

Introducing Sustainable Food at the University of Brighton

A multi-award winning approach

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Brighton



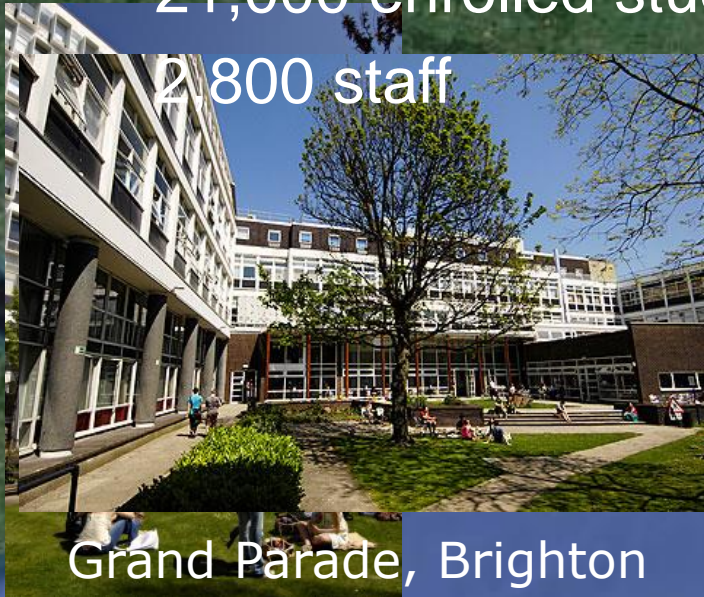
University of Brighton



5 Campuses

21,000 enrolled students

2,800 staff



mb, Brighton

Grand Parade, Brighton



Hastings



Eastbourne

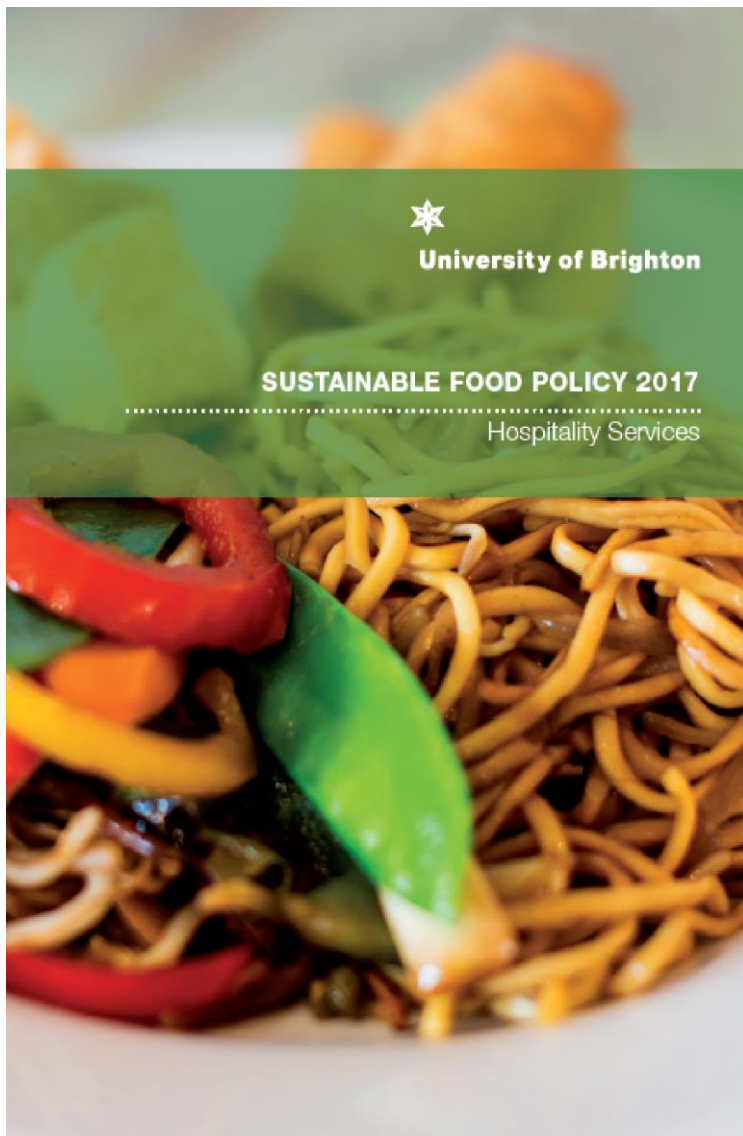
The University League



- Ranked top 25 since 2012
- Achieved First Class award for 6 consecutive years



Sustainable Food Policy



Fairtrade
Procurement
Drinking water
Seasonal fruit & veg
Milk
Free range eggs
Sustainable fish
Plant based meals
High welfare meat
Waste & recycling
Reduction of disposables
Wellbeing
Customer engagement
Cutting carbon & water use

Policy is reviewed annually



Hospitality Services at UoB

- 19 individual outlets
- Services include – Restaurants, Cafes, Catered hall meals, Summer language schools, Internal hospitality, Licensed bars, and Vending machines
- 170 members of staff including 75 students
- Turnover £5m p.a.
- Sustainable food policy reinforces the commitment made to sustainability as a university core value, and promotes a positive contribution to local communities



EAT IN – the catered halls food service

<https://eat.brighton.ac.uk/eat-in>

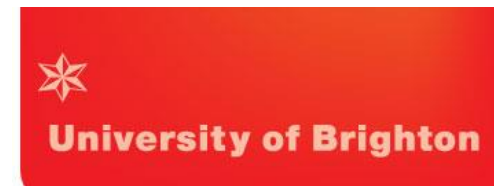


EAT



University of Brighton

Multi-Award Winning Hospitality



Multi-Award Winning Hospitality



Food and Drink – Highly Commended

LOVE
FOOD
hate waste



Green Gown Awards 2015 Food Waste

http://www.sustainabilityexchange.ac.uk/green_gown_awards_2015_food_and_drink_universit



Green Gown
Awards 2015



University of Brighton



Love Food Hate Waste

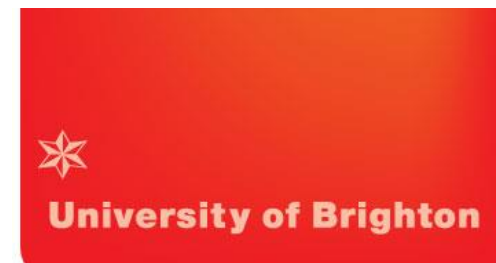
- Worked with MA student to understand the causes of waste
- Reduced unnecessary food waste through staff behaviour change
- Processed all restaurant waste by Anaerobic Digestion
- Went trayless, and allowed second helpings





FIELD to *f*ORK

bringing the veg home



Field to Fork

- A university strategy to encourage the sourcing of local and seasonal food.
- The university backs Community Supported Agriculture, a partnership between farmers and the local community.
- Strategy led to a decision to look beyond existing national supply frameworks (TUCO) and issue a tender giving more opportunity to smaller, local growers and farmers.
- Hospitality services source majority of fruit and vegetables from within a 20 mile radius.



Field to Fork

Sourcing Local Food

http://www.sustainabilityexchange.ac.uk/green_governance_awards_2014_food_and_drink_universities





c-change: Sustainability Communications

please recycle

- Cans & food tins
- foil & foil trays
- coffee cups
- paper
- cardboard
- plastic bottles

waste

- food waste
- polystyrene
- cartons
- paper towels

glass

please don't place glass in the mixed recycling - use separate glass recycling bins.

help us achieve our **75%** recycling target.

Operations related campaigns

the carbon-cutting traffic lights system

red: always leave on
Please don't switch the appliance off - it should be left on at all times!

amber: switch on in advance
Please switch this appliance off when you're not using it, but note the number of minutes shown on its traffic light icon - this shows the time it will need to reach temperature again before use!

green: always switch off
Please switch off as soon as you've finished using this appliance - it can be switched on and off instantly, without any need to warm up!

University of Brighton **be part of c-change**

Behaviour Change campaigns

travel week
20th - 24th April

join the travel week roadshow
Travel info & freebies, 11am-2pm each day:

- START** sustainable travel advice
- monday** Farmer Checkland Arrium
- tuesday** e-bike cycle hire info
- wednesday** free 'Dr Bike' maintenance help
- thursday** cycle-to-work tax-free bike info
- friday** road safety cycle freebies
- FINISH** this season ticket loan info

also includes: c-change travel games and prizes, bike shop discounts

take on a #UoBtravelchallenge & win!
Take up our travel challenge and win some great prizes - more info online (links below)

full calendar of events & competitions:
www.brighton.ac.uk/sustainability

social media:
Twitter: @cchange, #UoBtravelweek15
Facebook: University of Brighton c-change campaign

University of Brighton **be part of c-change**

Events

change is here... there everywhere

University of Brighton
c-change Campaign
Community

318 people like this

Write something

ABOUT

c-change: cutting our carbon by 50% in five years
<http://www.brighton.ac.uk/sustainability/campaign/>

University of Brighton c-change Campaign
5 hrs · 0

The Level won a bee award for creating a five-star habitat for pollinators and producing healthy plants without chemicals - even in the centre of Brighton. It is possible!
<http://www.brightonandhoveeconomy.org.uk/brightons-level-411301>

Social media

the carbon-cutting
traffic lights
system



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University of Brighton

be part of  change

Appointed 'Hospitality Services Green Reps' to facilitate the campaign

Improved awareness of kitchen equipment warm up times and application of coloured stickers.

RED = always leave on

AMBER = switch on x minutes ahead of time

GREEN = always switch off after use

c-change Green Impact

University of Brighton participates in an NUS scheme where teams of staff work together to carry out actions to green their workspaces.

Actions are implemented throughout the year and teams are awarded a Bronze, Silver, or Gold award dependent on the number of criteria completed.



Online workbook



[About](#) [Help](#) [Contact](#)

Intro

Bronze

Completed 1 of 17

Silver

Completed 0 of 16

Gold

Completed 1 of 15

Bonus

Completed 0 of 14

Catering

Completed 0 of 46

Caretaking and Cleaning

Completed 0 of 34

Special

Completed 0 of 4

Submit

Welcome to Green Impact!

Welcome to your team's Green Impact workbook.

Use the navigation tabs on the left to look at our University of Brighton bespoke workbook. This has been developed to help you and your colleagues improve the environmental performance of your areas of work.

If you are from a Caretaking/ Cleaners or Catering Team please view and complete the associated tabs on the left.

The Bronze/Silver/Gold/Bonus tabs are for completion by the Office Teams.

For Office Teams to gain the various award levels you will need to achieve the following:

Working Towards Accreditation - start doing any of the criteria even if it's only a few;
Bronze - complete all the Bronze Criteria;
Silver - complete all Bronze and Silver Criteria;
Gold - complete all Bronze, Silver and Gold Criteria

Achievement Report

Profile

Activity Log

Evidence Uploads

Archive Workbook

Logout

Team name:
Estate & Facilities
Management
Members:
Becca Melhuish
Auditor 12
Lucy Kimberley



Be the first of your friends to like this



EAT LIVE SLEEP REPEAT



University of Brighton

Green Impact Catering Workbook

University of Brighton Hospitality Services has completed 2 years in a row.

1 of only 2 UK universities hospitality teams to participate.

Have changed practice around waste, packaging, energy use and procurement.

Led by the efforts of Jean Piper (Executive Chef), and Catering Green Reps (at each outlet)



Sustainable Restaurant Association



“One of the first UK universities to be awarded 3 stars with the SRA”



SRA Performance Areas:

Sourcing

- Local & Seasonal
- Ethical Meat & Dairy
- Environmentally Positive Farming
- Sustainable Fish
- Fair Trade



SRA Performance Areas:

Society

- Treating People Fairly
- Healthy Eating
- Community Engagement
- Responsible Marketing



SRA Performance Areas:

Environment

- Supply Chain
- Waste Management
- Workplace Resources
- Energy Efficiency
- Water Saving



Benefits of SRA membership

- Seen as a step up from the Soil Association Food for Life Accreditation.
- Requires engagement throughout the year.
- Provides excellent resources and phone support for issues as they arise, not just once a year audit.
- Represents good value for money.



An energetic and committed team is key to driving sustainable food initiatives



- Julie Baker (Director) Ex TUCO chair
- David Hicks (Assistant Director)
- Jean Piper (Executive Chef)
- A great staff team



Thanks for your time

Contact us:

c-change@brighton.ac.uk

www.brighton.ac.uk/sustainability

