

Taste@Sustainability Bites



Providing fresh, affordable and sustainable, nutritious food choices on campus through the Catering Service with Salad bars in All Kitchens



Catering operates on 100% clean electricity



- Plant Based meal options every day at every outlet/campus
- Catering to offer sustainable packaging and disposable alternatives



- Subsidised meals for students with financial difficulties delivered by the University catering teams
- Use of Pepper App to advertise food available on the day to reduce wastage



All Food offered is sourced locally



Catering provides training for all staff on diversity, inclusion, bias, safeguarding and bribery



Promote healthy eating by offering salad, soup, fruit available at all outlets



- Catering complies with Health & Safety, Modern Slavery & Fair Pay Policies and Procedures
- New menu was introduced after consultations and testing from Students & Staff



- Catering ensures that supply chain are using sustainable agriculture and local supply chain
- Purchasing ethically sourced food



- Catering staff is diverse
- Catering offers transparent Pay scales

- Catering is a part of the Real Living Wage (RLW) Employer Accreditation



- Diverting food wastage by using the Too Good to Go App
- Recycling used cooking oils and food waste.
- Reducing food waste by cooking at each campus
- Catering & Hospitality reduced disposables by 30%



- Catering supports homeless charity (social bite) via suppliers
- Event each week with Chaplaincy and themed menus supporting charities



Costa recycles water



Responsible adjustments made to welcome protected characteristics



Catering is composting leftover via waste management company