our teaching, research, student life or business collaboration, we aim to always give people the best experience of Warwick. By doing this, we'll keep making an impact on the lives of those both close to home and further afield. And we'll continue to be globally recognised for our excellence.

# OUR SUSTAINABILITY STRATEGY

The University of Warwick are signatories of the UN SDG Accord and declared a climate emergency in 2019.

Through the University's [Way to Sustainable Strategy](#) we aim to understand, evaluate, and minimise the impact from our operations through supply chain interventions.

When considering the impact of our campus and commercial service offering, we aim to prioritise net positive food, increase the plant-based options and promote the use of local suppliers. The sustainability of food and beverage on campus is outlined in the [corporate social responsibility](#).

Through collaboration with the supply chain the University aims to minimize waste, transportation emissions and promote ecologically beneficial farming practices.

## LOCAL SOURCING

The University has a strategic aim to drive the economic, social and cultural growth within the region.

The University's considerations for net positive farming include: where farm to fork is within 50 miles of the central campus, where low carbon technology is utilised to reduce the operational impacts, where systems of farming aim to restore and enhance the health of the soil, improve biodiversity, and strength ecosystems.

The aim of this strategy is to promote sustainable practice which benefit the quality of our offering, therefore where local options are not viable, the environmental impact will be weighted to minimise carbon footprint from transportation and farming practices.

Food sourced from outside of the EU will require an ethical trading standard – e.g. Fairtrade – to ensure the sustainable supply of the products purchased by the University.



# INGREDIENTS

## **Fresh Produce**

Where possible, fresh produce will be purchased seasonally.

There is a strong preference that the farming techniques utilised shall promote biodiversity and protect the soil health.

There is a preference for fresh produce to be the Red Tractor standards, or where available fairtrade.

Options for reduced packaging are the preference where food delivery standards are maintained.

Where there is an availability of flash frozen produce this is seen as a suitable alternative to reduce food waste.

## **Oils**

Seed oils, used for fry cooking and within food preparation, shall not contain palm oil.

Seed oils shall be cold pressed and be of British origin.

There is a strong preference that the farming techniques utilised shall promote biodiversity and protect the soil health.

## **Fish and Seafood**

The University recognises that higher animal welfare often comes with a higher carbon footprint, and in all circumstances prioritises the welfare of the animals over the carbon footprint.

All fish and seafood will be required to be on the MSC Fish to Eat list and hold MSC certification.

## **Coffee**

The University café outlets prioritise Fairtrade produce within their beverage offering.

Coffee is required as a minimum to be Fairtrade.

There is a strong preference for Coffee to be triple certified as Fairtrade, Rainforest Alliance and Organic.

## **Tea**

The University café outlets prioritise Fairtrade produce within their beverage offering.

Tea is required as a minimum to be Fairtrade.

There is a preference for teabags to be compostable, low in plastic or have an alternative sustainability aspect.

## **Sugar and Syrups**

The University café outlets prioritise Fairtrade produce within their beverage offering.

Sugar is required as a minimum to be British in origin or Fairtrade.

Syrups are required as a minimum to be made using sugar of British origin or Fairtrade.





## **Dairy**

The University recognises that higher animal welfare often comes with a higher carbon footprint, and in all circumstances prioritises the welfare of the animals over the carbon footprint.

As a minimum all dairy farms will hold the Red Tractor certification.

A strong preference is that all dairy comes from RSPCA Assured farms or Origin Green (Ireland).

## **Eggs**

The University recognises that higher animal welfare often comes with a higher carbon footprint, and in all circumstances prioritises the welfare of the animals over the carbon footprint.

There is an understanding that disease outbreak may affect the welfare options available to farms, for a short period, there is an expectation for this to be communicated directly.

As a minimum all farms will hold the Red Tractor certification.

There is a strong preference is that all eggs come from RSPCA Assured farms.

There is a requirement that all hens are free range, unless disease outbreaks prevent this.

## **Fresh Meat & Poultry**

The University recognises that higher animal welfare often comes with a higher carbon footprint, and in all circumstances prioritises the welfare of the animals over the carbon footprint.

There is an understanding that disease outbreak may affect the welfare options available to farms, for a short period, there is an expectation for this to be communicated directly.

As a minimum all fresh meat will be hold Red Tractor certification.

A strong preference is that all fresh meat comes from RSPCA Assured farms.

A strong preference for meat and poultry to be reared and slaughtered within mainland Great Britain.

## **Speciality Meats**

The University recognises that higher animal welfare often comes with a higher carbon footprint, and in all circumstances prioritises the welfare of the animals over the carbon footprint.

There is a preference for traceability of speciality meat products to RSPCA Assured farms and practices. Where this is not available or applicable, there is a requirement for visibility of animal welfare within the supply chain.

**This is University of Warwick.  
This is Beyond.**

