FOOD ETHICS, SUSTAINABILITY AND THE ENVIRONMENT

Robinson College is committed to improving and minimising the impact of its operations on the environment. As such, the catering department has adopted the following Food Ethics Policy.

Suppliers

All of our food and non-food suppliers are reputable companies who have procedures in place to enable their customers to ensure that they are aware of the impact of their purchasing decisions.

Re-cycling

The majority of our suppliers use packaging that is biodegradable and/or recyclable. The College has its own recycling system in place – collection bins for tins, plastic, glass and cardboard. A local recycling company collects recycled waste.

Food waste disposal

Our waste food is collected in an innovative vessel for compost, which meets the BSI (British Standard Institute) PAS 100 specification for composting.

Local Sourcing

All our suppliers are encouraged to source products that are local and where possible and financially sensible, the College selects such products for purchase. This impacts upon the environment through reduced food miles and thus Carbon dioxide emissions and helps to maintain financial stability within the local markets. We grow some foods in the College Gardens, which are used in the kitchen such as Jerusalem Artichokes, quince, asparagus, wild rocket, apples, pears and a huge selection of fresh herbs.

Sustainable Fish

We are careful to select products from fisheries listed by the Marine Conservation Society (MCS). For more information, visit the MCS website at www.mcsuk.org.
We have also signed up to sustainable fish pledge '*Sustainable fish cities'* that we promise to work with suppliers to serve only sustainably sourced fish.

Fair Trade

Some of the companies we use belong to the Fair Trade organisation and we actively sell some products in our Garden Restaurant. We are also pleased to promote the use of fair trade products through special occasions and events such as a Fair Trade Formal Hall night, which had a menu themed around fair trade products and ingredients. From time to time, we are also pleased to offer fair trade wine in the College bar.

Organic food

Where financially sensible, we source local organic food and their ingredients feature frequently on our menus.

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