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 2017/18 academic year. Some were carried out by the policy developers*, and others by our staff and student community.

1. Sourcing
- Good Egg Award: all eggs free range and British
- No airfreighted produce
- No fish from MCS list of Fish to Avoid
- Pollock Halls menu changed every 5 weeks to reflect seasonality
- 100% of hot drinks Fairtrade certified, plus many other fairly traded products

2. Provision
- 100% of fresh products prepared on site
- Over 120 free drinking water points on campus. 36 new points installed in 17/18
- University agreed to introduce a 25p levy on single use coffee cups from August 2018
- 50% of upstairs cafe meals suitable for vegetarians, plus veggie and vegan options in every outlet
- Online portal with nutrition and allergen information

3. Practice
- 100% of food waste in University outlets recycled using anaerobic digestion
- 1000 trees planted by coffee supplier since 2012 with profits from University sales (including an apple and plum orchard at Easter Bush)
- +121 seed kits distributed since Aug 2016
- 27,000 reusable cups sold or given away since 2011
- Love Food Hate Waste campaign at Pollock Halls
- ACE staff paid the living wage and no zero hour contracts

4. Learning, Teaching & Research
- 5 food growing projects on campus
- 8 Potterrow Markets in partnership with the Students’ Association
- 150 students trained by University chefs at the Pollock Halls Cook School
- Participatory Action Research Project on Food and Sustainability
- Research on palm oil, resulting in recommendations
- Global Academy of Agriculture and Food Security
- Hearty Squirrel, Veg Soc and other student societies
- 2017 Good Food Festival
- 6 seminars and 4 public events hosted by FRIED
- 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
- Food for the Brain Award
- SPPPT assessment of sustainability risks in University food and drink supply chains
- 6 ACE staff trained as Energy Coordinators
- 40 ACE staff trained in foodservice sustainability

For more information visit: www.edin.ac/good-food