



Sustainable Catering Policy

Queen Mary University of London (Queen Mary) is a Russell Group University and one of UK's leading research-focused higher education institutions. We offer our students a stimulating, supportive and high quality learning experience.

Queen Mary is committed to exploring all opportunities, which ensures that all food bought, consumed and prepared across our catering outlets have as little as possible impact on the environment, including growing and making use of fruit and vegetables from our own allotments and fruit trees planted on the Mile End Campus.

We are committed to:

- Membership of the Sustainable Restaurant Association (since March 2022), and to using the available resources to focus greater effort on the production and service of lower carbon menus.
- Carbon labelling of our food to enable our customers to make their own footprint choices
- Use local, seasonally available ingredients as standard, to minimise food transport and storage. We work with local and regional suppliers to amalgamate and reduce our deliveries and purchasing fruit and vegetables deemed not 'pretty enough' for supermarket shelves
- Exclude fish species identified as most at risk by the Marine Conservation Society and specifying fish only from sustainable and MSC certified sources
- Ensure that meat, dairy and egg products are produced to high environmental, ethical and animal welfare standards, including Red Tractor certified UK produce.
- Buy fair-trade and responsibly sourced - all our coffee is fairtrade certified. We focus on food and drinks sourced and produced in the UK by companies that have an environmental agenda embedded in a public CSR policy. We weigh up the innovation of the product against its ethical credentials.
- Specify produce from farming systems that have minimal environmental harm and under ethical standards, such as Paddy & Scott's coffee which invest in educational schemes for farm workers and have handed ownership to its workers.
- Continue to deliver and increase the proportion of meals rich in fruit, vegetables, pulses and nuts, while reducing foods of animal origin, especially grazing ruminants. We offer a minimum of two plant based options at lunch and dinner
- Embed energy efficiency and good energy management practices across all our catering processes. As we invest in new equipment, the purchasing decision will always have an environmental consideration, our new inter-campus electric delivery vehicle arrives in February 2023.
- Ensure that all major catering and food suppliers have certified environmental management system (EMS) such as ISO 14001:2015 EMS. We are proud to have helped QMUL achieve ISO14001



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