

TUCO Sustainability Group (TSG)
6th September 2022 commencing at 10:00 am
via Microsoft Teams

A G E N D A

1. Welcome and Apologies
2. TUCO Academy Updates around Sustainability
3. Minutes of the Last Meeting and TUCO Update
4. Presentation by RAMCO
5. ProcureWizard
6. Presentation by Louisa Dodd from the SRA – ‘Food Made Good’
7. ‘Swap Shop’ or TUCO Gumtree (pending update from Mike/Anj)
8. Menus of Change Summit Conference Study Tour
9. MCURC Event in October 2022
10. MSC Application
11. Sustainability Insights
12. Menus of Change
13. Kale Yeah! – University of Chester
14. WRAP Food Waste Action Week
15. TUCO Sustainability Meetings with Suppliers
16. Date of Next Meeting

TUCO Sustainability Group (TSG) Thursday 10th March 2022 at 10:00 am via MS Teams MINUTES

Attendees:	Matt Tebbit (Chair)	Reading
	Karen Agate-Hilton	LSE
	Kate Butler	Bristol
	Bob Crossley	Nottingham
	Lee Hallam	Falmouth
	Judith Hoyle	TUCO (Secretary)
	Mandy Johnston	TUCO
	Louise Levens	APUC
	Cherese Lewis	Leicester
	Sarah McLoughlin	TUCO Academy
	David Nuttall	Harper Adams
	David Oakley	Churchill College, Cambridge
	Ros Wilkinson	Lancaster
Apologies:	Alison Bates	Manchester
	Huw Evans	Keele
	Nichola Gill	Manchester
	Mike Haslin	TUCO
	Ivan Hopkins	Nottingham Trent
	Annabel Hurst	Cardiff
	Paula Martindale	Chester
	Oliver Milliner	Falmouth
	Dave Morton	Winchester
	Clive Singleton	Warwick
	Ian White	Chester
	Emma Woodcock	Keele
	Caroline Wynn	Bristol

1. Introduction and Apologies for Absence

Apologies as above. Members introduced themselves and gave a brief update on what is going on at their institutions:

TUCO

They are meeting with suppliers to discuss the NetPositive Tool.

Churchill College

David is currently looking at both Menus of Change and Klimato.

Leicester

Have introduced a 'Wholesome' outlet on campus which has proved popular. Rather than the re-usable cup itself, Leicester are operating a 'sleeve' scheme with the cup.

Bristol

Kate announced that the university has been shortlisted for a Public Sector Award.

LSE

Karen reported that they have opened a café in one of their new buildings and are trying to go as plastic free as possible. They already have a recycling scheme for cups and a paper bag scheme.

FX Plus

Falmouth and Exeter have a shared campus in Cornwall. They have a sustainable café with plant-based only and plastic free. One of their units is a 'Champion' unit.

Lancaster

Ros introduced herself as Head of Conference and Hospitality and is the Sustainability Lead across the commercial service areas. They have taken on a new person to market all the good things they are doing under the sustainability banner.

Nottingham

Bob is responsible for Jubilee and main campus and is working with TooGoodToGo to reduce the amount of waste.

2. TUCO Academy Update

The MOC Leadership Summit 13th-18th of June. All costs including flights, accommodation, meals and entry to the Summit is included. The flight leaves Manchester Monday lunch time and the group returns Friday evening, arriving back in the UK on Saturday the 18th. The actual Summit takes place Tuesday 14th to Thursday the 16th in Hudson Valley about an hour and a half outside NY – it starts with a tour of the Culinary Institute of America, there are a number of presenters who will be speaking on food and sustainability throughout the 3 day event including a panel discussion with Matt Tebbit. Each early evening also includes a networking event for about an hour so attendees will be able to meet each other informally. Thursday night and Friday day will be in New York and we'll get to see some of the cultural inspiration and trends in restaurants which the MOC recommend.

The Vegan and Vegetarian tours next week in Newcastle and at the end of the month in London have been extremely popular, many of the attendees are looking for ideas because they are setting up their own plant-based sites.

We are working with WRAP to produce another webinar in our innovation series which focusses on Food Waste and Food Waste Champions including a session on behaviour change, cost saving skills, becoming a champion, what's on the horizon with DeFra and the National Food Strategy – followed up with some presentations from waste suppliers.

Another suggested webinar in the series is an updated plastics session – TBC.

We are putting a course on in September which looks at Environmental, Social and Governance Reporting for Hospitality which will cover measurement and metrics for sustainability projects (F&B costs, wastage, energy usage etc) – the content is currently being created so if you have anything you'd like to suggest on what you would like to see in that – please do get in touch.

3. Minutes of the Last Meeting and TUCO Update

These were agreed.

Mandy reported that Bidfood have been in touch to see what measures members are putting in place to reduce their carbon by 2030. This will help us build our strategy for Net Carbon Zero. Mandy asked members for their strategies for reducing carbon by 2030.

Action: Members

Mandy asked if members would like to have anything brought onto the Agenda which isn't already on there.

Action: Members

4. Presentation by Andrea Berriman of Earthworm

Andrea spoke about the work of Earthworm, particularly with regard to Palm Oil.

5. ProcureWizard

Mandy explained that you can copy and paste Greenhouse Gas Calculator results from the TUCO website into ProcureWizard. However, she feels that we should be pushing PW to include this in their functionality.

6. Presentation by Will Porter of Klimato

A copy of Will's presentation will be circulated with these Minutes.

7. 'Swap Shop'

We asked for an update on this but we can possibly put information on the Forum section of the TUCO website. Mandy will speak to Mike and Anj to see what can be done.

Gavin Brown had suggested a 'Swap shop for equipment. Mike and Anj are looking into setting this up with a view to putting it through the forum.

Action: Mike/Anj

8. Sustainability Insights

We now have a working group set up to facilitate this and they have now met a couple of times. The aim is to create a bank of webinars showcasing live projects happening within the sector focusing on specific concepts or ideas. This will commence with initiatives taking place at working group members' institutions then will be put out to the wider membership. For example, Chester will focus on Garden to Table and their Beekeeping project, Winchester on their package-free shop and Churchill College on Menus of Change.

9. Menus of Change

TUCO have now adopted this and set up a working group looking at how to implement this, led by Ian White from Chester. There are a few misconceptions around MoC. It is actually a broad scheme you can interpret as you wish. There is no accreditation as such, but such bodies as SRA and Kale Yeah! can hang underneath this. The Research Collaborative is effectively a 'test bed' for resources and tools. The main MoC scheme is free of charge for everyone and TUCO will provide the necessary support. We will be having a dedicated page for this on the website. Angela Church asked if MoC counted towards points for Green Gowns etc as that would allow them to look at it.

10. WRAP Food Waste Action Week

Mandy explained that this is taking place this week and asked if any members are taking part in this. Bristol are running some initiatives there. Mandy asked for members who ran a project to get in touch with her.

Action: Members

11. Sustainability Meetings with Suppliers

We have asked every supplier to complete the NetPositive Action Plan when they come onto the frameworks. We include the 3 pillars of sustainability – social, economic and environmental as well as social values and modern slavery. Recently completed frameworks include Convenience Retail and Mandy is now working on Vending.

12. MSC

TUCO currently have 8 members signed up and will be running a magazine article promotion in May. The accreditation counts towards points for the Green Gown Awards. Audits (new and existing) can be completed remotely, so now even easier than ever to get certified. Sustainable Seafood Food Week takes place in September so toolkits will be available for the campaign later this month.

Hannah Myton who champions the MSC, is looking into the ASC Scheme, which is the same as MSC but for farmed/aquaculture.

MSC are reviewing their standards this year and TUCO are due a re-certification audit this year. Matt commented that Reading has this in all their residential areas.

MSC are happy to present to the group if members wish them to do so. Thoughts please.

Action: Members

13. Carbon Reduction vs Offsetting

Following the commencement of annual sustainability meetings with suppliers, some are looking to reduce carbon in a bid to become carbon neutral and some are looking to offset by planting trees etc.

Cherese would prefer to start with carbon reduction as offsetting does not really get rid of the problem. Ros added that her main priority would be carbon reduction with offsetting in second place. Kate asked the question – if the supplier is going to offset, does that have an impact on their willingness to reduce? Mandy remarked that one way in which TUCO are reducing is by holding all meetings ‘virtually’. This had had the added benefit of increasing participation. Mandy asked if any institutions have directives in place to reduce travel. Matt replied that Reading has targets to reduce travel but Heating is a huge issue.

Cherese explained that staff at Leicester have ‘Worksmart’ spaces on an ad hoc basis, but this has reduced travel to and from campus. The issue here is Sustainability vs Keeping the campus vibrant.

David Oakley asked about Conference and measuring the carbon and David Nuttall asked if members are monitoring meetings. Mandy replied that she had tried to do that with a previous meeting and had considered measuring emissions with a tool. She will circulate some further information on this and will look at the possibility of a tool.

Action: Mandy

Action: Mike

14. NetPositive Update

We now have 195 suppliers registered on this out of a possible 286 and 70% of those registered are SMEs. TUCO Chair Phil Rees-Jones had asked whether any members were required to calculate energy emissions on kitchen equipment. Reading have a post-graduate working there as a Sustainability Officer and her expertise is equipment. She has worked on the Mitchell and Butler estates and we could ask her to come in to present to us at a future meeting.

David advised that Churchill have built a sensor for each of the Departments to monitor such things as temperature, humidity etc which talks to the WiFi and downloads information. Mandy mentioned monitoring such things as fridge temperatures etc.

15. Any Other Business

Ros asked about a tool for carbon offsetting for such things as Conferences as Lancaster will be hosting the CUBO Conference in July. The Secretary will look into this with H2O.

Action: Secretary

On Sustainability, TUCO Chair Phil Rees-Jones had asked if any members need to calculate the CO₂ emissions of their kitchen equipment and energy savings if it needs upgrading. Mandy wondered if this sits more under members' Estates Departments and members confirmed that it did.

16. Date and Venue for Next Meeting

Next meeting to take place mid-June before the June Board Meeting.