

CANOLFAN Y CELFYDDYDAU
ABERYSTWYTH ARTS CENTRE

TRADING ENVIRONMENTAL POLICY



Cyngor Sir
CEREDIGION
County Council



Noddir gan
Lywodraeth Cymru
Sponsored by
Welsh Government



Cyngor Celfyddydau Cymru
Arts Council of Wales



1872 PRIFYSGOL
ABERYSTWYTH
UNIVERSITY



INTRODUCTION

Our environmental policy sets out the Arts Centre Trading department's commitment to be more environmentally sustainable, seeking to minimise the impact of our activities on the environment; feeding into our Guiding Principles:

- **Provenance** – supporting the very best Welsh produce and suppliers, with quality underpinning the products we make and sell.
- **Sustainability** – consistently work towards having as little impact on the environment as we can, raising awareness, acting responsibly, and working with all our stakeholders to help achieve this.
- **People Centred** – putting our customers at the centre of everything we do, to offer the best service, personal and welcoming, ensuring our staff are equipped and empowered to do so.



INTRODUCTION

We recognise that day-to-day production, operation, service & disposal of food and drink is likely to consume moderately high levels of natural resources and generate significant volumes of food waste and packaging.

It is therefore vital that we constantly take measures and review practices & processes to reduce waste and manage our procurement processes to support and protect the environment, natural habitat and our precious eco-system.



We undertake a number of commitments in the following areas:

- Purchasing & Supply Chain
- Food Waste
- Deforestation
- Ocean Degradation
- Air Pollution & Environmental Degradation
- Land Degradation
- Resource Depletion

PURCHASING & SUPPLY CHAIN

- Purchase local drinking bottled water supplied by local suppliers.
- Where feasible, purchase local and seasonal produce from local suppliers.
- Work with regional food organisations that seek to promote local supply and enterprise.



FOOD WASTE

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- All of our ground coffee waste, vegetable peelings & egg shells are recycled as soil improver and supplied to the University Community Garden.
 - The hot food provision is monitored and adapted to significantly reduce food wastage over the service period.
 - Implementation of the food waste scheme 'Too Good to Go' across units to reduce food waste.
 - Donation of remaining packaged food to the local homeless shelter or the University community fridge.

DEFORESTATION

- Purchase RFA / Bcorp coffee supplied in sustainable packaging from local supplier.
- The Arts Centre will aim to reduce products containing palm oil from all of its units.
- The Arts centre will reduce products containing soy.
- Move to recycled paper for all non-publicised paper materials.
- Create awareness of the RFA to our customers, inform people of the importance of protecting our planet & species.

OCEAN DEGRADATION



- All plastic and plant based cutlery has been replaced by wood alternatives.
- Reusable cup scheme adopted to encourage people to move away from disposable cups. Discount provided to promote this initiative.
- Range of keep cups & water bottles to purchase are available in all units.
- Non-single use containers and service ware will be used within our units. Where disposables are unavoidable, they will be recyclable. Only plant based single use cups are purchased.
- Reusable cups to be purchased for events.



AIR POLLUTION & ENVIRONMENTAL DEGRADATION



- Our hot food menus in all catering outlets offer a minimum of 60% vegan & vegetarian options to provide choice and encourage customers to try new products and promote a change in regular eating habits.
- Our salad bar is 95% vegan and is all vegetarian.
- Rice dishes are to be reduced to a maximum of one offering per service and alternatives⁶ are offered that are not so methane intensive.
- Where feasible avoid using frozen produce.
- Source local to reduce carbon miles.

LAND DEGRADATION

- Reduce beef dishes from the hot food counter and create more awareness of the effect cattle-farming is having on the eco-system.



RESOURCE DEPLETION

- Only purchase kitchen equipment with an efficiency rating of A or above.
- Support the campaign to 'turn-off' power, water & gas across all outlets, offices & kitchens.
- All future contract tender processes to have an environmental consideration and to be part of the scoring matrix.



Procurement statement concerning sustainability and animal welfare

- The Arts Centre will only purchase free-range eggs.
- The Arts Centre will only purchase British poultry & eggs.
- Suppliers must have Farm-Assured and Red Tractor accreditation to supply the Arts Centre poultry & dairy.
- The Arts Centre will only source fish from sustainable sources and avoid any species named on the Marine Stewardship Council endangered list.
- Only cruelty free beauty products are sold in our shop.



If we want to secure a healthy planet for future generations, WE MUST ACT NOW.

Sustainability must be embedded in everyday life, in all decision making and future investment.

