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## Aramark at University of Westminster Energy, Water and Waste Policy

### Introduction

Aramark at the University of Westminster is committed to creating a sustainable catering operation aligned with the university's core values to be progressive, compassionate, and responsible. We are dedicated to our role within the university to prioritize the physical and mental well-being of our students and staff to create an enriching and nourishing environment. We at Aramark are also committed to supporting the university in their pledge towards contributing to the United Nation's 17 Sustainable Development Goals.

This policy covers operational energy and water usage, and waste management in the catering kitchens operated by Aramark at the University of Westminster. The kitchens are covered by both Aramark and the University's general Environmental and Sustainability Policies.

The purpose of this policy is to set out objectives with relation to gas, electricity and water use, waste production on an operational scale. We have set out aims and objectives within this policy that establishes clear goals for progress over the period 2021-2025 as well as targets that can assist in monitoring its implementation based on our strong sustainability principles. This policy will be reviewed and updated where necessary each year.

### Scope of the Policy

This Policy focuses on energy and water usage, and waste production across all catering outlets within the University of Westminster campuses:

#### Regent Street

- Gallery Café (53.3 Degrees Coffee)
- Refectory

#### Marylebone

- Café Neo (Costa Coffee)
- 53.3 Degrees Coffee
- Refectory

#### New Cavendish Street

- 53.3 Degrees Coffee

- Refectory (The Hive)

Harrow

- Gateway Café (Costa Coffee)
- Forum Café (53.3 Degrees Coffee)
- Refectory

Little Titchfield Street

- Café Neo (Costa Coffee)

## **Our Practices**

Aramark, in conjunction with the University's Environmental Sustainability Team, aims to reduce energy and water consumption, and waste production by 5% each academic year, and if possible, to exceed this target. To meet this goal, we will:

- Work with the university procurement team to ensure that any new equipment purchased has a high energy efficiency rating
- Ensure that all equipment is cleaned and maintained regularly to maximise performance, and that records of this are maintained
- Ensure that any faulty equipment is swiftly reported to the University's Estates Team
- Switch off all appliances, lights, and office equipment when not in use
- Train staff on the importance of saving energy and water, and reducing waste production through environmental training and visual communication methods
- Monitor the consumption of energy and water through kitchen submeters where possible
- Set realistic targets each year for the reduction of energy use based on the results of usage data monitoring.
- Communicate these targets and progress against them to kitchen staff and customers.
- Perform regular inspections and audits to ensure kitchens are complying with this policy.

Responsibility for overseeing the implementation of this policy will be taken in the first instance by Site Managers, inspected and reported on by the Corporate Social Responsibility Ambassador, and if necessary, escalated to the Group Manager or Director of Operations.

## Energy

We aim to reduce our kitchen electricity and gas consumption and waste production by 5% each year according to figures from the 2018-19 baseline. Kitchen electricity and gas data will be monitored and analyzed monthly across the four sites.

Our carbon footprint data will be calculated using the Department for Environment, Food and Rural Affairs (DEFRA)'s annual carbon footprint conversion factors: <https://www.gov.uk/government/publications/greenhouse-gas-reporting-conversion-factors-2020>

### Water

We will aim to reduce our kitchen water usage by 5% each year according to the 2018-19 baseline. Water-consuming equipment will be maintained regularly to maximise performance, and records of this will be stored. All our staff will receive training on the importance of and techniques for saving water and our Switch Off policy. Consumption of water will be monitored through kitchen submeters where possible.

We will continue promoting the use of our Hydration Stations and water fountains across all sites.

### Waste

We will ensure our facilities are available for best practical waste segregation to separate non-recyclable waste, dry mixed recyclables (DMR), food waste, and glass in the kitchens and for putting them into the correct bins in the bin stores/loading bays in each of our sites.

We will evaluate use of disposables and seek opportunities for reduction or use of recycled, recyclable, compostable or biodegradable materials where possible.

All our staff will receive mandatory environmental training on the waste hierarchy and correct segregation of waste. We will continue to monitor the tonnage of food waste collected and wastage figures reported by staff monthly. Data will be supplemented through regular inspections to ensure waste is being disposed of correctly and the policy is being implemented.

We aim to implement innovative solutions to reduce our waste production by working in collaboration with the University waste contractor and the University's Sustainability Team to contribute towards creating a circular economy. We will also support the University of Westminster's target of reducing overall waste production by 5% by the 2022-23 academic year against a 2018-19 baseline.

### *General Waste*

We will aim to reduce the amount of waste produced where possible. The efficiency and sustainability of supplying compostable disposable products will be reviewed each year and updated if necessary.

Packaging waste produced from deliveries will be assessed and new solutions will be put into action.

### *Plastic waste*

We will continue working towards reducing our plastic waste production by offering reusable bottles and coffee cups for purchasing at competitive rates. We will continue our partnership with the University of Westminster Sustainability Team's Cup Fund project that aims for correct disposal of plastic-lined single-use coffee cups.

### *Food waste*

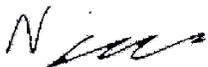
We at Aramark follow a 5% maximum wastage target based on the cost of sales. This will be achieved through food waste audits to collect data on wastage produced before and after our food reaches the consumer. Collected data will be analyzed for developing new measures to decrease our food waste production pre- and post-consumer. Our Food Waste Minimization Plan will be updated bi-annually to reflect the findings from our food waste audits. We will also implement new initiatives and collaborations to reduce our food waste.

### Communication, Collaboration and Engagement

We will deliver communications and engagement activities to raise awareness and understanding of sustainable food issues through our website, social media, and on-site through the Sustainability Walls and signage.

We will continue taking part in the University of Westminster Sustainability Team's growing space workshops to engage with the university students and staff in growing our own food. We will also continue working with the University of Westminster Students' Union to engage and collaborate with the student community through campaigns and events in partnership with student groups.

We will also continue maintaining a close relationship with the University of Westminster and its Sustainability Team to ensure that our operation is consistently meeting the sustainability standards of the university.



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Aramark Northern Europe



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