Serving up Success: A guide to sustainable catering

Speakers:

Leigh Farmer, New Business & Marketing Manager, The Sustainable Restaurant Association

Darren Procter, Head Chef, Plymouth University

LiFE Framework: Procurement and Supplier Engagement







Leigh Farmer (Sustainable Restaurant Association) leigh@thesra.org

Darren Procter (Plymouth University) darren.procter@plymouth.ac.uk





We seek to **simplify the complexity of sustainability,** through our **unique framework** specifically developed for the **hospitality industry.**





We go beyond sourcing to consider ALL areas of sustainability impacted by catering operations.

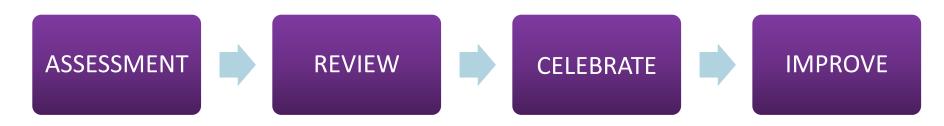
3 PILLARS, 14 KEY AREAS







Membership Process











"The Michelin Stars of Sustainability" **The Sunday Times**

Sector specific

Founding members

WITH PLYMOUTH UNIVERSITY



University of Brighton

Strategic Partners





EAT DRINK

SUSTAINABLE FRESH WITH PLYMOUTH UNIVERSITY

Plymouth University and sustainability

- Overall highest achieving university in the people and planet green league
- One of the universities key strategic targets
- A personal passion
- A customer expectation







Why the S.R.A.

We share their mission

To make **sustainability** part of the DNA of **every business preparing** and **serving food**.

We wanted a broader view of our sustainable actions.







• We want to improve

ACTION PLAN			
Key area	Opportunity	Aim	Notes
Eg. Ethical Meet & Dairy	E.g. Look in to purchasing more organically certified poultry, pork, beef and lamb.	E.g. Cost up different organic products 8 set targets to introduce. OR Ensure 25% poultry/ pork, 8 50% beeff lamb are organic by and 2015	To be filled in with your Account Manager at your Report follow up meeting.
	Key area	Key area Opportunity E.g. Ethical Meat & Dairy purchasing more organically curtified poutry, prof, beef and	Key area Opportunity Alm E.g. Ethical Most & Dairy organically certified poutry, pork, beef and lamb. E.g. Cost up different organical products & set targets to introduce. OR Ensure 25% poutry/ pork, & 50% bodf lamb are

- We wanted to be part of a growing organisation who is relevant and recognisable outside of the university community
- Celebrate successes and evaluate short comings



"The Michelin Stars of Sustainability"

The Sunday Times

We are helping to protect fish stocks by using fish that has been sourced responsibly from sustainable sources



- We now purchase all our fresh fish, direct from Moby Nicks our supplier
- Our main kitchen alone is using over 9000 ptns a year

We use local and national supply, delivering on sustainability in both circumstances

- Tamar View
- Deli Fresh
- Hingston's
- Friary Mill
- Moby Nicks
- 3663

- We tell our customers about where food comes from, through information displayed on menus, flyers or table talkers
- Telling people about where food comes from is an important part of changing eating habits.





WE WANT TO CREATE A SUSTAINABLE FOOD CULTURE

that supports local, sustainable and Fairtrade produce and suppliers.



Our fish comes from local Brixham and Plymouth markets, our meat is from a family butcher in Exeter and our seasonal fruit and vegetables come from local producers in the Tamar Valley.

We source many other local products such as cured meets from our award winning Bristol based charcuterie, wine from Topsham and Kenton vineyards and cheese from independent Devon and Comwall producers.

For your own kitchens Tamar Valley Food Hubs deliver local produce in Plymouth, order your farm shop online for collection near campus.

Our disposable packaging is compostable, our near date food is donated to a local charity and the remaining food waste is separated and sent for composting.

HERE ARE SOME OF OUR ACCREDITATIONS

















LOCAL SUSTAINABLE FRESH WITH PLYMOUTH UNIVERSITY



SUSTAINABLE CATERING



LOCAL SUSTAINABLE FRESH WITH PLYMOUTH UNIVERSITY

WE SUPPORT ETHICAL AND SUSTAINABLE STANDARDS THAT SUPPORT A TRACEABLE FOOD SUPPLY CHAIN



PRIMARY PRODUCTION



HIGH WELFARE FOOD INDUSTRY



LOCAL DISTRIBUTION



FRESHLY PREPARED



EXCESS DONATED AND NON USABLE WASTE COMPO STED

DON'T JUST TAKE OUR WORD FOR IT



SUSTAINABLE RESTAURANT ASSOCIATION 3 STARS

The SRA judge restaurants across 14 principles of sustainability within society, sourcing and environment. We were the first University in the UK to gain a top, 3 star score. We offer sustainable catering.



FOOD FOR LIFE SILVER

Food For Life require freshly prepared menus, that are free from undesirable additives and better for animal welfare with all meat and dairy products coming from Red Tractor farms. We have been awarded Silver and Bronze status across different cafes.



GREEN GOWNS FOOD & DRINK AWARD

Award winners in 2014 for our sustainable catering that supports local, sustainable, and Fairtrade produce and suppliers.

ETHICAL SOURCING



We only sell free-range eggs and egg products and have been awarded the Good Egg Award.

Our meat is from a local family butcher who sources Red Tractor Assured West Country meat guaranteeing production standards that cover safety, hygiene, animal welfare and the environment.



Our fish is from a local supplier and is either from MSC certified or local fish stocks. MSC certified fish can be traced back to a sustainable fishery and the local stocks are from fishing boats which are certified as part of the Responsible Fishing Scheme.

We are a Fairtrade University and support the aims to facilitate trade based on equality, equity and fairness.



Our Bristol based charcuterie supplier sources RSPCA Freedom Food products which means that the farms operate to strict RSPCA Animal welfare standards.

Our fresh milk is organic.



- t: +44 (0)1752 600 600
- w: www.plymouth.sc.uk/sustainability
- ec sustainability@plymouth.ac.uk
- Sustainability with Plymouth University Escabook Page

The future

- Eco chemicals supply
- Re-usable cups
- High animal welfare standards

 Working closer with the student body through a sustainable champion

Thank you

Leigh Farmer (Sustainable Restaurant Association) leigh@thesra.org
Darren Procter (Plymouth University) darren.procter@plymouth.ac.uk