

CATERING & RETAIL SERVICES

# SUSTAINABLE FOOD IMPACT ACHIEVEMENTS TIMELINE

2019-2020



USE OF  
**ACCREDITED  
SUSTAINABLE  
FISH FARMERS**

TAKEAWAY  
CONTAINERS BECAME  
**100%  
COMPOSTABLE**

REMOVED ALL  
**PLASTIC STRAWS  
CUTLERY &  
SAUCE SACHETS**

WASTE COOKING OIL  
COLLECTED AND CONVERTED  
**INTO BIO FUEL**

2020-2021



**21% DECREASE  
IN MEAT BASED  
DISHES SOLD**

UPDATES TO OUR  
**FLEET OF VEHICLES  
RESULTED IN 80%  
NOW BEING ELECTRIC**

CHAMPIONING MORE  
**LOCAL  
SUPPLIERS**

REMOVAL OF  
**SINGLE USE PLASTIC  
ON OUR FOOD & DRINK  
TO GO RANGE**

2022-2023



ACHIEVED  
**★★★ RATING WITH  
THE SUSTAINABLE  
RESTAURANT  
ASSOCIATION**

**48% OF  
HOT DRINKS  
SERVED IN  
REUSABLE CUPS**

OVER  
**103,000 VEGAN  
& VEGETARIAN  
MEALS SERVED**

OVER  
**12,000 LITRES  
OF PLANT BASED  
MILK USED**

2024-2025



WE GREW  
**1 TONNE OF  
PRODUCE IN OUR  
CAMPUS KITCHEN  
GARDEN**

NEW RAM BAR EQUIPMENT  
**CUT POWER DEMAND  
BY 49% SAVING  
6.7 TONNES OF  
CO2E PER YEAR**

ACHIEVED  
**A ★★★ RATING IN  
THE FAIRTRADE  
UNIVERSITIES AWARD**



University  
of Exeter

Eat & Shop  
on campus