

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. We will also continue to:

- Use local, seasonally available ingredients as standard, to minimise food transport and storage
- Exclude fish species identified as most at risk by the Marine Conservation Society and specifying fish only from sustainable sources
- Ensure that meat, dairy and egg products are produced to high environmental, ethical and animal welfare standards
- Buy fair-trade certified products for foods and drinks imported from poorer countries to ensure a fair deal for disadvantaged producers
- Specify produce from farming systems that have minimal environmental harm and under ethical standards
- Increase the proportion of meals rich in fruit, vegetables, pulses and nuts, while reducing foods of animal origin (meat, dairy products and eggs), as livestock farming is one of the most significant contributors to climate change
- Embed energy efficiency and good energy management practices across all our catering processes
- Ensure that free tap water is available as alternative to single use bottled water across our Campuses
- Ensure that all major catering and food suppliers have certified environmental management system



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