



SUSTAINABLE FOOD POLICY

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1. Introduction

- 1.1 Sustainability is important across all activities at Leeds Arts University, including the provision of food and drink options provided on Campus for our students, staff and visitors. This supports our overall sustainability aims as outlined in our Sustainability Framework.
- 1.2 As a smaller independent & specialist Higher Education provider there are limitations on the measures we can take with regard to sustainable food offerings and catering processes at the University without negatively impacting on the operations of our small providers business activities or limiting the range of food and drinks on offer to our students. We will always strive to make improvements within the confines of these limitations.

2. Current catering provider

Food and drink catering at Leeds Arts University is provided by Dot the Lions (DTL). DTL are a small local independent company based in Leeds and are the sole catering provider operating in the on-site café at the Blenheim Walk campus.

There are also a number of vending machines to ensure provisions for staff and students outside the opening times of the café.

3. Our aims

- 3.1 Under this policy, the University will continue to maintain its current good practice and endeavour to make further progress on the aims and activities below:

- Embed sustainability standards in future agreements/tenders/contracts with external food and drink contractors.
- Explore the feasibility of aligning where appropriate to The University Caterers Organisation's (TUCO) Frameworks or the Department for Environment Food and Rural Affairs (DEFRA)'s guidelines on sustainable procurement.
- Adopt an approach of continual improvement in relation to identifying sustainable opportunities.

- 3.2 Through our cafe:

- Where possible, seek to reduce further the environmental impact of catering - including food and drink packaging (DTL use Vegware for food cups and cutlery, and only sell canned drinks, not plastic bottles).
- Offer and promote seasonal produce throughout the year.
- Offer and promote plant-based options.
- Reduce meat and dairy consumption via the provision of alternatives, e.g. plant-based milks.
- DTL will undertake internal audits of their supply chain and product range to identify any products containing palm oil. Where palm oil is found to be present, we will seek assurance that it is responsibly sourced and certified through a recognised sustainability scheme, or identify suitable alternatives where feasible.
- We will seek to minimise food miles and improve our ethically sourced produce wherever practical and commercially viable. DTL already source coffee from Dark Woods Coffee, based in Huddersfield, and dairy products from Organic Dales, thus supporting local businesses and reducing transportation impacts. DTL also already sells Tony's Chocolate

which is certified Fairtrade, Two Farmers crisps (100% compostable packets), Dark Woods coffee (imported on fairtrade terms), Karma drinks and Charitea (organic and Fairtrade)

- Always provide fresh products made in-house, sourcing local and seasonal ingredients where possible.
- Maintain efficient use of kitchen energy and water in the food production and preparation process.
- Reduce emissions associated with catering, from sourcing to production to waste.
- Consider implementing a sustainable food framework such as the Soil Association's Food for Life Served Here award, or the Food Made Good Standard by the Sustainable Restaurant Association.

3.3 Other matters:

- Continue to provide free drinking water through bottle filling stations across both campuses.
- When procuring new vending services, we will consider service providers with more sustainable options.
- We will continue to meet legislative requirements on the separation of food waste from other waste streams and work with our waste contractor to ensure the most sustainable processing e.g. anaerobic digestion.
- Continue to provide microwaves/hot and cold water provision for staff/students' own food preparation.
- Explore Fairtrade accreditation.
- Gas has been replaced by appliances powered by 100% renewable electricity in our kitchen reducing greenhouse gas emissions, supporting the University's net zero campus target by 2035.
- Build awareness of sustainable food issues and offer a range of sustainable options across the University community.