



Catering at the RAU

the sustainable way



Carefully monitor footfall to control portion sizes and minimise waste



Source food locally to minimise transport and support the local economy



Achieve a high value for money by using whole-life costing principles when purchasing



Look for food quality standards such as Red Tractor and MSC 'Fish to Eat'



Utilise University farms for produce and offer meat boxes to students and staff



Support Fairtrade suppliers where possible



Provide a range of vegetarian and vegan options for all meals



Minimise energy use of kitchen equipment by reviewing efficiencies before purchasing



Food waste processed through biodigester to minimise transport off site, and packaging recycled



Catering at the RAU – a sustainability case study

At the RAU we practice what we teach and aim to integrate sustainability across the whole organisation. Catering is an important part of this and we have put in a number of measures in place.

Suppliers

We prioritise local suppliers and support our alumni entrepreneurs, as well as encouraging Fairtrade products. We utilise The University Caterers Organisation (TUCO) when purchasing who embed sustainable procurement within all contracts and framework agreements.

- We use pork from local pig farmer in Gloucestershire, who is also an alumnus
- Free range eggs are supplied by a variety of farms around Cooper's Hill
- The bar stocks British and Fairtrade wines, as well as local beers including Muddy Wellies, and now the RAU produced wine
- We buy local Cotteswold dairy products
- Fruit and vegetables are purchased from Bramley's in Cirencester who help promote seasonal produce
- All tea and coffee is Fairtrade

Waste

- Portion sizes are monitored to minimise waste
- Post consumption waste is processed through our Waste to Water system which uses enzyme digestion to break it down to grey water
- A full food waste recycling system (to anaerobic digestion) is in place ready for the beginning of the 2017/18 academic year

Health and Wellbeing

- Drinking water is freely available throughout the university
- Vegetarian, vegan and other dietary requirements are all catered for
- Fresh fruit and veg is available in all outlets

Community

- The catering team took part in Green Impact in 2015/16, achieving a Bronze Award
- The university provides an allotment space for the SU and will purchase any excess items grown from it
- Planters have been purchased to create a community garden and growing space for students and staff