

Welcome to the Sustainable Food Policy Launch Event

2 February 2017

Sustainable Food Policy Launch Event

Tom Walston, Estate Management

2 February 2017

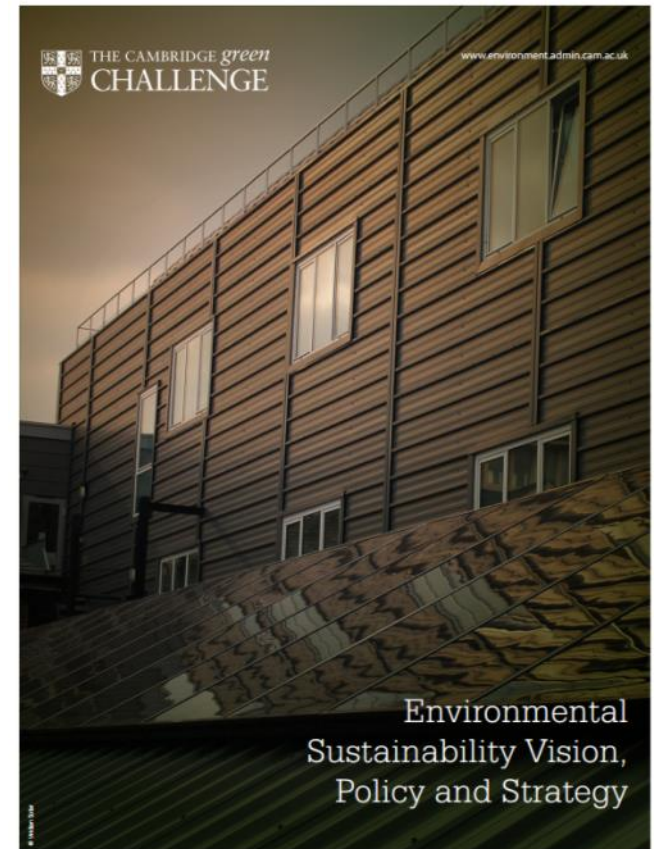
Sustainable Food Policy

- Why we need a Sustainable Food Policy
- How we developed the Policy
- How we are implementing the Policy
- Our next steps

Why we need a Sustainable Food Policy

The University's
Environmental
Sustainability Vision:

“The University is committed to making a positive impact through outstanding environmental sustainability performance.”



Why we need a Sustainable Food Policy

Several relevant policy aims:

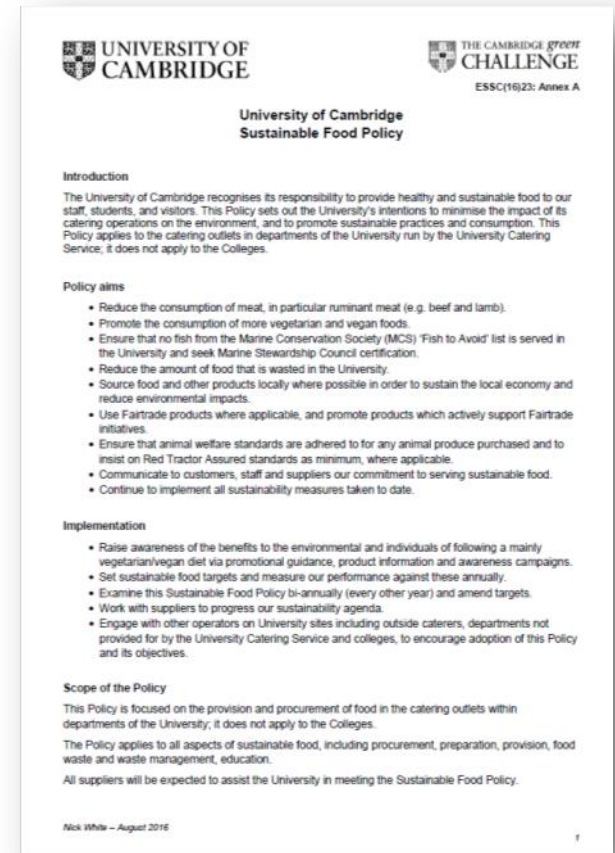
*“Positively influence **sustainability performance of suppliers, and sustainability credentials of goods & services we purchase**”*

*“Match our aspirations to be a global leader in conservation and food security research, with **sector leading practical performance**”*

The screenshot shows a webpage titled 'Sustainable procurement' from the University of Cambridge. The main heading is 'Biodiversity and ecosystems'. It outlines an overarching aim to be a leading organization in limiting negative and having positive impacts on biodiversity and natural ecosystems. A target states that construction, refurbishment, or maintenance work should have a net negative impact on biodiversity, which is noted as not positive. Key performance indicators include the percentage of new buildings and major refurbishments confirmed by the Ecological Advisory Panel as having no net negative impact on biodiversity. Key implementation mechanisms include creating an Ecological Advisory Panel, developing a Sustainable Food Policy, and seeking win-win situations for offsetting net carbon emissions. Supporting policies include the Biodiversity Plan, Sustainable Food Policy, and Sustainable Procurement Policy.

Why we need a Sustainable Food Policy

- Sets out our intention to minimise the impact of catering operations on the environment
- Recognises our responsibility to provide healthy and sustainable food to staff, students and visitors
- New approach to provide tasty foods with a lower impact (e.g. using less ruminant meat)



Developing the Policy

Engaged with our customers via a survey

- **68%** UCS customers actively seek sustainable options
- **64%** are open to reducing their meat consumption
- **81%** of staff in David Attenborough Building agreed/strongly agreed that having a sustainable café is important to them



Developing the Policy

Engaged with academics from **Zoology** and **Geography** and the **Behaviour and Health Research Unit** leading to a focus on 4 key areas:

1. Improve vegetarian/vegan choices and actively promote
2. Reduce ruminant meat
3. Increase sustainably sourced fish
4. Cut food waste



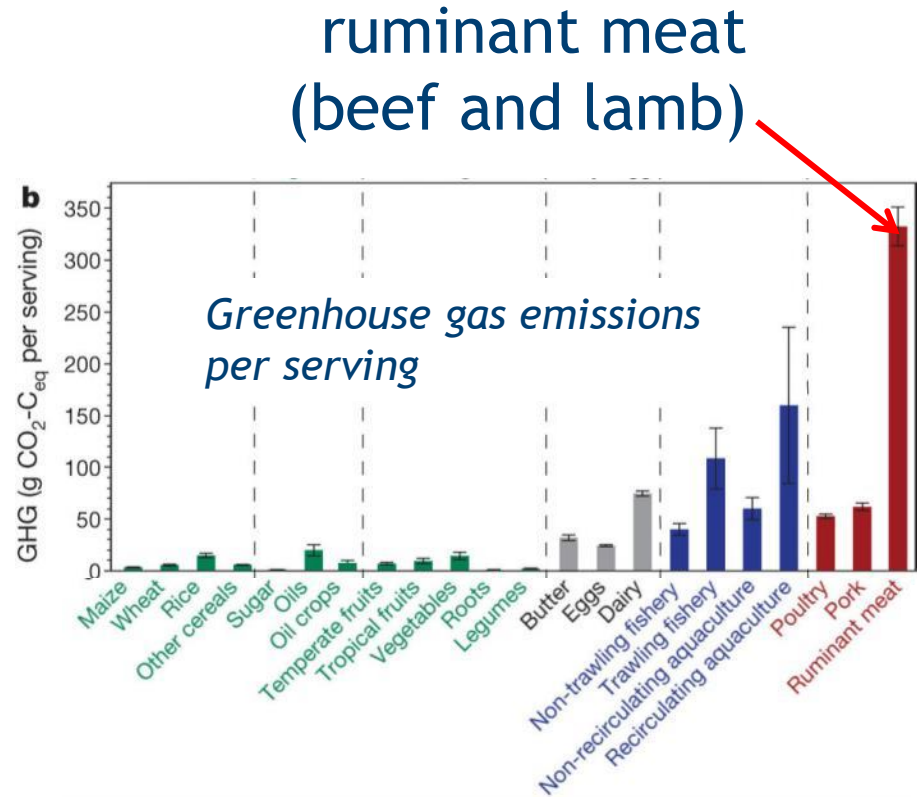
1. Promoting vegetarian/vegan options

- Plant-based diets have a much lesser demand for land and water.
- Can bring health and animal welfare benefits too.



2. Impact of ruminant meat

- The livestock sector accounts for 14% of global GHG emissions – more even than the direct emissions from transport
- Beef and lamb have emissions per gram 6 x greater than pork & poultry



3. Sustainably sourced fish

- UN Food and Agriculture Organisation estimates that 81% of monitored fish stocks are over-exploited or fully exploited



4. Cutting food waste

- One third of food produced globally is wasted.
- In developed countries this amounts to 95 to 115 kg per person per year



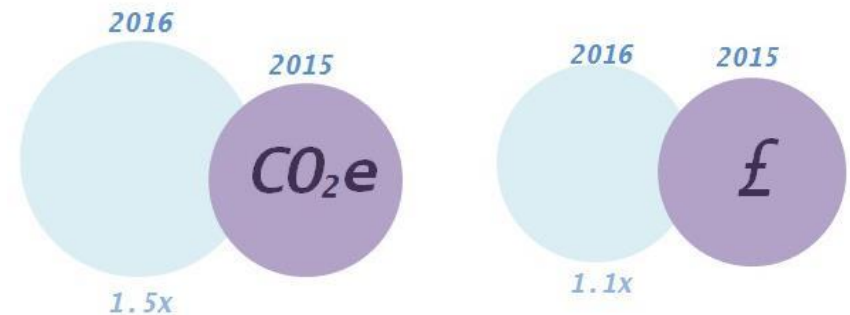
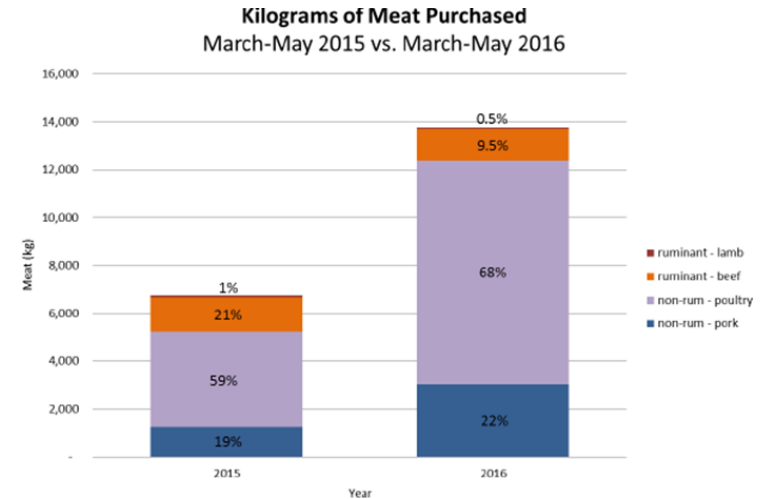
Developing the Policy – our aims

- Reduce beef and lamb
- Increase and promote vegetarian and vegan options
- Ban Marine Conservation Society (MCS) 'Fish to Avoid'
- Seek Marine Stewardship Council (MSC) certification
- Reduce food waste
- Use local, Fair Trade and Red Tractor products
- Communicate our sustainability commitments



Implementing the Policy

- More vegetarian/vegan food, better promotion of choices, move from ruminant to non-ruminant meat
- Proportion of ruminant meat decreased from 22% to 10%
- Increase in costs and carbon emissions less than expected



Implementing the Policy

- No fish from **MCS 'Fish to Avoid' list** was served in our operations
- **Sustainable Fish Cities** – UCS has signed pledge (along with Madingley Hall and 20 of the Colleges)



Implementing the Policy

- **Vegware** – packaging and cutlery is completely biodegradable
- **Keep Cups** – high-quality refillable cups and discounts available
- **Cooking Oil** – Waste oil sent for reprocessing into biodiesel



*Vegware helped divert **12 tonnes** of waste from landfill last year!*



***66,000** disposable cups saved in 3 years since scheme launched!*



*Around **100 litres** of oil a week is recycled!*

Our Next Steps

- **Set sustainable targets and measure** our performance against these; review the Policy bi-annually
- **Work with our suppliers** to progress sustainability agenda
- **Engage with other operators** on University sites to share best practice and encourage adoption of this Policy
- **Raise awareness amongst our customers** via promotional guidance, product information and campaigns

Sustainable Food Policy Launch Event

Panel Discussion

2 Feb 2017

Panel Discussion

Professor Howard Griffiths

University of Cambridge Department of Plant Sciences

2 Feb 2017

The footprint of food and how we can reduce it

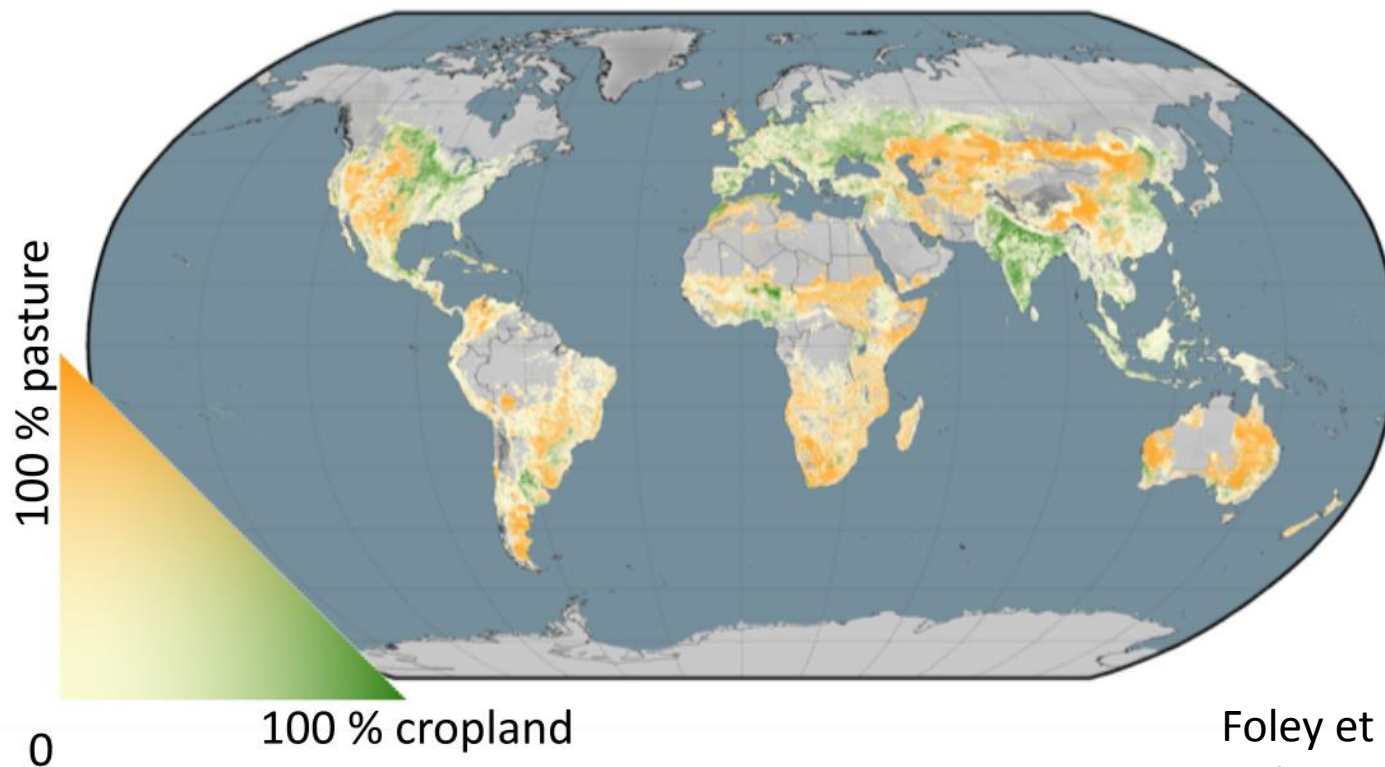
Emma Garnett, PhD Candidate
Zoology Department, University of
Cambridge

eg334@cam.ac.uk

Sustainable Food Policy Launch
2nd February 2017

The bad news...

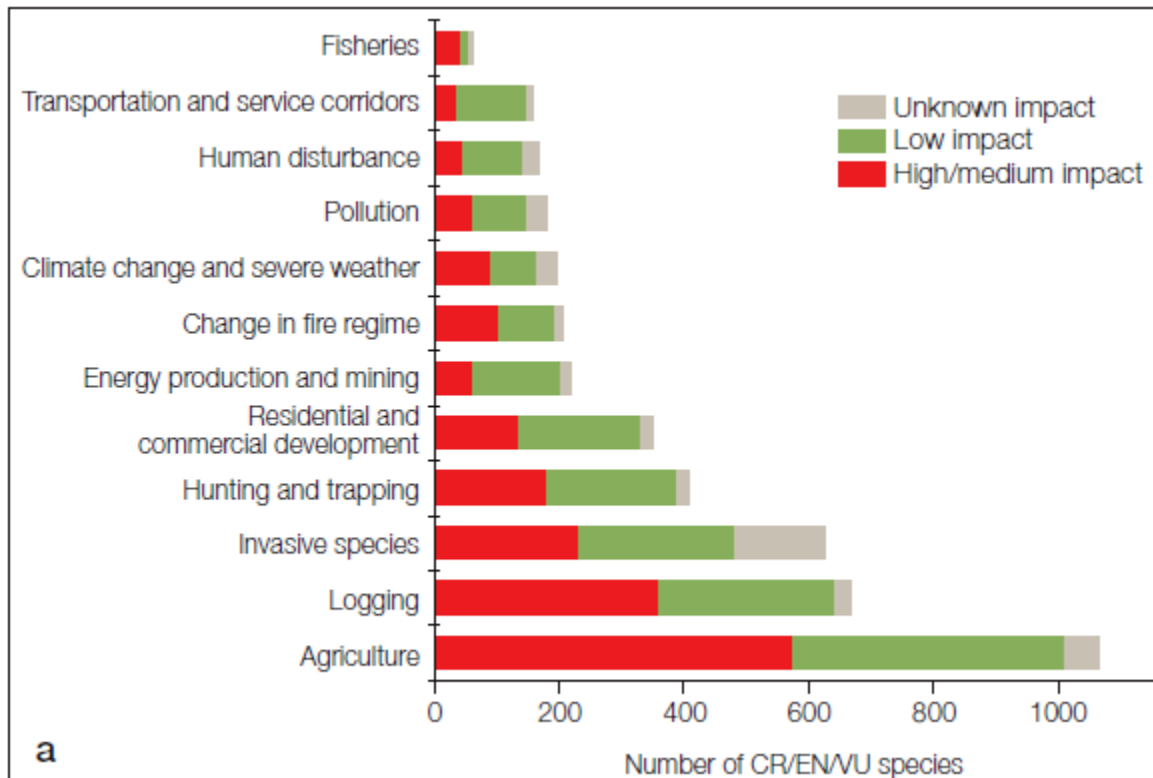
- Agriculture already occupies 38% of Earth's ice free land



Foley et al (2011) *Nature*,
Supplementary Information

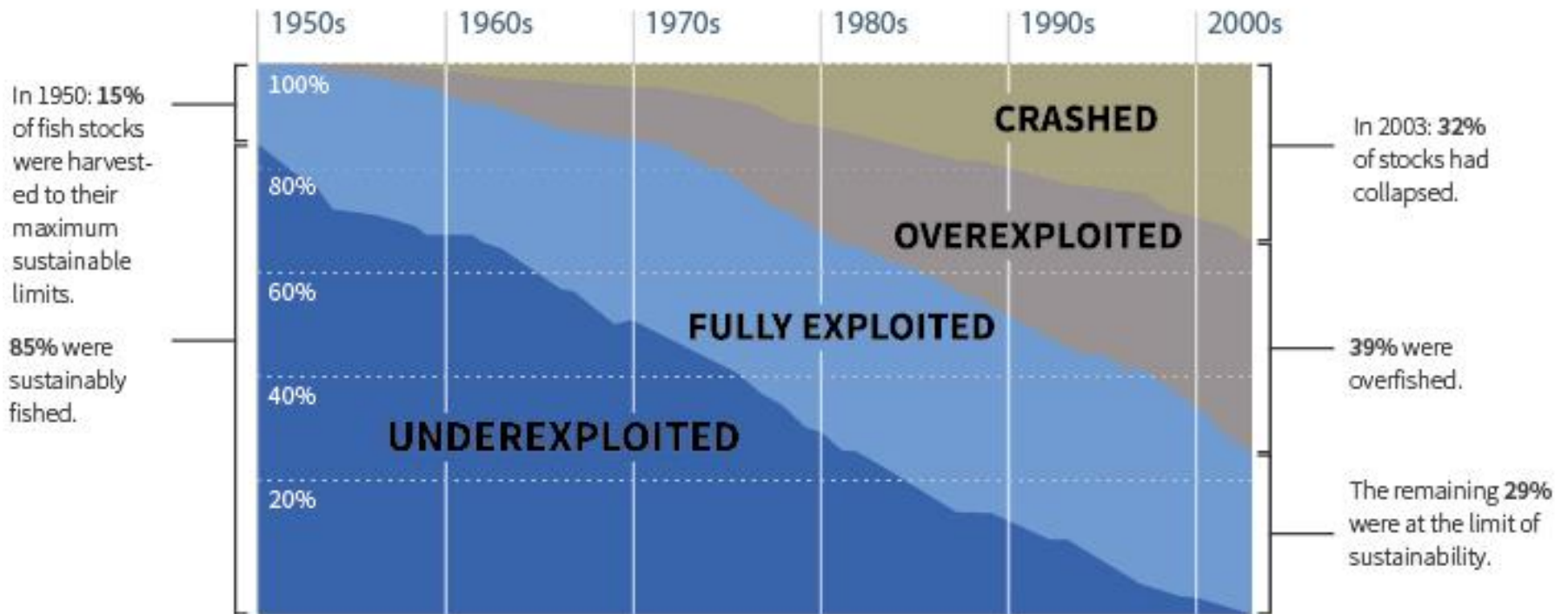
Biodiversity

Farming is the biggest threat to threatened species



Vie et al (2009) IUCN

Oceans and overfishing

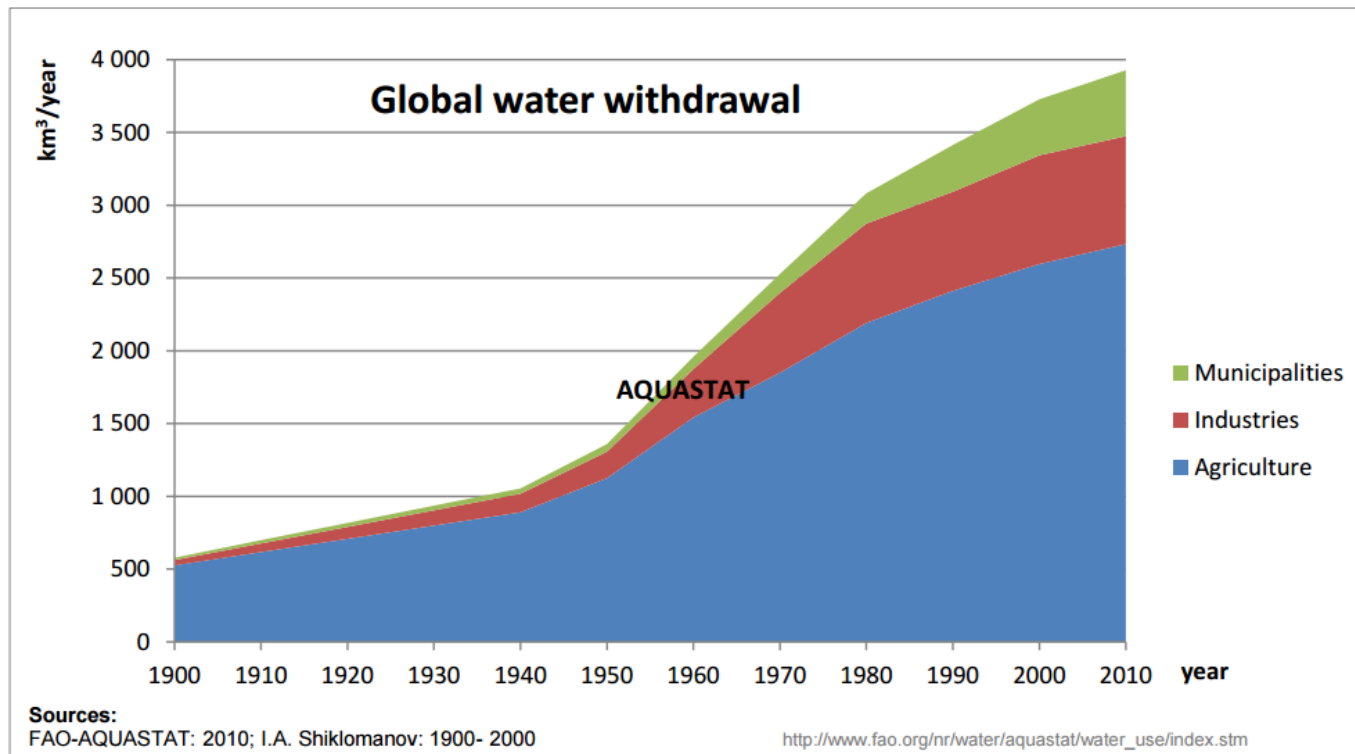


<http://oceaneos.org/state-of-our-oceans/overfishing/>

<http://www.opiinc.org/Ocean-Problems/overfishing>

Water use

- 69% of water withdrawal is used for agriculture



Water use

SAVE 1300 GALLONS OF WATER

**DONT FLUSH
YOUR TOILET FOR**



6 MONTHS

OR

**DONT TAKE A
SHOWER FOR**



3 MONTHS

OR

**FOR LUNCH TODAY,
DONT EAT**

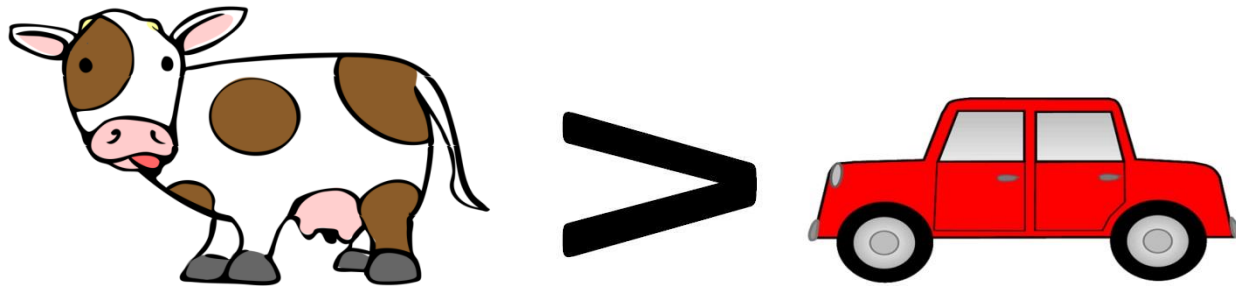


1 BURGER

GOTDROUGHT.COM

Climate change

- Livestock alone responsible for at least 14.5% of Greenhouse Gas emissions, more than direct emissions of transport.
 - Of the 14.5%, 39% comes from “enteric fermentation”, ie cows and sheep burping methane



Foley et al (2011) *Nature*
Bailey et al (2014) Chatham House



Not just for eggies

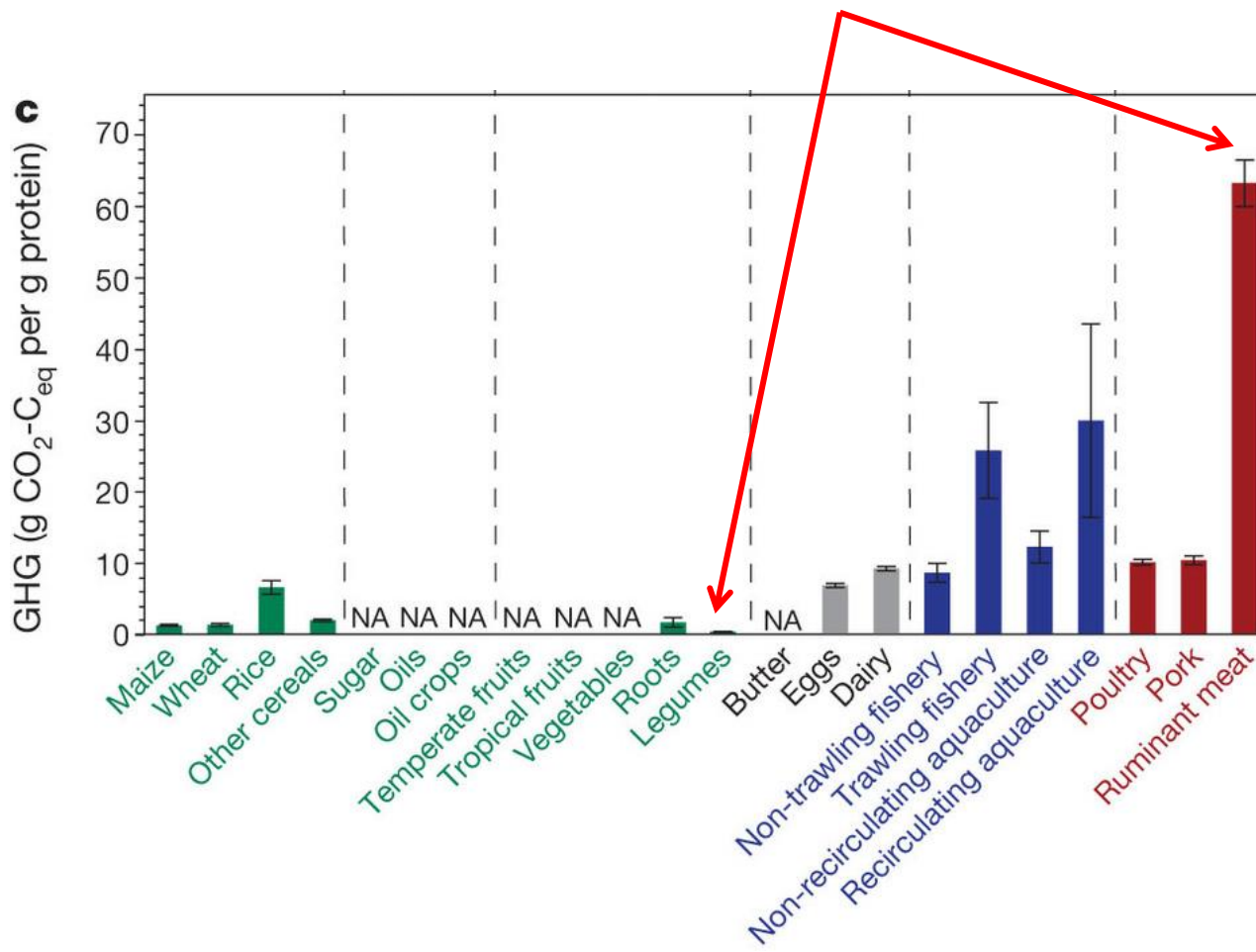
Naturally delicious recipes made
for veggies, vegans...and meat-eaters.

...and the good news

- Shifting to a more plant-based diet: highly effective way to lower environmental footprint of diet.
- What you eat more important than where it comes from
 - “Food miles” only 11% of total GHG emissions of food.

Different foods

- Beef and lamb have 250x GHG footprint of lentils and chickpeas



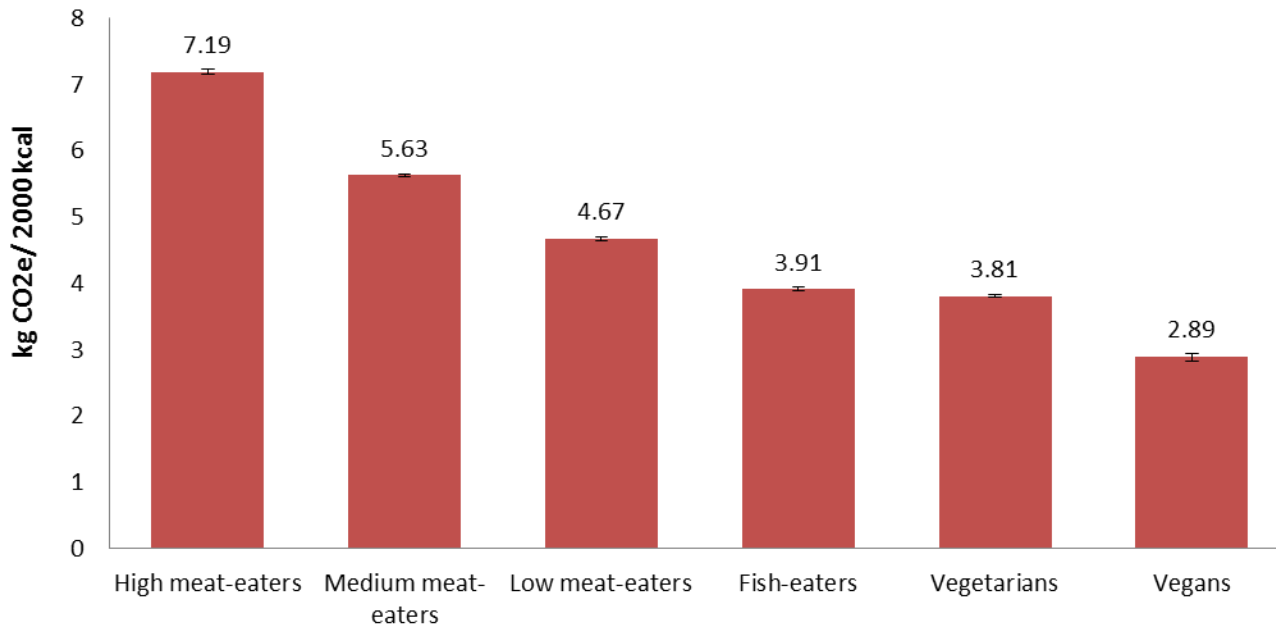
Tilman & Clark (2014) Nature



Different diets

- Switching from high meat eater to vegan reduces diet's GHG footprint by 60%
- High meat eater to low meat eater, still reduces it by 35%

Mean dietary GHG emissions in the UK



Scarborough et al
(2014) *Climatic
Change*

My PhD research

- What interventions work to reduce the environmental impact of diet?
 - *How do we get people to eat more plants?*
- Carrying out an experiment in a Cambridge college to increase uptake of vegetarian meals
- Scoping for other colleges to try out interventions
- Supervisors
 - Andrew Balmford, Chris Sandbrook and Theresa Marteau

Conclusions

- Our food systems are a major contributor to
 - Climate change
 - Deforestation
 - Loss of biodiversity
 - Fresh water depletion
- To help the environment: *Eat food, not too much, mostly plants* Michael Pollan
- Caterers and retailers are key to bringing about positive change

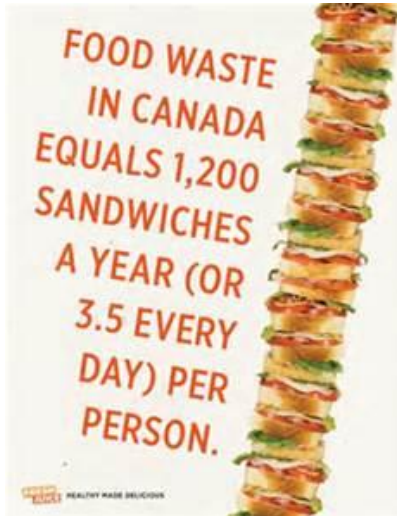
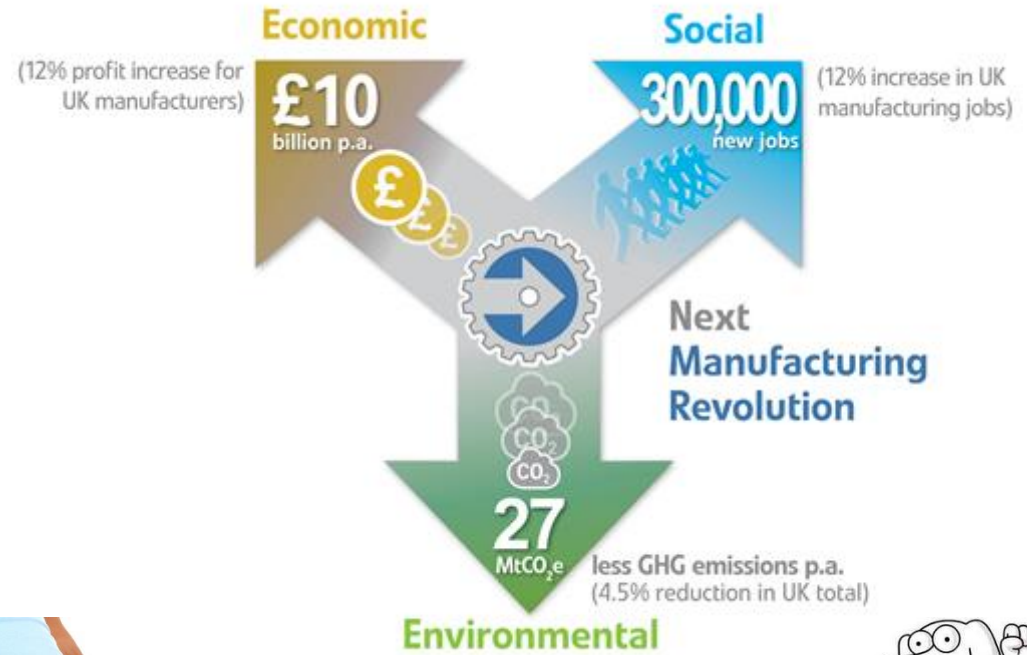
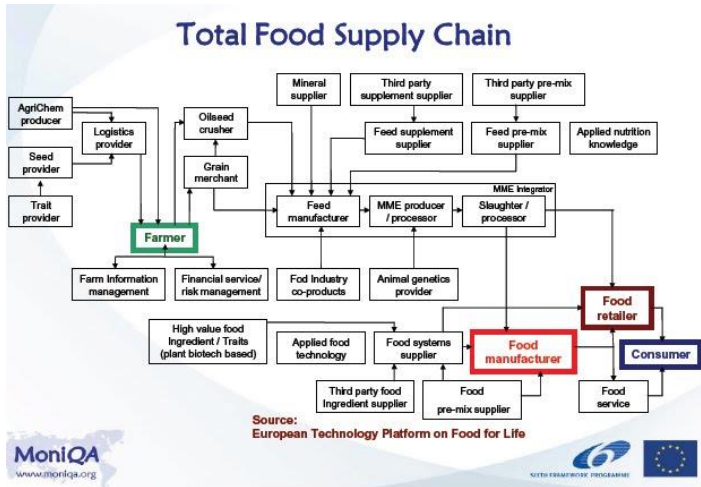
Panel Discussion

Dr Jean Adams

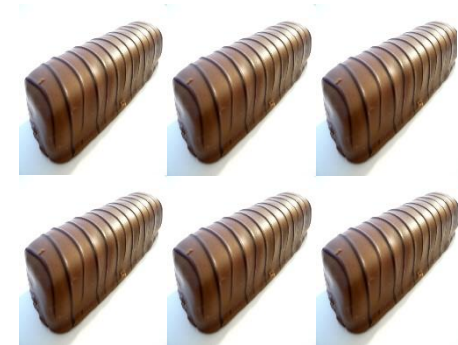
UKCRC Centre for Diet and Activity Research (CEDAR)

2 Feb 2017

Food, waste & sustainability



£££



Discussion and questions

Thank You!

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