



# **Guildhall School of Music and Drama**

## **Sustainable Food Policy**

This policy is of relevance to all users of the School's services

Version Number	2.3
Approved on	30 <sup>th</sup> November 2015
Approved by	Senior Management Team
Written by	E. Barnes
Last reviewed	July 2021

Catering at The Guildhall School is now spread across the whole campus serving hot and cold beverages, snacks and or meals from three outlets.

The School currently has three outlets around the campus:

- Silk Street Café – serving hot and cold food as well as beverages and snacks for Students, Staff and public as well as event catering for a wide range of functions held at Silk Street.
- Milton Court – serving cold food as well as beverages and snacks for Students and staff working in Milton Court.
- Green Room – Serving hot and cold meals as well as beverages and snacks to Students, Staff and guest artists.

We ensure specifications for tender include considerations for sustainability. And working with our current catering partner we are committed to the following:

- Local & seasonal fruit and vegetable as much as possible.
- Vegan and vegetarian options are always available
- Coffee is Rainforest Alliance accredited
- Free range fresh eggs and egg based products.
- All fresh meat is Red Tractor certified and is UK sourced.
- All fish is from sustainable Marine Stewardship Council sources.
- Only naturally derived non-toxic biocides are used on site e.g. detergents, rinse aid, organic salad wash and hand wash soap.

The Continual Improvement Manager – Sustainability is responsible for ensuring audit, monitoring and review of this policy in consultation with the Sustainability Steering Group who will report at least annually to the Guildhall School Buildings & Operations Board reporting into the Senior Management Team.

To further improve our current efforts in respect of the sustainability of the catering provision at the Guildhall School we aim to, in partnership with our catering partner to implement the following action plan:

## Action Plan

- Expand the range of vegetarian and vegan options.
- Expand the range and cultural variety of menus
- Investigate the possibility of obtaining the University and College Fair Trade Award.
- Investigate the option for catering mark accreditation e.g. Food for Life.
- Develop specific key performance indicators to measure progress to deliver continual improvement.
- All future contracts procured by a tender process include a clause to the contract caterer, ensuring they obtain the Food for Life Standard and accept inspection from the soil association as part of the contracted terms.

Review Date 1<sup>st</sup> July 2021

Reviewed by:

Charlotte Lythgoe – Continual Improvement Manager - Sustainability

Sustainability Steering Group

Senior Management Team