



The Royal College of Music (RCM) is committed fully to minimise any negative environmental impacts that arise from our operations, and to maximise all opportunities for us to have a positive environmental impact. The Sustainable Food Policy and Framework is owned by RCM and outlines the aims, objectives and principles through which sustainability is imbedded in all aspects of catering operations. The policy applies to all outlets and food served at the RCM, forming the basis of relationships with partners and third-party providers including Imperial College London our current catering provider.

As a world leading institution representing excellence in the arts, RCM recognises the opportunity to inspire positive environmental action within the sectors that it operates. Guided by the principles set out in wider terms by the United Nations Sustainable Development Goals and schemes such as Food For Life and Menus For Change, our aim is to deliver a catering service that is truly sustainable and stands as an example of our environmental commitments.

Our publicly available framework (see appendix) is reported on frequently as set out below and is built around five key areas to ensure it is comprehensive and impactful:

RCM and its catering partners will demonstrate commitment to sustainable practices through a rolling communications plan that aligns with the ethos of this policy, drives policy objectives and positively influences sustainable consumerism.

RCM aspires to operate a net zero catering service by 2035.

As set out in detail in the Framework, RCM is aiming to deliver a catering offer capable of achieving accreditation from one or more of the following schemes: Kale Year Kitchens, Menus For Change, Food Made Good, ethical and sustainable contracts and any future

RCM will work with its landfill service with single

Within each area there and that progress is measured sustainability from 'field to fork' achievable timescales.

The Sustainable Food Policy and Framework is informed and supported by RCM's broader commitments to [sustainability](#) including our ISO14001 certification and is reviewed regularly through the following governance mechanisms:

Catering Committee	Termly	Tracks KPIs and implements framework

Last updated: June 2022

Objective	Measured By	Reported To	Achievements	Current Target/Actions	Aspiration
	Comms Plan Delivery	Catering Committee	Issue of 4 x new posters in support of RCM Green Week (w/c 24 January 2022) promoting reusable cutlery and 'Bring Your Own Mug/Container' incentives, recycling and meat-free options and issue of 4 x new posters and comms piece in		

Appendix 1 – RCM Sustainable Food Framework

Area		Objective	Measured By	Reported To	Achievements	Current Target/Actions	Aspiration	
3	Food	Diverse	Provide menus that reflect the dietary preferences and the 60+ nationalities that make up our student and staffing body	Number of vegetarian, vegan, gluten-free and other dietary requirements available	Environmental Management Committee	Vegetarian, vegan, gluten-free options are all available at the Café	Review weekly menus and grab-and-go selection	As set out in detail in the Framework, RCM is aiming to deliver a catering offer capable of achieving accreditation from one or more of the following schemes: Menus For Change, Food Made Good, Food For Life, Sustainable Restaurant Association and the Eat Better Alliance.
			Staff/Student Survey and feedback			The menu currently changes on a daily basis and provides wide variety throughout each term.	Run staff and student catering survey in 2022/23 to identify cuisines that staff and students would like to see more of	
		Healthy	Ensure the catering offer prioritises fresh seasonal ingredients, promotes a balanced diet and minimises processed foods	Nutritional profiles and the percentage of fresh ingredients used per meal	Environmental Management Committee	Ongoing	Explore methods of communicating nutritional profile of fresh food menus	
		Sustainable	Provide a catering offer that champions environment friendly options	Number of suppliers and/or product lines that carry sustainable accreditations compared to total	Environmental Management Committee	Ongoing	Work with partners to identify the carbon profiles of menus and grab-and-go range	
		Accreditation	Achieve accreditation such as Food For Life, Menus For Change, Kale Yeah Kitchens, etc. and support partners in the certification process	Progress reports provided by catering partners	Environmental Management Committee	Ongoing	Identify actions required to achieve accreditations and define scope	
4	Procurement	Partners	Ensure catering partners meet the requirements of the Sustainable Food Policy and Framework	Progress reports provided by catering partners / during tender process	Catering Committee	Ongoing	Finalise 2022/23 KPIs with catering partners and other key stakeholders	RCM and its partners will adhere to the objectives set out in the Sustainable Food Policy and Framework and develop ethical and sustainable partnerships throughout the supply chain. This policy applies to all existing contracts and any future relationships / tender processes.
		Sourcing	Ensure the catering offer maximises seasonal ingredients where they can be sustainably sourced	Percentage of seasonal ingredients used in meals	Environmental Management Committee	Ongoing	Identify prevalence of seasonal ingredients in current menus	
			Ensure (where applicable) that all regular procurement is focused on products from Fairtrade, Rainforest Alliance, UTZ, Cocoa Life, RSPCA, Soil Associations or similar accredited suppliers	Percentage of suppliers with accreditations and procurement records	Environmental Management Committee	All coffee and bananas are certified Fairtrade	Identify the percentage of products currently procured from accredited suppliers	
5	Waste	Production	Measure and minimise waste production and phase out all single-use and non-recyclable packaging	Waste and procurement records	Catering Committee	Plastic straws have been replaced by recyclable straws. RCM branded Travel Mugs are sold at the outlets with occasional promotions in place. Yoyo rewards are issued to all customers who purchase drinks and food in reusable containers. Ceramic and metal cutlery/crockery is offered by default to all customers 'eating in'.	Work with Estates Teams to identify percentage of product lines that use recyclable packaging and streamline waste reporting with catering partners	RCM will work with its catering and waste partners to ensure waste is minimised and is aiming to achieve a zero-landfill service with single-use disposables being phased out in all outlets.
		Disposal	Ensure all compostable waste is captured and any waste that cannot be composted is disposed of using environmentally friendly methods and that cleaning products harmful to the environment are not used	RCM and IC Waste Management Systems	Catering Committee	Ongoing	Work with Estates Teams to include waste breakdown in 2021/22 annual report	