

UOFG HAS ACHIEVED A 3 STAR RATING

From the Sustainable Restaurant Association's Food Made Good initiative.



SUSTAINABLE RESTAURANT ASSOCIATION

The Sustainable Restaurant Association (SRA) is a UK-based not-for-profit organisation. The SRA mission is to support foodservice businesses in adopting sustainable practices and to guide consumers toward more responsible choices.

The Food Made Good Standard

The Food Made Good Standard is the global gold standard for measuring progress across the industry. The SRA has expanded internationally spanning across 73 countries. The framework is built around three core pillars.

- **Sourcing:** Focuses on ethical procurement, including sourcing local and seasonal produce, supporting fair trade and promoting plant-based options.
- **Society:** Addresses staff welfare, community engagement and fair working conditions.
- **Environment:** Encourages practices that reduce energy and water consumption, minimise waste and lower carbon emissions.

Achieving the Food Made Good Standard offers several advantages; credibility, a competitive edge, operational efficiency and global recognition.

WHAT WE ACHIEVED

Getting the three-star status is a huge accomplishment for the University of Glasgow. We are one of the two universities in Scotland to achieve this. To attain the highest rating, you need to score over 78%. We achieved an **87%** overall score.

For the three core pillars we scored:

Sourcing **83%**

Society **90%**

Environment **88%**

HOW WE DID IT

- By **sourcing ingredients locally** and highlighting their origin.
- Prioritised suppliers who practice **sustainable farming and fishing** methods.
- Using more plant-based recipes and sourcing meat responsibly.
- Ensuring **fair wages**, benefits, and working conditions for staff.
- Providing **nutritious** and **balanced** food options that are healthy and enjoyable.
- Engaging with local communities and **supporting local initiatives** like the *Full Of Beans* campaign and working to implement the *Borrow Cup* scheme.
- Minimising our **carbon footprint** by reducing energy consumption, water usage, and waste generation.
- Implemented strategies to **minimise food waste** and utilise excess food effectively.
- Ensuring we use **reusable, recyclable or compostable** packing throughout all of our services.