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 the beef we serve is Scottish.
- 100% of our milk 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.
- All of the fresh products we serve are prepared on site.
- 100% of food waste in University outlets is recycled through anaerobic digestion.
- Love Food Hate Waste campaign at Pollock Halls.
- 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.

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.
- 90% score for “treating staff fairly” in our last Sustainable Restaurant Association assessment.
- Core catering staff have received training on issues like energy saving and nutrition.
- ACE staff are paid the living wage and no zero hour contracts.
- We have worked with our suppliers to consolidate orders into fewer vehicles and reduce our number of deliveries.
- Our coffee grounds are collected separately and recycled into soil conditioner.

4. Learning, Teaching & Research
The University will support initiatives that deepen understanding, collaboration and action on Good Food.
- All 8000+ students in self-catered accommodation were given a “student Survival Guide” with nutrition advice.
- Two star rating from Sustainable Restaurant Association.

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.
- Consultations with researchers and students on sustainable supply chain issues.
- We supported students to establish a permaculture garden at King’s Buildings. Learning from this pilot will inform future food growing plans across our campuses.
- Hosted two student living labs projects focusing on food, one investigating sustainable soya and the other looking at opportunities to improve veggie/vegan options.
- We continued to run our successful Cook School, training 150 students on food hygiene, knife skills and healthy cooking skills.
- Increased our range of meat-free options in our cafes and delivered catering service.
- Reusable coffee cup discount expanded to include any type of reusable cup.

2018/19 achievements
- Passed a University Palm Oil Policy.
- Healthy vending machine in Main Library.
- Increased our range of plant milks.
- Introduced new measures to discourage bottled water use.
- Increased the range of meat-free options in our cafes and delivered catering service.
- Lighting energy efficiency upgrade in JMCC dining hall.
- We removed plastic straws from our outlets.
- Two star Fairtrade University award and a member of Edinburgh’s Fair Trade City Group.
- 1000 trees planted by our coffee supplier since 2012, resulting in a 37% drop in disposable cups compared to the previous year.
- University campaign to encourage students to use reusable containers on campus.