

# Serving up Success: A guide to sustainable catering



## Speakers:

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**LIFE Framework:** Procurement and Supplier Engagement

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[www.sustainabilityexchange.ac.uk](http://www.sustainabilityexchange.ac.uk)



**PLYMOUTH  
UNIVERSITY**

thesra.org

**SUSTAINABLE  
RESTAURANT  
ASSOCIATION**

## **SERVING UP SUCCESS**

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# The Story So Far...

We are a **not-for-profit** organisation, founded in **2010**. In 4 short years our membership has grown from **32 to 4500** sites internationally. Our current member president is **Raymond Blanc OBE**.





OUR VISION:

To **secure food resources** for **future generations**,  
for the benefit of **people** and the **planet**.

OUR MISSION:

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

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

ASSESSMENT



REVIEW



CELEBRATE



IMPROVE

**Sourcing**

How often is the fresh produce you purchase (e.g. meat, vegetables, milk, etc.) **grown and farmed locally?**

Never    Occasionally    Quite Often    Almost Always    Always

How often do you **change your menu** to reflect seasonally available product?

Never    Quarterly    Monthly    Weekly    Every Day

**EXECUTIVE SUMMARY**

scored 75% overall, entering Three Star Sustainability Champion status. This is awarded to restaurants scoring above 70% and is an exceptional achievement. Your overall score is 75% and your performance is the SRA's 14 key sustainability areas. Along with a percentage score is a detailed sustainability practice score highlighting:

- Environmentally responsible sourcing** (22%)
- Community engagement** (20%)
- Waste recycling** (15%)
- Local and seasonal** (15%)
- Treating people fairly** (10%)
- Workplace resources** (10%)



“The Michelin Stars of Sustainability”  
**The Sunday Times**

**ACTION PLAN**

Area	Key area	Opportunity	Item	Notes
SOURCING	Local and seasonal	Use local and seasonal produce	Use local and seasonal produce	Use local and seasonal produce
	Environmentally responsible sourcing	Use environmentally responsible suppliers	Use environmentally responsible suppliers	Use environmentally responsible suppliers
	Community engagement	Engage with the community	Engage with the community	Engage with the community

# Sector specific

## Founding members

**WITH  
PLYMOUTH  
UNIVERSITY**



**University of Brighton**

## Strategic Partners



**TUCO**

Share. Learn. Buy. Grow.





**EAT**  
**DRINK**

**LOCAL**  
**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

Pillar	Key area	Opportunity	Aim	Notes
<b>SOURCING</b>	E.g. Ethical Meat & Dairy	E.g. Look in to purchasing more organically certified poultry, pork, beef and lamb.	E.g. Cost up different organic products & set targets to introduce. OR Ensure 25% poultry/ pork, & 50% beef/ lamb are organic by end 2015	To be filled in with your Account Manager at your Report follow up meeting.

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



“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 meats from our award winning Bristol based charcuterie, wine from Topsham and Kenton vineyards and cheese from independent Devon and Cornwall 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**

**EAT DRINK AND CONNECT**

# 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 COMPOSTED

## 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 meet 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.



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Sustainability with Plymouth University Facebook 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

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