




# Healthy and ethical food that doesn't cost the earth

#SustainableLSE



LSE Catering - Sustainability progress tracker			Updates and next steps when applicable - including dates	
Theme	KPI/target	Actions and policies in place	2021/22	2022/23
<b>Vegetarian and vegan</b> - Actively promote the uptake of vegetarian and vegan options				
<b>Vegetarian and vegan</b>	<b>Target:</b> 60% of dishes sold vegan or vegetarian  2018/19: 45%	<p>LSE Catering web pages highlight the importance of plant based diets and that we will actively promote them. Plant-based dishes are placed first on all hot food service counters and on menus, to help nudge behaviours. Veganuary is promoted on campus and in catered halls each year. Summer 21 A traffic light carbon labelling scheme was introduced to help customers make lower carbon food choices. September 2021 LSE Food Club introduced get 10th meal free when purchasing plant-based dishes. Red meat only offered on menus a maximum of twice a week and mainly appears only once a week. During Michaelmas term 2021 Plant-based diets were promoted in association with COP 26 highlighting carbon impacts of food.</p>	<p>Sept 21 - Traffic light carbon labels being rolled out to main LSE catering outlets. - Vegan and vegetarian dishes feature first on menus and on service counters. - LSE Food Club - Get 10th meal free now only for vegan and vegetarian meals. - Red meat only twice a week in outlets. - Michaelmas term - % Uptake of plant-based meal in Michaelmas term 31% - Promotion of plant-based options in Shaw, Garrick and Fourth Floor Restaurants October - November 2021</p>	<p>- Figures for the sale of hot food items for the period 01/08/21 - 31/07/22 3.5% High, 39% Medium and 57.5% Low carbon dishes were sold during that period. - The Garrick restaurant has reviewed its pricing structure for meat dishes to encourage the uptake of plant based dishes. - The Garrick removed beef and lamb from menus. Campus and Halls catering continues to promote plant based dishes via the LSE Food Club offer of buy 9 get 10th free, awaiting figures on uptake. - All food units promoted Veganuary 2023 on campus and halls. Food E5 sampling was held with Redefine Meat who offer a printed version of meat made from natural 3 ingredients with soy, pea and chickpeas. Most products sampled were met with approval, but cost and availability may limit our interest in the products but will keep such new innovative alternatives on file and review for future use. C5C5</p>
<b>Food</b> - Provide healthy, sustainable and ethical food to our customers				
<b>Fruit and vegetables</b>		<ul style="list-style-type: none"> <li>• Menus in our restaurants are changed on a daily basis so that we can offer seasonal produce where possible.</li> <li>• We ensure hospitality dinner menus have seasonal produce as a matter of course.</li> <li>• We encourage healthy eating in all LSE Catering restaurants by providing salad bars with daily freshly prepared ingredients.</li> <li>• We provide a selection of fresh fruit in all Catering units. Seasonal fruit will be stocked in preference to out of season fruit.</li> <li>• We engage with suppliers to ensure that where seasonal produce is available from the local area, that is our preferred choice. One vegetable supplier is based in New Spitalfields Market and their aim when possible is to buy locally grown and UK produce. We work with a Kent based supplier who sources local produce from farms in his area. Visits to farms have been arranged by our suppliers to provide us with an opportunity to meet the farmers and see how our food is being produced.</li> <li>• Our fruit and vegetable supplier marks area of origin on all fruit and vegetable delivery notes to ensure that we can make informed choice on where our products are coming from and allow us to increase the amount of seasonal and local produce when it is available.</li> </ul>	<p>Fruit and veg supplier Foodari provided informational posters for halls and campus restaurants highlighting seasonal produce from the farmers supplying them. - Covid has impacted supply chains, fruit and vegetables. Supply issues and increasing costs will impact on the ability to source UK salad produce in months to come.</p>	<p>Supply chains and economic uncertainty remains an issue for suppliers. - The LSE outlets source seasonal produce wherever possible. All strawberries sourced for the summer 2022 Graduation celebrations were sourced from farms in Kent. Working with Foodari to highlight the environmental impact of climate change on UK and overseas producers - drought, floods etc.</p>
<b>Fish</b>		<ul style="list-style-type: none"> <li>• We only use fish that are rated "1, 2 or 3" on the Marine Conservation Society's (MCS) Good Fish Guide.</li> <li>• We act promptly to remove any fish that are added to the list due to a change in the sustainability of the item.</li> <li>• We promote sustainable fish and seafood to customers, ensuring we endorse fish that is in the Marine Conservation Society's Good Fish Guide.</li> <li>• We are signatories to support Sustain's Sustainable Fish City (SFC) - a campaign working to transform the way our oceans are fished by buying sustainable fish <a href="http://www.sustainweb.org/sustainablefishcity/london">www.sustainweb.org/sustainablefishcity/london</a>.</li> <li>• We monitor our suppliers to ensure they are certified Marine Stewardship Council (MSC) approved and where possible we will use MSC certified fish.</li> <li>• We do not use tinned tuna where the tuna has been caught using purse seine nets with Fish Aggregation Devices (FADS). From 2010 our preference for tinned tuna has been pole and line caught or MSC certified. Halls catering offer only 'Fairer Fish' tuna which has high environmental credentials.</li> </ul>		<p>We continue to only use fish from the MCS Good Fish Guide that are rated 1, 2 or 3.</p>
<b>Meat and dairy</b>		<ul style="list-style-type: none"> <li>• We are committed to ensuring we will increase higher welfare meat and dairy, where possible using Red Tractor Assured produce.</li> <li>• All meat served in halls and on main campus is Red Tractor and since May 2016 our halal chicken meat is Red Tractor standard across all units. All our hospitality dinners use 100% free range chicken.</li> <li>• Our milk is certified Red Tractor Assured or equivalent. Since 2017, milk in catered halls is organic and is sourced from farms around the London area.</li> </ul>	<p>Sourcing organic milks has been a challenge following disruption to supply chains caused by Covid impact. Supply issues continue to impact on meat and dairy, there is a shortage of organic milk and some meat due to shortages.</p>	<p>Supply chains and economic uncertainty remains an issue for many suppliers. Organic meat and milk continues to be in short supply. Investigate and trial local oat milk producer, unfortunately taste and performance issue with product, provided farm with feedback and will keep in touch to explore possible future working with farmer.</p>

Eggs	<b>Target:</b> 100% free-range eggs	<ul style="list-style-type: none"> <li>We have ensured since 2010 that all whole/liquid/dried eggs purchased in all our LSE Catering units are 100 per cent from a free-range production system and any products purchased containing egg state that the eggs are from a free-range production system.</li> <li>Since 2017, the four catered halls only use organic free-range eggs that are sourced from a local farm. The organic egg producer used for the catered halls was voted 2019 Poultry Farmer of the Year.</li> </ul>	Covid impact organic egg supply, but this has now recovered. Rising cost of animal feeds is going to impact on supply of free range eggs but the avian flu restrictions have now been lifted.	Avian flu will impact on the eggs we source but we will be mindful of the welfare of the hens and if free range is removed from the supply chain will opt for barn housed chicken eggs. <b>Restrictions on housing chickens ended so free-range egg issue easing but supply issues as producers have left market.</b>
Fairtrade products	<b>Target:</b> Maintain fairtrade sales and expand if new products	<ul style="list-style-type: none"> <li>All our catering outlets serve tea, coffee and sugar that is ethically traded, Fairtrade refreshments are served at all conferences, meetings and events. Bananas on sale in all catering outlets are 100% Fairtrade.</li> <li>We endeavour to increase our ethically traded offer, adding at least one more ethically traded product per year, where available.</li> <li>We promote Fairtrade products and actively support Fairtrade Fortnight in all catering units and provide year round information which supports Fairtrade initiatives.</li> <li>We monitor the percentage of sales that are Fairtrade and report figures via the Catering sustainability meeting, at a minimum we ensure 10 per cent are Fairtrade. In year 2019/20 we achieved 24.8 per cent of Fairtrade sales.</li> <li>We serve triple accredited (Fairtrade, Organic and Rainforest Alliance) coffee in the Garrick, 4th Floor Cafe Bar, Bean Counter, Cafe 54, Mezzanine Cafes. Shaw Café, Beveridge Cafe, LSE Shop and Fawcett Cafe. (The Rainforest alliance works to conserve biodiversity and ensure sustainability livelihoods by transforming land-use practices, business practices and consumer behaviour).</li> <li>We have introduced direct trade coffee from Union Coffee in the Shaw Café which has direct links with its suppliers across the globe and holds high ethical trading values.</li> </ul>	Fairtrade sales for Fairtrade products for the Michaelmas term 20.2%. Fairtrade sales continue to be a feature of LSE Catering with ranges of sweet snack items and Fairtrade bananas being Fairtrade along with our coffees and teas being Fairtrade or equivalent.	Fairtrade or equivalent coffees, teas and sugar are stocked in all our units. During the period 01/08/21 - 31/07/22 sales of fairtrade or equivalent amounted to 19.4% of total food and drink sales. New coffee machines have been installed in catered halls which offer a plant based milk option. <b>We celebrated Fairtrade Fortnight 27th February – 12th March 2023, with displays and information. This year the focus for Fairtrade Fortnight was the climate crisis and how this is impacting on Fairtrade farmers who are experiencing drought, flooding, fluctuating temperatures and fires. The Foundation is working with its farmers to develop strategies to help cope with the climate crisis in the hope their income and welfare will be maintained.</b>
Cooking oil		<ul style="list-style-type: none"> <li>We ensure that 100 per cent of the oil used in LSE Catering is vegetable, rapeseed oil or olive oil. No trans fats is used.</li> <li>We continue to ensure that all used cooking oil be collected by a company who turn it into bio-diesel. Between August 2018 and July 2019 we recycled 6720 litres of oil.</li> </ul>	Our used cooking oil is now collected by Quattro as the previous company, Proper Oil sold out to this company.	Since September 2020, 7687 litres of oil has been recycled this equates to 7300 of biodiesel (using conversion rate of 95%)
 <b>Waste and resources - Minimise waste in particular food waste and increase recycling</b>				
Food waste	<b>Target:</b> Roll out Winnow Bankside and collect raw data - build reporting	<ul style="list-style-type: none"> <li>We have food waste collections on a daily basis and send to a local unit for turning into usable compost or to an anaerobic digestion (AD) plant. We will monitor and review this monthly to see if there are any patterns to help us to reduce our waste and report via the Catering Sustainability Working Group. Daily food waste is recorded in all units at till points. Read more at LSE Food waste [PDF].</li> <li>We monitor leftover packaged food items, and donate them if viable to initiatives such as Food Cycle and Save Food. Since 2018/19 we have donated wrapped food items to LSE Food Cycle for distributing to people in need.</li> <li>We now offer via our Food Club app a 50 per cent discount sandwiches and wraps every Friday across campus to reduce food waste. Winnow food waste management system has been introduced to Bankside Hall. The system identifies different food waste streams and helps reduce food waste from kitchen and customer plate waste. Student ambassadors have been recruited and the residence of Bankside encouraged to participate. Too Good</li> </ul>	Sept 21 Winnow system to measure and reduce food waste about to be launched. Training sessions started. Being introduced in halls. Data/metrics will start to be produced. Food waste one of topics of new comms campaign in halls. - I.T. issues have delayed introduction of Winnow, but these have now been addressed and system should be going live in late January 2022. - To help evaluate the Winnow, on the main campus a monitoring system is being introduced utilising the WRAP Champions of waste scheme as a basis. - Catering successfully rehomed all the 50,000 mince pies which had been ordered for the Graduation receptions, that were cancelled due to Omicron variant outbreak. Winnow is now operational and data is being provided from the Bankside location. IT issues had delayed the project but these have now been resolved. We continue to work with Too Good To Go and LSE Food Cycle to redistribute left over food items.	The Winnow Food Waste management system is now operational in Bankside, a baseline figure has been produced and work will then start on encouraging students to reduce their plate waste and for kitchen waste to be identified and assessed to see if waste can be reduced. - To Good To Go has been trialled in the Garrick and served to help identify over ordering that resulted in savings. Students from LSE Food Cycle, are working to raise awareness of TGTG with their peers. <b>As of 22/05/23 2138 meals have been sold on the TGTG platform since signing up with the scheme equating to 5.34 tons of carbon saved.</b> , Participating units include Garrick, Beveridge Cafe, Plaza Cafe, Cafe 54 and Shaw Cafe. <b>LSE Catering participated in WRAP's Food waste Action Week which held 6th March – 12th March 2023, we had displays highlighting the reduction of food waste and offered recipe ideas for using up leftover food items which were simple and easy solutions for students with limited resources.</b>

<b>Disposables (cups, cutlery...)</b>	<b>2018/19:</b> 40% of hot drinks sold in reusable cups	<ul style="list-style-type: none"> <li>• 25p charge on single-use disposable cups</li> <li>• Cups recycling points in place in key LSE Cafes</li> <li>• We only provide wooden cutlery for takeaways.</li> <li>• We now provide re-usable plastic drinking cups in our outlets for hospitality functions to save on single use plastic water cups.</li> </ul>		For the period 01/08/21 - 31/07/22 the uptake of reusable cups has been 26% this figure includes Keep Cups and crockery. This is down on previous years, whilst Covid has perhaps affected uptake units on site promote the use of a Keep Cup/reusable cup via the 25p levy on single use cups. - We are currently exploring the reusable cup schemes such as Club Zero to assess if they would provide a workable solution. , visited UCL to see Club Zero in use at their campus - In the period 01/08/21 - 31/07/22 1387 reusable cups were sold and 957 water bottles. - LSE Catering continues to work with post graduate students on projects involving behaviour change and encouraging the use of reusable cups. The 4th Floor Restaurant hold paper napkins at till point and issues only when asked, since this initiative was introduced at the end of Jan 23, we estimate to have saved 18,000 napkins.
<b>Bottled water</b>		<ul style="list-style-type: none"> <li>• We actively support students and staff drinking tap water and positively encourage the use of drinking fountains.</li> <li>• We ensure that all new catering facilities will provide drinking water fountains.</li> <li>• We work with the school to encourage an increase in the number of drinking fountains on campus to help reduce bottled water sales. The main campus now has 67 drinking water fountains, designed for filling both cups and bottles. To see where they are visit: Water fountains - LSE Facilities Guide (at present to ensure safety of our community all water fountains withing free acces areas have been isolated and are out of service)</li> <li>• We offer tap water in jugs, or purified still and sparkling tap water bottled on site using re-usable glass bottles in all our serviced hospitality.</li> <li>• We charge a levy of 10p on all bottles of water purchased to be put towards LSE environmental improvement projects by donating the oney rasied to the LSESU Sustainable Futures Society. To date this initiative has raised £85,706 (August 2020). The LSE's Environmental Management Review Group assesses environmental projects to benefit from this money. We have introduced water from companies that are actively involved in delivering water projects to companies in the developing world.</li> <li>• We promote the use of re-usable water bottles to reduce the dependence on bottled mineral water and have held campaigns to promote their use.</li> </ul>	Sept 21 - Charge on bottled water increasing from 10p to 25p - 464 reusable Cold Water bottles have been sold in the Michaelmas term. - Drinking fountains across campus have been reinstated for use. Hospitality bottled water is only offered as jugs of tap water, LSE Purified tap water where appropriate or Mineral water in glass bottles.	The charge on bottled water held at 25p - 957 reusable Cold Water bottles have been sold in the period 01/08/21 - 31/07/22. - Signage has been displayed in all campus units on or near to fridges containg bottled mineral water to encourage the use of water fountains and re-useable bottles. Hospitality bottled water is only offered as jugs of tap water, LSE Purified tap water where appropriate or Mineral water in glass bottles. We are assisiting a student's behavioural study on reducing the uptake of bottled mineral water to reduce plastic waste. Beavers Brew continues to offer smoothies in returnable glass bottles but a further 2000 bottles just ordered as a degree of issues with customers returning bottles. Investigating new products which have recyclable water bottles.

<b>Waste &amp; recycling</b>	<b>Target:</b> Continually drive up Mixed Recycling, Minimise Food Wastage	<ul style="list-style-type: none"> <li>We actively look at ways to reduce the amount of waste material we generate by engaging with our suppliers regarding packaging.</li> <li>We have introduced cardboard sandwich platter boxes which have replaced plastic platters.</li> <li>We provide facilities for recycling and ensure that dry waste (e.g. cardboard, paper, metal) is kept separate from wet waste (e.g. food).</li> <li>We encourage use of refillable water bottles. Subsidised cold water bottles are stocked and promoted for customer use in our units.</li> <li>We encourage the use of KeepCups by stocking them in the outlets and giving the first drink free with the initial sale of the cup in order to reduce the amount of disposable cup waste and will report the amount of KeepCups sold per month to the Sustainability Working Group.</li> <li>We highlight the amount of plastic saved by customers using a reusable cup in our outlets on a monthly basis. In September 2020 we introduced a 25p levy on single use coffee cups to encourage the use of the keep cups by behavioral change.</li> <li>We re-home used plastic food containers by giving them away free to staff and students for future use as storage containers, etc.</li> <li>We replaced plastic straws with paper straws in April 2018.</li> </ul>	Catering successfully rehomed all the 50,000 mince pies which had been ordered for the Graduation receptions, that were cancelled due to Omocron variant outbreak. Donations were made to City Harvest and to the Salvation Army's shelters and food banks. - Thea Hamilton has assisted in producing new recycling posters for the campus units and reviewed the kitchen waste bins.	The new bin labelling has made recycling clearer for students and staff. - Suppliers are continuing to review packaging and reducing if possible.- The Beaver Brew in the Marshall Building continues with its work to be plastic free and we continue to monitor student feedback and support for the units. Supply issue remain an issue with some items and costs rising. Hall catering have reviewed their plastic usage and made reductions where workable. During SU Green Fortnight we offered a discount to customers using a KeepCup to help encourage the uptake of reusable cups, to further promote this LSE Catering applied and received a grant from SFS to further promote Keep Cups and plan to hold event at Welcome Week 2023 to highlight cups to new students.
 <b>Community engagement</b> - Work in close collaboration with the LSE community				
<b>Catering sustainability webpage</b>	<b>Target:</b> Keep up to date after relaunch	<ul style="list-style-type: none"> <li>We communicate our environmental and food policy and specific information regarding sustainability initiatives of our food to our service users, visitors and staff via the staff and student newsletters, flyers, notice-boards, website and street stalls and formally communicate our progress via the Catering Services User Group (CSUG) and Catering Environmental Meeting. We have Twitter and Facebook accounts where we post details and photos to highlight our sustainability achievements.</li> <li>Money from the LSE Sustainable Projects Fund helped fund an investigative trip around the Scottish Coast. It has also enabled the installation of perspex screens to allow viewing of the beehives on the roof of COUNAUGHT HOUSE. This allows students and staff to visit without disturbing the bees.</li> <li>We raise awareness of sustainable foods by promotions and events including Feel Good Food Days, supporting the Student Union Green Week, Veganary, Fairtrade Fortnight, Vegetarian Week and actively support student, environment and sustainability office and HR/Wellbeings healthy and sustainable initiatives at a minimum 15 days per year. In 2019/20 we held 20 events across campus.</li> <li>We enhance staff, customer and supplier awareness of relevant environmental and social effects of a sustainable diet via promotional guidance, product information and awareness campaigns. We work with various external bodies to promote sustainable objectives; these include but are not limited to, The Humane Society, The Vegan and Vegetarian Society, Food For Life, Soil Association and Sustainable Restaurants Association.</li> <li>We work with the LSE Environmental team to follow best practice and ensure that our local aims are aligned to the university strategic aims.</li> <li>We display notices at point of sale of bottled water stating "As part of our Environmental Policy, LSE wishes to discourage bottled water sales and encourage use of tap-water fountains and refillable water bottles. A levy of 10p per bottle purchased will be put towards an LSE environmental improvement project".</li> <li>We include environmental sustainability issues on all team meeting agenda.</li> <li>We participate each year in the SU Green Impact Scheme, and have achieved 3 Gold Awards, 1 Silver and a Special Award for Environmental Improvement. In 2019/20 we achieved a Committed Contributor Award.</li> <li>In 2018 the three main restaurants and four catered halls achieved a three star rating. Our halls catering also hold the Silver Food for Life Award from the Soil Association. The LSE and Shaw Café both hold a Bronze award.</li> <li>We recognise our responsibility as an employer by educating catering staff in food sustainability. Staff will be aware of the various certification systems and their relevance for food production and food products that we use.</li> <li>We have sustainability information noticeboards in all our units to inform staff and customers of environmental and sustainability matters.</li> <li>We seek appropriate training for all levels of staff to encourage awareness of sustainable and healthy eating issues.</li> </ul>	Dan Reeves edited the LSE Catering Sustainability webpages for a concise and focused layout with links to associated pages. - 4th Floor Restaurant collaborated with two charities to raise funds.	A review of the Catering web pages completed and on LSE Catering webpages. 2023 - Hosted visit from an academic from Tel Aviv and will be hosting Korean delegation via TUCCO who want to establish student catering in their country and are visiting European universities to gain insights.
<b>LSE Shop</b>		<ul style="list-style-type: none"> <li>We work with the LSE Environmental team to follow best practice and ensure that our local aims are aligned to the university strategic aims.</li> <li>We display notices at point of sale of bottled water stating "As part of our Environmental Policy, LSE wishes to discourage bottled water sales and encourage use of tap-water fountains and refillable water bottles. A levy of 10p per bottle purchased will be put towards an LSE environmental improvement project".</li> <li>We include environmental sustainability issues on all team meeting agenda.</li> <li>We participate each year in the SU Green Impact Scheme, and have achieved 3 Gold Awards, 1 Silver and a Special Award for Environmental Improvement. In 2019/20 we achieved a Committed Contributor Award.</li> <li>In 2018 the three main restaurants and four catered halls achieved a three star rating. Our halls catering also hold the Silver Food for Life Award from the Soil Association. The LSE and Shaw Café both hold a Bronze award.</li> <li>We recognise our responsibility as an employer by educating catering staff in food sustainability. Staff will be aware of the various certification systems and their relevance for food production and food products that we use.</li> <li>We have sustainability information noticeboards in all our units to inform staff and customers of environmental and sustainability matters.</li> <li>We seek appropriate training for all levels of staff to encourage awareness of sustainable and healthy eating issues.</li> </ul>	Kasia Babisz and her team sourced sustainable clothing and accesorises for LSE departments Welcome Bags for returning students. The LSE Shop continues to add new items to it's sustainable range. The shop supported the LSE Ukraine Appeal by donating items of dead stock.	The LSE shop stocks sustainable clothing ranges and supplied 8000 LSE hoodies to the department for their students, sourced from sustainable clothing companies. The LSE shop team are adding additional ranges of sustainable items to the shop, a new range of UK produced merchandising with high environmental ethos is being explored.
<b>Green Impact</b>	<b>Target:</b> Annual submission	<ul style="list-style-type: none"> <li>We seek appropriate training for all levels of staff to encourage awareness of sustainable and healthy eating issues.</li> </ul>	Sept 21 - Catering will join again. Project on food waste. Progress delayed due to postponement of Winnow introduction. The Catering workbook has been submitted and the audit conducted. The delay in the Winnow installation resulted in this project not being fully viable but we have submitted a summary of initiatives undertaken by LSE catering during 2021-2022.	The LSE 4th Floor Restaurant was awarded a Platinum Award for Green Impact 2022, this was a main campus catering effort by all the campus team. For Green Impact 2023 we are entering 2 teams, Main campus and LSE Catered Halls which will be led by Ana Martinez-Badia, the Halls Catering Manager. Green Impact workbook completed and audits held in May 2023, for both LSE Catered halls and main site campus team..

<b>Food for Life / Restaurant Association certifications</b>	<b>Target:</b> Annual recertification		Sept 21 - Food for Life certification due around October (current Silver across 4 catered halls). Submission completed and submitted January 2022. The LSE Catering units were awarded a 3 Star rating by the SRA for 2022. We are still in talks with Food for Life regarding the submission as supply issues are raising some issues in completing the submission for this body.	June 2022 - LSE Catered Halls received its reaccreditation of the Silver Food For Life award and LSE Garrick and Shaw Café received reaccreditation for their Bronze Food for life Award in September 2022. <b>TUCO are working with 'Menus for Change' to introduce scheme to member universities.</b>
<b>🚚 Procurement and transport - Reduce the environmental impacts of our supply chain</b>				
<b>Purchase of goods and services</b>	<b>Target:</b> Active engagement in TUCO, seeking local seasonal produce	<ul style="list-style-type: none"> <li>We are active members of TUCO (The Universities Caterers Organisation) and use TUCO Purchasing Framework Agreements. Through this suppliers are nominated and regulated and environmental and sustainability issues are embedded into tendering specifications, see: TUCO sustainable procurement. TUCO commissioned a report on the April 2019 TUCO sustainable palm oil supply chain and became an Associate of the Round table on Responsible Palm Oil (RSPO).</li> <li>We liaise with our suppliers to gain information regarding provenance, nutrition and welfare of their products to assist us in making more informed choice and make our supply chain aware of our increasing desire to source ethically and sustainable products.</li> <li>We are engaging with smaller local niche suppliers such as our London based cake supplier and greengrocer who sources seasonal local produce from farms in his immediate area whenever possible.</li> <li>Individual catering contracts procured will be expected to comply with the LSE's Environmental, sustainable and healthy food policy and targets or standards set by the Soil Association or the Sustainable Restaurant Association.</li> </ul>	Sept21 - supplies issues especially for organic products. - food waste reduction initiative in collaboration with supplier for fresh vegetables. - Michaelmas term has been challenging as many suppliers are experiencing difficulties with their supply chains and this has been exacerbated by a shortage of HGV drivers.	Supply issues have impacted on some of our smaller suppliers who have not been able to supply goods to the LSE. - We maintain links to the Ellen MacArthur Foundation who organised the London Food Sprint in June 2022 to encourage all London HE's to collaborate in areas such as best practice, targets and sourcing from SME's.- Rising food costs and uncertainties will impact on LSE catering. <b>Attended an EMF seminar but London HE initiative has not more any further progress.</b>
<b>Cleaning products</b>	<b>Target:</b> Comply with LSE FM specs e.g. No Bleach	<ul style="list-style-type: none"> <li>We endeavour to use products, equipment and methods that have minimum environmental impact whilst ensuring a safe, clean environment.</li> <li>We do not use cleaning products that are tested on animals.</li> <li>We do not use bleach products.</li> </ul>		
<b>Transport</b>	<b>Target:</b> Minimise food miles, efficient deliveries	<ul style="list-style-type: none"> <li>We use local suppliers whenever feasible to reduce our carbon footprint. Where non local suppliers are used we will keep deliveries as infrequent as practical and encourage suppliers to use modern fuel efficient vehicles.</li> <li>We manually transport goods and services within our site.</li> <li>We require staff to use public transport when on business travel.</li> <li>The university offers a cycle purchasing scheme and season ticket loan scheme to encourage staff to travel to work.</li> <li>We take the environmental impact of supplier transportation into consideration when procuring goods and services. West Horsley who supply to us have FORS accreditation and use Eco-Hybrid vehicles.</li> </ul>	We continue to buy goods in bulk to help reduce the number of deliveries and transport miles. Shortages of qualified drivers continue to cause issues for some suppliers.	
<b>⚡ Energy and water - Minimise energy and water consumption</b>				
<b>Energy and water</b>	<b>Target:</b> Review energy & water consumption Carbon Reduction Manager	<ul style="list-style-type: none"> <li>We review the methods we use in our preparation, cooking and storage to ensure they are the most efficient and effective means to reduce energy whilst maintaining quality and freshness.</li> <li>We provide greenhouse gas calculations at regular intervals in our restaurants to highlight the carbon saving benefits of plant based diets. We will label the main hot dishes in the restaurants with a Carbon Impact traffic light labelling system to raise awareness of the carbon impact of different food types in the dishes and encourage increased uptake in low carbon options.</li> <li>We turn off equipment, heating, lighting and water when not needed and use auto-timers where possible.</li> <li>We use natural ventilation where feasible.</li> <li>We take environmental impact and energy saving features into consideration when purchasing new equipment. All new equipment purchased will be A rated wherever possible.</li> <li>We regularly service equipment to increase the energy efficiency of appliances.</li> <li>We reuse equipment where practical to do so and dispose of obsolete equipment in the most environmentally friendly way possible.</li> </ul>	All catering departments have worked to consolidate frozen products in freezers during closure period to save energy. - Catering units were closed to save unnecessary wastage of energy during Christmas vacation and early 2022 prior to the start of term.	Catering Managers were reminded to highlight with their staff the need to conserve water within their kitchens in view of the current drought. - All staff are aware of the need to conserve energy and be vigilant in the use of equipment.