



PRIMARY IMPACT AREA FOR CLIMATE CHANGE

FOOD

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INTRODUCTION

This document aims to provide information in as simple and brief a form as possible, of the aspects that can be considered in applying action to reduce the impacts on climate emissions on goods or service procured by institutions.

- Section 1 provides information on framework agreements that are available to the sector that have climate emission reduction / low climate emission options either as a fundamental part of the framework or as a lot within the framework or otherwise as provided for via the framework.
- Section 2 contains potential short-term permanent changes that can be made now for this PIACC area / sub-area
- Section 3 contains potential longer term aspects that may need a longer lead-in / planning time and / or liaison with other parties. This can include aspects where the CEPWG may be able to collectively represent the sector and seek change in policy, regulations etc, and if applicable, engage other sector bodies and individuals in influencing the desired changes.
- Section 4 contains details of other working groups / organisations that may also be working on similar work to the area covered by this document.
- Section 5 contains links to other sources of information that have been reviewed by a CEPWG PIACC Member.
- Section 6 contains (where applicable) potential sources of funding / grants that may be available to develop work in this area.
- Section 7 contains information on Lifecycle Impact / Whole Life Costing, which identify and assess the social and environmental impacts as well as whole life costing factors for this area.
- Annex 1 contains information on examples of good practice already identified in relation to this PIACC / case studies, / draft codes of good practice etc (or further links to them).
- Annex 2 contains information from the APUC Responsible Procurement Guides in relation to carbon reduction

SECTION 1 – FRAMEWORK AGREEMENTS

Find below information on framework agreements that are available to the sector that have climate emission reduction / low climate emission options either as a fundamental part of the framework or as a lot within the framework or otherwise as provided for via the framework:

Higher and Further Education Sector Framework Agreements

- CAT1060 AP Fresh Dairy Products: Graham's the Dairy now offer 1 pint glass bottles.
- CAT1061 AP Fresh Fruit and Vegetables: Several suppliers have introduced plastic alternatives (eg. Vegware) to their supply chain and are working on becoming plastic free. Suppliers can also offer 'Wonky' fruit and veg at a discounted rate through this framework, as an effort to reduce food waste. Other suppliers donate food waste to local farms or to local projects. All suppliers are working to increase locally sourced produce to the framework, therefore, reducing food miles (COVID interrupted this). Traceability of produce is also available through this framework, with a list of alternative country of origin. Where a supplier is on this agreement and also CAT1063 AP Fresh Butcher Meat, orders can be delivered in one van, reducing carbon.
- CAT1062 AP Fresh Fish and Seafood: Suppliers on this framework are being encouraged to seek alternatives to using plastic within their supply chain. Some suppliers are enquiring about reusable crates. MSC accredited fish are readily available from the Framework. Traceability is also available through this framework.
- CAT1063 AP Fresh Butcher Meat: Suppliers have introduced plastic alternatives (eg. Reusable crates) on delivery of produce and are working to introduce this to the supply chain. Traceability of produce is available, with alternative country of origin. Where a supplier is on this agreement and also CAT1061 AP Fresh Fruit and Vegetables, orders can be delivered in one van, therefore, reducing carbon.
- CAT1064 AP Bakery Products: All suppliers confirmed that no palm oil is used in items listed on the core list.

SECTION 2 – POTENTIAL SHORT-TERM PERMANENT CHANGES THAT CAN HAVE POSITIVE IMPACTS

<u>1. Quick wins available through Framework Agreement</u>	
1. Catering equipment: Reusing products / refurbished (reverse logistics / Take-Back Schemes)	<ul style="list-style-type: none"> • Reusing products / refurbished (reverse logistics / Take-Back Schemes) • Choose remanufactured/refurbished over new catering equipment
2. Choose local	Source more product locally to reduce carbon footprint. Speak to contractors and enquire about food miles. Request them to look into sourcing their supplies from suppliers local to you and get them to deliver to you directly. For support get in touch with FA Manager - Louise Levens.
Use of 3rd party services	TUCO emissions calculator can be utilised in preparing menus and for reporting on climate impact (potential update in other units from UoE)

Also see: [EAUC – Catering Department Sustainability Engagement Guide](#)

<u>2. Procurement / Buying Behaviour Changes</u>	
Desktop Calculator of Framework Agreements	Can you forecast your requirements and gain better value by using the Desktop Calculator of Framework Agreements?
Reduce Emissions (Transport)	<p>Rationalise suppliers & deliveries to reduce vehicle and fuel emissions</p> <p>Consolidate deliveries / reduce deliveries</p> <p>Utilise large suppliers to act as distributors for smaller ones (but only where it will not increase power of larger suppliers and distort markets)</p> <p>Request suppliers to use Low CO2 delivery vehicles</p>
Menu planning - Seasonality	Menu planning to factor in seasonality of produce, consider alternative products, and reduce food miles and associated waste
Menu planning – Choice Editing	<p>Implement policies to have all staff catering (events / working lunches etc) meat-free</p> <p>Introduce meat free days with campus catering</p>

	Quiet Substitution / Nudging - Introduce gradual change to offering to reduce meat options and reduce percentage of meat in meat
Refrigeration	Think about storage requirements, is there scope to buy 'just in time' to reduce refrigeration requirements. Think about energy efficiency of refrigeration process (Supply Chain and on-site),
Reduce water consumption	Remove trays from cafeterias (25-30% reduction in waste)
Reduce / Ban Single use plastics	Implement measures to reduce use of /or ban single use beverage containers (soft drinks, water, coffee etc) Encourage (incentivise) students / staff to bring their own take away food containers

Further resources:

[Tackling Single Waste Items Webinar](#)

[EAUC: Minimise Single Use Cup Waste Guide](#)

<u>3. Specifications</u>	
Availability	Consider the availability of products and they can be secured from sustainable sources (e.g. fish - does it have the MSC Blue label?)
Seasonality	Specify to suppliers what needs to be achieved and evaluate on the proposed solution. Ensure evaluation methods are very clear, fair and open.
Change packaging requirements i.e. order bulk deliveries to save on packaging	Whilst packaging requirements are covered on Framework Agreement level, support the requirement by specifying to your contractor that packaging must be removed and reused or recycled.

SECTION 3 - POTENTIAL LONGER-TERM PERMANENT CHANGES THAT CAN HAVE POSITIVE IMPACTS

These potential longer term aspects may need a longer lead-in / planning time and / or liaison with other parties. This can include aspects where the CEPWG may be able to collectively represent the sector and seek change in policy, regulations etc, and if applicable, engage other sector bodies and individuals in influencing the desired changes.

1. Procurement / Buying Behaviour Changes

- Consider working intensely with suppliers on greening the catering on campus to be overall more eco-friendly and introduce KPIs to monitor progress.
- Seasonal food menus
- Low Meat menus
- Education of staff and students on food

2. Specification Considerations;

- Packaging: Producer pays principle.; recycled content or recyclability; reusable packaging such as crates or palletes.
- Use of low carbon vehicles for deliveries
- Think about use of **reverse logistics** to maximise use of transport.

3. Award Criteria:

- Ask whether suppliers have a transport plan that promotes reduction of carbon emissions and use of effective and efficient mode of transport(s) and routes.
- Ask suppliers what they can do in their reducing carbon and environmental impacts and how they measure and reduce it.
- Information on food miles
- Incentives for low carbon services and products

4. Projects: [Menus for Change](#) (see Caltech)

5. Contract Management:

- Develop re-usable milk container solutions with dairy suppliers
- Develop packaging reduction programmes
- Develop re-usable food packaging solutions

The University and College Sectors Supply Chain Climate and Ecological Emergency Strategy

The University and College Sectors Supply Chain Climate and Ecological Emergency Strategy, endorsed by the USECEC and the CDN-CEED, and also by the Universities Scotland Principals Group and the Colleges' Principals Group, sets out high level overall strategic approaches to addressing the Climate and Ecological Emergency across the identified seven Primary Impact Areas of Climate Change (PIACC).

Acknowledging that "Catering is one of the major sources of GHG emissions in the University and College sector", the University and College sectors will apply as appropriate the following activities:

- Ensure that Framework Agreements are put in place / maintained, that provide as a priority, an easy / simple cost-effective route to market for catering needs that enable and encourage lower GHG emission options and provide transparency over the impacts attributed to purchases under the agreements.
- Sourcing food / produce locally, where appropriate and where to do so would reduce GHG emissions and the wider negative impacts of food miles (noting that the most local food is not always that with the lowest GHG impacts).
- Adopt seasonal produce policies where possible and in such cases, avoid purchasing food when it is not in season, and undertake menu planning accordingly.
- Expand provision of lower meat volume menus and reduce meat / ruminant offerings with high GHG emission impacts across all days of provision
- Maximise utilisation of sustainable produce: for example, using only MSC accredited Fish.
- Encourage the use and purchase of Organic Produce to protect fragile ecosystems
- Implement where possible "optimised-in-time" delivery, minimising refrigeration requirements and stock while balancing this with minimising numbers of deliveries. The sectors will plan and coordinate with each other to enable a reduction in GHG emissions through the consolidation of deliveries (institutions will look to reduce deliveries and/or work collaboratively on delivery dates with neighbouring Institutions).
- Ensure suitable selection criteria is applied to encourage use of suppliers who offer increased sustainability benefits.
- Implement measures to reduce and/or ban single use beverage containers.
- Stop buying any food products / material that have been airfreighted
- Utilise the TUCO emissions calculator for preparing menus and / or for detailed reporting on GHG emission impact.
- Provide simple (e.g. red / amber / green) GHG emission flags against menu options so that staff and students can make quick informed decisions over their food options.

SECTION 4 - OTHER WORKING GROUPS / ORGS THAT MAY ALSO BE WORKING ON SIMILAR WORK

1. [Topic Support Network - Food](#)
2. Glasgow City Council Food Commitment
3. Soil Association Group
4. [TUCO](#)
5. [Nourish Scotland](#)
6. [The Food and Drink Federation's sustainability resource hub](#), which links to other initiatives and organisations

SECTION 5 - LINKS TO OTHER SOURCES OF INFORMATION

- [Government Buying Standards – Food](#)
- [The UK Plastics Pact](#) - to eliminate problem plastics
- [The Good Fish Guide](#) – to check the rating 1-5 of your fish
- [Suggestions for fish swaps](#)
- [Seasonality Calendar](#)
- [Red Tractor beef for example](#) – Farmers Weekly
- [Food waste assessment tools](#)
- [EAUC](#) - The Environmental Association for Universities and Colleges (EAUC) is the environmental and sustainability champion within Further and Higher Education in the UK.
- Check how others are tackling food waste and organisations that can provide guidance, such as [WRAP](#) and [Sustainable Food Places](#)
- [Sustainable Food Lab's](#) publications and webinars covering a wide range of issues
- The [Sustain Network's](#) publications covering a wide range of issues
- The Cool Farm Alliance's [Cool Farm Tool](#) (an online greenhouse gas, water and biodiversity calculator)
- The OECD and UN Food and Agriculture Organisation's [Guidance for Responsible Agricultural Supply Chains](#)
- Sustainability Exchange: [Palm Oil and Biodiversity Webinar](#)
- Sustainability Exchange – [Ethical Food Standards](#)

SECTION 6 – POTENTIAL SOURCES OF EXTRA FUNDING

1. There has been previous funding rounds to drive energy efficiency in the Scottish HE sector including [Universities Carbon Reduction Fund](#) and the [Universities for the Future: Decarbonising Scotland](#)
2. [Scotland Recycling Fund](#)
3. SFC
4. Research Councils
5. EAUC put together a [Scottish Funding Register](#)
6. [NUS Green Impact](#) - A United Nations programme designed to support environmentally and socially sustainable practice in an organisation and has a programme for Unis and Colleges
7. [Zero Waste Scotland](#)
8. UCISA (Events funding)

SECTION 7 – WHOLE LIFE COSTING / LIFECYCLE IMPACTS

Find information on Lifecycle Impact / Whole Life Costing, which identify and assess the social and environmental impacts as well as whole life costing factors for this area.

Life Cycle Impact Mapping + Carbon Impact

Impacts of obtaining raw materials Domestic sourcing vs international sourcing Movement of Seasonal Workers Soil degradation and erosion Loss of biodiversity/habitat / Biodiversity Welfare/treatment if livestock / Biosecurity Water and soil pollution Sub-standard yield directly going to waste Climate Change Adaptation Material Security	Impacts of manufacturing and logistics Transport/ Vehicle emissions Delivery to point of sale (country) Delivery to Institutions Use of multi-temp vehicles with limited deliveries Energy Use in Production (Operational)/ Carbon in Production Packaging Waste Water Use Biosecurity controls
Impacts during use of product/service Energy consumption of preparation Storage energy use (Fridge/Freezer)	Impacts at end of life / disposal Food Waste / Waste Production General Waste of non-recyclable packaging Electronic Equipment reuse/recycle

Life Cycle Costing

Acquisition / Set – up costs <ul style="list-style-type: none"> • X • y 	Use/service delivery costs <ul style="list-style-type: none"> • x • y 	Maintenance / related services costs <ul style="list-style-type: none"> • x • y 	End of life / termination costs / residual value <ul style="list-style-type: none"> • x • y
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[Life Cycle Impact Mapping – Scottish Government](#)

[International Institute for Sustainable Development – Life Cycle Costing](#)

[Life Cycle Costing ICLEI](#)

[Life Cycle Costing – European Commission](#)

ANNEX 1 - INFORMATION ON GOOD PRACTICE / CASE STUDIES / DRAFT CODES OF GOOD PRACTICE ETC

Annex 1 contains information on examples of good practice already identified in relation to this PIACC / case studies, / draft codes of good practice etc (or further links to them).

- The [University of Cambridge's Sustainable Food Policy](#) aims to reduce the central catering department's impact on the environment through, among other initiatives, reducing meat consumption, particularly ruminant meat (beef and lamb). The four main areas of impact:
 - Reducing ruminant meat (particularly beef and lamb)
 - Improving, increasing and actively promoting plant-based options
 - Removing unsustainable fish from the menu
 - Reducing food waste
- [Minimising Single Use Cup Waste](#)

ANNEX 2

Annex 2 contains information from the Responsible Procurement Guides in relation to carbon reduction:

Climate Change

Development Stage

There are many elements associated with the procurement of Fresh produce, including **menu planning** to factor in **seasonality of produce, consider alternative products**, and reduce **food miles** and **associated waste**. TUCO offers a carbon calculation tool and menus could include information on the associated carbon emissions to educate consumers. Less meat based and more plant based products could be introduced. Institutions may want to reduce carbon by introducing recyclable, reusable or compostable crockery, and maybe even limit or ban single-use plastic. Consider working intensely with suppliers on greening the catering on campus to be overall more eco-friendly and introduce KPIs to monitor progress.

Tender Stage

Ask whether suppliers have a **transport plan** that promotes **reduction of carbon emissions** and use of effective and efficient mode of transport(s) and routes.

Ask suppliers what they can do in their **reducing carbon and environmental impacts and how they measure and reduce it**.

Contract Stage

Think about use of **reverse logistics** to maximise use of transport.

Think about **storage requirements**, is there scope to buy 'just in time' to reduce **refrigeration requirements**. Think about energy efficiency of refrigeration process (Supply Chain and on-site).

Is there scope to **reduce frequency and/or consolidate delivery**?

Can suppliers be incentivised to become more **carbon friendly**?

Biodiversity

Development Stage

Think about impacts on biodiversity - can an alternative products be sourced or one who's production and processing carries less impact?

Tender Stage

Ask suppliers whether any products (or those used within production, processing or delivery) are derived from potentially vulnerable ecosystems, **where biodiversity is at risk**. Ask how they minimise associated risk.

Contract Stage

Challenge suppliers to demonstrate how they are addressing biodiversity on an ongoing basis and moving away from products derived from potentially vulnerable ecosystems.

Materials Scarcity and Security

Development Stage

Consider the availability of products and they can be secured from **sustainable sources** (e.g. fish - does it have the MSC Blue label)

Consider seasonality of produce. Most suppliers will be happy to provide advice on **availability of local produce**.

Tender Stage

Ask suppliers about **packaging** – is manufactured from sustainable sources? Is there scope to **reuse or recycle**?

Contract Stage

Can contracted supplier assist with **menu planning** to maximise sustainable and local options.

Waste production

Development Stage

Consider the **waste hierarchy** for both produce purchased and materials used in their production and delivery. Identify key risks.

Check how others are tackling food waste and organisations that can provide guidance, such as [WRAP](#) and [Sustainable Food Places](#)

Tender Stage

Challenge suppliers chain on what they do to promote:

- **Reduce**
- **Reuse**
- **Recycle**
- **Recover**

Contract Stage

What can be done in terms of quantity of products ordered or processing of produce to reduce waste?

Think about

- **Portion Control**
- **Alternatives to Landfill** (Foodwaste / Anaerobic Digestion / EfW)

Ability to **donate unused produce** to third sector orgs / reprocess for animal feed

Ability to **reduce or re-use packaging**, what element of this can be recycled?

Water

Development Stage

There is a high carbon cost associated with the supply of **clean drinking water and wastewater treatment**. Also, as much fresh produce and processed foods are sourced from the global market consideration should be given to the impact where water may be considered in scarce supply.

What scope is there locally or in the supply chain to **recycle water** in order to avoid waste?

Investigate the impact of the production process on **water pollution** and consider selecting products with low impact or rewarding suppliers who operate **assurance schemes** to limit impact.

Tender Stage

Ask what suppliers can do to **reduce to use of clean water** in production and preparing of produce. Ask suppliers about what they do to promote **efficient production processes**.

Contract Stage

Explore the **seasonality of produce** to reduce demand for and avoid unnecessary use of water in areas of high temperature and low water supply.

Hazardous materials / emissions

Development Stage

Think about products with full traceability of production backed by accredited assurance schemes (including Red Tractor Assurance Scheme, etc.)

Will organic products be a requirement?

Tender Stage

Specify that that **minimal (or no) use of Pesticides, fertiliser and fungicides** in production of fresh food.

Contract Stage

Be aware of storage and disposal requirements of the produce being bought. Some produce or related goods may require **specialist, expensive disposal** – sometimes given insufficient consideration at the time of purchase.

Fairly and Ethically Traded (including Fair Work)

Development Stage

Investigate the Animal Welfare Standards employed within the supply chain and seek to reward good practices. Where applicable standards can be quoted as a minimum as is common practice in APUC's Framework Agreements.

Identify the areas where high risk exists and consider Fair Trade and / or ethically traded products, as these can offer fairer reparation schemes within the supply chain and not carry membership or accreditation fees.

Certain food products are at risk of ethical supply concerns (harsh working conditions / use of pesticides etc. affecting workers), such as bananas. Research country of origin for the requested products and any associated/known detrimental worker conditions. Specify that country of origin of products in known and query how suppliers manage/mitigate worker condition issues.

Consider risks relating to modern slavery and human trafficking in supply chains. What types of labour makes up the supply chain? Are these at risk of human rights abuse either in the UK or overseas.

Tender Stage

Ask suppliers what they do to address **Animal Welfare standards and Ethical Trade**.

Address known key issues such as **worker wages, living conditions, health and safety** – suppliers should take responsibility for the conditions in their supply chain.

Consider whether **Gangmaster Licensing Authority** licensing is relevant to the products being sourced.

Request supplier's **Modern Slavery** statement and compliance with Act. Ask them how they **guard against** modern slavery and human trafficking in their supply chain.

Contract Stage

Consider suppliers approach to eradicating modern slavery and human trafficking in their recruitment. Look at to what extent suppliers monitor whether employee or agency staff are being coerced, abused or other signs their rights are being abused.

Where such issue pose key risks in a tender, look to mandate the suppliers participation in Sustain post award.

There is a link below to a video produced by the Gangmasters Licensing Authority which can be useful in providing a background on how some of the human trafficking and slavery is occurring in the UK.