



SUSTAINABILITY OVERVIEW

Climate Change is described by the UN as the most 'pressing issues of our time', threatening the lives and livelihoods of billions of people around the world. The pressures of changing our patterns of behaviour is evident through Price Charles expressing concern of the 'dangerously narrow window' towards acting upon climate change. However, despite the magnitude of global cooperation needed, improvements are being made. This is evident through the increasing percentage of renewable energy and ambitious targets being set by governments and businesses.

Brunel Uni Food aspires to create memorable moments and fantastic experiences, all through a strict and comprehensive sustainability framework. Indeed, sustainability is at the heart of everything we do! Sustainability is valued in such a way through recognising both the impact we can have upon influencing future leaders and the responsibility held by catering among its contribution towards reducing emissions.

We proudly subscribe to the United Nations' Sustainable Development Goals (SDGs) which were agreed by world leaders in September 2015.









"We aspire to be the benchmark of sustainable excellence within university catering"

Stephen Travis (Partnership Director, Chartwells)

Recognition for Sustainable practices

Through our sustainability efforts, Brunel Uni Food has achieved the Sustainability in Education Award 2020 & 2022, The Economic Sustainability Award 2022 and Best Waste Reduction Technology Award 2022 all part of the sought after Footprint Awards, which have been the barometer for sustainability and responsible business practice. Obtaining this sustainable accreditation means consumers at Brunel Uni Food can be confident the food has abided to sustainable guidelines from harvest to disposing.

In addition Brunel Uni Food has worked with the University
Global Challenge team to help influence and educate students
around sustainability to encourage action and change
behaviours

"We're extremely proud to have won this award — Brunel University is a shining example of what can be achieved in partnership with our clients".

Kerry Ford, managing director, Chartwells Universities & Colleior our engagement with suppliers, a comprehensive review into their operations is performed, with evidence of sustainable practices essential for future partnership.

In order to reduce food miles from suppliers we:

- Operate through one delivery vehicle, delivering chilled, ambience and frozen goods 3 days a week
- Purchase meat, cheese and milk from a maximum radius of 50miles.

Sustainability in the outlets

"We were challenged to implement and create a culture of sustainable catering operations at the university. Once we made operational changes needed to achieve this, we then worked with the University Global Challenge team to help influence and educate students around sustainability to encourage action and change behaviours".