

A more sustainable approach to Hospitality

What we do in Campus Food and Drink

Here are a few of the things that Campus Food and Drink does to increase the sustainability of our approach to hospitality:

A range of vegetarian and vegan options are available to order at all events and as banqueting options.

All our menus are printed on recycled paper and placed within reusable card.

As much as possible, we use seasonal produce and source our ingredients from local suppliers. The majority of meat and poultry we use is all from the island of Ireland.

Fairtrade tea, coffee and sugar are used at all meetings and events.

In collaboration with the Estates Environmental team and cafes around campus, we offer deals on hot beverages when you provide your own reusable cup.

Water filters are installed in the Great Hall and Riddel Hall providing freshly filtered still and sparkling water. This allows us to use reusable water bottles to provide water for meetings and events.

The majority of our disposable items are all compostable and are collected for composting along with our food waste. This includes our paper cups, napkins, disposable cutlery, and water tumblers.

For large conferences we have replaced disposable/recyclable cups with a reusable crockery alternative.

Any food waste generated is collected and sent for industrial composting locally, facilitated by River Ridge.

We have a sustainable food policy and a waste reduction policy, both of which are reviewed on a regular basis.

We reduce and recycle as much waste as possible following University guidelines.

We are working with University Estates to move away from a reliance on gas in our kitchens. When possible any new equipment purchased is powered by electricity from a renewable source.

Water saving devices have been installed throughout our facilities to reduce our water consumption.

We use ECOLABS chemicals to reduce water usage, waste generation and energy requirements associated with hygiene and cleaning.

This is an evolving document which will change as we react to the changes in the environment around us. A Campus Food and Drink action plan working towards a more sustainable future will be developed in 2020.