



Highlights 2016/17



THE UNIVERSITY of EDINBURGH

What is Good Food?

We define good food as food and drink that is tasty, healthy, good for the environment and good for the people who make it.

The University of Edinburgh's Good Food Policy

The University recognises that food is often produced, transported, purchased and wasted in ways that are unsustainable.

We aim to support sustainable food systems that conserve natural resources and have a positive socioeconomic impact.

In 2016, the University adopted a Good Food Policy to publicly express our commitment to good food. It is broken down into five key themes.

Good Food Highlights

This graphic summarises key achievements and activities that contributed to good food at the University in the 2016/17 academic year. Some were carried out by the policy developers*, and others by our staff and student community.

*Accommodation, Catering and Events (ACE), Department for Social Responsibility and Sustainability and the Procurement Office.

Data to 31 July 2017

For more information visit: ed.ac.uk/sustainability/food

■ Took place in 2016/17
■ Ongoing initiatives

1. Sourcing



Good Egg Award: all eggs free range and British



No air freighted produce



No fish from MCS list of Fish to Avoid



Pollock Halls menu changed every 5 weeks to reflect seasonality



40%

of fruit and veg LEAF Marque certified



100%

of all milk Scottish



67%

of meat British and Red Tractor assured



100%

of hot drinks Fairtrade certified, plus many other fairly traded products

2. Provision



100%

of fresh products prepared on site



25%

of Pollock Halls meals suitable for vegetarians, plus veggie and vegan options in every outlet



Tap water available in all ACE outlets



74%

of total catering spend used on ACE (profits reinvested into the University)



Launched online portal with nutrition and allergen information

4. Learning, Teaching & Research



5 food growing projects on campus



Hearty Squirrel, Veg Soc and other student societies



Farmers' Market pilot in partnership with the Students' Association



2016 Freshers' Food Festival, 1000 attendees



100 students trained by University chefs at the Pollock Halls Cook School



7 seminars and 4 public events hosted by FRIED



Participatory Action Research Project on Food and Sustainability



New Global Academy of Agriculture and Food Security



Student research on palm oil, resulting in recommendations



Climate Smart Food talk by Dave Reay, 420 attendees



ACE recipe collaboration with MasterCard Foundation Scholars from Africa

3. Practice



100%

of food waste in University outlets recycled using anaerobic digestion



773 trees planted by coffee supplier since 2012 with profits from University sales (including an apple and plum orchard at Easter Bush)

+48 seed kits distributed since Aug 2016



24,000 reusable cups sold since 2011



Love Food Hate Waste campaign at Pollock Halls



ACE staff paid the living wage and no zero hour contracts



6 ACE staff trained as Energy Coordinators



Piloted collections of coffee grounds to be recycled by a local company



40 ACE staff trained in foodservice sustainability

5. Leadership & Culture



Awarded 2 stars from Sustainable Restaurant Association, signifying an 'excellent' level of sustainability



Taste Our Best Award for University hotels and bistro



Food for Life Served Here Bronze Award for Pollock Halls



Member of the city's Edible Edinburgh Steering Group



Healthy Living Award



SPPPT assessment of sustainability risks in University food and drink supply chains



Food for the Brain Award