

# UC Sustainable Food & Drink Plan 2021-2030



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## Executive Summary

This reissued Sustainable Food and Drink Plan builds on the 2019-2024 version, incorporating new directions from the revised UC Sustainability Policy and UC Sustainability Plan (2022-2030). Please note that matters pertaining to disposal options for food packaging are dealt with in the UC Waste Plan (2022-2030).

It recommends the following priority areas be actioned:

- 1 Establish a Stakeholder Group to support progress on this Plan.
- 2 Explore options for mahinga kai on campus.
- 3 Expand edible plantings on campus.
- 4 Participate in annual national and international fair trade events.
- 5 Work with all food and beverage vendors on campus to ensure sustainability principles are adhered to, with particular reference to sustainable fisheries and sustainable agriculture.
- 6 Work with all food and beverage vendors on the provision of healthy and affordable food options.
- 7 Work with all food and beverage providers on the provision of sustainable food packaging
- 8 Implement small scale on-site composting methods.
- 9 Develop direct partnerships with community organisations leading in food resilience and sustainable food provision.
- 10 Weave opportunities for teaching and learning on sustainable food issues into the curriculum as appropriate.
- 11 Encourage research into aspects of sustainable food systems.



## 1 Introduction

Food and drink options on campus have long loomed large as an important issue for staff and students.

Food and drink options cut across a range of areas including nutrition, mental and physical health, cultural health, affordability, accessibility, availability, carbon miles, environmental management, food and packaging waste, food justice and food resilience. There is a growing appreciation of the effects of poor nutrition for both staff and students.

## 2 Consultation

A wide range of parties was consulted in the development of this updated Plan. These included representatives from the following areas:

Kaiārahi Māori  
UCSA Executive  
UCSA Staff  
Café operators  
UC academic staff  
UC Procurement  
UC Grounds Department  
UC Logistics Team  
UC Leasing Officer  
UC Communications  
UC Wellbeing Team  
UC Eco Volunteers  
Christchurch City Council  
Community and Public Health  
Food Resilience Network  
Aotearoa Food Policy Council  
Our Daily Waste  
Envirowaste

## 3 Ngā Uara Our Values

At UC we value [manaakitanga, whanaungatanga and tiakitanga](#). These values guide what we do and how we do things. They challenge and inspire us to empower others and to be the best we can in our work, our studies and our interactions with each other.

Whanaungatanga

He mana tō te tangata: We value people and their differences

Tiakitanga

He kaitiaki tātou katoa: We will enhance and nurture our resources

Manaakitanga

Kia aroha ki te tangata: We extend care and empower others

Underpinning our values are the attributes of

Tika: doing what is right, being professional and maintaining high standards

Pono: being honest, truthful, and acting with integrity

Aroha: being respectful, responsive and empathetic

**Kia tika, kia pono, kia aroha - doing what is right with integrity and empathy** - This is how we check in on how well we are living the values.

**At the centre of our attributes is utu** - reciprocity and balance. Utu is linked to retaining mana and recognises the link between actions and reactions and that all actions require an appropriate response, whether positive or negative.

## 4 Guiding concepts

Kaitiakitanga – Kaitiakitanga is a whakapapa-based system for applying ideas about preservation, conservation, repair and utilisation of environments for present and future generations.

Mahinga Kai – traditional customary food gathering, encompasses the places where natural resources were obtained; the resources themselves; and the practises and principles that guided how those resources were managed

Manaakitanga –The extension of care, hospitality, reciprocity and respect to others.

Mana Whenua – Mana or ‘authority’ held by the local hapū or iwi over the land or particular area.

Mauri Tū – environmental health is protected, maintained and/or enhanced

Tauutuutu – Reciprocity; giving back what is taken; maintaining balance

Te Ao Māori – Māori worldview, including Te Reo Māori (Māori language), Tikanga (processes and practices) and Mātauranga Māori (Māori knowledge systems).



## 5 UC Framing Tools

### 5.1 Mahere Oranga Wellbeing Implementation Plan 2020-2024

[This Plan](#) commented on the importance of ‘the less obvious [than physical spaces], but as critical, food environment as well as the connection to a more sustainable future operation.’ (p.9) Key actions to be undertaken as part of this were:

- a Food Environment Audit to be undertaken (as a follow up to the 2017 audit), with recommendations on range, quality and timing of food available on campus, noting a link with UN SDG 12.3.

- Promote and support the development of community gardens on campus.

## 5.2 UC Sustainability Policy

The [UC Sustainability Policy](#) was adopted in 2020 and revised in 2022, building on the earlier Sustainability Framework (2018). Especially relevant commitments in the Policy to this Plan include:

- Meaningful partnerships with iwi, hapū, rūnanga and Māori communities under Te Tiriti o Waitangi | The Treaty of Waitangi, which recognises the concept of Kaitiakitanga of the natural environment. The University also recognises the concepts of Manaakitanga, Mauri Tū, Mahinga Kai and Tauutuutu.
- Draw on the special significance of Te Tiriti o Waitangi and commit to being good stewards of our environment in line with the principles of Kaitiakitanga, Manaakitanga, Mauri Tū, Mahinga Kai and Tauutuutu;
- Ensure that our procurement systems support sustainability principles, for example by requiring that materials purchased are sourced ethically, favour or support sustainable initiatives (such as sustainable fisheries/ mahinga kai);
- Minimise the use of plastics (especially single use plastics);
- Minimise the use of disposable or single use items, including through any outsourced services and the wider supply chain;
- Take measures to reduce the overall amount of waste sent to landfill, noting that waste minimisation efforts extend to any outsourced suppliers and the wider supply chain.

## 5.3 UC Sustainability Plan

The [UC Sustainability Plan](#) falls out of the [UC Strategic Vision 2020-2030](#) and describes, at a high level, those actions the University intends to take in improving its sustainability performance across teaching and learning, research, environmental sustainability, partnerships and engagement and becoming carbon net neutral by 2030. It is supported by a number of more detailed sub-plans, of which the Sustainable Food and Drink Plan is one. Many of these sub-plans can be seen [here](#). The Sustainable Food and Drink Plan should be read in conjunction with the [UC Waste Plan](#).

## 5.4 UC Catering Guidelines

The [UC Catering Guidelines](#) (intranet only) suggest that people ordering catering consider requesting the following:

- Food that is local and in season. It is more sustainable to choose ingredients and menu items based on the season. This will make ingredients easier and cheaper to source as well as supporting the environment and local economy.
- Ask your caterer how they manage their food waste. Discourage the use of single-use plastics and ensure organic waste is being composted. It may be worth asking what their plan is for any uneaten food, can this be donated (acknowledging that Food Control Plans can inhibit this)?

# 6 External Frameworks

## 6.1 Christchurch City Council: Food Resilience Policy and Action Plan

In 2014 the Christchurch City Council adopted a Food Resilience Policy and Action Plan, with a vision to become the best edible Garden City in the world. This demonstrated their on-going support of the Food Resilience Network and commitment to developing a more food resilient community.

The CCC's Food Resilience Policy may be viewed [here](#). Their Food Resilience Action Plan is [here](#). The University of Canterbury is listed as a key supporting organisation in the CCC Plan.

## 6.2 New Zealand Food Policy Network

This Network is made up of Auckland, Wellington, Christchurch and Dunedin City Councils, Sports Waitakere, Local Food Northland, Toi Te Ora Public Health, Massey University, and Waikato University. It is an inclusive national voice for the diverse participants in food systems, supporting the shift to sustainable local food systems enabling equitable access to nutritious food and growing healthy, connected thriving communities. More information can be found [here](#).

## 6.3 Food Resilience Network

The [Food Resilience Network](#) is a legal incorporated society based in the Canterbury Region. It developed the Edible Canterbury Charter and co-authored the Food Resilience Action Plan with Christchurch City Council.

## 6.4 EAT-Lancet Commission

This Commission convened 37 scientists from 16 countries and focused on sustainable production of foods and healthy diets. It specifically links issues around global food production with climate change and environmental sustainability in general. The goal identified by the Commission was to “achieve planetary health diets for nearly 10 billion people by 2050”, and it outlines five strategies to achieve that goal. These strategies are:

- Seek international and national commitment to shift toward healthy diets
- Reorient agricultural priorities from producing high quantities of food to producing healthy food
- Sustainably intensify food production to increase high-quality output
- Strong and coordinated governance of land and oceans
- At least halve food losses and waste, in line with UN Sustainable Development Goals

Read the Commission report [here](#).

## 6.5 Sustainable Development Goals

In 2015 all governments of the world signed up to the United Nations Sustainable Development Goals. These 17 goals broaden our understanding of what sustainability means. Goal 1 is “No Poverty”, Goal 2 is “Zero Hunger” and Goal 3 is “Good Health and Wellbeing”.

New Zealand reported its progress against the SDGs to the United Nations in 2019, which included information from all eight New Zealand universities supplied through the Universities New Zealand Expert Panel on the SDGs. Since then, UC's Sustainability Plan has been adopted, which, amongst other things, seeks to weave an awareness of the SDGs throughout the curriculum and to support SDG-related research.



## 7 Priority Areas

### 7.1 Establish a Stakeholder Group to support progress on this Plan

During consultation on this revised Plan it became apparent that there are many stakeholders in the UC food system. It is recommended that a Stakeholder Group be established to support progress on implementing the actions identified throughout.

Key actions:

- Establish a Stakeholder Group to guide actions.

### 7.2 Explore options for mahinga kai on campus

As mentioned above, the University has a policy to ‘draw on the special significance of Te Tiriti o Waitangi and commit to being good stewards of our environment in line with the principles of ... Mahinga Kai...’ and to ‘ensure that our procurement systems support sustainability principles, for example by requiring that materials purchased are sourced ethically, favour or support sustainable initiatives (such as sustainable fisheries/ mahinga kai)’.

In practice, this means enhancing the capacity of our campus streams to support mahinga kai species and to promote and maintain or expand existing food growing and gathering sites on campus. It also means reviewing our procurement processes (see 7.5 below).

Key actions:

- Work with the Ngāi Tahu Centre to identify and implement mahinga kai offerings on campus.
- Assess opportunities for selecting mahinga kai options through procurement processes.



### 7.3 Expand edible plantings on campus

Te Ngaki o Waiutuutu/ Waiutuutu Community Garden was started by students with support from Facilities Management in 2002 and is well-loved by students. Eight years later, staff and students formed the Dovedale Community Garden, which operates an allotment-style system. Facilities Management have since installed several areas of edible plantings (mainly citrus and berries). An [Edible Campus Map](#) shows where these can be found.

The notion of the edible campus expands on these initiatives to increase edible plantings across the Ilam Campus. These will require the input of student volunteers as well as coordination from the University.

Key actions:

- Identify opportunities for new edible campus plantings and implement as resources allow.

### 7.4 Continue expanding fair trade options available on campus

UC is a Fairtrade accredited campus. This embodies values of social, economic and environmental justice. All cafes on campus only serve fair trade coffee, and almost all purchasing of coffee and tea by UC departments is fair trade (100% of fresh coffee is fair trade).

Key actions:

- Participate in annual national and international fair trade events.

### 7.5 Work with all food and beverage vendors on campus to ensure sustainability principles are adhered to, with particular reference to sustainable fisheries and mahinga kai.

UC hosts a large number of independent food vendors, including cafes, food trucks and catering providers. UC's Sustainability Policy states that 'the University's procurement systems support sustainability principles, for example by requiring that materials purchased are sourced ethically, favour or support sustainable initiatives (such as sustainable fisheries/ mahinga kai),' along with minimising the use of disposable or single use items (especially plastics), 'including through any outsourced services and the wider supply chain'.

Key action:

- Ensure that all food vendors on campus are complying with the Sustainability Policy through annual audits.

### 7.6 Work with all food and beverage vendors on the provision of healthy and affordable food options

The first three Sustainable Development Goals relate to No Poverty, Zero Hunger and Good Health and Wellbeing. We know that many of our students and some staff are on low incomes and can struggle with accessing nourishing food. Some struggle to make good food choices. This has important implications for their growth and repair for their physical fitness, brain, memory etc to aid their learning/brain power.

Key actions:

- Explore options for including more of these foods in options provided to staff and students: fish, healthy fats, eggs, nuts, seeds, white meats, wholegrains and root vegetables –



alongside a variety of multi-coloured above the ground vegetables and fruits for their array of micronutrients – e.g. leafy greens, tomatoes, berries.

### 7.7 Work with all food and beverage providers on the provision of sustainable food packaging

UC hosts a large number of food providers on campus, including cafes, food trucks and catering providers.

The UC Sustainability Policy states that UC will minimise the use of disposable or single use items (especially plastics), ‘including through any outsourced services and the wider supply chain’, and ‘take measures to reduce the overall amount of waste sent to landfill, noting that waste minimisation efforts extend to any outsourced suppliers and the wider supply chain.’

The [UC Waste Plan \(2022-2030\) identifies targets for reducing single use food packaging.](#)

Key actions:

- Ensure that all food vendors on campus are complying with the Sustainability Policy through annual audits.
- Provide information to food vendors on campus on best practice food and beverage packaging options as required.

### 7.8 Implement small scale on-site composting methods

Composting remains one of the best ways to close the waste loop and assist with getting putrescible waste out of landfill. It makes the link between food and soil explicit, which helps with communications about reducing food waste. This is beneficial for environmental and financial reasons, especially as landfill costs continue to escalate. The 2021 UC waste audit showed that 60%

of UC's landfill waste is divertible, and that 30% is compostable. At the same time, there has been an uptick of interest from students in hands-on composting.

Te Ngaki o Waiutuutu/Waiutuutu Community Garden has managed compost bins and worm farms for twenty years without significant concerns. There may be an opportunity to establish a small worm farm system in a higher profile area, as many other universities have successfully done.

Key actions:

- Work with the UCSA to develop a UC compost club or similar project
- Establish a pilot worm farm in a high profile area on campus.
- Support the establishment of student-led composting trials or demonstration areas at other sites on campus as requested, and as resources allow.

### 7.9 Research appropriate partnership opportunities.

There is a large number of organisations in the Christchurch area, and nationally, working towards making the community 'food resilient'. This entails the ability of a community to continue to feed itself when confronted by shocks. Examples of these include the impacts of climate change, or of earthquakes and other natural disasters. UC could consider joining the Christchurch City Council, the Canterbury District Health Board and many other organisations in signing the Edible Canterbury Charter, becoming a member of the Food Resilience Network, the Aotearoa Food Policy Network and organisations such as [Champions 12.3](#) (focused on food waste).

The UC Sustainability Policy states that UC will 'commit to developing new, and enhancing and leveraging existing, partnerships and networks that will advance sustainable development', and that it will 'make a positive impact on social sustainability (hauora/Wellbeing) in Ōtautahi Christchurch and Waitaha Canterbury'.

The UC Sustainability Plan states that the University 'will grow and leverage our local, national, and global sustainability networks to bring new thinking to our challenge and share our practice', and specifically that it will 'formally partner with CCC to support our respective sustainability programmes'.

Key actions:

- Work with relevant stakeholders (including students and academic staff working in this area) to identify advantageous partnership opportunities.
- Join relevant organisations as resources permit, in order to continuously inform and improve UC practice.

### 7.10 Weave opportunities for teaching and learning on sustainable food issues into the curriculum as appropriate.

The UC Sustainability Policy supports teaching and learning for sustainability. While it does not explicitly mention food, there may be opportunities for SDG-related teaching and learning to further education about sustainable food solutions.

Key actions:

- Discuss with the Sustainability Committee of Academic Board how to identify opportunities for further education about sustainable food solutions.

### 7.11 Encourage research into aspects of sustainable food systems.

The UC Sustainability Policy supports research for sustainability, and states that the University will ‘Support research activities that build social and community connections, acknowledging the relevance of hauora and wellbeing to sustainability.’ There are clear links here to those wellbeing goals outlined in section 5.1 above. But more broadly there are many opportunities for UC’s SDG-related research to attend to issues related to food.

Key actions:

- Explore seed funding opportunities for related research activities.



## 8 Summary of Actions

Priority Area	Action	By when	Owner
7.1	Establish a Stakeholder Group to guide actions.	End 2022	Sustainability Manager
7.2	Work with the Ngāi Tahu Centre to identify and implement mahinga kai offerings on campus.	End 2025	Sustainability Manager
7.2	Assess opportunities for selecting mahinga kai options through procurement processes.	End 2025	UC Procurement
7.3	Identify opportunities for new edible campus plantings and implement as resources allow	End 2025	Grounds Manager
7.4	Participate in national and international fair trade events	Ongoing	Sustainability Engagement Coordinator
7.5 and 7.7	Ensure that all food vendors on campus are complying with the Sustainability Policy through annual audits.	End 2022 and annual	Leasing Officer
7.6	Explore options for including more of these foods in options provided to staff and students: fish, healthy fats, eggs, nuts, seeds, white meats, wholegrains and root vegetables – alongside a variety of multi-coloured above the ground vegetables and fruits for their array of micronutrients – e.g. leafy greens, tomatoes, berries.	End 2024	UCSA
7.7	Provide information to food vendors on campus on best practice food and beverage packaging options as required.	End 2022	Sustainability Manager
7.8	Work with the UCSA to develop a UC compost club or similar project.	End 2022	Sustainability Engagement Coordinator
7.8	Actively promote the compostable bins that UC has installed.	Throughout 2023	UC Communications, Sustainability Engagement Coordinator
7.8	Establish a pilot worm farm in a high profile area on campus.	End 2023	Community Garden Coordinator
7.8	Support the establishment of student-led composting trials or demonstration areas at other sites on campus as requested, and as resources allow.	End 2023	Community Garden Coordinator
7.9	Research appropriate partnership opportunities.	End 2023	Sustainability Manager
7.9	Join relevant organisations as resources permit, in order to continuously inform and improve UC practice.	End 2023	Sustainability Manager

7.10	Identify opportunities for further education about sustainable food solutions.	End 2023	Sustainability Committee
7.11	Explore seed funding opportunities for related research activities.	End 2023	Sustainability Committee

## 9 Reporting and Review

Reporting on this plan will be undertaken through the annual Sustainability Report. Review of the plan will be undertaken within 5 years by the Sustainability Office.

