



Catering Charter

The University of Birmingham is committed to providing students, staff and visitors with high-quality food and drink, produced with sustainability in mind. Read on to find out the ways in which we uphold this commitment. This Charter does not apply to the Franchise Brand operations of Starbucks and Costa Coffee on campus, they follow their own brand standards and procurement guidelines.

Ethical trading & Supply chain

Fairtrade status: We've been a Fairtrade University since 2003, this is currently in the review stage ready for renewal in May 2021. You'll find Fairtrade products available at outlets across campus, and Rainforest Alliance-certified products in Costa outlets.

Modern Slavery: We always seek to use suppliers who show excellent performance in their dealings with people, both internally and via their external supply chains.

Local Enterprises: We aim to include SMEs (small or medium-sized enterprises) in tender procedures as far as possible. The University holds a monthly Farmers' Market, and there is a permanent stall selling fruit and vegetables.

Animal welfare

Meat: All fresh meat used in our kitchens is British. It is also accredited up to and above Red Tractor status, which means a good standard of animal welfare.

Eggs: All eggs used are British Free Range. The University has been awarded a Good Egg Award by Compassion in World Farming.

Fish: We aim for all our fresh and frozen fish to meet sustainability standards such as Marine Stewardship Council Certification. Go Central in University Centre has been accredited by MSC.

Milk: All milk purchased by the University is of Red Tractor status which indicates a good standard of animal welfare and offers a fair price to the dairy farmers.

Environment

Vegetarian and Vegan: Catering outlets offer a wide range of products in vegetarian and vegan foods which contributes to reducing our carbon footprint.

Reducing Waste: Recycling facilities are available at every catering outlet. General waste is sent to energy from waste facilities, no catering waste is sent to landfill.

Coffee: We only sell Fairtrade coffee in our outlets, and used coffee grounds are recycled into heating logs. Our premium coffee is also organic.

Paper Cups: Eco Cups are available at most outlets, made from biodegradable rice husk, a waste material. Over 10,000 were sold in the first 12 months. We've also introduced a 10p charge for single-use paper cups.

Water: Water provided in Staff House meeting rooms is from filtered tap water, produced on the premises. Water sold in retail spaces in plastic bottles is all recyclable and we are currently selling water in recyclable cans in several catering spaces

Disposables: Most catering disposables are recyclable or recycled, and over 96% are compostable. We're also helping reduce waste by offering crockery at most eat-in areas.

Wellbeing

Dietary requirements: We provide for a wide variety of dietary requirements, including but not limited to: Halal, Kosher, gluten free, lactose intolerant, vegetarian and vegan.

Salt: Vegetables and boiled starchy foods such as rice, pasta and potatoes are cooked without salt. Other meals cooked here also have the minimum of salt added, making it easy for you to reduce or avoid salt.

Five a day: Fruit and vegetables are purchased from local suppliers, sourcing as much produce as practical from local producers. Where we can, we use British seasonal produce. The onsite fruit and vegetable stall also supports staff, students and visitors eat their five a day.

Produced on campus: Our kitchens wash, slice, mix, bake, boil, steam, stir, toast and roast fresh ingredients here on campus every day, to bring you plenty of choices from buffets to homemade cakes.

Reviewed: June 2020