



TRINITY HALL
CAMBRIDGE

Environmental Policy - Catering Department

Our Food Philosophy

All of our food is sourced from reputable suppliers who are carefully vetted and monitored by a specialist group to ensure consistent high standards, compliance with food safety regulations and competitive prices which enables us to keep our costs low. We also try to use locally produced products where this is practical.

We have been rated silver by the Cambridge University environmental survey – this is to recognise ethical and environmental practices within the Catering Department.

Fairtrade

Trinity Hall catering is committed to ethical and responsible purchasing and therefore wholeheartedly supports the ethos of Fairtrade. Where reasonably possible we purchase products bearing the Fairtrade mark to offer our customer a choice. The number of ethical labels is growing but Fairtrade remains unique. While other schemes aim to ‘protect the environment’ or ‘enable companies to trace their coffee’, Fairtrade’s focus is on helping farmers and workers improve the quality of their lives and take more control over their futures. Fairtrade is the only certification scheme whose purpose is to tackle poverty and empower producers in developing countries. Fairtrade delivers unique benefits to producers, businesses and consumers.

We provide a variety of Fairtrade certificated products throughout all catering departments including, coffee, tea, sugar, wine, chocolate, snack products, orange juice etc.

Ingredients

All fish served in cafeteria is MSC (Marine Conservation Society) certified and/or from a sustainable source, and our tuna is dolphin friendly.

Local Produce

Wherever possible we buy locally and seasonally. This means we can guarantee fresh food at the same time as supporting local producers and decreasing our carbon footprint by reducing the food miles for the products to reach us.

Iceni Mineral Water - Iceni is bottled at source in Duxford, Cambridgeshire at a modern purpose built bottling plant. It is the most technically advanced plant of its kind in Europe.

Corkers crisps - Quintessentially British, these crisps are made from delicious potatoes grown in the rich Fenland soil of Cambridgeshire.

Meat, featuring on our formal dining menus:

Red Poll Beef - reared on Midsummer Common and local farms

Bottisham Smoked Duck - smoked in a small local, smokery – River Farm

Milton Brewery beers – a variety of locally brewed beers are available at the bar (ask Wendy for more details)

Fresh produce grown at TH – Andrew and his team grow a variety of herbs, fruit and vegetables. You can’t get much more local than your own garden!

Recycling

We split all recyclable products down - paper, cardboard, glass, metal, plastic and recycle them via the appropriate route. Recycling bins are provided in the Dining Hall and Bar to actively encourage all students to recycle too. We also send all food waste for composting, and our waste oil is converted

into Bio-diesel. Many of our food suppliers use reusable delivery containers to cut down on the amount of cardboard packaging.

All disposable packaging is either biodegradable or recyclable. Our disposable coffee cups are biodegradable, whilst plastic take away salad containers and plastic glasses are made from renewable resources and are compostable.

Healthy Eating

We provide a full range of healthy eating options. Salads, low fat yogurts, cereal bars and fresh fruit are always available. Milk served in cafeteria is semi-skimmed.

Vegetarian/Special Diets

We provide a full range of vegetarian meals throughout the day and are able to cater for most dietary requirements. Please arrange to speak to us in advance if you have particular concerns and we will try our utmost to assist you.

Striving to Improve

We continually strive to improve our service. We are constantly looking at new products, services and other ways to give our customers what they want, when they want it, at a fair price. We are always open to new ideas and suggestions. If you have a favourite product you'd like to see in our range, please let the catering manager know rl387@trinhall.cam.ac.uk and we'll see what we can do.

Customer Feedback/Comment Procedure

We work hard at ensuring that we provide a high standard of service at all times. We also aim to provide all staff with regular training on customer care and food safety regulations. If you would like to comment about our service at any time, then please feel free to use the kitchen comment system <http://comments.trinhall.cam.ac.uk> or alternatively pop us an email direct to rl387@trinhall.cam.ac.uk.