


Environmental Sustainability Action Plan (Area 8 – Sustainable Meals)

Areas	Immediate Objectives and Long-term Ambition	Resources Required & KPIs
<p>8. Sustainable Meals</p> 	<p>Context: Embedding good environmental practices into the way food is sourced, prepared and processed has the potential to enhance our environmental performance and reduce the environmental impact of the food served across our academies. Further benefits associated with sustainable food and catering are waste minimisation and water and energy reduction.</p> <p>Our Immediate Objectives / Actions:</p> <ul style="list-style-type: none"> • We will implement initiatives that reduces food waste from our academies. • We will ensure that all our major catering and food suppliers have a certified EMS. • We will ensure our catering suppliers exclude fish species classified as “at risk” by the Marine Conservation Society and only accept fish from sustainable sources. • We will ensure our catering suppliers use food and services from responsible and ethical sources • We will continue to increase the proportion of plant based meals, reducing foods of animal origin, because livestock farming is one of the significant contributors to climate change. (Whilst complying with school food standards) • We will ascertain the carbon footprint of menu choices to enable staff and pupils to make informed choices. <p>Our Long-term Ambition:</p> <ul style="list-style-type: none"> • We aim to work with catering suppliers to significantly increase our sustainable menu offerings. • We aim to significantly reduce the energy used to process food across our kitchens. • We aim to offer Fairtrade products in all hospitality and staff rooms. 	<p>Resources Required:</p> <ul style="list-style-type: none"> • Dedicated budget to ensure use of Fairtrade food items in hospitality • Installation of separate metering for kitchens across the estate <p>KPIs:</p> <ul style="list-style-type: none"> • Proportion of plant based meal options offered increased. • Proportion Fairtrade tea, coffee and sugar used in hospitality increased. • Annual percentage reduction in food waste • Compliance with relevant ethical food and school foods standards. • Proportion of major suppliers with certified EMS increased.