

Sustainability booklet

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Introduction

Consumers all over the world are becoming increasingly health conscious and are more than ever concerned about the quality of their food supply.

“Sustainable food aims to avoid damaging or wasting natural resources. It also minimises its contribution to climate change throughout the whole production process.”

UAL continue to strive to provide the best sustainable food possible, both from field to fork, as well as the environment staff and students work and eat in

This booklet hopefully shows you some of the information and stories behind the food you eat

‘Alastair Johns’
Head of Retail and Catering

Who are BaxterStorey?

BaxterStorey is the soul behind our food and drinks offer at UAL, made possible thanks to the expertise of the teams who are committed to providing you the best customer service across all of our canteens and cafes at all of six colleges

BaxterStorey are committed to buy more produce from local suppliers and using only the freshest ingredients. Since 2015 BaxterStorey has been proud to be a key partner of the Protein Challenge 2040 with Forum for the Future and the WWF

As we move to a population of 9 billion on the planet the volume of meat we eat is not sustainable from an environmental, economic or social perspective. Our vision is to create a food culture that is focused on using less animal protein and more plant-based protein

baxterstorey
we love this business

baxterstorey.com/

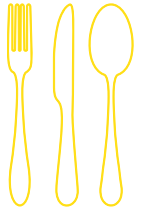


Ethical food

We buy fresh, local, seasonal produce not just because we believe it tastes better, but because it has a big environmental impact

Sourcing fresh ingredients local to our kitchens reduces our food mileage and has huge social benefits supporting local suppliers and businesses

We care about serving our students and staff at UAL sustainable provenance with ethical welfare standards, that's why we are proud to be part of food accreditation schemes such as:



1

Our food complies with national standards on food and nutrition

2

Our food has a minimum of 15% organic and 5% of free range ingredients

3

Our food is healthy, ethical and uses lots of local ingredients

4

Our food is animal and climate friendly

Vegan soup



Our soups are always vegan. They come in two different size cup with a piece of bread or seasoned croutons

Vegan croissant



Vegan pastries and cakes are offered as alternative at most of our cafes

Vegan offer



70% of our food offer is either vegetarian or vegan. Part of our daily offer at the canteen includes hot food, Grab and Go meals (baguettes, wraps, panini, salads...)

Vegan drinks



Alternative vegan drinks: soya and oat are offered with our coffees, both free of charge

ual:

Our strategic aim

UAL will create a culture of social and environmental awareness in order to develop and integrate sustainable and ethical practices throughout all aspects of our life and work. This is captured in our Environmental Policy, our Environmental Management System and our Carbon Management Plan

Food policy

Sustainability Food Policy (2020/2021)

The Sustainable Food policy is owned by the University of the Arts London and developed by the Accommodation, Retail & Catering Department team (Estates Department). It is reviewed and approved on an annual basis by the Climate and Environment Action Group and covers all cafes and food outlets managed by the Catering Department

In 2019, following a competitive tender process the University appointed BaxterStorey as its agent to manage and administer the services set out in the contract



arts.ac.uk/about-ual/sustainability-at-ual/sustainability-documentation/

This policy outlines our commitment to playing our part in making the world a more sustainable and equitable place

The university will:

- + Provide a choice of food options, including healthy and sustainable food to our students, staff and visitors
- + Promote the benefits of healthy/sustainable eating by the Food for Life campaign including the provision of seasonal produce
- + Support local economies and sustainable livelihoods both in the UK and in the case of imported products, in the producer products
- + Continue to look for new initiatives to reduce our carbon footprint
- + Encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide

-
- + To maintain Gold Food for Life Catering Mark by the Soil Association
 - + Embrace MSC chain of custody training within our teams
 - + Reduce the amount of meat, dairy products and eggs and to promote meals rich in vegetables, wholegrain and pulses
 - + To reduce the amount of bottled water sold by providing fresh tap water in the cafes and providing free access to drinking water across the University to be located in each café
 - + Reduce food waste by ensuring our catering provider is limited to wasting no more than 2% of food serves to staff and students
 - + Reduce the amount of artificial additives
 - + To reduce the amounts of land fill through management of packaging and disposables used within UAL. The catering service will divert food waste to an anaerobic

digester provided by the University's waste and recycling partner, Suez

- + Communicate to customers "food miles" wherever possible by using information via QR coding
- + To gain "The Green Kitchen" Accreditation for the year 2021-2022
- + Continue to provide space for the "Green Roof Society" who use the space as an urban garden, including to grow food
- + To develop specific Key Performance Indicators to measure progress to deliver continual improvement (see below)

We will achieve this by:

- + Reduce food waste per student/staff annually by controlling food portions and stock ranges

-
- + Use only coffee suppliers with a commitment to social and financial sustainability for the farmers
 - + Increase the purchase of seasonal fruit and vegetables on an annual basis
 - + Source fruit and vegetables from the UK in the first instance, followed by importing only via shipping if required. No air freight will be used
 - + Reduce the amount of meat consumed annually
 - + Use of organic eggs
 - + Only serve mains water for internal hospitality meetings as standard
 - + Offer mains water via hygienic dispensers to refill water bottles in all canteens
 - + Only using organic milk

-
- + Exclude fish species identified as most at risk by the Marine Conservation Society (MCS)
 - + Use produce from “Dayboat” suppliers wherever possible
 - + Reducing the amount of disposables by offering a discount to customers using their own vessels
 - + Ensure all disposables are suitable for appropriate waste collection
 - + Ensuring all main meals are freshly prepared on site wherever possible

We will recognise this by setting the following targets. By July 2022 we will:

- + Maintain Gold “Food for Life” accreditation awarded to UAL by the Soil Association

-
- + Reducing disposable usage by 5% year on year
 - + Only sell bottled water which uses a minimum of 50% recycled plastic
 - + Reducing meat consumption by 5% year on year
 - + Source fresh meat from the UK
 - + All future contracts include a clause to the contract caterer, ensuring they maintain the Gold standard and accept inspection from the Soil Association as part of the contracted terms

Food certifications

‘Gold food for life being served here’ award



[foodforlife.org.uk/catering/
food-for-life-served-here/](https://foodforlife.org.uk/catering/food-for-life-served-here/)

Soil Association is the charity that digs deeper to transform the way we eat, farm and care for our natural world

‘The Food for Life Served Here’ award

Is an independent endorsement, backed by annual inspections, for food providers who are taking steps to improve the food they serve.

UAL is the first university in the UK to receive the Gold Food for Life Catering Mark award by the Soil Association across all canteen outlets at all six of its colleges for the past 6 years

This award means that:

- + Food is served fresh
- + Food is responsibly sourced
- + Healthy eating is made easy
- + Local food producers are supported





Soil Organic Association

Formed in 1946

The only UK charity working across the spectrum of human health, the environment and animal welfare. Through their campaigns, educating programmes they help everyone understand and explore the vital relationship between the health of soil, plants, animals and people

soilassociation.org/



Assured Food Standards

Founded in 2000

The Red Tractor is a world-leading food chain and its label is only found on British food and drink products that have been certified to rigorous standards from farms to pack. This means the food we buy has been responsibly sourced and safely produce

redtractor.org.uk/



RSPCA monitored

Founded in 1984

It is the food label dedicated to animal welfare. The scheme covers both indoor and outdoor rearing systems and ensures that all animals are reared, transported and slaughtered and have everything required for a better quality of life

rspcaassured.org.uk/



Certified sustainable seafood

Founded in 1996

It is an independent non-profit organization which sets a standard for sustainable fishing. Fish and seafood with the blue label come from a fishery that has been independently assessed on its impacts on wild fish populations and the ecosystems they're part of

msc.org/uk



Food origins

We use fresh, locally sourced products to deliver high-quality food. We source our produce as locally and seasonally as possible for many reasons

Quality

Fresh and seasonal with less artificial input

Social and ethical

Supporting and encouraging local employment, enhancing food security for the UK and less import

Environmental impact

Less packaging, seasonality and sustainable farming

Economic impact

Local employment, UK farming and seasonal food thus reducing the cost



Family-owned business
specialised in chilled food
distributor, high quality dairy
products and food supplier



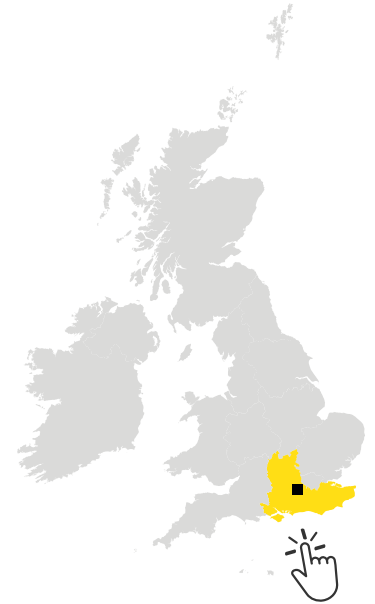
| Milk

All of our milk is organic



'West Horsley Dairy'
Surrey, UK

All of our eggs are locally
sourced, lion stamped and
RSPCA farm assured



| Eggs

Organic and free range eggs



'Chapel farm'
Guildford, Surrey (UK)

At Dyson farming technology and innovation enable farmers to boost productivity, increase efficiency and use fewer chemicals



| Potatoes

Finest potatoes



'Dyson farming'
Lincolnshire (UK)

Rother Valley produces and sources only the finest free range and ethically reared meat from Hampshire, and the surrounding counties



| Beef and chicken

Organic beef, free range chicken



'Rother Valley Farm'
Hampshire, West Sussex (UK)

Skipper's catch fish are all caught by small independent fishermen that sail out in day boats from the British coastline



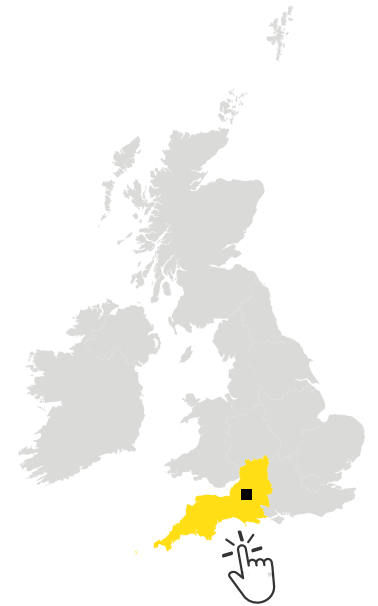
| Fish and seafood

**100%
traceable
British
seafood**



'Skipper's Catch'
British coastline

Barber's 1833 is the oldest surviving cheddar-makers in the world at his Somerset farm



| Cheese

**British
block
sliced**



'Barber's 1833'
Ditcheat (UK)

Coffee

Direct Impact coffee



'Extract Coffee Roasters'
UK

In 2020 during lockdown,
Extract Coffee Roasters
donated more than 35,000
cups of coffee to the NHS

UAL's house espresso, Cast Iron, is from a Rainforest Alliance certified estate in Guatemala, San Marcos, roasted on Betty, a 1950s Vintage Probat roaster

Extract Coffee Roasters are artisan roasters with one simple mission, Make Coffee Better. Better for growers, better for communities, and better for you

They believe in Direct Impact coffee. In practice this means building long-term relationships with farmers they trust and buy from year after year. They pay quality based premiums and share knowledge with farmers to help them improve coffee quality and long-term earning potential



projects have included experimental lots and varietals and sharing knowledge with farmers big and small

Their closest relationships are with farmers in Colombia, Peru, (South America), El Salvador (Central America) Guatemala, Honduras and India

As part of their ethos, Make Coffee Better. They want to make coffee better for our communities. Grounds Up is a collective of grass-roots charity partners and projects within the Extract Coffee Roasters community. They help to support these organisations all-year-round through volunteering, mentorship and fundraising. Every coffee we serve supports these projects. By buying and drinking coffee roasted by Extract, you're supporting them too!



Martin Nosek, Extract Coffee Roasters training some of their Grounds Up community partners in London

extractcoffee.co.uk/



Coffee certifications



Rainforest alliance

Founded in 1987

The rainforest alliance seal promotes collective action for people and nature. It amplifies and reinforces the beneficial impacts of responsible choices, from farms and forests all the way to the supermarket check-out. The seal allows you to recognize and choose products that support the society, economy, and environment

rainforest-alliance.org/



Extract Coffee's Production Manager Sean roasting on Betty, a 1950s vintage Probat roaster lovingly hand-restored by Extract

Sustainability

BaxterStorey's sustainability journey really began in 2006 when we gained ISO 14001 accreditation for our environmental management system. Our drive and commitment have never wavered to the point where we have most recently made our net zero commitments by signing the Business Ambition for 1.5°C pledge and joining the Race to Zero

Our ongoing relationship with UAL is brilliant, it is a true partnership with aligned sustainability aspirations that enables us to provide the staff and students at UAL with an unrivalled sustainable catering service

'Mike Hanson'
Director of sustainable business across WSH

I Did

We recycle our used cooking oil into biodiesel. Every litre saves 2kgs of CO2e - the equivalent to charging your phone 255 times

you

Our move away from sauce sachets will save 6 million sachets a year, that's 9 tonnes of plastic

I know

In 2019 we removed over 1.8 million pieces of single use plastic from our supply chain



Our counters at Wilson Road, CSM, and Typo cafe' are made from recycled yoghurt pots

Upcycling condiment bottles

We sell vegan Lemon-aid+ and ChariTea soft drinks which are 100% organic and Fairtrade certified

Once a customer has used the drink, they can take the bottle at home and re-use as washing up liquid, shampoo, hand wash, etc...

Toppers are sold on the official website



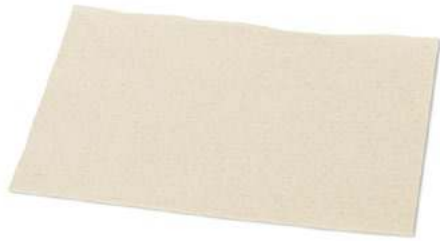
Our teams re-use the bottles as condiment for salt, pepper and dressing oil. Spot them around the canteens!



lemon-aid.de/en/



Napkin



Our napkins are compostable (EN13432) and made of 100% recycled fibres. 75% sugarcane packaging, unbleached and FSC certified

Sustainably sourced straws



Our paper straws are made from sustainably sourced paper and use natural inks and glues

Bio takeaway boxes



Our takeaway bio boxes are made from 100% recycled materials like paper and cardboard. Also they are biodegradable, recyclable and compostable

50% recycled plastic



Our water bottles are made from a minimum of 50% recycled plastic

China mugs and plates

We provide china mugs and plates, and metal cutlery as sustainable alternatives to takeaway packaging and we love it when customers choose to eat in



Loyalty cards



We love to reward our customers with a free coffee or meal when they use sustainable alternatives to eat/drink in. Our loyalty cards are available at any till points

Sustainable cup



We have a brand-new UAL keep cup available in 5 different colours, handwash and dishwash safe

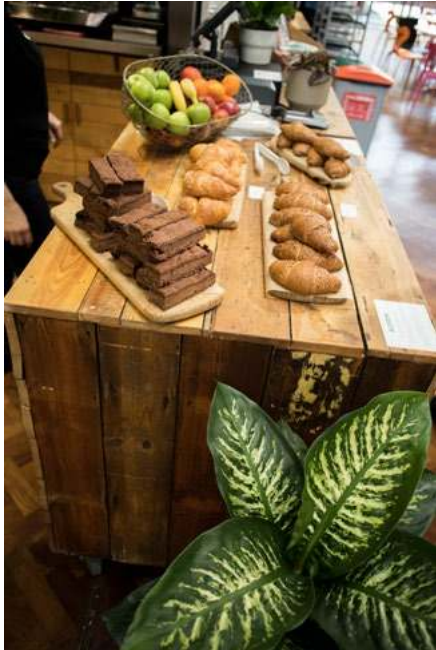
Wooden cutlery

We have said 'Goodbye' to plastic cutlery and given them a sustainable upgrade!

Despite we encourage to use metal cutlery, our takeaway cutlery is made from sustainable forest wood



Recycled counters



Part of the counters of the cafes and canteens across all of six colleges are made from a combination of reclaimed wood and FSC wood



FSC Wood

Founded in 1993
It stands for 'Forest Stewardship Council'. This is an international non-profit organisation dedicated to promoting responsible forestry. FSC certifies forests all over the world to ensure they meet the highest environmental and social standards

fsc-uk.org/



Upcycled counters



Part of the counters at CSM, LCC, and Wilson Road are upcycled with cladding made from waste yoghurt by Smile Plastics

Smile Plastics

Smile Plastics

Is run by the designers Adam Fairweather and Rosalie McMillan, their mission is to change people's perceptions around waste via innovation – to use art and technology to unlock the hidden potential in recycling, and open their eyes to the unexpected beauty of scrap

smile-plastics.com/





LCC – Typo Café

The counter tops and tables are made from waste yoghurt pots. The walls and columns are covered in 60% recycled content cladding

Photo by Eleanor Fusaro

The speckled material, referenced as 'UAL01', is pigmented in malacite green which was inspired by the Elephant and Castle Shopping Centre interior







| CSM – King's Cross

CSM - Canteen

Counters are upcycled with cladding made from waste yoghurt pots



Camberwell – Café (Wilson Road)

Counters are upcycled with cladding made from waste yoghurt pots

Photo by Eleanor Fusaro

| Camberwell College of Arts – Wilson Road



Lime Grove – Canteen
 Counters are upcycled with
 an FSC wood cladding
 (sustainably harvested wood)

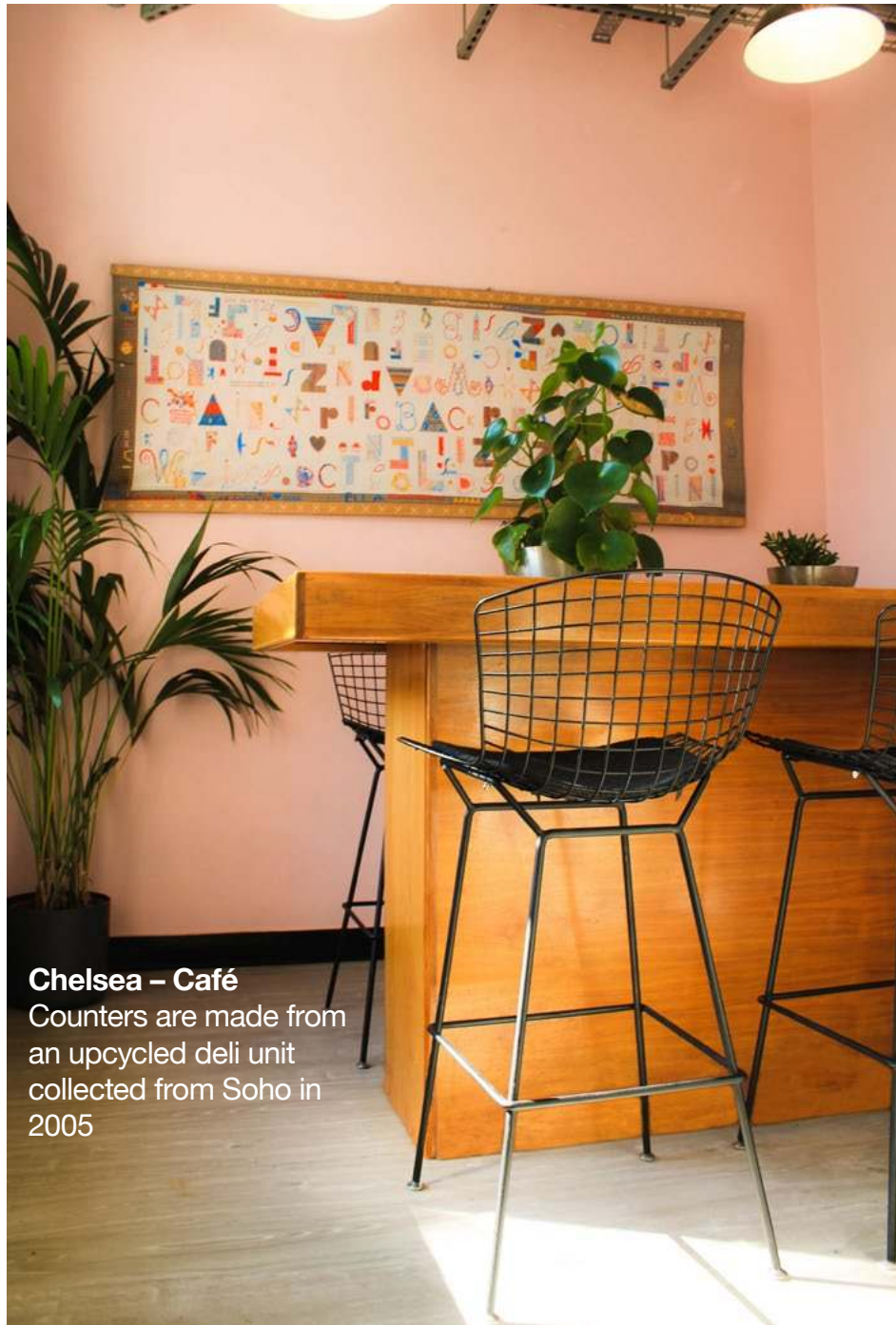


| LCF – Lime Grove



Mare Street – Café
 Counters are upcycled with
 an FSC wood cladding
 (sustainably harvested wood)

| LCF – Mare Street



Chelsea – Café

Counters are made from an upcycled deli unit collected from Soho in 2005



Photo by Ed Kulokowski



Chelsea – Canteen

The furniture is by Hendzel Design Studio (ex-students) who developed a range of furniture that utilised wood from a house in Crystal Palace (it was a the floor boards) as the bulk of the furniture, with FSC Ash Wood as the base

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Find more news at:

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Instagram

