

Glasgow School of Art Food Policy

Glasgow School of Art recognises its responsibility to provide healthy and sustainable food to its customers. We work to incorporate environmental, ethical and social considerations into the products and service we provide.

We recognise that it is our responsibility to encourage our suppliers and contractors to minimise negative environmental, ethical and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and through our specifications.

To this end we aim to:

- source food locally, ethically and responsibly;
- work with and support suppliers who share our values., help to reduce their environmental impacts, and raise ethical standards;
- reduce our impact on the environment through better procurement, utility use, and waste management;
- communicate our values to the GSA community and visitors.

How we will meet these aims

We shall:

- raise awareness of the issues around food sustainability to allow educated choices to be made by the community;
- work with the Sustainability in Action Group (SiAG) and GSA departments to constantly improve our performance;
- set SMART targets and review them annually along with this policy;
- make this policy and its associated actions below, publicly available.

We commit to:

- gaining Fairtrade status in 2014 and offering Fairtrade options;
- offering organic options;
- actively support Fairtrade fortnight and other national food initiatives;
- ethically, locally, seasonally and organically source food where possible;
- promote a reduction in meat consumption;
- work with suppliers to avoid the procurement of endangered food species such as those on the marine conservation red list;
- not exclude local suppliers in how we contract our food services;
- ensure suppliers have, or are working towards, providing an environmental policy;
- reduce, re-use and recycle wherever possible;
- procure less packaging and seek biodegradable options to reduce waste going to landfill in-house and with suppliers.