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University of Strathclyde

Sustainable Food Policy

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Sustainable Food Policy

1 Introduction

The University of Strathclyde's Climate Change and Social Responsibility Policy 2016 to 2026 states its commitment to ensure that sustainability and responsible citizenship are embedded in all its operations, and this is complimented by Strathclyde's Climate Change and Social Responsibility (CCSR) Plan. Furthermore, KPI 16 of the University's Strategic Plan 2025 targets the university to target year-on-year Greenhouse gas emissions reduction, leading to a 70% reduction by 2025, 80% by 2030 and net zero by 2040 at the latest.

The University Catering Services are committed to supporting the Policy to deliver its 4 main aims in becoming more sustainable by ensuring catering-led decision-making takes the CCSR plan and KPI 16 into account.

Our food choices - what we eat and what we serve — influence our health and the health of our planet. We recognise our responsibility to promote healthier eating and to help students and staff understand the link between diet and mental health and performance.

The Sustainable Food Policy sets out our intentions to minimise the impact of our operations and highlights our obligation to ensuring that the processes in which the food and drink we source, procure, serve, and dispose of are conducted in an environmentally and socially responsible manner.

2 Scope and responsibility of the Policy

This Policy applies to all University of Strathclyde catering operations across the John Anderson campus. It does not currently apply to the [Strath Union/University of Strathclyde Students' Association](#), external catering suppliers or others using University premises under license, including vending machines.

This Policy is developed and owned by [Catering Services](#) in collaboration with [Sustainable Strathclyde](#), [Conference and Events](#), [Procurement Services](#), [Strath Union Sustainability](#), and other key stakeholder across Glasgow and Scotland, with approval the Executive team.

Students, staff and suppliers will be expected to support and adhere to this policy.

3 What is a sustainable food system?

Within its [Sustainable Food Systems, Concept and Framework](#), [The Food and Agriculture Organization of the United Nations](#) define a sustainable food system as 'a food system that delivers food security and nutrition for all in such a way that the economic, social and environmental bases to generate food security and nutrition for future generations are not compromised.'

To us this means committing to;

Economic Sustainability

- Ensuring the food and drink we source come through a supply chain that has the highest standards around rights, health, safety, wages and freedom of association of workers
- Supporting our local economies by working with macro, small and medium sized enterprises to join our supply chain either directly or via one of our appointed wholesalers
- Ensuring good food is accessible and affordable to all.

Social Sustainability

- Adopting an open and fair recruitment practice and providing equal opportunities.
- Supporting the University community to develop its understanding of the impact of a healthy, balanced diet on mind and physical wellbeing.
- Leverage globally inspired, plant-forward culinary strategies to support innovation around healthy, delicious cooking that rebalances ratios between foods from animal and plant sources.
- Develop well-balanced veg-centric meals with a focus on whole, minimally processed foods which are rich in nutrients to promote good health and wellbeing.
- Ensure allergen and nutritional information is readily available to allow students and staff to make informed food choices.
- Support the [Glasgow City Food Plan](#) to achieve "a food system in Glasgow that is fair, resilient and environmentally sustainable and enables everyone in Glasgow to eat healthy, affordable, culturally appropriate Good Food irrespective of where they live, their income or personal circumstances."

Environmental Sustainability

- Implement a plant forward culture where the style of cooking and eating on campus emphasises and celebrates, but is not limited to, plant-based foods. Those include fruits and vegetables (produce); whole grains; beans, other legumes (pulses), and soy foods; nuts and seeds; plant oils; and herbs and spices. Plant-forward menu development reflects evidence-based principles of health and sustainability.

- Commit to the [24 Principles of Healthy, Sustainable Menus](#) from the [Menus of Change Initiative](#) created by [The Culinary Institute of America](#) and [Harvard T.H. Chan School of Public Health](#)
- Given the cultural diversity of our campus community, imported food will continue to be an important component of our menus. Environmental and ethical considerations will be given to how specific foods are chosen.
- Utilise stock management systems to control food production and manage ordering to ensure minimal food waste. Surplus food should be sold through at cost or redistributed to those that can make use of it where possible.
- All homemade products will be served in compostable packaging which should be put into food waste bins to close the loop.
- Capture, monitor and improve the carbon footprint of food and drink sold on campus.
- Ensure animal welfare is at the heart of sourcing.

4 Commitments and Action Plan

Commitment	Strathclyde's CCSR Plan deliverable	Actions	Responsibility
Economic Sustainability	1, 13, 15, 18	Work with University Procurement and procurement frameworks (TUCO, APUC) to ensure sustainability (and quality) criteria as a key part of the procurement specification	Head of Catering, Executive Chef University Procurement
Economic Sustainability	7, 11, 13	Work with University Procurement and procurement frameworks (TUCO, APUC) to overcome the barriers to engaging with local macro, small and medium enterprises	Head of Catering, Executive Chef University Procurement
Economic Sustainability	11, 13	Buy fresh and seasonal, local, and global with consideration given to environmental, social, and economic responsibility	Executive Chef, Retail Catering Manager

Economic Sustainability	11	Reward better agricultural practices from farmer, growers and suppliers that have a commitment to protect and restore natural systems through effective management practices, such as choosing crops well-suited for their local growing conditions, minimising use of synthetic pesticides and fertilisers, and avoiding the use of groundwater for irrigation	Executive Chef, Retail Catering Manager
Economic Sustainability	11	Be transparent about sourcing and preparation by providing customers with abundant information about food production methods, sourcing strategies, calorie and nutrient values, labour practices, animal welfare, and environmental impacts	Executive Chef, Retail Catering Manager, Hospitality Operations Manager
Economic Sustainability	12	Embed vegan and vegetarian dishes as standard in Retail outlets and ensure Hospitality menus have a minimum of 50% vegan/vegetarian dishes	Executive Chef, Retail Catering Manager, Hospitality Operations Manager
Social Sustainability	11, 12	Raise awareness of the importance of a healthy, balanced diet on the mind and body, helping students and staff make informed food choices using nutritional labelling where possible	Retail Catering Manager
Social Sustainability	12	Provide ingredient and allergen information for Hospitality and Retail menus to allow people to make an informed choice when selecting foods	Hospitality Operations Manager, Retail Catering Manager
Social Sustainability		Use cooking methods that help reduce salt, fat & additives and reduce the volume of oil used	Executive Chef
Social Sustainability	12	Develop well-balanced veg-centric meals with a focus on whole, minimally processed foods which are rich in nutrients to promote good health and wellbeing	Executive Chef

Social Sustainability	12	Leverage globally inspired, culturally diverse, plant-forward culinary strategies to support innovation around healthy, delicious cooking. Implement cookery demonstrations with menus that rebalance ratios between foods from animal and plant sources	Executive Chef
Social Sustainability	11	Improve the availability of affordable, healthy, and sustainable food in our Retail outlets	Executive Chef, Retail Catering Manager
Social Sustainability	12	Raise awareness of obesity and implement measures such as reducing portions, emphasising calorie quality over quantity to help tackle the issue	Executive Chef
Environmental Sustainability	18, 19, 20	Utilise stock management systems to control food production and manage ordering to ensure minimal food waste. Surplus food should be sold through at cost or redistributed to those that can make use of it where possible	Executive Chef, Retail Catering Manager,
Environmental Sustainability	13	Serve less red meat, less often on campus and look to ensure that food is sourced from suppliers who procure from areas that do not require deforestation Continue to ensure beef is not served across university catering.	Executive Chef, Retail Catering Manager, Hospitality Operations Manager
Environmental Sustainability	18, 19, 20	Where possible source products which are certified to ensure the highest standards of fair and ethical practices are met in the production and supply of a product or ingredient such as Fair Trade and Marine Stewardship Council	Executive Chef, Retail Catering Manager, Hospitality Operations Manager
Environmental Sustainability	18, 19, 20	Implement an annual waste audit process to monitor waste performance across catering and to identify opportunities to reduce	Head of Catering, Executive Chef, Sustainable Strathclyde

Environmental Sustainability	18, 19, 20	All homemade products will be served in compostable packaging which should be put into food waste bins to close the loop Communication to students and staff to ensure packaging is disposed of in the correct waste stream	Head of Catering, Executive Chef, Sustainable Strathclyde
Environmental Sustainability	18, 19, 20	Deter the use of disposable packaging on campus by implementing charges for packaging. Encourage use of reusable containers for more of the products sold in Retail outlets.	Catering Services, Sustainable Strathclyde

5 Implementation and review

A Policy Statement will be made available in all food service areas and the policy will be made available in full on our website.

Reviews will be conducted quarterly by [Catering Services](#), [Sustainable Strathclyde](#), [Conference and Events](#), [Procurement Services](#), [Strath Union Sustainability](#), to ensure implementation and adherence is on track.

Catering Services will coordinate a policy review annually to ensure sustainable practices are up to date and relevant.

6 Appendix

University of Strathclyde's Climate Change and Social Responsibility Policy 2016 to 2026, Sustainable Strathclyde

https://www.strath.ac.uk/media/ps/estatesmanagement/sustainability/SD_and_Climate_Change_Policy_Web_Version.pdf

University of Strathclyde's Climate Change and Social Responsibility (CCSR) Plan, Sustainable Strathclyde

https://www.strath.ac.uk/professionalservices/media/ps/estatesmanagement/sustainability/sustdocuments/SDGs_in_Strathclyde's_CCSR_Plan.pdf

University of Strathclyde's Strategic Plan 2025

https://www.strath.ac.uk/media/1newwebsite/documents/Strategic_Plan_2025_summary.pdf

24 Principles of Healthy, Sustainable Menus, Menus of Change

<https://www.menusofchange.org/>

Sustainable Food Systems, Concept and Framework, Food and Agriculture Organization of the United Nations

<https://www.fao.org/3/ca2079en/CA2079EN.pdf>

Glasgow City Food Plan, Glasgow Food Policy Partnership

https://www.gcph.co.uk/assets/0000/8206/FINAL_GLASGOW_CITY_FOOD_PLAN_June_2021.pdf