



# Good Food Policy Implementation Plan

2019/20



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The Good Food Policy Implementation Plan is produced annually by the University’s Department for Social Responsibility and Sustainability Department (SRS), Department for Accommodation, Catering and Events Department (ACE) and Procurement Office, to ensure continued progress towards our Good Food Policy commitments. This document sets out actions that will be taken over the 2019/20 academic year. More information about the University’s sustainable catering practices can be found on the [University website](#).

## Theme 1: Sourcing

| Action or target   | Department responsible   | End date  |
|--|--|-----------|
| Implement the University’s Palm Oil policy 2019 by undertaking in-house audits of catering products. Products that do not meet the standards set out in the Policy will be removed, wherever possible. Engage with purchasing consortia about embedding our standards into framework agreements. | SRS and ACE responsible for audits<br>Procurement responsible for engaging with purchasing consortia | July 2020 |
| Engage with TUCO or directly with sandwich supplier to ensure free range eggs and Red Tractor meat are used in bought-in sandwiches.   | ACE  | Feb 2020  |
| Consider organising a Supplier Showcase to promote the University’s local suppliers to students.   | ACE  | July 2020 |
| Continue to investigate local milk delivery solutions and explore potential milk deliveries to local University sites.   | Procurement and SRS  | July 2020 |
| Purchase Red Tractor assured meat whilst balancing against need to use local Scottish suppliers. Review opportunities to source higher welfare meat and dairy.   | ACE  | July 2020 |
| Review options to source more LEAF-certified produce or produce from producers using integrated farm management principles.  | ACE  | July 2020 |

## Theme 2: Provision

| Action or target  | Department responsible | End date  |
|---|------------------------|-----------|
| Develop new plant-based and vegetarian ‘grab and go’ meals to increase range and meet the growing demand for meat-free options. | ACE                    | July 2020 |



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|   |     |           |
|---|-----|-----------|
| Work to bring all cafes up to 50% vegetarian and plant-based options, in line with our Good Food Policy commitment (currently all outlets have at least 40% meat-free options). | ACE | July 2020 |
| Continue to explore opportunities to enhance the healthy vending offering on University sites particularly for departments.   | ACE | July 2020 |

## Theme 3: Practice

| Action or target  | Department responsible    | End date  |
|---|---------------------------|-----------|
| Put new measures in place to ensure no edible food goes to waste. This could include discounted end-of-day pricing, the use of apps to advertise surplus food or donating excess food.  | ACE, supported by SRS     | July 2020 |
| Produce a short statement to clarify the rules on sharing excess food from catered events.  | ACE and SRS               | July 2020 |
| Increase the tax on disposable cups from 25 pence to 30 pence, with the goal of achieving an 80% reduction in disposable cups.  | ACE                       | July 2020 |
| Pursue further opportunities to remove single use disposables through customer engagement and other changes. This will include permitting the use of reusable containers at salad bars in hot food outlets, exploring measures to reduce the use of disposable cutlery (e.g. tax, placement behind till to draw attention or selling reusable options) and offering a discount to Tuck Truck customers who bring their own container. | ACE, supported by SRS     | July 2020 |
| Explore opportunities to sell cork Keep Cups as an alternative to silicone glass cups, which have a higher environmental impact.  | ACE                       | July 2020 |
| Review opportunities to engage with local suppliers around the living wage and fair work practices.   | SRS, ACE and Procurement. | July 2020 |
| Engage with suppliers about opportunities to adopt environmentally friendly practices.  | SRS, ACE and Procurement. | July 2020 |
| Provide a route to purchase for jugs and glasses on BuyEd and in the catalogue on SciQuest. Follow up with news items and promotion.  | Procurement and ACE       | July 2020 |
| Review opportunities to promote and highlight more sustainable meal options in cafes and on delivered catering portal   | ACE and SRS               | July 2020 |
| Undertake energy audits of several ACE cafes to identify energy saving opportunities.   | SRS                       | July 2020 |



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## Theme 4: Learning, Teaching and Research

| Action or target  | Department responsible | End date  |
|---|------------------------|-----------|
| Offer at least food or catering related 1 living labs project in 2019/20.   | SRS                    | July 2020 |
| Support a new student-led permaculture garden at Kings Buildings. Learnings from this pilot will inform future food growing plans across campuses.          | SRS                    | July 2020 |
| Run 12 ACE Cook School sessions throughout the year, teaching 100 first year students how to cook healthy, affordable meals and budget their food spending. | ACE                    | July 2020 |
| Run 7 cookery classes for MasterCard Foundation Scholars, providing students with the skills to produce healthy meals that can be made from scratch.        | ACE                    | July 2020 |
| In partnership with academic colleagues, initiate a project to assess how catering can further support the University's Zero by 2040 commitment.            | SRS                    | July 2020 |

## Theme 5: Leadership and Governance

| Action or target   | Department responsible                     | End date  |
|--|--|-----------|
| Resubmit to Sustainable Restaurant Association in 2020, aspiring to achieve a 3 star rating.   | ACE, with input from SRS, Energy and Waste | July 2020 |
| Where data is available, develop sustainable food KPIs to monitor and report on our impact and progress.   | SRS and ACE                                | July 2020 |
| Further communicate Good Food work to raise awareness of the Good Food Policy and our sustainable catering practices amongst staff and students (e.g. through table talkers, social media campaigns etc.). | SRS and ACE                                | July 2020 |
| Support at least one local community group that is working improve education and access to sustainable food in Edinburgh.  | SRS and ACE                                | July 2020 |
| Participate in the Edinburgh Fair Trade City Group and Edible Edinburgh (a council-led partnership that is working to promote good food across the city).  | SRS and ACE                                | July 2020 |



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