

Guildhall School Sustainable Food Policy



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Catering at The Guildhall School is now spread across the whole campus serving hot and cold beverages, snacks and or meals from three outlets. This Contract was significantly expanded and awarded to BaxterStorey in 2013.

The School currently has three outlets around the campus:

- **Silk Street Café** – serving hot and cold food as well as beverages and snacks for Students, Staff and public as well as event catering for a wide range of functions held at Silk Street.
- **Milton Court** – serving cold food as well as beverages and snacks for Students and staff working in Milton Court.
- **Green Room** – Serving hot and cold meals as well as beverages and snacks to Students, Staff and guest artists.

BaxterStorey themselves were accredited with ISO 14001 in 2007 and were the first catering company to achieve this.

In partnership with our supplier the Guildhall School is already committed to the following:

- ❖ Working with our suppliers, we actively promote the following
 - Seasonal fruit and vegetable as much as possible.
 - Free range fresh eggs and egg based products.
 - Organic milk.
 - All fresh meat is Red Tractor certified and is UK sourced.
 - All fish is from sustainable Marine Stewardship Council sources.
 - All fresh bakery products are made by local bakers.
 - Only naturally derived non-toxic biocides are used on site e.g. detergents, rinse aid, organic salad wash and hand wash soap.
- ❖ We serve Costa Coffee which is has Rain Forest Alliance accreditation and Fair Trade filter coffee in our cafés and for hospitality.

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❖ Fair Trade products currently available include the following:

- Bananas
- Orange/Apple Juice (Vending - Cartons)
- Juice Burst fruit drinks
- Confectionery
 - ◆ Kit Kat
 - ◆ Cookies
 - ◆ Flapjack

To further improve our current efforts in respect of the sustainability of the catering provision at the Guildhall School we aim to, in partnership with BaxterStorey, achieve the following targets:

Item	Detail	Completion date	Update	Status
1	All waste food from the café will be composted for the School's flower beds.	March 2012	Most food waste from the café is composted for the School's roof garden.	Completed (Apr 2012)
2	Subject to the results of a student and staff survey carried out by BaxterStorey we are planning to serve only organic milk.	April 2012	implemented	Completed (Apr 2012)
3	BaxterStorey will collect sales data to establish a baseline of sales data for Fairtrade products with a view to improving sales.	August 2014	Completed June 2014	
4	BaxterStorey to establish a baseline percentage of locally sourced products with a view to increasing this and reducing food miles.	August 2014	Completed June 2014	
5	BaxterStorey will collect sales data to establish a baseline of sales data for fresh fruit with a view to promoting healthy eating.	August 2014	Completed June 2014	
6	Increase sales of Fairtrade products across the campus by 10%	June 2016		
7	Increase sales of locally sourced products across the campus by 10%	June 2016		
8	Increase sales of fresh fruit & salads across the campus by 10%	June 2016		
9	Investigate an option for Catering Mark accreditation with Food for Life Catering Mark Soil Association Certification.	tbc	Initial meeting with Soil Association October 2015	