

Harper Adams University Catering Department Sustainability Policy Action Plan February 2013

Policy Action Date

Purchase seasonal and regional food produce to minimize energy used in transport, storage and food production

Seasonality will be highlighted in the menus Suppliers that source locally will be used

	Meats	
Local food sourcing is promoted to Conference Clients	DN to ensure that conference dining staff are promoting local foods to dients and promotional boards	March 2013 (start of conference season)
All meat to be stunned before slaughter	HC & PS to ensure that all WASK & WATOK Regulations are being adhered to with help of W.G Yates abattoirs & other meat suppliers	October 2013 (introduction of WATOK)
Promote the use of Local food at the Harper Adams Farmers Markets	HC& PSto work & promote the use of local products in a stall at the Farmers	March 2013
Take seriously the issues of Health and Well Being	Opening of Salad extensive bar in Graze Café	April 2012 & Seasonally
Implement cooking methods that help reduce salt, fat and additives	Produce homemade soup, reducing wastage and salt contents in products	Ongoing
Provide greater awareness on calorie content of menus	KSto produce calorie counts for all meals & hot drinks (Cappuccino & Latte), PSto ensure that calorie count is on menus	March 2013
Use of Pomace Oil, (which has reduced fat content)	HCto ensure that Pomace oil is ordered & used throughout menus assess invoices on a quarterly basis	March 2013
Salt and Pepper taken off the tables and replaced with sachets, to discourage use	Monitor purchase of salt & pepper sachets for use quarterly	March 2013



