

CCSG Sustainability Strategy 2021

Vision

To lead our customers and suppliers on a bold journey towards an environmentally, socially, and financially sustainable future.

Mission Statement

To provide sustainable campus and commercial services that help fund teaching, research, and facilities at the University of Warwick. We recognise the important role we play in the supply chain and to work with our community to significantly reduce our direct and indirect emissions and minimise all forms of waste in a practicable way.

Strategic Objectives

We are working within the waste hierarchy of effectiveness, starting with prevention, minimisation, re-using, recycling, energy recovery and finally disposal.

The 5 key areas of focus proposed in the first year remain, and a number of the objectives planned for implementation over the next year academic year are enhancements to, and continuations of, those agreed previously given the impact of Covid-19 on the CCSG businesses.

Goals and Targets/Action Plans

The specific action plans that follow are to be seen and used as live documents if we are to show our wider community that these are issues, we take seriously. The action plans should be reviewed at least quarterly by the business directors with new goals and targets added progressively.

To enable this to happen easily a template has been created to identify the core elements:

- The specific goal or target
- How the change will be measured
- The time period
- Which of the strategic objectives does it sit within
- Who is the owner

By the end of February 2021, the business units' actions were being captured in this format. The CCSG sustainability objectives together with a number of the all-encompassing targets and goals are referenced below.

Objective	Behaviours
1 Reduction of emissions To minimise the volume of direct and indirect carbon emissions embedded within CCSG activity and facilities development	Encouraging customers to bring their own cup or to use a drink-in cup wherever possible to cut single use cups usage.
	Reducing single use of any material/disposable item and encourage multiple usage of any resource. Target the removal of all plastic cutlery. Where disposables are used look for minimal impact products considering whole of life.
	All water bottles delivered through Warwick Food and Drink are now non-plastic and reusable, saving 30,000 previously purchased bottles per year (data from our stock control system) from disposal.
	Promote public or shared transport to all conference organisers to limit inefficient journeys to and from campus.
2 Waste reduction	Record and monitor food waste to reduce run-rate through end of day retail price reduction and expanding the usage of "TooGoodToGo"

<p>To significantly lower the amount of waste products generated throughout the whole life cycle of our activities (cradle to grave)</p>	<p>across Warwick Retail and Warwick Conferences.</p> <p>Separating and composting food and coffee waste (including plate waste where possible) from catering outlets sending to anaerobic digestion.</p> <p>Recycle all production waste oil, waste cardboard, plastic packaging and glass that can be recycled. Managers will audit this weekly to ensure compliance.</p> <p>Focus on reducing the use of water used in our food production. Reduce central kitchen preparation water usage using the metered supply readings supplied by Estates.</p>
<p>3 Socially responsible sourcing</p> <p>To include environmental and societal impact in the procurement of our products and services</p>	<p>Increasing the proportion of food sourced locally to reduce food miles and support our local communities. Procurement colleagues using purchasing data will measure this.</p> <p>Sourcing fresh red meat (beef, lamb) primarily locally (usually within 50 miles from campus) controlled and measured by Procurement colleagues and reducing frequency of purchase by promoting chicken as the least impactful meat protein.</p> <p>Increasing Red Tractor/Farm Assured fresh meat from 60% to 75% of overall meat spend by July 2021. The remainder of meat is specialist, e.g., game, or certain cured meats. To be controlled, monitored, and reported by Procurement colleagues.</p> <p>Purchasing 100% of fresh fish on the MCS 'fish to eat' list, (with all suppliers continuing to be Marine Stewardship Council certified) controlled, monitored, and reported by Procurement colleagues.</p> <p>We will work with supply chain partners to ensure all products containing palm oil are from a sustainable source in our cafes and conference business. Significant progress has been made in this regard over the last year and a switching/culling exercise of the remaining products is continuing.</p>
<p>4 Community Engagement</p> <p>Engage with the University's diverse communities to raise awareness of sustainable active lifestyles, promoting health and wellbeing. Vitally, CCSG must also engage its own teams to ensure that our targets are met and that customers speaking to our teams understand how serious we are.</p>	<p>Continuing to increase the variety and quality of vegetarian/vegan/plant-based options on all menus and placing them at the top of the list to 'nudge' the sustainable choice available. This nudging will be rolled out to all conference venues in the coming year. Retail outlets will be targeting 20% of all meals being vegetarian/vegan/plant based by July 2022</p> <p>We only offer low sodium salt in our cafes. The food labelling project will also enable us to supply nutritional information to consumers.</p> <p>Free drinking water available in all CBR and TCC outlets with no single use cups available. We ask</p>

	customers to either bring their own reusable cup with them or glass drinkware is provided.
<p>5 Supplier Engagement</p> <p>Collaborate with direct and indirect suppliers to share our vision and support them achieve their own sustainability objectives</p>	<p>Continuing Working with suppliers to reduce the amount of packaging used in delivery of goods to campus. In review meetings and in the tender process the Operational and Procurement teams will challenge suppliers to omit all unnecessary packaging (especially single use plastic) and to take back with them for recycling. We will ask them to measure and provide evidence of the packaging waste and then target them with a 25% reduction.</p> <p>Seek out local suppliers to source local like for like products e.g., cheeses, beers or spirits offering them the opportunity to grow significant volume at a cost price that matches our current input costs.</p>