

Sustainable Food Policy 2025- 2026

A Sustainability Plan is a required infrastructure component of UoL Food and Drink.

Aligning our sustainable values with those of The University of Leicester, we are continuously working with the Sustainability Team, Waste Management Team, Academics and Students on ways to minimise negative environmental impact and taking a leap into a single-use plastic free world, by implementing changes that are based on research and make a positive impact now and for the future.

Our Current Sustainable Practices

- We turn our waste cooking oil into bio-diesel, which is used to run the vehicles that deliver our food to our outlets.
- Our food waste is collected and taken to an anaerobic digester plant, for food compost and methane by-product to be turned into fuel.
- We try and source suppliers within a 50-mile radius, where possible, to reduce our carbon footprint.
- We buy seasonal and local food and veg, where possible.
- We recycle all our packaging cardboard.
- All the fish we serve is sustainably sourced or MSC approved.
- All our meat is Red Tractor approved.
- All our take-away cutlery is recyclable, and take-away containers are either recyclable or compostable.
- We have switched almost all our cold drinks to aluminium cans for infinite recycling.
- We are committed to using products containing sustainable palm oil.
- All our shelled eggs are Red Lion quality, from free range hens.
- We create menus so that at least half of what is offered overall is vegetarian.
- We have a preserved living moss wall in Campus Kitchen that is sustainable, because it improves air quality without needing a watering system, as well as providing noise reduction and reducing carbon dioxide levels.
- Shree Krishna Vada Pav (SKVP), located in Campus Kitchen, is our 100% vegetarian and vegan outlet, serving meat-free Mumbai street food options every week day.
- We continue to provide vegan and/or vegetarian hot options in every food and drink outlet on campus.

**WE WANT TO
CREATE THE
BIGGEST
SUSTAINABLE
IMPACT WE CAN, AND
HOPEFULLY BOOST
POSITIVE
BEHAVIOURAL
CHANGE IN
REGARDS TO
REUSE, REDUCE,
RECYCLE.**



Our Current Sustainable Practices Continued

- We continue to serve sensible portion sizes to eliminate unnecessary food waste.
- We continue to maintain our direct trade relationship with sustainable Fairtrade coffee farmers/suppliers.
- All of our soups are plant-based and gluten free, making them suitable for vegans, vegetarians and those who need to follow a gluten free diet.
- We have a healthy eating policy in place that is adhered to and kept up-to-date. We continue to ensure it is accessible to our customers and all employees are aware of it.
- Life Water is our supply of bottled water, where each bottle purchased, helps to support and fund clean water projects across the world through the partner charity, Drop4Drop.
- We've teamed up with the Students' Union Food Rescue Volunteers Society to place items in our Community Kitchen to reduce food waste.
- Our Community Kitchen located in the Percy Gee Building is available to staff and students to get close to end date foods, to continue to reduce food waste.
- Within our Hospitality department, we advise potential customers on how to optimise low-carbon catering through delivered hospitality, how to avoid over-ordering and reduce food waste.
- We continuously work with Olleco since 2015, to collect our used cooking oil and turn it into renewable energy. To date, we have a CO2 emissions saving of 74 tonnes with 31 tonnes of used cooking oil collected.
- We work with Ramco Surplus Sorted to stop valuable assets sitting idle. Since November 2022, we've given 131 specialist, outdated and not energy efficient kitchen equipment and the money received was repurposed to buy better energy saving equipment used in our kitchens and food outlets.
- On average, year-on-year, we have reduced our food wastage by 45.9% and in turn, creates a purchase value saving of 47%. This gives the ability to reinvest back in to the university, to provide value for money food and drink, and to maintain a high standard quality of service we provide to our community.
- From 11th February 2019 to date, we have saved over 1.77 tonnes of single-use plastic cups and lids from ending up in UK landfill or from incineration through our own cup discount campaign. 1.77 tonnes is equivalent to approximately 56,640 disposable cups.
- We continue to hold healthy campaigns such as Veganuary annually to promote health conscious options.
- We use Nella Cutlery Services for our chopping board resurfacing service. Closing the loop on waste disposal, reducing our carbon output, while maintaining high food hygiene standards, we swap our worn chopping boards for duplicate resurfaced sets on a regular basis, demonstrating good environmental practice.

Our Code of Practice

Our Objectives



SERVE MORE VEG AND BETTER MEAT

- All animal products must be produced to at least 'minimum' UK standards or to equivalent standards if sourced outside the UK.
- Establish a baseline of carbon footprint of our menu ingredients, then reduce our high carbon emission ingredients by 10% year-on-year.
- No fish is used that is on the MCS Fish to Avoid list.
- Promote healthy eating, vegan and vegetarian menus across our social media channels.

Our Objectives

WASTE NO FOOD

- Continue to work in partnership with the Students' Union Food Rescue Volunteers Society to collect food from our outlets that has reached its 'sell by' date, but within the 'use by' date at closing time and will place in the community fridge for any one to collect.
- Continue to have Community Kitchens in place and use surplus food to empower communities.

REDUCE, REUSE, RECYCLE

- Continue to reduce single-use plastics where possible and create an initiative to reuse containers at our salad bars by the end of the academic year 2025.
- Continue to recycle our used cooking oil by turning it into bio-diesel as part of Olleco's Virtuous Cycle.
- We aim to reduce our print costings by £5000 by the end of the academic year 2025, and in turn, help to reduce our overall carbon footprint by 3% each year.
- Work with stakeholders to change consumer behaviour and reduce packaging and disposable waste.

FEED PEOPLE WELL

- Continue training chefs in techniques that promote healthy and sustainable food each year.
- Maintain that no main courses on our menus are more than 50% of your recommended daily intake of calories, fat, sugar and salt.
- Continue to cater to different dietary needs.
- Have a student forum and staff forum in place, to encourage a two-way conversation and potential implementation, on the food and services we provide.
- Provide customers with calorie, nutritional and allergen information on our menus to give the option to make better food choices.

ACCREDITATIONS

- Require/Encourage our suppliers to register on the NETPositive Futures portal to receive and maintain a bespoke sustainability action plan.
- Gain certification for our delivered catering service and hospitality (Let's Eat) through Green Meetings, a branch of Green Tourism, that is specific to the meetings and events industry.

This is a signed commitment that our policy will be updated and reported on annually and is an integral component within the operation of UoL Food and Drink.



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