

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%
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.

3. Practice

The University will act responsibly towards the environment and people employed in our supply chains, and we will our 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

90%
score for "treating staff fairly" in our last Sustainable Restaurant Association assessment.

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

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

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.

100%
All of the fresh products we serve are prepared on site*

40%
items in every University catering outlet are vegetarian or plant-based

The University is installing or upgrading a total of 200 drinking water points to encourage the use of reusable bottles

*apart from sandwiches in delivered catering

4. Learning, Teaching & Research

The University will support initiatives that deepen understanding, collaboration and action on Good Food

90 people attended our public event about palm oil sustainability

All 8000+ students in self-catered accommodation given a "student Survival Guide" with nutrition advice

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

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

Two star rating from Sustainable Restaurant Association

Taste Our Best Award for the University's hotels and bistro

Food for Life Served Here Bronze Award for Pollock Halls catered student accommodation

Two star Fairtrade University award and a member of Edinburgh's Fair Trade City Group

1000 trees planted by our 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

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

Reusable coffee cup discount expanded to include any type of reusable cup

Introduced a 25p levy on single use coffee cups, resulting in a 37% drop in disposable cups compared to the previous year

University campaign to encourage students to use reusable containers on campus