

## Policy Position Statement

“Natural England is committed to developing and implementing a sustainable, healthy food and catering policy for our procurement of food and provision of hospitality and catering services, to reduce our environmental impact, ensure good value for money and to promote healthier lifestyles.

We will encourage healthy and sustainable food to be provided for all our meetings, events, in our restaurants and preferentially purchase food that has been produced in a more sustainable manner. This will include preferences for food from farms and fisheries working to higher environmental standards, including organic and integrated farming and sustainable fisheries.

We will seek to avoid overexploited fish species and we will encourage seafood to come from fisheries that are certified as being managed sustainably. We will also encourage seafood to come from areas which have an agreed management plan with Natural England.

We will encourage our food and catering providers to supply and prepare food in a way that minimises the direct impacts on the environment. We will encourage them to use energy and resources sustainably, including adopting and applying sustainable sourcing policies, using less water more efficiently, investing in low-carbon technologies and reducing waste and unnecessary packaging.

We will ask for menus to be based on those ingredients available at the particular time of year, so that the seasons are reflected in the meals which will help to eliminate the need for prolonged storage, energy intensive production and long distance transport. We will also provide opportunities for small and local producers of more sustainable food to meet our needs.

We will encourage our food and catering providers to offer healthier options based upon the NHS’s Guidance for Commissioning Healthier Catering and Hospitality<sup>1</sup>.

We will only provide tap water at our meetings and events and avoid sugary carbonated drinks and fruit squashes. Our tea and coffee provision for visitors to our offices will be certified as fairly traded.

We will require accurate and honest information about the food provided, and for menus in our restaurants to be transparent and informative, by including details of the origin and production methods of ingredients.

We will continue to engage in the Office of Government Commerce’s Collaborative Procurement Initiative, the Government’s Public Sector Food Procurement Initiative and Healthier Food Mark, promoting healthier, more sustainable food.

We recognise that this policy will take time and effort to fully implement, so we have produced an action plan with targets for our policies and priority products. We have explained to our staff and stakeholders what we are aiming to achieve through this policy and the steps we are taking to achieve it.

We will encourage all our staff and visitors to be part of a healthy and sustainable food culture in Natural England.”

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<sup>1</sup> see [http://www.nwph.net/food\\_health/Taskforce\\_Publications/Food%20Guidelines%20Brochure.pdf](http://www.nwph.net/food_health/Taskforce_Publications/Food%20Guidelines%20Brochure.pdf)