

MORE THAN
1,000 KG OF FRESH PRODUCE
WAS GROWN IN OUR CAMPUS
KITCHEN GARDEN AND USED
DIRECTLY IN OUR MENUS

WE MAINTAINED OUR
★★★ RATING WITH THE
SUSTAINABLE RESTAURANT
ASSOCIATION, WITH AN IMPROVED
OVERALL SCORE ACROSS SOURCING,
SOCIETY AND ENVIRONMENT

RIDAN COMPOSTERS WERE
INTRODUCED IN CATERED
RESIDENCES, TURNING FOOD WASTE
INTO NUTRIENT-RICH COMPOST
FOR OUR KITCHEN GARDEN

WE POURED
12,780 LITRES
OF PLANT-BASED
MILK (MAKING UP
OVER 10% OF
ALL MILK USED)

UPGRADED KITCHEN EQUIPMENT
IN THE RAM BAR
HAS CUT POWER
DEMAND BY 49%,
SAVING 6.7 TONNES
OF CO₂E PER YEAR

CATERING & RETAIL SERVICES

SUSTAINABLE FOOD IMPACT ACHIEVEMENTS

2024-2025

WE ACHIEVED A
★★ RATING
IN THE
FAIRTRADE
UNIVERSITIES
AWARD

WE SUPPORT OVER
200 STUDENTS
THROUGH CASUAL
EMPLOYMENT

VENISON WAS INTRODUCED
IN CATERED RESIDENCES
AS A MORE SUSTAINABLE
MEAT OPTION

WE SERVED OVER
100,000 VEGAN
AND VEGETARIAN
MEALS

OVER
136,000 HOT DRINKS WERE
SERVED IN REUSABLE CUPS,
WITH 314,000+ OF THE
HOT DRINKS SERVED BEING
FAIRTRADE

WE WORK WITH
LOCAL TRADERS
WITHIN OUR OUTLETS
AND ACTIVITIES

MEAT SALES
SAW A FURTHER 1.4%
REDUCTION ACROSS
OUR CAMPUSES



University
of Exeter

FIND OUT MORE
[exeter.ac.uk/departments/campus-services/
eatandshop/oueffect/sustainability/](https://exeter.ac.uk/departments/campus-services/eatandshop/oueffect/sustainability/)



Eat & Shop
on campus!