



The University Caterers Organisation

TUCO Sustainability Group (TSG)

Thursday 10th March 2022 commencing at 10:00 am

via Microsoft Teams

A G E N D A

1. Welcome and Introductions
 - Round the room introductions to include a positive sustainability action
2. Minutes of the Last Meeting and TUCO Update
3. Presentation by Andrea Berriman of Earthworm
4. ProcureWizard
5. TUCO GHG Calculator/Klimato/PW GHG column
6. Presentation by Will Porter of Klimato
7. 'Swap Shop' or TUCO Gumtree?
8. Sustainability Insights
9. Menus of Change
10. WRAP Food Waste Action Week : 7th March
11. TUCO Sustainability Meetings with Suppliers
12. MSC : Update
13. TUCO Academy Updates around Sustainability
14. Carbon reduction v Offsetting
15. NETpositive Update
16. Date of Next Meeting

TUCO Sustainability Group (TSG) Tuesday 7th September 2021 at 10:00 am via MS Teams M I N U T E S

Attendees:	David Nuttall (Chair) Karen Agate-Hilton Alison Bates Huw Evans Nichola Gill Annabel Hurst Judith Hoyle Mandy Johnston Nick Leach Louise Levens Cherese Lewis Hayley Lowes Paula Martindale Sarah McLoughlin Ethan Robertson Matt Tebbit Ian White Caroline Wynn	TUCO LSE Manchester Keele Manchester Cardiff TUCO (Secretary) TUCO Portsmouth APUC Leicester Kent Chester TUCO Academy Keele Reading Chester Bristol
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Apologies:	Tim Burrows Jake Causley Mike Haslin Oliver Milliner Dave Morton Mark Reed Ros Wilkinson	Kent Famouth TUCO Falmouth Winchester Kent Lancaster
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1. Introduction and Apologies for Absence

Apologies as above.

2. Presentation from Sean MacKenney and Charlie Huson from the Humane Society

Charlie and Sean spoke about the campaign to shift from animal protein to plant protein. They offered to share any business cases with members. Huw would be interested in looking at their purchasing data and the weight of items purchased. We could look at carbon intensity by region and compile it into a report. Charlie will send through a recent House of Commons report which gives a baseline.

Their goal is a 30% increase in fruit and vegetable intake, 50% increase in fibre, a 30% reduction in meat over a 10 year period ie by 2032. Link to Trailer: https://www.youtube.com/watch?v=MFdWR0W4DeU&ab_channel=TheHumaneSocietyoftheUnitedStates

Website: www.forwardfooduk.org

3. Minutes of the Last Meeting

These were agreed. Mandy is working with TUCO Online regarding the useful columns that can be added to the TUCO Online system and then will put a survey together. Phil Rees-Jones had requested at the last meeting something along the lines of a case study on takeaway plastics. We had that in the August edition but if anyone would like to see anything else related to takeaway plastics or legislation, please let Mandy know.

4. WRAP Updates

David asked if people still found these useful. Cherese finds them beneficial to tie into their Events calendar – particularly things such as ‘Wise Up on Waste’ and ‘Waste Week’. Matt also finds them very helpful. Mandy suggested having WRAP come along to meetings once a year to give us updates. Mandy will invite them along to the next meeting.

Action: Mandy

5. Net Zero Carbon

Mandy explained that Bidfood have been in touch with some universities to see what measures they have in place to reduce their carbon by 2050. Mandy asked members if Bidfood had been in touch with any of them or if any institutions have any strategies in place for this. TUCO will be including relevant questions in our tender documents to ensure that suppliers are compliant. Members were requested to send feedback through to Mandy on Net Zero Carbon Strategies their institutes are considering.

Action: Members

6. TSG Terms of Reference

The limit on group numbers in the TORs had been questioned but it was generally felt that the Terms needed to be changed to reflect the increased popularity of the group. Virtual meetings had been very well attended, much more so than physical meetings which ticked the box on sustainability and the carbon footprint. It was agreed that meetings for this group should remain online.

7. TUCO Sustainability Business Plan

Mandy stated that the survey was sent out previously and asked if anybody had completed it. It is useful for Mandy to be able to feed back to WRAP. She asked for any members who have completed it to let her know then she can inform WRAP and be assured that it is worthwhile circulating these. David is monitoring any assigned tasks to check that these are being completed and that different aspects of the Business Plan are being adhered to.

8. Menus of Change

Matt explained that this came about as a result of a TUCO Study Tour to California. He ran through the 24 principles – this is very inclusive and has something for everyone. You can do vegetarian or vegan, it fits in with any university. You can also be involved as much or as little as you choose and you can tailor it to your institution’s own personal needs. David asked whether the distance was a factor ie as they are based in the USA are they supportive and quick to respond. Matt replied that they have been very supportive on a recent collaboration on pulses and bread but he feels that we will have even better support if this is something which TUCO leads on and forms an alliance with them.

They also have a number of online resources, which is very useful. Ian is in favour of getting TUCO behind this but Nick is happy to push on with the Kale Yeah! initiative at Portsmouth. Reading work closely with their academics on food but Portsmouth do not. At Reading it has helped the academics to realise how important catering and nutrition is. In the USA, catering is taken into account when compiling the university league tables and Cardiff have found that catering is beginning to be viewed differently. At Chester they have encouraged their gardeners to plant vegetables and herbs alongside their flowers. They are also growing tomatoes in the poly tunnels and have their own bees. This is something which members would unanimously like to take forward.

9. EAUC Green League

David asked if institutions put much emphasis on this and is it on everybody's radar? Nichola replied that they did at Manchester but have moved away slightly from it. Chester had their website audited to check that all the information was on there. Keele are still taking People and Planet seriously. If there is something in there to bring value to sustainability then they will do it but not just for the purpose of box ticking. Huw mentioned the Times Higher Impact Ranking, which is much more use as a tool for benchmarking. Paula commented that EAUC Green League scrutinize your website for sustainability information rather than ask directly and if your website is not up to date points are lost, as the website may not be up to date even though there is plenty of activity going on behind the scenes.

10. Members' Hot Topics

Harper Adams

Pre-Covid they were the first university to go completely Disposable Cup-Free. They are hoping to return to being free of single use cups sometime in September. Several members of staff have moved on so they are having to deal with that for the moment.

Keele

The Catering Team are very busy with a big re-fit programme in the refectory, which is re-opening in the next few weeks. They are looking at a re-usable coffee cup scheme. They have their SU Zero Waste Shop. They are growing herbs to include in the cooking then compiling plant-based menus. Ethan will report back with more information on the 'Way To Go' shop at the next meeting.

Chester

They are about to open a new Sustainable Shop which sells such things as pasta, rice, their home grown veg and locally produced honey from their bees. They also have a Swap Shop for student clothing which is no longer worn and which they can swap for other clothes. Their 'Community Fridge' is similar to the 'Too Good to Go' system but they are doing this through their own App. They have raised beds with tomatoes, strawberries, herbs etc which are being sold in the shop in the form of oils, vinegars, jams, chutneys, sauces etc. There will also be a recipe box for the Freshers to use this in their cooking. They are also working with the gardeners on raised beds for cut flowers which are then produced for such things as events, graduations, table decorations and bouquets for retiring members of staff. They ditched disposables in 2019 and did not use paper cups throughout COVID thus saving 160,000 cups from going to landfill.

Bristol

Caroline presented a video on the initiatives at Bristol. Over the past 18 months they have tried to make sustainability the core of what the Team do. They are also up for a Sustainability Award at the Public Sector Catering Awards later this week for their sustainability initiatives. They also supported Bristol's bid to be a Gold Standard City in conjunction with UWE, which the city won last month.

Manchester

Nichola explained that Manchester are only just opening outlets now. They have a regular group who meet to talk about reduction of single use plastics but this is mainly a lab-based project. They will have community fridges contained in the outlets when they open. They have a new Head of Environmental Sustainability who the Team will be meeting in a couple of weeks' time. After this they will have a better idea of strategy going forward as although things have been going on in the background, other priorities have had to take place.

11. 'Veganuready' Innovation Day

This will be run by the Academy and will take place on Thursday 11th November. Suppliers will showcase new innovative products for plant-based diets. This will not be a whole day event unlike the last one.

Sarah also announced that we will be re-commencing UK Study Tours on plant-based menus in collaboration with Vegetarian Express. This will take the form of an overnight stay in London or Newcastle, looking at street food, dinner then a plant-based breakfast the following day. Dates are as follows:

- 25th – 26th November Newcastle
- 7th – 8th December London

We are currently awaiting confirmation on numbers then will be looking for a 'Plant-Based Champion' from each institution.

12. Any Other Business

David announced that his tenure with the Board is coming to an end so as a result feels that the time has come to step down as Chair of the TSG, a position which feeds back to the Board. Volunteers are therefore requested for this position. Matt Tebbit kindly volunteered to take over the role and should nobody else express an interest by the end of September then Matt will become the new Chair.

Mandy announced that TUCO have been shortlisted for a Sustainability Award at the Public Sector Catering Event on Thursday 9th September in London.

She asked members for suggestions as to Agenda items – these could include such things as Vegan and Vegetarian, or Plastics. Any ideas could be submitted to Mandy for inclusion on future Agendas.

Action: Members

13. Date and Venue for Next Meeting

Next meeting to take place before the date of the December Board Meeting (which is on Thursday 16th December).