



University
of Glasgow



SUSTAINABLE CATERING REVIEW 2024/2025



The University of Glasgow is committed to providing quality, nutritious, tasty food, at affordable prices. We will continue to develop our menus representing many cultures, providing a truly global range and importantly supporting everyone's budget. Alongside this commitment is a determination from our teams to become even more sustainable and reduce our carbon footprint in everything we do in the food journey.

We are proud about what has been achieved so far and looking forward to our new initiatives for the year ahead. All of us want to make a positive difference to daily life on campus and doing the right things for the planet. I would like to sincerely thank all of our teams for what has been achieved so far, with a far-reaching transformation of our sustainability model in such a short space of time, winning awards and accreditations along the way which are quite rightly, not easy to attain. I can't wait for what we do next.

Ronnie Webster,
Executive Director of Commercial Services



SUSTAINABILITY IN UofG CATERING

We are committed to producing an annual Sustainable Catering Review, aimed at highlighting key initiatives and sharing ongoing developments within our operations.

Our mission is to provide meals that satisfy our customers, students, and staff, while supporting the wellbeing of both people and the planet. Each year, we will expand the scope of our metrics to enhance transparency and track progress more effectively.

As significant part of the Glasgow community, we want to play our part. Innovation drives us as an educational institution and we remain committed to driving meaningful progress toward a more sustainable future.

Let's dig in!



CONTENTS

Introduction	6-7
PLANET	8-36
Sustainable food	9-15
Sustainable suppliers	16-26
Sustainable operations	27-33
Sustainable accreditations	34-36
PEOPLE	37-45
Responsible communication	38-41
Community engagement	42-43
Your contribution	44-45
COMMITMENTS	46-47



Our commitment to the Sustainable Development Goals (SDGs) is referenced throughout this report.

We implement practices across Catering that align with the work we do in support of the SDGs listed below.



SDG 2



SDG 4



SDG 11



SDG 12



SDG 14

More information can be found at:
www.gla.ac.uk/myglasgow/sustainability/sustainablefood/
sdgs.un.org/goals

AN INTRODUCTION TO UNIVERSITY OF GLASGOW CATERING

At the University of Glasgow we offer a range of services.

Outlets on campus

We currently run 12 outlets on our Gilmorehill Campus as well as outlets at our Dumfries and Garscube campuses.

- | | |
|-----------------------------|----------------------|
| Coffee House | The Western Cafe |
| Gilchrist Postgraduate Cafe | The Western To Go |
| Hub Kitchen | Tinderbox - ASBS |
| Hub To Go | Tinderbox - JMS |
| Library Cafe | Treehouse Pizza Cafe |
| The Gatehouse | Street Food Van |
| | |
| The Barn (Garscube) | |
| Cafe Rutherford (Dumfries) | |

Scan the QR code to see the outlet map



Our catering services are split into 3 parts.

Retail outlets and cafes

We have a variety of outlets on campus that offer retail products and freshly prepared meals.



Delivered Catering

We offer Delivered Catering to internal colleagues, providing them with freshly prepared meals and drinks for a range of conferences and functions.



Hospitality

Hospitality offers customers a range of fine dining menus perfect for weddings and events.



PLANET

At the University of Glasgow, we believe it is our duty to inspire positive change and encourage a sustainable future. Our commitment to sustainability involves using fresh, local produce, reviewing our environmental footprint and creating diverse and nutritious menus.

SEASONAL



VEGAN



Plant-based



FRESH



Organic

Low Impact



INCLUSIVE

HEALTHY



Customisable



9 PLANET
SUSTAINABLE FOOD

SUSTAINABLE FOOD

Sourcing food is at the heart of sustainable catering. We strive to source organic, seasonal, local and ethically-produced food across our operation. We are taking steps towards significantly reducing our carbon footprint and have increased focus on what we buy.

Sustainability in catering is not limited to sourcing and we have decided to share a little more about our products, initiatives and provenance of our suppliers.

RESPONSIBLE HEALTH AND NUTRITION POLICY

Our Responsible Health and Nutrition Policy supports improved health outcomes across the University campus. It outlines key criteria including limiting unhealthy ingredients, offering nutritionally balanced and inclusive options, ensuring transparency, promoting healthy choices, portion control and staff training.



As part of our commitment to improving the health and nutrition impact across campus, we recently expanded our salad bar to the “Fresh To-Go” section which now offers customisable salad bowls, breakfast pots, freshly made packed dishes and wonky fruit juice.

DID YOU KNOW?



By partnering with our wonky fruit juice supplier, we have saved 54,191 pieces (2.09 tonnes) of wonky fruit from waste.

Our fruit off-cuts from our production unit will be repurposed into gut shots and smoothies served from the Fresh To Go bar.



SDG 12

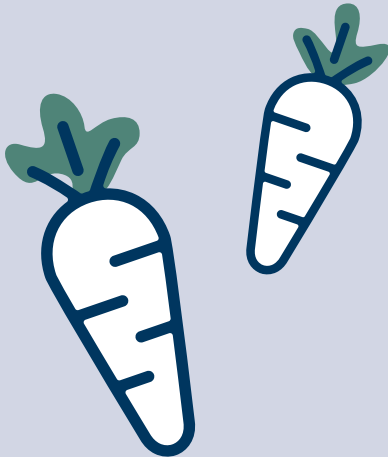
SEASONALITY

Across our kitchens we use seasonal ingredients.

At The Western Cafe and JMS Hub Kitchen, we make soup and fillings on a daily basis, using surplus ingredients, to ensure we have minimal food waste.



SDG 12



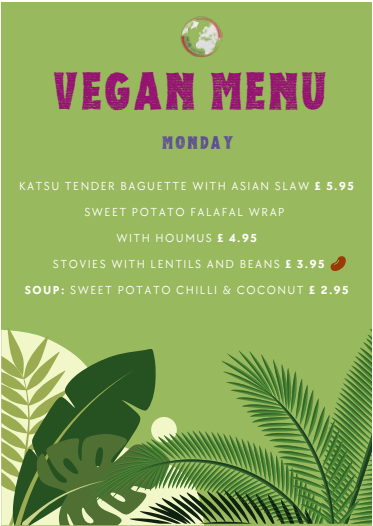
FOOD INCLUSIVITY

We are committed to providing a diverse and inclusive dining experience by catering to all dietary requirements. Our menu includes low emission, plant-based, vegan, vegetarian, halal, gluten-free and dairy-free options. We are dedicated to accommodating a variety of allergens to ensure all our guests can enjoy a safe and delicious meal. Our goal is to provide options that meet the needs of every culture, faith and diet, promoting both health and inclusivity in our offerings.

We have recently introduced a suite of menus onto our website to showcase our range of diet friendly options including plant-based, low emission and customisable dishes.

Customers can now view our seasonally rotating menus for:

- JMS Daily
- Plant Fusion
- Vegan
- Full of Beans
- Salad Bar





FULL OF BEANS CAMPAIGN

We are collaborating with Glasgow Food Policy Partnership (GFPP), to incorporate more #beansonthemenu.

Beans provide a plethora of both health and environmental benefits and are a cost-effective ingredient in filling and delicious meals. The ‘Full of Beans’ campaign supports the global ‘Beans is How’ challenge to help achieve SDG 2.

Each day, we feature a bean-based option and will continue to encourage this initiative across campus by sharing our commitment and showcasing our bean-based dishes.



SDG 2

*An example of our beans menu and how it is promoted in our JMS Hub Kitchen

BEANS MENU

MONDAY
VEGAN STOVIES WITH LENTILS AND BEANS £ 3.95

TUESDAY
VEGAN QUORN TERIYAKI GREEN AND BEAN £ 5.95
VEGAN MAC N' CHEESE WITH
3 BEAN CHILLI TOPPING £ 3.95

WEDNESDAY
SWEET POTATO, CHICKPEA & DAL COCONUT CURRY
WITH FIRE CRACKER POTATOES £ 4.95

THURSDAY
AFRICAN FIRE BEAN STEW £ 4.95

FRIDAY
BEAN & BEETROOT BURGER £ 5.95

**BEANS ARE ALSO AVAILABLE
DAILY DURING BREAKFAST**

BEANS MENU

FULL OF BEANS IS A CITY-WIDE CAMPAIGN THAT AIMS TO PROMOTE GREATER CONSUMPTION OF BEANS AND PULSES.

WE SUPPORT THIS CAMPAIGN BY SERVING A DISH MADE WITH BEANS OR PULSES DAILY.

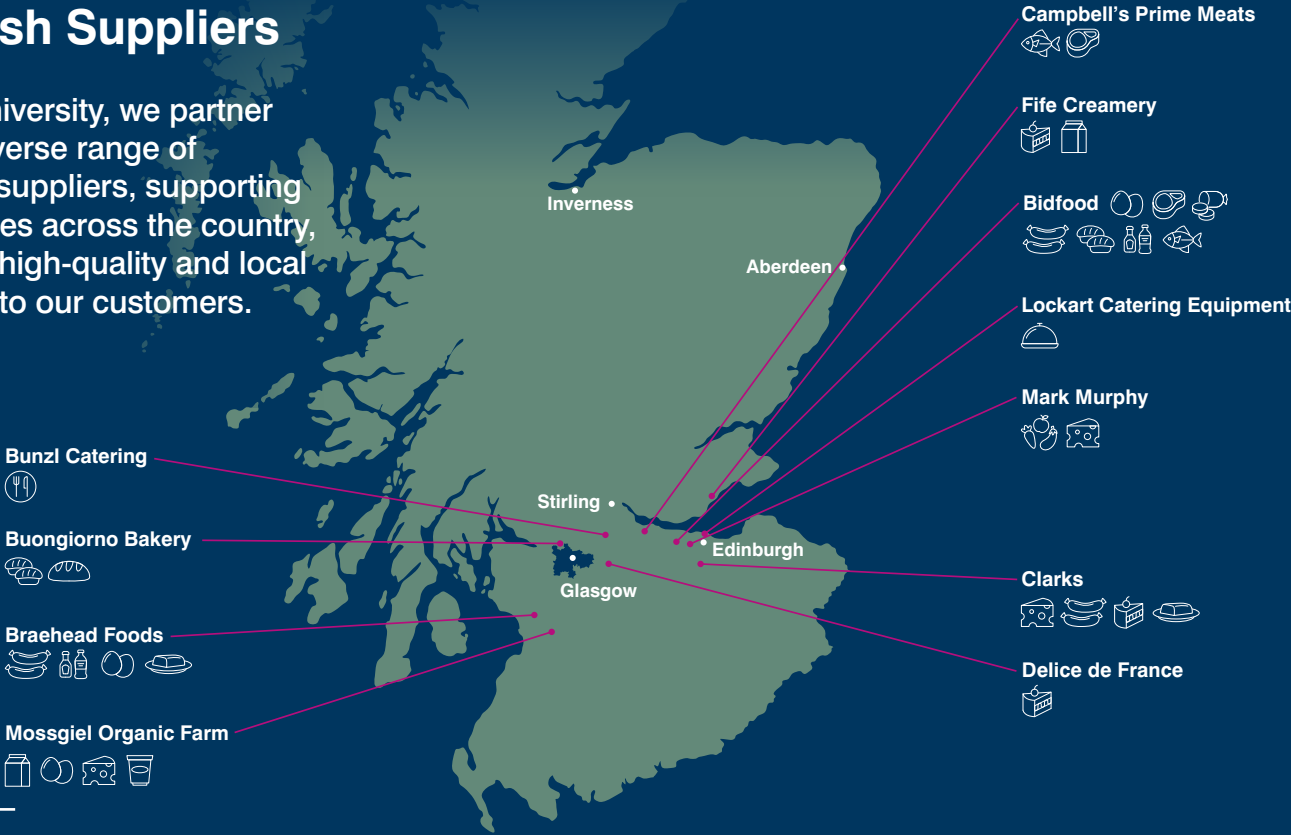
BEANS ARE PLANT-BASED PROTEIN AND FIBRE-RICH, WHICH IS GOOD FOR HEART AND GUT HEALTH AND CONSIDERED AN ALTERNATIVE TO ANIMAL PRODUCTS.

THEY ALSO BENEFIT THE PLANET BECAUSE THEY DON'T NEED MUCH WATER, ARE LOW IN CARBON, AND HELP ENRICH THE SOIL BY FIXING NITROGEN LEVELS.

SUSTAINABLE SUPPLIERS

Scottish Suppliers

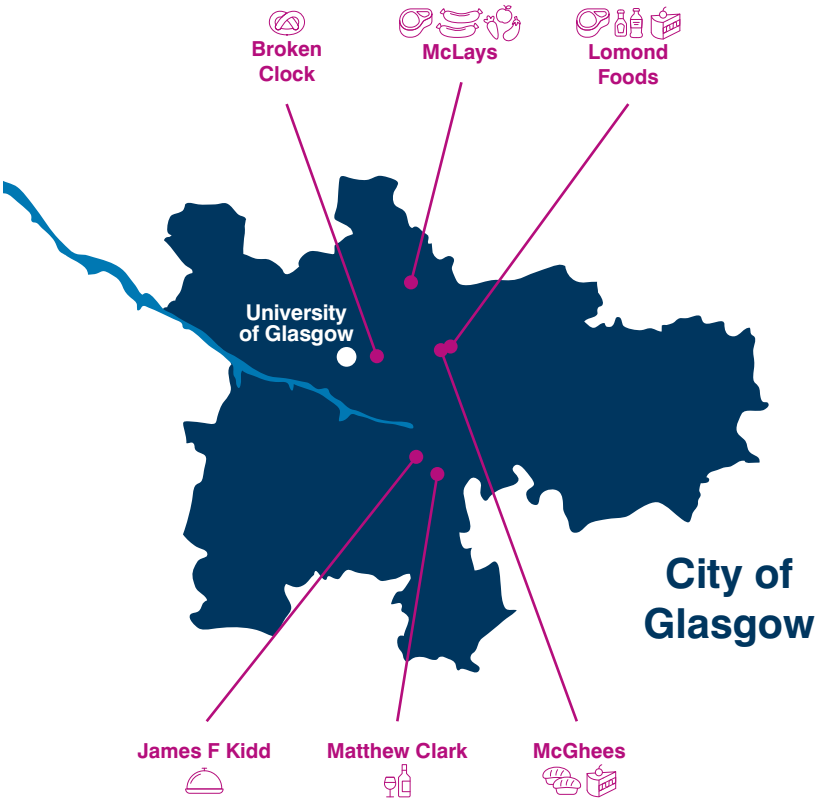
At the University, we partner with a diverse range of Scottish suppliers, supporting businesses across the country, bringing high-quality and local produce to our customers.



Glasgow Suppliers

Items supplied

- Alcohol**
- Artisan Baked Rolls**
- Baked Goods**
- Bespoke Goods**
- Catering Equipment**
- Cheese**
- Cooked Meat**
- Counter Cakes and Rolls**
- Disposables**
- Dry Goods (Pasta, Sauces, Oil, Rice)**
- Eggs**
- Fish**
- Fresh Meat**
- Freshly Baked Pastries**
- Fruit and Vegetables**
- Meat products**
- Organic Milk**
- Yoghurt**



COFFEE SUPPLIERS

We have appointed six new coffee suppliers, five of which are based in Glasgow and the Lanarkshire area. These suppliers have been selected because of their price and quality, and because of their impact on people and the planet. They have a range of sector leading sustainability initiatives, credentials and social and community benefits.



Offers free barista training to young people and partners with several charities. Works with the John Muir Trust to protect and conserve Scottish landscapes. Have organic, Rainforest Alliance and Fairtrade certification.



Plant orchards and work with various foodbanks across Glasgow, involving local children. Have offset their 3 tonnes of carbon emissions in the last year through these projects.



WE LOVE COFFEE

Offers opportunities to young and disadvantaged groups across Scotland. Works with local suppliers to minimise environmental impact and support Fairtrade and ethical practices. Uses a unique low emissions hot air roaster.



Reinvest 10% of profits into training and development. Papercup use seasonal coffee and are located 500 metres from the University which minimises carbon emissions and supports the local economy.



B Corp certified and donates 1% of profits to people and 1% of profits to planet causes. Named the best coffee roasters in the world.



PADDY & SCOTT'S

Support communities that grow their coffee, donating 12% of profits in 2023. Have direct trade with coffee suppliers to enable fairest trading practices.

COFFEE ORIGIN

South and central America

We Love Coffee
(Bulldog Colombian, Honduras, Ethiopian blend)
Papercup
(UofG Bespoke blend)
Brazil/Minas Gerais and Colombia/Gaitiana

Brazil

Coffee Conscience
(Fairtrade Espresso blend)
Brazilian Arabica and Central American Robusta
Dear Green
(Fazendo Pantano blend)
Minas Gerais, Brazil
Matthew Algie
(Peak & Wild blend)
South of Minas Gerais Brazil

Kenya

Paddy & Scotts
(Lunchbox blend)
Beans from Kenya



We have developed a unique coffee blend exclusive to the University, expertly roasted by local artisans at Papercup. This blend features both Brazilian and Colombian beans with notes of berry, cherry, citrus and chocolate.

This is an omni ground coffee, ensuring compatibility with all brewing methods, minimisation of waste and suitability to a wide range of customers. It also comes in fully biodegradable and recyclable packaging.

This coffee is competitively priced to support sales of the local business and ensure our speciality coffee is accessible to all of our customers.



KEEPCUP

UofG branded Keep Cups are available to purchase at all outlets for £9.95, with your first coffee free, to encourage the reduction of single-use materials. We have introduced a coffee loyalty scheme that promotes value for money and rewards sustainable practices. For every use of a reusable cup, customers receive two loyalty stamps, offering great value for being an on-campus advocate for sustainability.

We are promoting ‘sipping responsibly’ across campus by offering reusable cups and encouraging customers to sit in and use crockery. Recently, we developed ‘To-Go’ areas to separate single-use disposables and we have invested in reusable materials, to ensure customers always have access to a table and can use crockery in outlets where this is available.

This year, we gifted all of our staff a reusable Keep Cup.



SDG 12.5



An example of our sustainability marketing across campus – KeepCup campaign: #sippingresponsibly



CIRCULAR & CO

Our disposable cup usage continued to rise in delivered catering due to the high volume of hot drinks sold at conferences and functions. To address this, we partnered with Circular & Co to provide returnable cups, made from recyclable PP and designed for a minimum of 1000 uses.

These cups are a more durable alternative to disposables and still offer the same experience of a takeaway cup.

We are in the planning stages of implementing a fully returnable cup scheme on campus, though this will take a bit more time. We aim to have a returnable cup scheme in 2026/27.



NOBL WATER

The University of Glasgow was the first University to stock Nobl water, and brought Nobl to Scotland.

We partner with Nobl Water as our primary bottled water supplier, available across all campus outlets. The bottles are 100% recyclable, made from 95% plant based and responsibly sourced materials, including the cap.

1 tree is planted for every case sold and we are hoping to soon have our own 'UofG forest' nearby. Our long term goal is to stock Scottish water as we recognise the value in offering Scottish produce and are collaborating with Nobl and other suppliers to make this possible in a fully recyclable or plant-based material.



The University offers free water stations accessible by all and across the main campus which can be found via the UofG Life App.

MOSSGIEL

Our milk from Mossiel is small batch, local and organic. It arrives in reusable packaging consisting of glass bottles and tubs which are then sent back to the dairy to be reused. The milk contains no nasties and is made by healthy, pasture-fed cows, it's moo-rvellous!

We have made a conscious decision to purchase all of our whole and semi-skimmed milk from Mossiel. We will continue to offer plant-based milk alternatives everywhere.

As standard we use whole milk in barista made coffee to ensure customers are always served a velvety smooth coffee.

We have chosen to work with this small supplier due to the quality, sustainability impact and locality, and hope to buy our eggs and cheese from Mossiel in the near future.



234,276

pieces of single use plastic saved
from landfill through using Mossiel's
reusable tubs and bottles



10 x

the height of Ben Nevis



AQUA LIBRA

At the start of 2024, we installed water taps into our hospitality units, allowing us to refill reusable glass bottles as part of our Delivered Catering and Hospitality services. This has significantly reduced glass and single-use material waste and we plan to share the measurable impact in our next sustainability review.

This is provided by Aqua Libra who offer an energy efficient product and tap with zero limescale – they are committed to “providing community-based hydration solutions that are accessible to everyone”.



SUSTAINABLE OPERATIONS

Sustainability goes beyond food sourcing and nutritional impact. It requires taking further steps such as reducing waste, minimising single-use materials, adapting policies, and optimising delivery routes. All are essential to lowering our carbon footprint and setting an example for the wider industry.



DELIVERED CATERING TRANSPORT



E-BIKE

We recently received funding from Cycling Scotland to purchase a refrigerated E-Bike, for smaller deliveries across campus.



VEHICLES

As a further commitment to reducing our carbon emissions, we have upgraded our fleet of delivered catering vehicles to be fully electric and now plan routes in advance to reduce the mileage covered for deliveries on campus.

PROCUREMENT

We are working closely with our procurement partners at the University to develop our procurement strategy, opening doors to more local and small businesses, as well as creating opportunities for social enterprises.

This has involved inviting local businesses to tender; assisting them with the process and creating a wider range of questions, including higher grading of sustainable and community practices.



SDG 2.3



The Procurement team is working closely with Food and Hospitality to ensure that sustainability is embedded in all procurement activities. We are increasing our portfolio of smaller and more local businesses, focusing on procuring seasonal and organic produce, and reviewing with the supply chain to optimise deliveries and packaging.

We encourage all of our suppliers to engage in our EcoVadis platform which is a sustainability platform, allowing us to monitor responsible practices across our supply chain. The platform reviews environmental impact, labour and human rights, ethics, and sustainable procurement.

Rhona Wilson
Procurement Category Manager



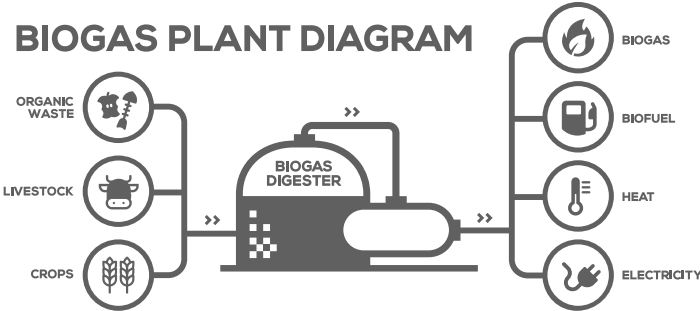
SDG 12.6



FOOD WASTE

At the University, we embrace portion control and plan production quantities ahead to ensure we have minimal food waste.

We work with Enva to dispose of our food waste. This undertakes an anaerobic digestion process to be converted into Biomethane. This can then be used as an electricity or heating source for local businesses and any remains used as fertiliser.



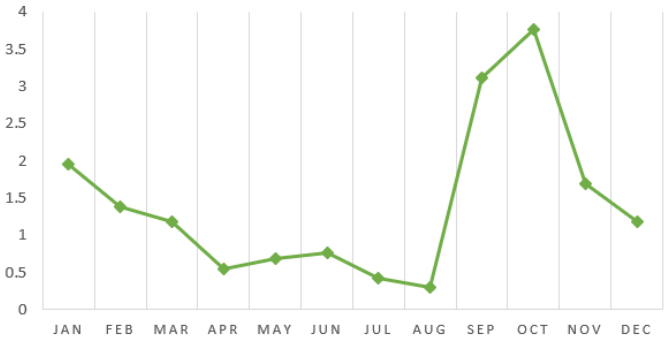
Our food waste total for 2024 was 16.9 tonnes. A large percentage of this is from off-cuts and coffee grounds.

We are looking at more ways to reduce our food waste including more strenuous analysis of footfall across the year, surplus food donations and composting.



SDG 11.6

FOOD WASTE TONNAGE



We have had over 7 tonnes of coffee grounds waste over the last year from all catering operations. We are committed to repurposing coffee grounds through internal channels, our supply chain and within the community and aim to reduce waste significantly in the coming years.



SDG 12

DID YOU KNOW?



We are introducing a ‘mystery bag’ offer containing surplus food from the Gilchrist Postgraduate Cafe at a heavily discounted rate. We are working with our coffee supplier to recycle used coffee grounds from the outlet, with the goal of naming the Gilchrist Postgraduate Café as the first zero food waste café on the UofG campus!

ECOHUB

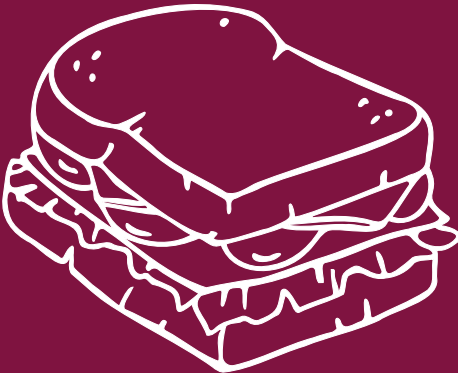
Aligning with our commitment to people and planet, we are proud to be working collaboratively with the UofG EcoHub.

We have supported the set-up of the EcoHub (run by the UofG GUEST team) by providing second-hand and reused catering equipment. Free rerouted coffee beans, sustainably sourced from our supplier Coffee Conscience, were also provided.

The EcoHub volunteers received food safety and allergen training and we are currently working with the team on how to safely offer free surplus food across the University.



CENTRAL PRODUCTION UNIT (CPU)



This year, we are building our CPU...

This unit is a kitchen large enough to make all our sandwiches and salads fresh on campus. This will give assurance of homemade food, using locally sourced artisan bread and ingredients.

We have committed to all in-house sandwiches and salads being packaged in compostable or recyclable material by 25/26, and to have clear carbon labelling by academic year 27/28. The carbon labels will be used to show the emissions created in each product, allowing customers to make conscious decisions on their meal, and encouraging them to choose more sustainably.

Across our outlets, we use 100% recyclable or compostable packaging for all takeaway and in-house produced items, such as sandwiches, salads, hot drinks and hot meals. We plan to continue this from the CPU and expand our range of sustainable packaging to uphold our commitment of no single use plastic.



SUSTAINABLE ACCREDITATIONS



FOOD MADE GOOD

The Sustainable Restaurant Association (SRA) are an internationally recognised not-for-profit organisation, that support businesses in adopting sustainable practices and guide consumers toward more responsible choices.

In Spring 2025 we achieved a 3-star Food Made Good rating in partnership with the SRA. This is the highest rating available and focuses on three core pillars: sourcing, society and environment. The process involved assessing the University’s practices and policies, with recommendations to becoming more sustainable.

FOOD FOR LIFE SERVED HERE

We have achieved our Food for Life Served Here Bronze award in partnership with Soil Association, the largest organic certification body in the UK. This recognises our efforts in serving freshly prepared, seasonal, healthy and local food. The award requires a minimum of 75% of food to be made fresh on campus and meet the below 12 criteria. We were pleased to meet all 12 criteria and produce 90% of our food fresh from campus using quality ingredients.

1	Freshly Prepared	5	No Unwanted Additives	9	Food Provenance
2	High Welfare Meat	6	No GM Ingredients	10	Dietary Needs
3	Sustainable Fish	7	Free Drinking Water	11	Food Safety
4	Free Range Eggs	8	Seasonal Menus	12	Staff Training

We plan to work towards the next level of accreditation (Silver), which will involve using more organic produce, reducing food waste and embedding more sustainable criteria into our policies.

uofgfoodsustainability.my.canva.site



This award covers all of our catering kitchens.



SDG 2



SDG 14



SDG 4.7



PROMOTING B CORP

We work with a range of B-Corp accredited food and drink suppliers, this ensures that suppliers meet high standards of social and environmental performance, transparency, and legal accountability. We are highlighting B-Corp products throughout 2025 to encourage more sustainable and ethical purchases across our community.

Here’s a list of our current B-Corp suppliers:

Cawston	Lomonds Fine Foods	Strong Roots
Dear Green Coffee Roasters	Perkier Foods	Tenzing
Flawsome!	Phat	Tony's Chocolonely
	Sanpellegrino	TUGO

Certified



Corporation



Find out more about these suppliers.

PEOPLE



Students
Colleagues
Customers

“Students have become more aware of the changing environment around us, more consideration has begun to develop on healthy patterns, changing behaviours and forming an inclusive future that we can hand down to the next generations.

Iris Duane
Vice President of Student Welfare,
Student Representative Council.



RESPONSIBLE COMMUNICATION

Staff Engagement Group (SEG)

The SEG is made up of employees from across Food and Hospitality. Our people are our greatest asset and the beating heart of our operation. The SEG discuss and help develop various areas of the operation including: better communication, increased engagement, charitable donations, sustainable initiatives and staff and community events.



38 PEOPLE
RESPONSIBLE COMMUNICATION



SDG 4.7

Raising Awareness

We have reinvented our marketing strategies and are incorporating more responsible campaigns into our marketing schedule for the rest of the year, including limiting unhealthy promotion and more targeted sustainable campaigns.

This will include promotion on our social media channels.



@uofgfood



university-of-glasgow-hospitality-events

INVESTMENT IN PEOPLE

After receiving the Soil Association award, our team received sustainability training which can be incorporated into their work and personal lives. Each member of the team was asked to make a 'sustainability pledge' to demonstrate their commitment to practicing sustainability and raising awareness.

We are committed to spreading awareness and educating our team. Sustainability is a key focus area in our team development programme, this will be part of our training and from Summer 2025, it will be mandatory for all existing and new team members to engage in sustainability training.



People Development

In 2024, we provided a member of our team with a development opportunity focused on expanding our sustainability strategy.

We have continued to offer development opportunities to our team and students across the University, have had two team members in marketing roles and have partnered with the Student Employability team to recruit a student intern over Summer.

These initiatives help to increase both staff and student's skills, provides ongoing development and strengthens our business strategies.

39 PEOPLE
RESPONSIBLE COMMUNICATION

HEALTHY PROMOTION

We recently adapted our marketing strategy to ensure we are limiting unhealthy promotion, for example minimising promotion for ultra-processed foods or high salt content products. Our target is to achieve a 70% rate of our marketing materials to promote sustainable, healthy and affordable options.

Our sustainable marketing journey began last year with our 'try plant-based' campaign, where we had entirely plant-based dishes from the JMS Hub Kitchen for a day in support of Earth Day. This was to encourage staff and students to try something different and low emissions.

We continue to advocate for eating and sipping responsibly across campus.

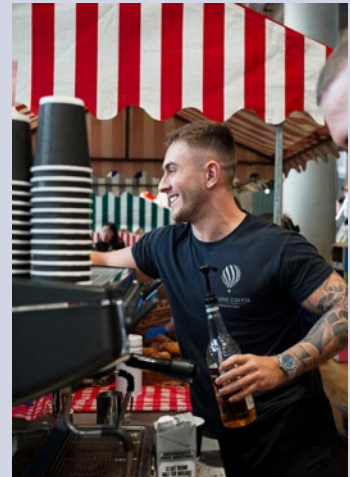
Examples of us promoting our 'try plant-based' campaign.



FOOD FESTIVAL

The UofG Food Festival was an initiative aimed at enhancing the student experience while promoting **sustainable, healthy, and affordable** food options available at on-campus retail outlets. This free event launched last November and was designed to engage students mid-semester and attracted hundreds of attendees by offering interactive, educational experiences focused on conscious food choices. It showcased a wide range of sustainable products, including locally roasted coffee, plant-based cakes, low-emission meals, and vegan options, alongside non-food items like reusable cup discount codes.

Beyond sampling, the festival educated students on the benefits of eating on campus and supported the University's sustainable catering goals.



COMMUNITY ENGAGEMENT

We strongly believe that ‘People Make Glasgow’, and being members of the local community, we experience first-hand the warmth, friendliness, and great sense of pride that defines Glasgow. We aim to inspire and contribute to the community that we benefit from.

As part of our efforts to engage staff and the community, our team plans to organise community and charitable events in our spaces.

This academic year we encouraged donations to Maggie's, a cancer care charity, which Carol and the UofG Catering team generated £352 for.



BEACH CLEAN

We plan to partner with SAS (Surfers Against Sewage), to host a beach clean in Ayrshire, welcoming all our staff. This will be an opportunity to heighten staff engagement and will encourage participation in sustainable initiatives. We plan to do a beach clean or similar community project on an annual basis and will continue to work with our SEG and recently developed directorate-wide wide ‘Your Say’ group, to create volunteering opportunities.



YOUR CONTRIBUTION

REDUCE, REUSE, RECYCLE

Eating & drinking on campus*



Bring your own water bottle (**BYOWB!**): Fill up at the University water refill stations.



Sip responsibly, bring a reusable cup – like our UofG KeepCups – when getting a coffee.



Recycle properly; Use the correct waste streams by following signage on bins across campus.

Repurpose coffee waste: Use your grounds, (or help yourself to ours!) in soil to support plant growth.



Reduce food waste: Choose to **customise** your meals at our ‘Fresh To Go’ bar to match your appetite.



Grow more plants: Visit the EcoHub to swap plants and cuttings and learn more about propagation.



Eat consciously; Opt for a **lower emission** meal. Try something from our Full of Beans menu, vegan or plant-based range.



Eat your leftovers; Bring in a container to take your leftovers home.

Practice **sustainable eating**: Choose fresh, local and seasonal dishes and ingredients sold across our services.



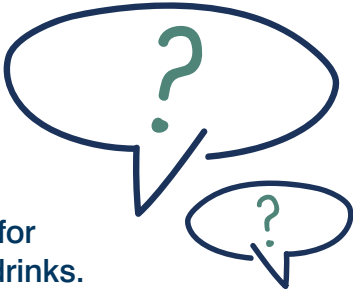
Where to find cafes, outlets, water refill stations, the EcoHub and more...



***applies to all students and staff!**

WHAT ELSE?

- Start conversations on sustainable practices; ask our servers or chefs for more information on our food and drinks.
- Use our catering and events surveys to provide us with feedback or share any ideas.
- Read our signage displayed across campus to highlight sustainable, local, fresh and seasonal offers.



Take the survey



Just as we are committed to producing an annual Sustainable Catering review, we ask for your commitment to reviewing it.

Help us to raise awareness and create a greener future.

Read more about our sustainable food and drink practices and policies.



COMMITMENTS

Planet:

- Support the UN SDGs
- Increase fresh and seasonal food production
- Offer inclusive meals; affordable, diet and allergen friendly
- Offer plant-based and vegan alternatives
- Use local suppliers and encourage sustainability reporting
- Increase sustainability considerations in procurement processes
- Uphold sustainable accreditations
- Reduce our food waste
- Use recyclable, compostable and reusable materials
- Minimise use of single-use materials
- Provide high quality, nutritious meals



People:

- Raising awareness of our sustainable practices
- Increase promotion of healthy foods
- Engage in community projects and initiatives
- Expand our training on responsible practices and policies
- Increase team engagement and development opportunities
- Promote local suppliers and celebrate provenance
- Expand on community-focused and sustainable events
- Encourage responsible choices
- Educate others through our platform and annual review



Find out more about the Sustainable Development Goals:
sdgs.un.org/goals

Created by Christie Bone (c.bone@ugcl.gla.ac.uk, Business
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