



Food Made Good Standard

Report 2023

Prepared for

University of Exeter

Published on

DRAFT

Valid until
05/09/2025

Ceritifield



The Sustainable Restaurant Association is delighted to award

THREE STAR FOOD MADE GOOD SUSTAINABILITY AWARD

status to:

University of Exeter

05 September 2023

A handwritten signature in black ink, appearing to read 'Juliane Caillouette Noble'.

Juliane Caillouette Noble

Managing Director

The Sustainable Restaurant Association

For more information about Food Made Good visit www.thesra.org

Sustainable Restaurant Association,
25 Gerrard Street, London, W1D 6JL



Your Food Made Good Standard

71%

Awarded to

University of Exeter



Congratulations on achieving 3 stars in the Food Made Good Standard.

Congratulations on obtaining a three-star score on your Food Made Good evaluation. This result is a testament to the great work you're for people and the planet, and something you should be very proud of. We hope that it will also serve as an encouragement to keep working to make a positive impact. Throughout your report, we have highlighted actions you can take to go even further on your sustainability journey. The University of Exeter did exceptionally well across all three pillars, Sourcing, Society, and Environment, scoring highest in the Treat Staff Fairly section. Highlights include the supportive work environment you have created for your staff and your transparent communications, including sharing policies with staff and communicating about your work online. You have room for improvement in the Sourcing pillar, for example by purchasing fruit and vegetables that are certified to a third-party standard and taking extra care to ensure that the farmed seafood you buy is sustainable.

SOURCING

PILLAR SCORE

60%

SOCIETY

PILLAR SCORE

79%

ENVIRONMENT

PILLAR SCORE

79%

Proudly issued by



Raymond Blanc OBE

Raymond Blanc OBE
President

Juliane Caillouette Noble
Managing Director



SOURCING

Key takeaways

PILLAR SCORE

60%

At the University of Exeter, great care is paid to sourcing high-quality, sustainable ingredients and ensuring that you work with suppliers that share your values. The University does a wonderful job of setting out responsible procurement standards and commitments to high levels of traceability for their main ingredients. You could make further progress in sourcing by focusing on serving more plants and better meat, specifically working to increase the sales of vegan, vegetarian and plant-rich dishes, taking steps to reduce offerings of meat and/or dairy and increasing the amount of animal products produced to high animal welfare and environmental standards.

Impact Areas



Celebrate Provenance

85%

Focusing on where your ingredients come from and how you work with your suppliers and your supply chain.



Support Farmers and Fishers

54%

Looking at your terms of trade and how you support farmers, fishers and their communities.



More Plants, Better Meat

57%

Looking at your efforts to promote the consumption of diverse plant-based foods and higher welfare animal products.



Source Seafood Sustainably

43%

Ensuring that the seafood you source is caught or farmed in manner that protects marine and freshwater ecosystems and seafood stocks.

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to [standard.foodmadegood.org](https://www.standard.foodmadegood.org) for more information.



SOURCING

Action Plan

Celebrate Provenance

- Put a due diligence process in place to ensure you are able to identify, prevent, mitigate and account for how you address your impacts on human rights, the environment and corruption
- Update your supplier agreements, code of conduct or procurement policy to include deforestation, water stress, land use change, and soil health.
- Establish traceability for your product to the producer organisation or cooperative of origin for your top 5 ingredients

Support Farmers and Fishers

- Source ingredients from different types of suppliers, including cooperatives, businesses in disadvantaged communities or organisations that are female or minority owned/run
- Take action to mitigate the social and environmental risks to farmers and fishers of the high-risk products you purchase through third-party suppliers, including regularly carrying out risk assessments for high-risk products, or buying products that are certified to a third-party sustainability standard
- Ensure your terms of trade cover all of your indirect trade relationships

More Plants, Better Meat

- Take steps to serve better meat such as purchasing meat that is produced using regenerative organic methods or not raised on primarily soy-based feed, or alternatively serving wild game, unconventional cuts and meat from heritage breeds
- Develop a target to increase the percentage of sales of vegan, vegetarian and/or plant-rich dishes
- Work to increase the amount of the fruit, vegetables, grains and/or pulses, or products that are mainly based on these ingredients grown, that are grown to high environmental standards such as organic or biodynamic certification
- Work to increase the sales of vegan, vegetarian and plant-rich dishes

Source Seafood Sustainably

- Develop environmental specifications for the farmed seafood you buy that cover maintaining fish health, responsible antibiotic use, clean water, and use of sustainable fish feed
- Take additional steps to support sustainable seafood systems, such as participating in campaigns and events to protect oceans, rivers, and waterways, making a public pledge or working with your partners and/or your supply chain to help reduce fishing waste and/or find new uses for fishing and ocean waste,
- Consider increasing the amount of farmed seafood that you serve that is rated 1-3 in the MCS Good Fish Guide, classified as “Recommended” by WWF, classified as “Best Choice” by Monterey Bay Aquarium Seafood Watch, or certified by a third-party standard



SOCIETY

Key takeaways

PILLAR SCORE

79%

The University of Exeter's highest-scoring section of the assessment is Treat Staff Fairly. The University provides support to working parents, such as free or subsidised childcare, promotes a healthy diet to its students, and supports the community through their Community Challenge programme. A couple of possibilities for improvement include redesigning your menu offerings to meet scientifically determined national guidelines and ensuring that your recipes meet WHO guidelines around sugar and salt. Additionally, consider expanding your procurement to source from female-owned, minority-owned, and charity organisations.

Impact Areas



Treat Staff Fairly

94%

Ensuring good working conditions, promoting staff wellbeing and creating inclusive workplaces.



Feed People Well

74%

Promoting healthy eating and responsible drinking.



Support The Community

70%

Looking at the ways you work to create a flourishing local community, from donations and skill sharing to volunteering.

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to [standard.foodmadegood.org](https://www.standard.foodmadegood.org) for more information.



SOCIETY

Action Plan



Treat Staff Fairly

- Ensure that all of your policies, contracts, training materials and internal communications are available in the native languages of the majority of your staff
- Take action to support breastfeeding and/or pregnant employees above statutory minimums



Feed People Well

- Commit to meeting a voluntary industry target about reducing sugar content in your dishes
- Design your menu offering to meet scientifically determined national guidelines, including on nutrient content
- Commit to meeting a voluntary industry target about reducing salt content in your dishes



Support The Community

- Develop a written strategy or operational policy to promote civic engagement and support your local community
- Source ingredients or products from other types of suppliers, such as female-owned or run businesses, social enterprises, charities, cooperatives or other community organisations and suppliers located in disadvantaged communities.



ENVIRONMENT

PILLAR SCORE

79%

Key takeaways

The University of Exeter's strategies to reduce food and non-food waste do a great job at outlining and actioning steps for waste reduction. Expanding your written commitments to improve the environmental impact of your operation to include water management and pollution would help embed practices into the University. It would also focus staff attention on your goals in these areas, much in the way that it has on reducing greenhouse gas emissions and energy management. You would benefit from conducting a carbon footprint analysis that also covers indirect emissions such as those in the supply chain (this is also known as Scope 3).

Impact Areas



Reduce Your Footprint

65%

Encouraging you to reduce your environmental footprint - from greenhouse gas emissions to energy use, water use and pollution - and so minimise damage to the environment and to human health.



Waste No Food

89%

Focusing on what you're doing to fight food waste, through reducing, reusing, redistributing and recycling.



Reduce, Reuse, Recycle

82%

Looking at what you're doing to reduce, reuse and recycle non-organic waste.

How to improve your impact...

You can see all your recommended actions in your online dashboard. Log in to standard.foodmadegood.org for more information.



ENVIRONMENT

Action Plan

Reduce Your Footprint

- Develop a written strategy or operational policy to improve the environmental impact of your operations that includes water and pollution management
- Conduct a carbon footprint analysis of your activity in the next two years. This can be of your menu or a specific area of your activity, though best practice is for your analysis to cover scopes 1, 2 and 3.
- Work with your suppliers to obtain data about their carbon footprint

Waste No Food

- Work with your waste contractors to ensure that as much of your food waste as possible is anaerobically digested or composted
- Set a reduction target for the amount of food waste you produce
- Set a composting or recycling target for your food waste

Reduce, Reuse, Recycle

- Install clearly labelled general waste, recycling and/or composting bins in your facilities for diners to use
- Set a recycling target for all of your non-organic waste, and if possible, for individual recycling streams
- Measure your non-organic waste output



METHODOLOGY

The Food Made Good Standard measures the sustainability of your business by assessing your performance against the 10 key impact areas of the Food Made Good Sustainability Framework. Taking the Standard allows you to measure your performance, showcase areas where you excel and discover where more work is needed.

During the assessment, we look at the standards and processes you have in place, the actions you're taking to improve your impact and also how you're using your influence to share good practice and mobilise your staff, suppliers, and customers to act. The aim throughout is to reward action over intention.

HOW YOUR FINAL SCORE IS CALCULATED

Your overall score is expressed as a percentage, with each of the ten impact areas of the Food Made Good framework making up 10% of this total score. This means that the three pillars are scored as follows:

<i>Sourcing:</i>	40%
<i>Society:</i>	30%
<i>Environment:</i>	30%

Like your overall score, your score for each impact area is expressed as a percentage. Your total score will be calculated as an average of your scores across the 10 impact areas.

REWARDING PERFORMANCE WITH STARS

If you score over 50% on the Standard, you become a Food Made Good business, putting you among the leaders in the hospitality industry. Becoming Food Made Good business is a huge achievement. Through our star system, we also reward those businesses that are going even further. These are awarded as follows:



We will provide you with a logo with your star rating to help you communicate about your results. This can be downloaded from the "Your FMG Standard" section on the Food Made Good platform.