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.

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 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.

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.
- 52% drop in disposable coffee cup use compared to the baseline (2017-18).
- All of our cooking oil is collected separately and recycled into biodiesel.
- 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.
- ACE cafes use Too Good To Go app to sell discounted food that would otherwise go to waste.

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.
- 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 Student Society
- Good Food continues in SRS training packages (Introduction to Sustainability, Taking Action for a Sustainable World, Carbon literacy) 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.

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.

- Ongoing University campaign to encourage students to use reusable containers on campus.
- 2020/21 achievements

- Development of Bloom Café in Kings Buildings (including: wider range of reusable items; good food graphics to educate staff and students; living plants to support wellbeing).
- Student-led Planetary menus project: 18 new menus at UoE Catered Halls (Pollock) for four-week period focusing on Fairtrade, ethical eating and reducing food waste.
- Three Students as Change Agents (SACHA) projects on Fairtrade.
- Global University Climate Forum: Review of the Good Food Policy.
- Joined Peas Please and received “rising star” award for our commitment/pledges.
- Eighth bronze “Food For Life Served Here” award