

Sustainable Food, Drinking Water and Fairtrade

Sustainable Food

The AUB are committed to ensuring that healthy and sustainable food is available to students, staff and visitors.

This means that the food served on campus is traceable, freshly prepared and locally sourced where possible.

For reference we do buy the following items across the AUB outlets:

- Ensure that all whole (shell and hard-boiled), liquid and dried eggs (if applicable) purchased are from a free-range production system
- Ensure that no fish is served that appears on the Marine Conservation Society (MCS) 'red list' and seek to serve MSC-certified fish, maximizing the use of fish from the MCS 'fish to eat' list
- Ensure that menus change with the availability of seasonal produce with at least two major items per dish served in the season in which they are naturally abundant
- Use only 100% Red Tractor Assured meat and dairy products and follow Feel Good Food Days guidance on meat and dairy portions
- Purchase 100% organic milk.
- Introduced Honest Bean triple-certified coffee (Fairtrade, Rainforest Alliance and organic)
- Locally sourced ingredients are incorporated into daily menus.

The AUB Catering Contract is with Chartwells that is part of the Compass Group UK and their environmental responsibilities can be viewed in full from their website; <http://www.compass-group.co.uk/education.htm>

Drinking Water

The AUB provides free drinking water to all staff, students and visitors via its AquAid contract. Their environmental responsibilities and aid and Trusts they support can be viewed in full from their website; <http://www.aquaidwatercoolers.co.uk/>

Fairtrade

The AUB supports Fairtrade wherever possible.

The AUB hosts Fairtrade weeks and there are options for Fairtrade products throughout the AUB eateries.

The AUB is currently forming a Fairtrade Steering Group to work towards official certification.

Update due: 01/12/2021