What is Good Food?
We define good food as food and drink that is tasty, healthy, good for the environment and good for the people who make it.

The University of Edinburgh’s Good Food Policy
The University recognises that food is often produced, transported, purchased and wasted in ways that are unsustainable. We aim to support sustainable food systems that conserve natural resources and have a positive socioeconomic impact.

In 2016, the University adopted a Good Food Policy to publicly express our commitment to good food. It is broken down into five key themes.

Good Food Highlights
This graphic summarises key achievements and activities that contributed to good food at the University in the 2016/17 academic year. Some were carried out by the policy developers*, and others by our staff and student community.

1. Sourcing
- 100% of fruit and veg LEAF Marque certified
- 100% of all milk Scottish
- 40% of meat British and Red Tractor assured
- Good Egg Award: all eggs free range and British
- No fish from MCS list of Fish to Avoid
- Pollock Halls menu changed every 5 weeks to reflect seasonality
- No air freighted produce
- 67% of hot drinks Fairtrade certified, plus many other fairly traded products

2. Provision
- 100% of fresh products prepared on site
- Tap water available in all ACE outlets
- 74% of total catering spend used on ACE (profits reinvested into the University)
- Launched online portal with nutrition and allergen information
- 26% of Pollock Halls meals suitable for vegetarians, plus veggie and vegan options in every outlet

3. Practice
- 100% of food waste in University outlets recycled using anaerobic digestion
- 773 trees planted by coffee supplier since 2012 with profits from University sales (including an apple and plum orchard at Easter Bush)
- 24,000 reusable cups sold since 2011
- +48 seed kits distributed since Aug 2016
- 2400 reusable cups sold since 2011
- Love Food Hate Waste campaign at Pollock Halls
- ACE staff paid the living wage and no zero hour contracts
- 6 ACE staff trained as Energy Coordinators
- 40 ACE staff trained in foodservice sustainability

4. Learning, Teaching & Research
- 5 food growing projects on campus
- Hearty Squirrel, Veg Soc and other student societies
- Farmers’ Market pilot in partnership with the Students’ Association
- 100 students trained by University chefs at the Pollock Halls Cook School
- Participatory Action Research Project on Food and Sustainability
- Student research on palm oil, resulting in recommendations
- 2016 Freshers’ Food Festival, 1000 attendees
- 7 seminars and 4 public events hosted by FRIED
- New Global Academy of Agriculture and Food Security
- Climate Smart Food talk by Dave Reay, 420 attendees
- ACE recipe collaboration with MasterCard Foundation Scholars from Africa

5. Leadership & Culture
- Awarded 2 stars from Sustainable Restaurant Association, signifying an ‘excellent’ level of sustainability
- Food for Life Served Here Bronze Award for Pollock Halls
- Taste Our Best Award for University hotels and bistro
- Member of the city’s Edible Edinburgh Steering Group
- SPPT assessment of sustainability risks in University food and drink supply chains
- Food for the Brain Award

For more information visit: ed.ac.uk/sustainability/food

Data to 31 July 2017

*Accommodation, Catering and Events (ACE), Department for Social Responsibility and Sustainability and the Procurement Office.