

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 beef we serve is Scottish



100% of our dairy milk is Scottish, plant milks available



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



46% drop in disposable coffee cup use since our levy was introduced



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 consolidated orders into fewer vehicles and reduced our number of deliveries



Our coffee grounds are collected separately and recycled into soil conditioner



We removed plastic straws from our outlets



Ongoing University campaign to encourage students to use reusable containers on campus

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



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



Two star Fairtrade University Award (through to May 2020) and a member of Edinburgh's Fair Trade City Group



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

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% 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

*apart from sandwiches in delivered catering