



**QUEEN'S
UNIVERSITY
BELFAST**

**CAMPUS
FOOD AND
DRINK**



SUSTAINABLE HOSPITALITY

At Campus Food and Drink we are committed to providing high-quality service and products with minimum impact on the environment. This, is coupled with the University aim of operating at net carbon zero by 2040.

LOWER IMPACT HOSPITALITY

In September 2023, we opened a new café in the Student Hub building at the Queen's Business School Estate. In an effort to reduce our impact we introduced a 'No single use cup' policy, working with Dublin-based '2GoCup', the café operates a loan cup scheme, where customers purchase a reusable cup alongside their coffee. They can keep this cup and use it for their next purchase or return it for a refund. Within the first four months of opening we diverted over 5,545 single use cups from the waste stream!

When possible, any saveable food items are donated to the Pantry in One Elmwood. The Pantry is a free refill station run by the Student's Union in conjunction with the University to help mitigate the impact of the cost of living crisis on students.

LOCALLY SOURCED PRODUCE

At Campus Food & Drink, we're passionate about sourcing the very best produce from local suppliers for our kitchens. As much as possible, we source produce locally and from the island of Ireland. Currently, we use:

- North Down** – Fresh fruit & vegetables
- Bewley's** – Fairtrade tea and coffee
- Carnbrooke Meats** – Beef, pork, lamb & poultry
- Elmore seafood** – Fresh fish & seafood
- Hugh Jordan** – Crockery, cutlery & glassware
- United Wines** – Fine wines, beers & spirits
- Yellow Door** – Breads and patisserie
- Neary Nogs** – Handmade, stone ground chocolate
- Bunzl McLaughlin** – ECOLAB chemicals
- Alliance** – Compostable disposables

WE ARE A FAIRTRADE UNIVERSITY

Working with various key stakeholders across the University, we are proud to say we are a Fairtrade-certified University. The Fairtrade committee meets on a regular basis.

As part of that commitment, we also raise, organise and run events and fundraisers to raise awareness of Fairtrade with colleagues and staff. Recent events have included the Fairtrade Coffee Morning at Riddel Hall and a Pancake Demonstration with the Great Hall chefs using Fairtrade products.



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EATING SEASONABLY

Food harvested and consumed at its peak is fresher and packs a bigger nutrient-rich punch than produce - which must be transported across the globe before it makes its way to your plate.

Purchasing locally grown food and produce helps directly support local farmers and your local community. Money spent locally often stays locally, reinvested in the local economy and supply chains, bolstering the local economy. Eating seasonally is often better value for the consumer with fewer requirements for packaging and transportation from far-flung destinations.

By reducing the distance your food must travel before it makes its way to your kitchen, you are playing a part in reducing its food miles and the level of carbon emissions it puts out into the atmosphere.

Here are a few other things Campus Food & Drink currently do to increase our sustainable approach to hospitality:

- A fully electric Van has been used for across campus catering deliveries and stock transfer for our department since 2016.
- A full range of vegetarian & vegan options are available to order for all events and meetings, as well as banqueting options.
- All our menus are printed on recycled paper and placed on reusable cards.
- Water filters are installed in the Great Hall and Riddel Hall, providing freshly filtered still and sparkling water. This allows us to use reusable water bottles to provide water for meetings and events.
- The majority of our disposable items are all compostable and are collected for composting along with our food waste. This includes our branded paper cups, plates, napkins, disposable cutlery, and water tumblers.
- Any food waste generated is collected and sent for industrial composting locally, facilitated by River Ridge.
- We reduce and recycle as much waste as possible following University guidelines.
- We are working with the Estates department to move away from reliance on gas in our kitchens. When possible, any new equipment purchased is powered by electricity from a renewable source.
- Water-saving devices have been installed throughout our facilities to reduce our water consumption.
- We use ECOLABs chemicals to reduce water usage, waste generation and energy requirements associated with hygiene and cleaning.

Further information can be found at;

<https://www.qub.ac.uk/sites/campus-food-drink/Sustainability/>

<https://www.qub.ac.uk/about/sustainability/>

<https://www.qub.ac.uk/events-at-queens/sustainability/>