## Sustainability Policy

## Statement of Intent

Trinity Hall Conference and Catering Department recognises its responsibility to carry out its procurement activities in an environmentally and socially responsible manner. We will strive to incorporate environmental and social considerations into our product and service selection process. We recognise that it is our responsibility to encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide. We will also strive to ensure that local and smaller suppliers are not discriminated against in the procurement process and specifications.

Specifically we aim to:

- Give preference to products and services that can be manufactured, used, and disposed of in an environmentally and socially responsible way.
- Ensure that sustainability criteria are included in specifications to suppliers.
- Ensure that sustainability criteria are used in the award of contracts.
- Consider whole life costs when assessing product suitability and in the award of contracts.
- Encourage internal purchasers to review their consumption of goods and materials in order to reduce usage.
- Enhance employee awareness of relevant environmental and social effects of purchases through appropriate training exercises.
- Provide guidance and relevant product information to staff members to allow them to select sustainable products and services.
- Ensure non-discrimination against local and smaller suppliers

We aim to provide food that is:

- fresh, nutritious and tastes good;
- as unprocessed and unadulterated as possible;
- produced to high animal welfare standards;
- certified organic whenever possible ;
- grown, produced and packaged in a manner that is less detrimental to the environment;
- free from genetic modification;
- not produced or distributed by the exploitation of workers.

Rachel Mortimer Holdsworth
Head of Conference and Catering Services

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