



Campus Food and Drink Waste Reduction Policy

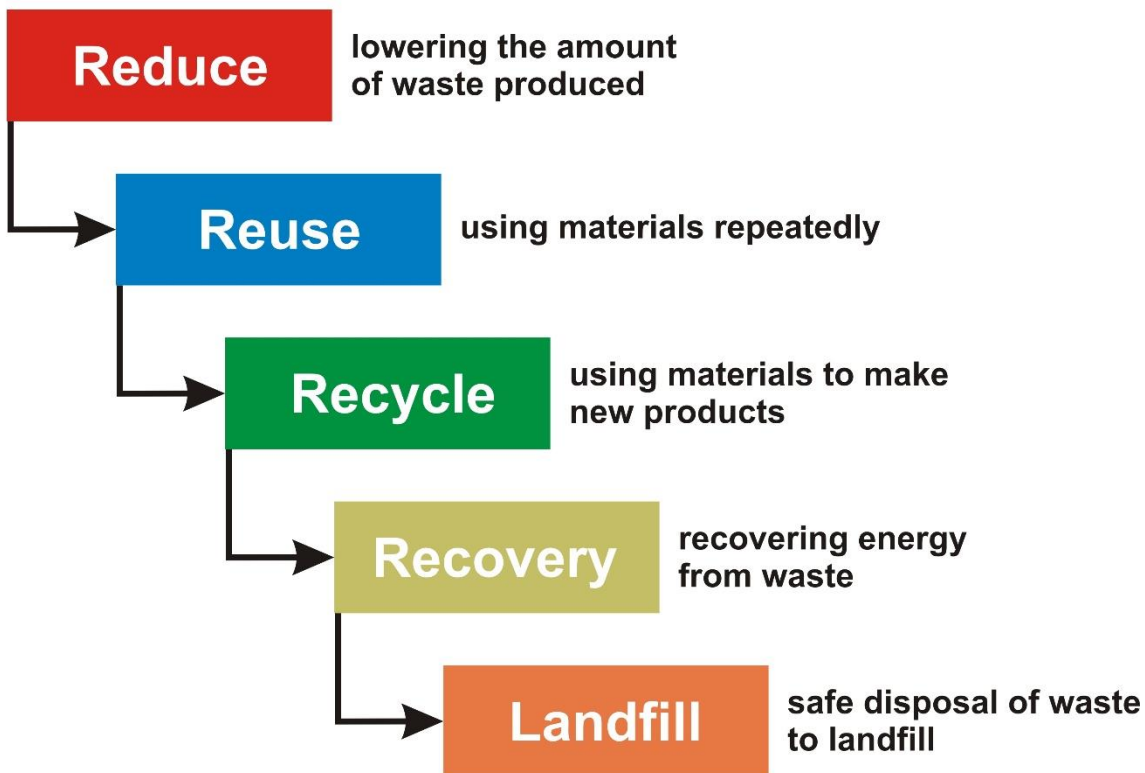
The University is committed to implementing an effective and responsible waste resource management process that meets, and ideally exceeds, legislative, regulatory and best practice guidance. The University has a duty of care to effectively manage waste and an obligation to ensure the safety or well-being of others including students, staff, visitors and members of the public.

Campus Food and Drink continually looks to improve our utilisation of resources, progressively reduce the impact on the environment, contain costs and ensure compliance with waste management legislation. We are committed to the continuous improvement of waste management practices and a reduction in the proportion of waste sent to landfill.

Key Objectives

The University adopts the 'waste hierarchy' of Reduce, Reuse, Recycle, Recovery and disposal. Campus Food and Drink have implemented processes, procedures and initiatives that ensure compliance with environmental legislation and best practice and which encourage waste reduction wherever possible.

Most favoured option



Least favoured option

Reduce

Waste should be prevented or minimised wherever possible. Campus Food and Drink strives to use reusable crockery and cutlery for orders whenever possible.

To encourage the reduction in the volume of takeaway cups generated on campus, reusable mugs are available to purchase from all campus retail outlets, with discount incentives provided to users.

Reuse

When appropriate, the department utilizes WARPit to redistribute resources between other internal departments. Users list unwanted items of furniture and equipment for other departments to claim for reuse.

Recycle

The University has a robust and comprehensive recycling infrastructure and all staff and students are encouraged to make use of these facilities in order to help recycle as much waste as is possible.

More information regarding the recycling of individual items can be found [here](#).

Whenever possible, the department will endeavour to purchase products made from recycled materials.

All waste cooking oil generated is collected by Frylite. The oil is cleaned and filtered, and sent to a biodiesel plant for recycling.

Recovery

All food waste generated by the department is collected in clear plastic bags and placed in the external food waste bins awaiting collection.

Collections are currently carried out by RiverRidge recycling. Food waste is sent to the Natural World Products Recycling Plant in West Belfast for industrial composting. More information can be found [here](#).

The majority of disposable single use items used by the department are fully compostable and are collected along with food waste for composting.

This policy will be 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.