

SUSTAINABLE FOOD POLICY

Introduction

The Royal College of Music (RCM) is committed fully to minimise any negative environmental impacts that arise from our operations, and to maximise all opportunities for us to have a positive environmental impact. The Sustainable Food Policy and Framework is owned by RCM and outlines the aims, objectives and principles through which sustainability is imbedded in all aspects of catering operations. The policy applies to all outlets and food served at the RCM, forming the basis of relationships with partners and third-party providers including Imperial College London our current catering provider.

Sustainable Food Framework

As a world leading institution representing excellence in the arts, RCM recognises the opportunity to inspire positive environmental action within the sectors that it operates. Guided by the principles set out in wider terms by the United Nations Sustainable Development Goals and schemes such as Food For Life and Menus For Change, our aim is to deliver a catering service that is truly sustainable and stands as an example of our environmental commitments.

Our publicly available framework (see appendix) is reported on frequently as set out below and is built around five key areas to ensure it is comprehensive and impactful:

Advocacy

RCM and its catering partners will demonstrate commitment to sustainable practices through a rolling communications plan that aligns with the ethos of this policy, drives policy objectives and positively influences sustainable consumerism.

Net Zero

RCM aspires to operate a net zero catering service by 2035.

Food

As set out in detail in the Framework, RCM is aiming to deliver a catering offer capable of achieving accreditation from one or more of the following schemes: Kale Year Kitchens, Menus For Change, Food Made Good, Food For Life, Sustainable Restaurant Association and the Eat Better Alliance.

Sourcing

RCM and its partners will adhere to the objectives set out in the Sustainable Food Policy and Framework and develop ethical and sustainable partnerships throughout the supply chain. This policy applies to all existing contracts and any future relationships / tender processes.

Waste

RCM will work with its catering and waste partners to ensure waste is minimised and is aiming to achieve a zero-landfill service with single-use disposables being phased out in all outlets.

Within each area there are a number of objectives, each with their own KPI, which ensures teams are goal-driven and that progress is measured accurately. We recognise there are significant challenges in embedding sustainability from 'field to fork' and the targets in the framework will be reviewed on a regular basis to set achievable timescales.

Reporting

The Sustainable Food Policy and Framework is informed and supported by RCM's broader commitments to [sustainability](#) including our ISO14001 certification and is reviewed regularly through the following governance mechanisms:

Governance	Freq.	Function
Catering Committee	Termly	Tracks KPIs and implements framework
Environmental Management Group	Annually	Reviews progress and makes recommendations
Directorate	Annually	Reviews annual report from the Environmental Management Group and approves recommendations

What we are doing now

The following initiatives have been embedded or have been implemented in the last three years:

- Promotion of plant-based recipes and ingredients among students during Green Week.
- Issue of 4x posters promoting reusable cutlery and bring your own mug/container incentives, recycling and meat-free options.
- Issue of 4x posters and comms piece in 'Whats On This Week' email in support of Dairy-Free Fortnight.
- Promotion of student cookbook and initiatives such Yoyo rewards when you bring your own mug and container were pushed in Green Week Comms.
- All coffee is currently Fairtrade as well as bananas.
- Plastic straws have been replaced by recyclable straws.
- RCM branded Travel Mugs are sold at the outlets with promotions in place.
- Yoyo rewards are issued to all customers who purchase drinks and food in reusable containers.
- Ceramic and metal cutlery/crockery is offered by default to all customers 'eating in'.

To find out more about our targets and what we are planning to implement in the future please see the Sustainable Catering Framework in the appendix.

Director of Estates

Aida Berhamovic

April 2021

Policy reviewed by

Director of Estates

Aida Berhamovic

April 2021, July 2024

Approved by

Director of Finance

Rachel Harris

April 2021, July 2024

RCM Sustainable Food Framework

Last updated: June 2022

Area			Objective	Measured By	Reported To	Achievements	Current Target/Actions	Aspiration
1	Advocacy	Educate	Raise awareness of how customers can support the Sustainable Food Policy and sustainable consumerism	Comms Plan Delivery	Catering Committee	Issue of 4 x new posters in support of RCM Green Week (w/c 24 January 2022) promoting reusable cutlery and Bbring'Your Own Mug/Container' incentives, recycling and meat-free options and issue of 4 x new posters and comms piece in 'Whats On This Week' email in support of Dairy-Free Fortnight.	Develop Comms Plan to ensure fresh communications and updates are issued regularly - next tranche to be delivered in the Autumn Term 2022/23	RCM and its catering partners will demonstrate commitment to sustainable practices through a rolling communications plan that aligns with the ethos of this policy, drives policy objectives and positively influences sustainable consumerism.
				Staff/Student Survey and feedback	Catering Committee	250 responses were recorded in last survey ran in 2019 which informed mobilisation of new Café	Run staff and student catering survey in 2022/23 to discern current consumer knowledge and ways to engage with customers	
				Sales percentage of environmentally friendly purchases (e.g. reusables and meat-free meals) compared to total sales	Catering Committee	Ongoing	Establish sales percentages from 2021/22 and set targets for 2022/23	
				Percentage of campus users engaging with promotions and interactive tools such as Yoyo	Catering Committee	Ongoing	Establish percentage of campus users signed up to Yoyo	
		Training	Train staff at all levels so they are able to promote objectives and drive initiatives	Staff Training Plan	Catering Committee	Staff Induction and Refresher Presentation delivered to Café staff in Jan 2022	Deliver staff training and feedback session in Autumn 2022/23 which provides overview of Sustainable Food Policy, objectives and carbon footprint	
		Community	Engage with local and national schemes such as Fairtrade Fairtrade Fortnight and Go Green Week to raise awareness of sustainable food and drink	Comms Plan Delivery	Environmental Management Committee	Ongoing	Identify schemes that can be supported on a regular basis and integrate into Comms Plan	
			Support staff, students and local groups with wider activities related to sustainable food and drink	Comms Plan Delivery	Environmental Management Committee	Promotion of student cookbook during RCM Green Week (w/c 24 January 2022)	Identify which activities can be supported/created and integrate into Comms Plan	
			Ensure sustainable food messaging is integrated with organisation communications	Comms Plan Delivery	Environmental Management Committee	Sustainability initiatives included within Green Week Comms (w/c 24 January 2022) and will be promoted through upcoming visitor experience survey	Explore promoting sustainability objectives in Upbeat, Whats On This Week, etc.	
2	Net Zero	Carbon Footprint	Measure and minimise scope 1, 2 & 3 emissions	RCM and IC Carbon Management Plans	Estates Committee	Ongoing	Produce report on catering carbon management and set baselines for monitoring going into 2022/23 including average carbon footprint per meal	RCM aspires to operate a net zero catering service by 2035.

Appendix 1 – RCM Sustainable Food Framework

Area			Objective	Measured By	Reported To	Achievements	Current Target/Actions	Aspiration
3	Food	Diverse	Provide menus that reflect the dietary preferences and the 60+ nationalities that make up our student and staffing body	Number of Vegetarian, vegan, gluten-free and other dietary requirements available	Environmental Management Committee	Vegetarian, vegan, gluten-free option are all available at the Café	Review weekly menus and grab-and-go selection	As set out in detail in the Framework, RCM is aiming to deliver a catering offer capable of achieving accreditation from one or more of the following schemes: Menus For Change, Food Made Good, Food For Life, Sustainable Restaurant Association and the Eat Better Alliance.
				Staff/Student Survey and feedback			The menu currently changes on a daily basis and provides wide variety throughout each term.	
		Healthy	Ensure the catering offer prioritises fresh seasonal ingredients, promotes a balanced diet and minimises processed foods	Nutritional profiles and the percentage of fresh ingredients used per meal	Environmental Management Committee	Ongoing	Explore methods of communicating nutritional profile of fresh food menus	
		Sustainable	Provide a catering offer that champions environment friendly options	Number of suppliers and/or product lines that carry sustainable accreditations compared to total	Environmental Management Committee	Ongoing	Work with partners to identify the carbon profiles of menus and grab-and-go range	
		Accreditation	Achieve accreditation such as Food For Life, Menus For Change, Kale Yeah Kitchens, etc. and support partners in the certification process	Progress reports provided by catering partners	Environmental Management Committee	Ongoing	Identify actions required to achieve accreditations and define scope	
4	Procurement	Partners	Ensure catering partners meet the requirements of the Sustainable Food Policy and Framework	Progress reports provided by catering partners / during tender process	Catering Committee	Ongoing	Finalise 2022/23 KPIs with catering partners and other key stakeholders	RCM and its partners will adhere to the objectives set out in the Sustainable Food Policy and Framework and develop ethical and sustainable partnerships throughout the supply chain. This policy applies to all existing contracts and any future relationships / tender processes.
		Sourcing	Ensure the catering offer maximises seasonal ingredients where they can be sustainably sourced	Percentage of seasonal ingredients used in meals	Environmental Management Committee	Ongoing	Identify prevalence of seasonal ingredients in current menus	
			Ensure (where applicable) that all regular procurement is focused on products from Fairtrade, Rainforest Alliance, UTZ, Cocoa Life, RSPCA, Soil Associations or similar accredited suppliers	Percentage of suppliers with accreditations and procurement records	Environmental Management Committee	All coffee and bananas are certified Fairtrade	Identify the percentage of products currently procured from accredited suppliers	
5	Waste	Production	Measure and minimise waste production and phase out all single-use and non-recyclable packaging	Waste and procurement records	Catering Committee	Plastic straws have been replaced by recyclable straws. RCM branded Travel Mugs are sold at the outlets with occasional promotions in place. Yoyo rewards are issued to all customers who purchase drinks and food in reusable containers. Ceramic and metal cutlery/crockery is offered by default to all customers 'eating in'.	Work with Estates Teams to identify percentage of product lines that use recyclable packaging and streamline waste reporting with catering partners	RCM will work with its catering and waste partners to ensure waste is minimised and is aiming to achieve a zero-landfill service with single-use disposables being phased out in all outlets.
		Disposal	Ensure all compostable waste is captured and any waste that cannot be composted is disposed of using environmentally friendly methods and that cleaning products harmful to the environment are not used	RCM and IC Waste Management Systems	Catering Committee	Ongoing	Work with Estates Teams to include waste breakdown in 2021/22 annual report	