

Runnymede St Edward's and Sodexo's approach to sustainability and procurement

Fresh food is as important to us now as it always has been. Season ability, provenance and freshness are everyday words for us. Pupils' health, wellbeing and satisfaction is at the root of everything we do. We aim to deliver fresh food you can be proud of; food that will make pupils smile. We conduct our business in such a way that it brings positive impact to the world, drives progress, and respects the resources on which our future depends.



February 2021, we removed products containing undegradable polystyrene and single use plastic bags from our supply chain as part of our commitment to reducing the impact of our operations on the environment

What do we do??

Prevent; This involves moving away from single use disposable products towards durable, reusable, recyclable and repairable goods

Reuse; Reusing items prevents products being added into the waste stream and also deters the need to produce new products

Recycle; Where waste cannot be prevented or reused, recycling offers a more compelling opportunity to divert waste from landfill and energy recovery technologies

Recovery and disposal; Where it is not possible to prevent, reuse or recycle packaging products the next best thing is to send to the waste recovery process, such as energy from waste.

Key terms

Recyclable; can be processed and used again

Biodegradable: the ability of materials to break down and disintegrate by biological means

Compostable; goes one step further than biodegradable by providing the earth with nutrients once the material has broken down.

Our suppliers

Our Suppliers have produced a range of products that are made from plants using renewable, lower carbon, recycled, or reclaimed material, and designed to be commercially compostable with food waste. We take our use of sustainability products and the environment very seriously and have now substituted many of the products that are currently in use at the school to this range of products, as detailed below: -

- Sandwiches Boxes with viewing film
- Salad cartons, Fruit Cartons
- Single use individual wrapped items
- Paper carry bags
- Wooden cutlery for takeaway and made from renewable birchwood



Red tractor;

Sodexo was the first contactor company to be awarded Corporate Red Tractor membership which guarantees tractability of our food products back to the farm. All of our British fruit, vegetables, milk, cream, British and Irish beef, pork, lamb and poultry Is Red Tractor. Our fresh British and Irish bacon is made from pork reared on UK and Irish farms and smoked using beechwood chips for delicate but delicious taste.

This also takes onto consideration animal welfare



Fair trade;

Our clients can choose from a wealth of products bought by Sodexo under fair trade agreements



Organic waste;

All our sites use cooking oil that is collected by an approved vendor who converts the material into biodiesel.

The current climate means we must wrap as much food as possible, we try to use all compostable materials to do this, for example flapjack in a bag, plant based clear wrap or containers for self-help sandwiches, salad extras or fruit. Cling film is kept to a minimum and has been replaced with reusable alternatives i.e. paper bags, reusable lids for counter service, storage and display containers. Whenever possible snack products are bulk purchased to reduce the commercial individual packaging and a reusable container is used to distribute the snacks for breaktime.

We take pride in sourcing the best ingredients to make the best food. It's simple... Our aim is to produce fresh food daily using the best ingredients, with a sustainable and positive approach with each service provided.

