

TUCO Sustainability Group (TSG) Wednesday 11th September 2019 at London School of Economics MINUTES

Attendees:	David Nuttall (Chair)	TUCO
	Karen Agate-Hilton	LSE
	Joe Berry	Sheffield
	Bill Brogan	St John's Cambridge
	Mike Haslin	TUCO CEO
	Judith Hoyle	TUCO (Secretary)
	Mandy Johnston	TUCO
	Dave Morton	Winchester
Apologies:	Michaela Booth	Huddersfield
	Susan Brackenbury	Nottingham Trent
	Carly Bradshaw	Aston
	Gavin Brown	Leicester
	Nick Leach	Portsmouth
	Louise Levens	APUC
	Paula Martindale	Chester
	Clive Singleton	Warwick

1. Introduction and Apologies for Absence

Apologies as above.

2. Presentation by Jonathan Draper of Red Tractor

A copy of the presentation is attached to these Minutes.

3. Recycling Food Grade Plastics

Dave announced that by the end of 2020 all “unnecessary” plastics will be removed from Winchester. At the moment, nothing goes to landfill it is all recycled where possible. As of now they are free of single use plastic bottles but at Cambridge they were stopped from using glass bottles by the EHO. At LSE their waste contractor will recycle bottles although they are downgraded. At Cambridge all their VegWare products go into the yellow bins and will be composted. Their revenue from water and sugar free drinks is huge

4. HE Initiatives on Re-usable Cups

At Harper Adams they are going completely towards re-usable cups and as from Monday 16th September there will be absolutely no disposable cups on campus. This is in conjunction with the Shrewsbury initiative and works out at around 80 pence for a branded cup. At Winchester the students get the money for the cup put onto their card.

David stated that at Harper the calculation is around 15% slippage (breakages, loss etc) and they will definitely be keeping their 16 ozs capacity cup as there is still a demand for it from the students. At LSE they do a Keep Cup 10 pence levy for disposables or 25 pence off for a re-usable cup. They subsidise these down to £5. At Cambridge their first drink is free with a re-usable cup, plus their crockery mugs, which sell for £5 each are very popular. Loughborough are using the 'R' cup which is made from other cups. There will be another petition set up to get a surcharge on paper cups.

5. WRAP and Courtauld Commitment 2025 Update

David reminded everybody about their 'Guardians of Grub' initiative and Mandy added that on 24th September WRAP will be launching their "One Year On" progress report. They are looking to reduce food waste by 40% by 2025 and 50% by 2030. Mandy informed the group that Julie Barker was now doing some consultancy work with WRAP around their road map which measures and monitors food waste. Members all agreed that they would like Julie to come in to present at our next meeting in Huddersfield.

Action: Secretary

Sheffield and Cambridge both stated that they will be looking at the "Guardians of Grub" campaign.

6. Meat-Free and Plant-Based

Bill announced that University of Cambridge have removed Beef and Lamb from the menus. St John's College have taken meat off the menu on a Monday and entitled it "Saving the Planet". It is alleged that the average person in the UK eats 81.5 Kilos of meat per year and they want us to cut this down to 19.5 Kilos. However, this is proving hard to enforce with the Fellowes who still want their beef on the menu. They will be holding a "Vegan Evening" and some of the speakers there will try to encourage the Bursars to move over to vegan. At Sheffield, Beef does not appear on any of the menus but you can have it on request. Bill reported that at Cambridge they hold a 'Feast' every year on 27th December and for the first time this year they will be serving Lamb instead of Beef. Mandy asked the group if any of them had suffered a Knock-On effect from the Amazon Forest Fires. Joe remarked that at Sheffield they had held a dinner for 140 guests who had all chosen the Vegetarian option.

7. Sustainability in the Magazine

Mandy asked the members if there was anything particular they would like to see on the Sustainability pages in the magazine.

8. Members' Hot Topics

Harper Adams

Harper are up for 'University of the Year' again and one of the features is the 'Hands Free Hectare' which is operated entirely by drones and machinery. It is now going to be upgraded to a 'Hands Free Farm'. All their food waste now goes into anaerobic digestion but not their own – however they have turned a disaster into a success story as an entry into the Times Higher Education Awards.

Cambridge

Bill mentioned an exhibition taking place at the V&A Museum in London called 'Bigger than the Plate' and there is a lot of Sustainability stuff there along with an Italian artist who is making expensive furniture out of cow dung. He also told the group about a company they have coming in to talk to the students called NOTPLA who make packaging out of seaweed. These products only last for a couple of weeks so Bill only buys in small quantities at a time.

Sheffield

There is less of an emphasis on the quality of the food than the way in which it is presented.

Winchester

They have a new building opening in January 2020 which will have a Vegan Café. At the moment they have two interns working on Palm Oil and Single Use Plastics. Winchester are working towards becoming a Sustainable Palm Oil City.

LSE

Their main priorities remain waste reduction, recycling and water.

Cambridge

Their Bursar would like them to go for the 'Wellness' accreditation which is not just food but general wellness of staff. Winchester are set at gold level at the moment but plan to go for platinum.

9. Sustainability Business Plan and Terms of Reference

Members had looked over these before the meeting and agreed to remove the section which limits the number of members to encourage more attendees, discussion around inviting procurement and sustainability people from institutions and not limiting it to just caterers. However, on the question of how many meetings to hold per annum, they felt that two would be sufficient.

10. TUCO Accreditation

The Sub-Group had recently met at Harper Adams to discuss such organisations as the SRA and Food for Life. Mike stated that this would be a key objective for the new Sustainability Manager to develop a TUCO accreditation and to this end he believes that we should definitely make this a full-time position. He also added that he is in regular contact with Judith Murdoch on the palm oil front which is still very much in development. There is a little bit of an issue at the moment with the MSC accreditation but there is a lot of positivity on the other three areas, notably the Sustainability Manager role, the TUCO Accreditation and the Palm Oil Accreditation. The theme of the Winter Conference this year will be Sustainability with some very good speakers. David mentioned that Eleanor from WRAP would like to come along to speak if there was room on the itinerary.

11. New TUCO Website

David is of the opinion that this all looks really good so Mandy asked if there is anything specific that members would like to see on there.

12. UK Food Waste Reduction Roadmap

This had already been discussed and agreed to get Julie Barker in to present.

13. Date and Venue for Next Meeting

Suggested date for our next meeting would be early March with Michaela at Huddersfield to host.

We will approach CCEP in to present on their water and Julie Barker to speak to us about the Food Waste Reduction Roadmap.