



Sustainable Food, Catering, and Hospitality Policy and Targets 2024-2025

COMMITMENTS

Chartwells Objectives

- Increase sustainable food offerings in catering outlets and hospitality menus.
- Address, reduce and replace our single use plastics and disposable cups on campus, minimising waste from operations, recycling food and packaging wastes wherever practicable.
- Aim to Align with sections where possible the SDG goals below:
 - x SDG 1: No Poverty
 - x SDG 2: Zero Hunger
 - x SDG 3: Good Health and Well-being
 - x SDG 12: Responsible Consumption and Production
- Promote Healthy Eating by centralising all our food production, ensuring only fresh ingredients are used, without the use of preservatives, GMO ingredients and ensuring low salt content.
- progress, quality, and sustainability through MPRO5 audit tool
- Work with suppliers to progress the sustainability agenda.
- Enhance staff, customer and supplier awareness of relevant environmental and social effects of



- a sustainable diet via promotional guidance, product information and awareness campaigns.
- Examine the Sustainable Food Policy annually, amend targets and communicate findings (including progress and gaps) to customers through marketing channels.
 - Provide an opportunity to invite Middlesex client and/or a member of the Middlesex Sustainability team to the annual Compass Sustainability conference.
 - Work with Both the University and the university's student union to include sustainable catering discussions within the monthly meetings.