

BEHIND THE SCENES

↓ **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



DIESEL TRUCKS MAKING LESS VISITS TO CAMPUS
BY REDUCING DELIVERY DAYS BY **50%**



USE OF ACCREDITED **SUSTAINABLE FISH FARMERS**



WASTE COOKING OIL COLLECTED AND CONVERTED INTO BIO FUEL

CATERING & RETAIL SERVICES

CLIMATE EMERGENCY AND SUSTAINABILITY ACTIONS

UNIVERSITY OF **EXETER**

Eat & Shop on campus



SOURCED (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 FRESH MILK STATION, OFFERING GLASS BOTTLES TO REFILL WITH MILK**

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

REMOVED ALL PLASTIC STRAWS, CUTLERY AND SAUCE SACHETS FROM ENTIRE CULINARY OPERATION



ALL HOT DRINKS AND SUGAR ARE **FAIRTRADE**

MOVED TO **RE-USABLE CUPS** AND DRAUGHT DRINKS FOR LIVE EVENTS, REMOVING THE NEED FOR SINGLE-USE PLASTIC DRINKS BOTTLES



ALL TAKEAWAY CONTAINERS NOW **100% COMPOSTABLE AND RECYCLABLE**

OUT FRONT