

Sustainable Catering Policy 2022

Queen Mary, University of London (Queen Mary) is a Russell Group University and one of UK's leading research-focused higher education institutions. We offer our students a stimulating, supportive and high quality learning experience.

We are committed to exploring all opportunities, which ensures that all food bought, consumed and prepared across our catering outlets have as little as possible impact on the environment, including growing and making use of fruit and vegetables from our own allotments and fruit trees planted on the Mile End Campus.

We are committed to:

- Becoming a member of the Sustainable Restaurant Association by March 2022, and to using the available resources to focus greater effort on the production and service of lower carbon menus.
- Using local, seasonally available ingredients as standard, to minimise food transport and storage. We are engaging with our current suppliers to have fewer deliveries and request that deliveries are made by vehicles using bio fuels.
- Excluding fish species identified as most at risk by the Marine Conservation Society and specifying fish only from sustainable sources.
- Ensuring that meat, dairy and egg products are produced to high environmental, ethical and animal welfare standards, for example Red Tractor certified UK produce. We are working towards Red Tractor accreditation by June 2022
- Buying fair-trade and certified products for foods and drinks imported from poorer countries to ensure a fair deal for disadvantaged producers, and we are continuing to work with companies that have a strong corporate social responsibility.
- Specifying produce from farming systems that have minimal environmental harm and under ethical standards, such as Paddy & Scott's coffee which invest in educational schemes for farm workers.
- Continue to deliver and increase the proportion of meals rich in fruit, vegetables, pulses and nuts, while reducing foods of animal origin, especially grazing ruminants. We are committed to serving ruminant meat only options once per week by May 2022.
- Embedding energy efficiency and good energy management practices across all our catering processes and we are working towards having our own electric vehicles by June 2022
- Continue to ensure that free tap water is available across our campuses as well as sell our drinks in infinitely recyclable cans, avoiding single use plastic. Currently 90% of all soft drinks we sell are sold in cans
- Ensuring that all major catering and food suppliers have certified environmental management system (EMS) such as ISO 14001:2015 EMS.



Ian McManus
Director of Estates, Facilities and Capital Development