1. Sourcing
The University will source food and drink that is produced to environmentally, socially and economically sustainable standards.
- We only use free range whole and liquid eggs from the UK.
- All of the fish and seafood we serve is ranked between 1 and 3 by the Marine Conservation Society.
- We source a range of organic products including seeds, grains and pulses.
- 90% of our dairy milk is Scottish.
- 100% of beef we serve is Scottish.
- 70% of our meat is British and Red Tractor assured.
- Pollock Halls menu changes every 5 weeks to reflect seasonality.
- 100% of our tea, coffee and hot chocolate is Fairtrade Certified, as are bananas, sugar sticks and apple juice. The rice we use is fairly traded.

2. Provision
The University will provide good value, high quality, healthy and sustainable food that meets dietary needs and enhances the wellbeing of staff and students.
- 90% of the fresh products we serve are prepared on site.*
- 50% of items in every University catering outlet are vegetarian or plant-based.
- 200 drinking water points being installed or upgraded, and we have introduced measures to discourage bottled water purchases.

3. Practice
The University will act responsibly towards the environment and people employed in our supply chains, and we will influence our suppliers to do the same.
- 100% of food waste in University outlets is recycled through anaerobic digestion.
- Love Food Hate Waste campaign at Pollock Halls.
- All of our cooking oil is collected separately and recycled into bio diesel.
- Core catering staff have received training on issues like energy saving and nutrition.
- 27,000 reusable cups sold or given away since 2011.
- We removed plastic straws from our outlets.

4. Learning, Teaching & Research
The University will support initiatives that deepen understanding, collaboration and action on Good Food
- We’re supporting students to establish a permaculture garden at King’s Buildings. Learnings from this pilot will inform future food growing plans across our campuses.
- Students from the Business School’s Carbon Accounting course worked with us on a project to calculate the University’s carbon footprint from food.
- Food Security and Sustainability Society launched by students.

5. Leadership & Culture
The University will seek to show leadership and adopt transparent and inclusive policies and practices that reflect the values of our staff and students.
- Two star rating from Sustainable Restaurant Association.
- Taste Our Best Award for the University’s hotels and bistro.
- Two star Fairtrade University Award (through to May 2020) and a member of Edinburgh’s Fair Trade City Group.
- Two Modern Apprentices started their Commis Chef training with ACE.

2019/20 achievements
- Ongoing University campaign to encourage students to use reusable containers on campus.
- Love Food Hate Waste campaign at Pollock Halls.
- 46% drop in disposable coffee cup use since our levy was introduced.
- Students from the Business School’s Carbon Accounting course worked with us on a project to calculate the University’s carbon footprint from food.
- We removed plastic straws from our outlets.
- Since 2012, our coffee supplier has planted 1,155 trees (including an apple and plum orchard at Easter Bush) and distributed 154 seed kits with profits from University sales.

2019/20 achievements
- ACE cafes started using the Too Good To Go app to sell bags of significantly discounted food that otherwise would have gone to waste.
- We donated £2,000 to Edinburgh Food Social to support their community food education work.
- The University won a 2019 Green Gown Award in the Campus Health, Food and Drink Category for our sustainable catering approach.
- Our disposable cup levy was shortlisted for a Food Made Good Award.
- ACE outlets started stocking Tony’s Chocolonely Fairtrade chocolate.
- Two Modern Apprentices started their Commis Chef training with ACE.
- We increased our single use cup levy from 25 to 30p.