



CATERING & RETAIL SERVICES  
CLIMATE EMERGENCY  
AND  
SUSTAINABILITY ACTIONS



A 20% REDUCTION  
OF MEAT CONTENT



IN MEAL PRODUCTION, SUPPLEMENTING WITH  
PLANT-BASED ALTERNATIVES (QUORN, SOYA, JACKFRUIT)



SIGNIFICANTLY REDUCED  
OUR FOOD MILES  
BY MOVING FROM 40 TO 10 SUPPLIERS



USE OF ACCREDITED  
SUSTAINABLE  
FISH FARMERS



LESS DIESEL TRUCK  
VISITS TO CAMPUS  
BY REDUCING DELIVERY DAYS BY 50%



WASTE COOKING OIL  
COLLECTED AND  
CONVERTED INTO  
BIO FUEL



GLASS BOTTLED WATER  
FROM DEVON  
RATHER THAN WALES



UPDATED OUR FLEET OF VEHICLES,  
80% OF WHICH ARE NOW ELECTRIC



REPLACED PLASTIC BAGS  
WITH PAPER BAGS  
IN ALL MARKET PLACE SHOPS



INTRODUCED  
A LOCAL FRESH  
MILK REFILLING  
STATION

PREVENTING  
THE WASTE OF OVER 5000  
PLASTIC MILK BOTTLES THROUGH  
SMARTER MILK USE



ALL TAKEAWAY CONTAINERS NOW  
100% COMPOSTABLE  
AND RECYCLABLE

REMOVED ALL PLASTIC  
STRAWS, CUTLERY AND SAUCE SACHETS