

Food, Beverage and Catering Supplier Policy

Purpose

This statement outlines supplier compliance standards and protocols that we follow to ensure all food, beverage, and catering suppliers meet the required legal, ethical, safety, and sustainability standards.

The Head of Catering ensures that all certifications and compliance requirements are maintained and kept up-to-date. Supporting documentation relating to supplier compliance can be provided upon request. This list reflects recognised best practice within the catering industry.

Supplier Checklist

- **Food Safety: HACCP in place, FSA compliant, hygiene rating, full traceability**
- **Certifications: Red Tractor / MSC / Fairtrade / Organic (where relevant)**
- **Sustainability: Local sourcing, low food miles, recyclable packaging**
- **Animal Welfare: Free-range / high welfare standards (meat, dairy, eggs)**
- **Ethical: Modern Slavery compliance, fair labour practices**
- **Fish: MSC/ASC certified**

Monitoring & Review

Supplier compliance documentation is reviewed regularly to ensure ongoing adherence to legal requirements, company standards, and industry best practice. Any expired or non-compliant certifications are followed up and addressed accordingly.

This policy was agreed on 10 June 2026 by Domestic Committee and will be reviewed every 2 years. The next review is due in June 2028.