
TUCO Sustainability Group (TSG) Tuesday 5th September 2023 at 09:00 am via MS Teams MINUTES

Attendees:	Matt Tebbit (Chair)	Reading
	Karen Agate-Hilton	LSE
	Alison Bates	Manchester
	Sarah Cawthorne	Nottingham
	Hayley Deville	Kent
	Jane Eve	TUCO
	Nichola Gill	Manchester
	Lee Hallam	FX Plus
	Mike Haslin	TUCO
	Judith Hoyle	TUCO (Secretary)
	Dan Hultum	Chester
	Hema Jankee	Nottingham
	Mandy Johnston	Liverpool
	Sarah Jones	TUCO
	Cherese Lewis	Leicester
	Louise Macfarlane	APUC
	Sarah McLoughlin	TUCO Academy
	David Nuttall	Harper Adams
	Phil Rees-Jones	Cardiff
	Alex Sim	Bristol
	Clive Singleton	Warwick
Apologies:	Paula Martindale	Chester
	David Morton	Winchester
	Emma Woodcock	Keele

1. Introduction and Apologies for Absence

Apologies as above. Matt welcomed everybody to the Meeting.

2. Minutes of the last Meeting

These were agreed as read.

3. Academy Updates on Sustainability

The Academy will be running a plastics webinar in September, which will feature Bunzl, CCP and Vending as guest speakers. Sarah is in talks with Mark Taylor to have a study tour with Forest Green Rovers, who have plant-based food for their players and run their stadium on renewable energy.

We have run two Environmental Social Governance courses around working with your Sustainability Teams, which takes place over two mornings. Sarah asked if TSG members would be interested in signing up for this? Mandy had attended it during her time at TUCO and found it very interesting. Sarah will therefore put it on again over the next couple of months.

Action: Sarah

4. ProcureWizard

Mike explained that we are currently looking into the interface with the GHG. We are also looking at digital menus and have been liaising with Ten Kites on this. We are interested in the Greenhouse Gas Calculator such as Klimato as this has much more on it than the TUCO calculator. The timeline for this going live will probably be the first quarter of next year. Alex uses Klimato at Bristol. They have had their entire menu carbon mapped by some PhD students.

5. Menus of Change

Pledges – we have had 10 pledges adding Edinburgh and Newcastle. Sarah will also speak to Alex about this. She has also had a meeting with the Culinary Institute of America around the Lyreco system on the 24 principles. They offer an online learning system for \$250 where there are around 19 courses with 97 lessons. It is a good system to build on the Menus of Change culture. There has also been a lot of support for this from the Chefs' Forum.

Sarah also informed the group about Culinary Medicine UK who teach health practitioners how to cook and they are trying to introduce this element to doctors and nurses etc with a view to getting people to eat the food that they should be eating. They are using our Chefs' Forum as a guinea pig. Sarah asked whether TSG members would be interested in joining this?

The study tour to the World of Flavors event in California is coming up with elements of sustainability in there. There are bursary places still available with the deadline for applications being 15th September. Visits to both Stamford and Berkeley will be included in the tour all for a cost of £1,950.

6. Local Producers

Jane has spoken to various members who are using their own local producers. Some are working with their local councils to keep it in the area. A lot of our distributors have local producers in their portfolio. Matt reported that he does this via Brakes with nominated lines. At Reading they are using UK produced cutlery with the university name on it.

7. Procurement Update

We have recently recruited Sarah Jones who is working on Further Competitions and assisting Hannah with MSC audits. There is new procurement legislation coming in in October 2024 which will put the onus on the contracting authorities to ensure that the distributor is doing what they say they would within the timescales.

TUCO has achieved the CIPS Ethic Accreditation and the Team are doing their annual CIPS Ethical Training.

Tenders currently being worked on include Digital Menus (Hannah) and GHG Calculator (Li is looking at this as a possible DPS in conjunction with our Consultant, Jonny Stevens.

The MSC Head Office audit is due in October. Hannah will be reaching out to members who have made their pledges for the MoC. 71% of our suppliers have signed up for NetPositive with 82% of that number being SMEs. Mandy asked how many suppliers have carried on with this since the NetPositive re-furb. The response from Jane was 'We currently have 274 unique suppliers on the books and 73 of them are showing a level on NETpositive meaning that they've logged in since the update. So 27% of them have done it'.

David requested a list of our suppliers who have signed up for Net Positive.

Action: Jane

8. CSR Policies for Approval

The three policies were duly approved by the Group.

9. Sustainability Initiatives

Liverpool

They are working with the circular economy and embedding sustainability into the contract terms. They have a pantry on site for students to buy from and a local fruit and veg truck which comes onto campus. They are currently looking into Modern Slavery.

Kent

Hayley reported that they have just joined the Kent Food Partnership which is a government initiative across 87 regions of the UK and includes charities etc, with sustainability and procurement in food. This is due to launch on 5th October. University of Kent are hosting TUCO's Winter Conference in December where the theme will be the Cost of Living Crisis. Matt observed that there is a definite link between food and mental health with students.

FX Plus

Lee explained that they have moved to a clear scoring process in their ITT. They have found that suppliers have not won contracts because they do not meet the criteria. 20% of their scoring is for sustainability. This is not just for food and beverage but across the whole of their procurement function.

Harper Adams

They are gearing up for the plastic-free initiative in October. They are still pressing ahead with their cup scheme and there are no single-use cups on site. They are doing a community fridge and working with local farmers. Regarding their food waste research – 26 universities have engaged with this and they have compiled some very useful data. Results will be out in October so TUCO will share this at our winter conference. Their nominated sustainability person has just left so they have shared this responsibility out amongst a few of the Team. Food and Farming Conference is coming up on 15th September which is more county-wide across Shropshire.

Nottingham

Hema announced that they are working with the School of BioSciences as to how to use their waste. They have subsequently set up meetings with some of their professors. The School of Business want to use them in a pilot study for student eating habits.

Mike asked if anyone was aware of the Plant Based Universities Group, which was thought to be an offshoot of Extinction Rebellion. Alex confirmed that Bristol have been approached by them.

10. EPR – New Legislation

Karen asked if any other universities have come up against this. It was thought that the planned Academy forum with Bunzl may answer some of the questions on this. They are asking other universities what they are doing about this. Sarah C added that she found out about this through the EAUC Waste Forum. Matt asked whether this is something that TUCO can look at as the guidance seems very vague.

11. Panel Debate Discussions for Future Meetings

Mike asked members that on the Menus of Change what more we can do to raise the profile? LSE are still under the Green Gown People and Planet, which does not recognize the MoC. TUCO will look into this with People and Planet.

Mandy suggested a discussion on how our members are meeting Net Zero – what are our members doing to meet their targets? It was suggested to get NetPositive in to discuss this.

LSE are still struggling sometimes with supplier continuity. Their Sustainability Officer tried to bring in more organic food for Organic September but this poses a cost issue. David commented that at Harper Adams this will be the first year that they have not returned a profit because of the cost of food.

12. Any Other Business

Mike asked members about the EAUC food scoring. We need to get Menus of Change accredited for People and Planet. Mandy asked if TUCO have put anything in their Terms and Conditions around sustainability.

David wished to record his thanks to Hannah for all her help with Harper's recent MSC Audit. Matt will put a link in to the chat on kitchen ventilation as the UN have just published it as a case study and it has saved them in the region of £100K.

13. Date and Venue for Next Meeting

This will be held online on a date to be confirmed.