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| <b>DEPARTMENT</b>       | OPERATIONS AND SUPPORTER SERVICES |
| <b>POLICY/PROCEDURE</b> | FOOD PROCUREMENT POLICY           |
| <b>DATE OF ISSUE</b>    | July 2024                         |
| <b>DATE OF REVIEW</b>   | July 2025                         |
| <b>VERSION</b>          | 3                                 |

## 1. Introduction

Lincoln City Football Club (“the **Club**”) recognises that its procurement activities have a significant impact on health, the environment, society and the economy and accepts that it has a responsibility to strive to effectively manage and minimise those impacts. Reflecting the commitment made to produce an Environmental Strategy which sets out the Club’s core ambition to reduce our carbon footprint and evaluate the environmental impact of all our activities, the Club aims to embed sustainable food procurement within its culture by committing to the principles set out below.

## 2. Contractors and suppliers

The Club shall work with contractors and suppliers to continue to reduce the environmental impact of the commodities they provide by insisting upon the following standards:

- **Encouraging the use of local suppliers and local produce (where feasible)**

The Club will always work to reduce our carbon footprint. We consider the food we buy a contributor to this ambition. By buying raw materials manufactured as close to Lincoln(shire) as possible, we are buying food that has acquired a lower footprint.

- **Increasing the use of seasonal produce.** The requirement to offer a varied menu throughout the year means it is not always possible to buy UK-manufactured or grown produce. We will, however, buy from the closest possible source provided that the quality and price are not prohibitive.

- **Avoiding/reducing packaging wherever possible** and encouraging the use of alternative packaging that has the least possible impact on the environment.

- **Avoiding/reducing food waste whenever possible.**

- **Continuing to improve animal welfare standards.** The Club recognises the importance of markets, informed and concerned consumers, and socially responsible retailers and caterers in creating demand and financial viability for higher standards of animal welfare in food production. We also recognise good animal welfare as an essential element and objective of sustainable development. We support these principles through the following procurement commitments:

- Eggs – British and free range (RSPCA Assured whenever possible)
- Beef and lamb – British (Red Tractor)
- Chicken – British (Red Tractor) and free range and/or RSPCA Assured
- Pork and other meat from pigs – British (Red Tractor) and either free range, outdoor reared, or outdoor bred (all RSPCA Assured whenever possible).
- Farmed fish – British and RSPCA Assured
- Milk/dairy – British (Red Tractor; RSPCA Assured when available)
- Ensure ethically sourced products are available.
- Fish (if not farmed) – Marine Stewardship Council assured

- **Reducing the environmental impacts of purchased/bottled water** by using filtered and chilled tap water.



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- **Offering food choices that reflect the diversity and ethnic backgrounds of our customers.**
- **“Home” made.** Whenever possible we will choose to make our own version of everything we serve. This extends to buying local fruit and vegetables when in abundance to make our own cordials, jams, dressings, dried fruits, candied fruit and chutneys. This gives our food authenticity, nutritional value and uniqueness of flavour.
- **Avoiding buying processed foods** and preferring to buy raw and staple ingredients.
- **Tea, coffee, sugar, chocolate, fruit** – Rainforest Alliance or Fairtrade only.
- **Not using artificial preservatives, colouring or flavouring in our cooking.**

### 3. **Review of Policy**

This policy will be reviewed and updated on an annual basis.