

Sustainable Catering Policy

London School of Economics and Political Sciences (LSE) is a world leading international university based in London. LSE was founded in 1895 to create and share knowledge addressing major social challenges and to shape a better world.

The School seeks to support the leaders and citizens of the future to responsibly shape the world in which we live, by creating an institutional culture which seeks to address many of the challenges we face as a society. Unsustainable farming practices and meat-based diets contribute heavily to global carbon emissions which we have committed to play our part in reducing. We also recognise importance that a healthy diet plays in maintaining good mental and physical health.

This policy builds on the School's Sustainability Policy commitment to '*deliver a sustainable catering service which promotes low-impact food choices*'. This policy defines what we mean by '*sustainable catering*' and applies to all food outlets and food served by the School.

- **Plant-based** – We will actively promote the uptake of plant-based options whilst maintaining freedom of choice
- **Wellbeing** – We will support the LSE community to make healthy choices with a focus on whole, minimally-processed food
- **Food waste** – We will innovate to reduce food waste
- **Single-use plastic** – We will minimise single-use plastics in our operations and promote circular alternatives

- **Local** – We prioritise local suppliers to reduce food miles and build a resilient, local supply-chain
- **Seasonal** - We promote and encourage the use of seasonal produce in our catering services
- **Organic** - We actively support the use of organic produce where possible
- **Ethical** - We require high standards of animal welfare from our meat, fish and dairy suppliers and are working towards Fairtrade status

We are active members of The University Caterers Organisation (TUCO) and use TUCO purchasing framework agreements, ensuring sustainability requirements are embedded into tendering specifications. Contracts procured outside of these frameworks must comply with this policy.

We maintain Soil Association Food for Life Served Here certification and have held the Three Star Food Made Good Standard from the Sustainable Restaurant Association since 2019. We actively follow the standards as set in Menus of Change.

In order to support these commitments, LSE will provide the necessary resources and information to achieve the School's objectives and targets, including (but not limited to) staff, budget, facilities and training.

Review schedule

Review interval	Next review due by	Next review start
2 years	22/10/2027	22/04/2027

Version history

Version	Date	Approved by	Notes
1	22/10/2027	Sustainable Operations Group	

Links

Reference	Link

Contacts

Position	Name	Email	Notes
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Communications and Training

Will this document be publicised through Internal Communications?	Yes
Will training needs arise from this policy	No
If Yes, please give details	