

TUCO Sustainability Group (TSG) Tuesday 22nd June 2021 via MS Teams M I N U T E S

Attendees:	David Nuttall (Chair)	TUCO
	Karen Agate-Hilton	LSE
	Alison Bates	Manchester
	Bill Brogan	St John's Cambridge
	Jake Causley	FX Plus
	Nichola Gill	Manchester
	Annabel Hurst	Cardiff
	Judith Hoyle	TUCO (Secretary)
	Mandy Johnston	TUCO
	Alex Jones	UCL
	Nick Leach	Portsmouth
	Louise Levens	APUC
	Cherese Lewis	Leicester
	Hayley Lowes	Kent
	Paula Martindale	Chester
	Oliver Milliner	FX Plus
	Dave Morton	Winchester
	David Oakley	Churchill College
	Phil Rees-Jones	Cardiff
	Ian White	Chester
	Ros Wilkinson	Lancaster
Apologies:	Andy Anderson	APUC
	Tim Burrows	Kent
	Matt Green	South Devon College
	Mike Haslin	TUCO
	Ivan Hopkins	Nottingham Trent
	Clive Singleton	Warwick

1. Introduction and Apologies for Absence

Apologies as above.

2. Minutes of the Last Meeting

These were agreed. There was some discussion around the possibility of ProcureWizard including the weight of packages but Mandy stated that they are not looking to add this as a column but moving forward this is something that we can push back on and request it again. Mandy suggested putting some kind of a survey together.

Action: Mandy

3. Courtauld Waste Prevention Programme

The consultation seeks to agree a programme which helps with this Government's strategic goals of reducing greenhouse gas emissions and achieving Net Zero. The purpose of the Programme is to build on the over-arching framework of the Resources & Waste Strategy with specific regard to shifting action up the waste hierarchy, setting out a more detailed set of actions with a sectoral dimension. The Programme sets out plans for action by relevant government departments and will set out the case for change, identifying actions that would make a significant difference in those sectors.

The case for action is in seven key sectors: construction, textiles, furniture, electronics, **food & plastics**. These sectors have been chosen because of the amount of waste they produce, the associated carbon emissions, and other environmental impacts such as water pollution.

Mandy asked for any comments that we can take to the WRAP Group – will people be looking at packaging? Dave commented that Winchester have been but their target has been delayed until the end of the year. He feels that it is rather an unrealistic target and they need to be more realistic as to what is achievable. UCL have just appointed an intern to look at single-use plastics. They will map items of plastic packaging. St John's are monitoring the use of VegWare and paying to have it recycled as soil enricher. Paula commented that we cannot reduce use of all of the plastics, we can just limit the amount as we are unable to move away from them totally. There is an issue as to how we can tackle this as a wider group. Jake added that there is a need for legislation from the companies and government legislation to impose on businesses. David asked whether this is something that the PS100 Group can push back at government level. Phil confirmed that the PS100 Group are talking to the government on a whole host of environmental issues. David asked if anyone else would be interested in attending the meetings with WRAP and Dave Morton replied that he would.

Louise advised that in Scotland they have done a lot of work with the government and they now have some draft regulations in place regarding single use plastics. These are due to come into effect in 2022. Restricted items will include:

- Plastic cutlery
- Single use plates
- Straws
- Food Containers
- Cups
- Carrier Bags

Phil would like to have a case study on this in the magazine. Dave commented that Scotland are ahead of the rest of the UK on such things as the deposit return scheme.

4. Food Waste Action Week 2021

David advised that Harper Adams had done this this year and it is planned for 7th to 14th March 2022. St John's had also taken part in this as had Cardiff, with a very positive response. Chester had reduced their waste by 53% in the last 18 months. We need to raise awareness of this next year.

Mandy suggested having a showreel of all our members who are using this and show it at our Summer Conference next year as with more publicity there will be better engagement.

5. The Sustainability Show

The aim is to create a festival-style event in both London and in Edinburgh, to openly engage both B2B and B2C on the issues. The idea would be to create a two-day festival show which brings together diverse concepts but one which are all central to the key topic of sustainability. These can include:

- Food plays a key role in breaking down social barriers and in bringing people together effectively
- The importance of tradition including dance, music, art, culture and tradition
- The importance of business possessing a strong eye on sustainability in their models and in communities
- Economic sustainability – what does this mean?
- Social sustainability – how do we support communities and society far better?
- Energy sustainability – what is the innovation?
- Environmental sustainability – how can we inspire change and value the natural world?

The aim of the festival would be to bring together the serious together with arts and culture to engage audiences of all ages and groups. It is being run by the Entrepreneurs Club and Bill is already involved in this.

6. Net Zero Carbon

Mandy reported that there are a couple of groups in existence, for example the Responsible Procurement Group, who are already looking at this. Other than that there was very little else to report.

7. Friends of the Earth : Kale Yeah! Initiative

David explained that there has been a lot of work done on this. It is an accreditation scheme similar to the SRA with a silver and gold level etc. Nick is working closely with them at Portsmouth. Each university will have to consider whether it works for them personally. David asked if there were any costs involved in this to which Nick replied that the only cost is your time. They bolted it on to their loyalty scheme which picked it up every time people bought a non-meat item as you pick up loyalty points for non-meat consumption. They had to work with MCR to identify which were the non-meat items. Paula had been speaking to Claudia from FOE about the scheme they had at Chester with Creature Kind. Members discussed whether there was any way we could do a Red Tractor enhanced scheme in order to save money. Dave remarked that there are not enough free range products on the market to go around but we can buy together in order to reduce the price. David Oakley would prefer TUCO to pick just one accreditation body which everybody can buy into, Churchill are currently using the Green Gown one. It would be good for TUCO to get behind one organization then tailor it to procurement. Dave advised that we had looked at a TUCO accreditation some 18 months ago but with the retirement of Sustainability Manager Sue Lightfoot, this was put on hold.

Kale Yeah! seems more student-friendly than either the SRA or Food for Life. This is one thing that Bill would like to push at Cambridge and questioned how many bodies you can align yours with as some of them actually conflict. We need to have just one or two chosen accreditations or perhaps a TUCO one? Food for the Brain had good principles but it was far too expensive. Paula added that the group had discussed with Kale Yeah! something along the lines of the MSC so that this is a shared cost when doing the audit through TUCO. Food for the Brain, Menus of Change and Kale Yeah! all seem to link in together.

Mandy suggested reviving the regional group which was established to look at a possible TUCO accreditation and David asked members whether they thought a working group would be a good idea. This group could possibly work with a body such as the SRA. David will report back to the Board about where we are at with a possible TUCO accreditation. LSE had paid the SRA a lot of money but they are not accredited, they did it on trust. The cost can be reduced by not having physical checks. Members have the data from TUCO as to what items they have purchased. For David at Harper Adams, the Menus of Change sits a lot better with him. Nick stressed that whatever we do we need to make sure that it suits everybody and feels that the only way we can back to the balance is with a TUCO accreditation and the data is available as evidence of what we are purchasing. Phil would be in favour of TUCO doing some work on the pro's and con's of all the organisations out there then choosing one or two of these, or white label something. The working group had met for discussions in the past but no work had been generated. Mandy proposed member input from people who were working closely with various schemes ie Nick – Kale Yeah! Karen – SRA, David – Menus of Change etc. We can then vote on which accreditation is our preferred option.

8. Loopcycle

Mike Haslin had originally been contacted about this initiative by Nemesis who are on the Waste framework. They are a young, innovative business which recognises that the 'Take, Make and Waste' processes and practices of all businesses must stop and needs to be replaced by more circular methods. They have identified the waste issues of the food service equipment supplies industry. Earlier this year Loopcycle began work with manufacturers who see change as needed and achievable and who are factoring in resource recovery into their product design and manufacture. Loopcycle are not alone in their belief that resource re-use and repeated lifecycle products are the future. The Governments 10-point plan for a Green Economy and DEFRA's Resource and Waste Strategy have a major focus on resource re-use.

Some TUCO members have already used Loopcycle; Bristol, Exeter, Glasgow, Lincoln, Keele and Newcastle. However, none of the members at the meeting had heard of them.

9. WashR Re-usable Cup Cleaning Station Trials

WashR is a rapid cleaning station for cup cleaning on the go. A water dispenser station that also has the ability to hygienically clean your cup in under 30 seconds. A solution that makes it easier for people to use reusable cups. As there is a problem with funding we are not certain whether trials are going ahead at this time.

10. TUCO Sustainability Business Plan

This has now been signed off by the Board.

WRAP are conducting a review of their FWR Roadmap supporting organisations and would like them to complete a survey to help understand what actions they have taken to deliver their commitment to the Roadmap and what they can do to build engagement in the future. (eg attendance at Courtauld Working Groups; support of the Roadmap and Guardians of Grub through blogs, promotion of Food Waste Action Week, promotion of webinars and resources to members etc).

The link to the survey is:- <https://www.surveymonkey.co.uk/r/DKFTVRP>

11. Menus of Change

There will be a presentation on this at the forthcoming TUCO summer Conference and we will look at this along with the other accreditations. Chester expressed an interest in doing this as they have attended a few workshops on this. This promotes such things as offering fresh fruit and vegetables at each meal, offering more oily fish and putting the vegetarian option before the meat. David will also be looking at this in more detail. Annabel explained that with the 24 principles it does not heavily lead towards vegetarian and vegan. This could be slightly in conflict with Kale Yeah! which is more plant-based. Ian likes the fact that Menus of Change give you more choice and allows you to be more flexible as nutrition and health is really prevalent in it.

12. EAUC Green League

People and Planet check members' websites for Sustainability and mark accordingly on this. Additional marks are awarded for things like membership of the SRA and Soil Association. Kale Yeah! have asked if you can also get marks for other accreditations. David commented that Harper Adams do not score well even though they have a lot of good initiatives. Mandy asked if the group still be interested in TUCO being a member of this. Dave feels that although we may not value it as caterers, there is some benefit to the university sector. At Churchill College they do not use it on the catering side.

13. TUCO Sustainability Manager

Since the retirement of Sue Lightfoot this role is no longer in existence but the work has been distributed amongst other members of the TUCO Team.

14. Members' Hot Topics

LSE

They have started their carbon labelling; it is an in-house one which is very simple and has been well received. They are also starting with Too Good to Go this week and embarking on a project with Winnow on recording waste in catered halls. On the main campus they are using Champions of Waste and will be comparing the two for value for money. All their vegetarian and vegan offerings are first on the menus across all hospitality but a flexitarian approach is essential.



The University Caterers Organisation

Mandy announced that TUCO are including a Lot on the Food Waste framework for the measurement of waste. She has regular meetings with Ethica to discuss RSPO and is due to meet with them this coming Thursday (24th June). She asked if members' accreditations take into account use of Palm Oil. If so, she requested that members let her know.

15. Humane Society

David explained that he took up their training two years ago pre-COVID and is looking to resume this. Winchester are also doing a web-based training programme with them. Churchill have engaged with two local farms to buy produce direct. These farms employ people with learning disabilities to work on them. David reported that the quality of their produce has been very good. They will be doing a case study on engaging with the local supply chain.

Chester are operating an in-house scheme similar to Too Good to Go. They have their own in-house App for students to buy food which would normally be wasted, called 'Too Good to Throw' and are using YoYo and The Access Group to develop the App that they already have.

16. Any Other Business

David announced that his tenure with the Board is coming to an end so we will have to consider replacing him as Chair of the group.

17. Date and Venue for Next Meeting

This will take place online around end August/early September (exact date to be confirmed).