

# SUSTAINABLE CATERING POLICY

The College's Sustainable Catering Policy is available on our website and is reviewed annually by the following committees:

- Fairtrade Steering Group
- Environmental Management Group
- Catering Committee
- Directorate

The Sustainable Catering Policy is linked to both the Environmental Policy and the Sustainable Procurement Policy, which are all reviewed annually and available on our website. The RCM Sustainable Catering Policy applies to all catering outlets on the College site, all of which are outsourced to a third-party catering contractor. The RCM expects all outsourced catering partners to adhere to these policies and ensures that potential catering providers adhere to these policies when procuring new catering services.

## Eggs

The College recognises the importance of purchasing free-range eggs on an on-going basis, to promote ethical and sustainable procurement. ICC provide the College with invoice evidence that our eggs are sourced from Wholesome Foodservice, Halcombe Farm, East Sussex.

## Fish

The College recognises the importance of purchasing sustainable fish on an on-going basis, to promote ethical and sustainable procurement. The RCM, in conjunction with Imperial College Catering, has signed up to the Sustainable Fish Pledge, only purchasing fish with MSC certification or appearing on the MSC Fish to Eat list. The College has eliminated any fish from the menu which appear on the Marine Conservation Society (MCS) red list.

We are proud to be a Sustainable Fish City signatory, working on sustainable seafood issues with other organisations. In March 2012, we were delighted to receive a Good Food on a Public Plate Award for becoming a signatory. The Good Food project is organised by the charity Sustain and supported by the Mayor of London.

## Seasonal

The College recognises the importance of supporting seasonal variation within our menu choices, to promote sustainable procurement and raise awareness within the College community. ICC source seasonal produce where applicable and change the restaurant menus accordingly e.g. English applies when in season.

## Bottled water

The College recognises the importance of minimising bottled water usage, with an aim to eradicate use completely. The College provides reusable glass bottles to serve tap water at meetings.

## Imperial College Catering (ICC) Policies

Imperial College Catering (ICC) have their own policies, which are also integrated within their catering provision for the RCM, available on their website. Through working with ICL, the College supports several organisations and projects:

- Sustainable Fish City
- London on Tap
- One Water

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