



UoE Foodservice – Thematic Forum Initiatives

- 1. Student recipe cards with reduced meat content - complete**
- 2. Have meat 'opt out' options on catered menus - complete**
- 3. Reduce % of meat in meals / on menus / and meat second on display**
 - Protein flip – local manufacturer development to reduce ground beef with a substitute in the ruminant campus burgers - **WIP**
 - Fresh Ideas menu offering, offering to V/VG – meat and fish proteins “on request” - **WIP**
 - Local manufacturer specification change on the UoE sausage – volume reduction of c10% - **complete**
 - Removal of ruminant meat ingredients from Retail sandwich & wraps range - **complete**
 - La Touché & Crosskeys menu re-engineering to remove ruminant meats from recipe cards for 2022/23
 - Introduce a VG hot food to go counterpart to go alongside the regional traditional pasty - **complete**
 - Food To Go product offering from OAK to be 100% V/VG. (NOT Beverages) - **complete**
- 4. Add carbon footprint of meals (specific footprint of our products trialled on 5 menus hot drinks)**
 - Pilot carbon foot print marketing materials for The campus burger vs the vegan campus burger.
- 5. Positive pricing / subsidised local meat products with lower footprints**
 - Retail Catering main meals tariff advertised with V/VE symbols will sit at a price point of at least 20p lower than their ruminant counterpart for 2022/23.
- 6. Promote healthy options and careful marketing to create 'nudge' thinking**
 - Adoption of two vegetarian and whole foods suppliers, providing a wider range of health, vegan and vegetarian products.
- 7. 'Too Good to Go' on hot meals – in place on packaged products in market place forum. (not available in open food environments)**
 - Prep'd food frozen if not used
 - Retail catering quick service restaurants food prepared – all cooked to order (min waste)
 - Residential catering – meals and ingredients prep'd fresh every day and batch cooked.
 - Plate waste is the largest food waste generator (post selection and sales)
- 8. Hot bevvv levy – University subsidise hot drinks with reusable cups**
 - Levy increase from 20p to 40p – cost added to purchase of hot drinks with 'throw away cup'
 - Additional subsidy to catering budget to reduce price of hot drinks for customers with keep cup- subsidy to be reviewed following Term 1 data – eta late March.
- 9. Discounted price for bring your own container – on hold, COVID touch point transmission**