

UOFG IS NOW **FOOD FOR LIFE** **BRONZE ACCREDITED**

SOIL ASSOCIATION (SA)

The charity is the largest organic certification body in the UK. The University of Glasgow has just achieved the **Food For Life Bronze certification**.

Food for Life Served Here (FFLSH)

FFLSH is an independent endorsement from SA, backed by annual inspections, for food providers who are taking steps to improve the food they serve. The aim of the scheme is to encourage and reward caterers who:

- serve fresh food
- source environmentally sustainable and ethical food
- make healthy eating easy
- champion local food producers

The 12 Bronze Standards

1 Freshly prepared

2 High welfare meat

3 Sustainable fish

4 Free range eggs

5 No unwanted additives

6 No GM* ingredients

7 Free drinking water

8 Seasonal menus

9 Food provenance

10 Dietary needs

11 Food Safety

12 Staff Training

Where does this certification cover?

This covers **all** our UofG Catering kitchens:

- The Western Café at the ARC
- JMS Hub Kitchen
- JMS To Go
- Delivered Catering
- Hospitality & Events
- The Barn at Garscube
- Central Production Unit at Wolfson



WHAT WE'VE DONE

- Met the **12 SA standards** and embedded these in our tender processes and policies
- Made **90%** of our dishes fresh on campus (SA requirement is 75%)
- Implemented **food waste reduction** strategies
- Calculated our carbon **emissions** from our menus
- Promoted food and supplier **provenance**
- Ensured all our eggs are **free-range**
- Ensured all of our meat is **Red Tractor, Farm Assured**, or **QMS** certified
- Ensured all of our fish is **MSC** or **MCS** certified
- Removed all additives, GMO ingredients, artificial sweeteners, trans fats, and colourings from recipes
- Increased servings of pulses and vegetables
- Promoted our **vegetarian, plant-based**, and **vegan** meal options
- Incorporated **meat reduction** strategies (e.g., our Full of Beans menu)
- Increased use of seasonal produce
- Displayed information around **local, seasonal**, and **sustainable** produce to customers
- Provided **training** to our catering assistants, chefs, and managers on SA, food waste reduction, preparation, sourcing, and sustainability
- Ensured we meet nutritional guidelines, offering **balanced menus** for all
- Provided menus for all **dietary** and **cultural** needs
- Demonstrated our compliance and our supplier's compliance with food safety standards