

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 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

62% drop in disposable coffee cup use compared to the baseline (2017-18)

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

ACE cafes use Too Good To Go app to sell discounted food that would otherwise go to waste



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 Student Society

Good Food continues in SRS training packages (Introduction to Sustainability, Taking Action for a Sustainable World, Carbon Literacy)

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

Initiated Good Food Working Group

Three 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

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

Masters Dissertation: Perceptions and positioning of to milk in retail settings

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

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