



A COLLABORATIVE APPROACH TO SUSTAINABLE FOOD

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FOOD FOR LIFE SERVED HERE

Bronze standard includes-

- At least 75% of dishes are freshly prepared
- All meat is from farms which satisfy UK animal welfare standards
- No fish are served from the MCS fish to avoid list
- Eggs are free range
- Seasonal menus
- Food provenance is advertised
- Catering staff are supported with skills training in fresh food prep and the catering mark



FOOD FOR LIFE SERVED HERE

Silver and gold standards use a points system - silver 150 points, gold 300 points.

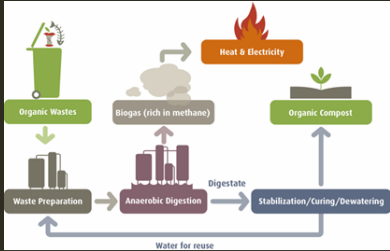
Points are awarded for -

- Ethical and environmentally friendly food - minimum 5% spend on organic produce for silver, 15% gold. 5% of spend on free range pork or poultry for gold.
- Making healthy eating easy
- Championing local producers



FOOD WASTE AND PACKAGING

- In-house water filtration system
- Suppliers' packaging
- Anaerobic digestion
- Sandwich donations
- Kitchen waste monitoring



COMMUNITY PROJECTS - ENRICHING SOCIETY

- Monthly 'Green Market'



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- Herb garden at City Campus



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- Food Share allotments at Clifton Campus.
- Tesco Bags of Help grant



COMMUNITY PROJECTS - ENRICHING SOCIETY

- Spiral charity - educational tours



COMMUNITY PROJECTS - ENRICHING SOCIETY

Nottingham Growing Network

Summerwood Lane Garden

Windmill Community Garden



