# SUSTAINABLE FOOD & DRINK 2024-25



#### Procurement



• Active member of TUCO, ゴレイ through which most catering suppliers are appointed

• Team has attended several TUCO study tours & conferences spotlighting sustainability, and providing hands-on experience of **supply chains** 

## Community food



Over 1635 meals & drinks
provided for community events—
including chaplaincy lunches, Christmas
light switch on, All Saints church treelighting event, Harvest Festival, & more!
Several hundred free pieces of fruit
handed out to students before exams
Surplus food donated to
homeless charities (e.g. Paper Cup
Project in December 2024)

#### **Awards & accreditations**



 Achieved a 2 (of out 3) star rating from the Sustainable Restaurant Association
 In April 2025, chefs from LHU

won 8 awards in the TUCO Competitions, including 2 Best in Class and 1 Gold award

## More plants, better meat



• Fewer & fewer requests for meat via our **award-winning** 

vegetarian-by-default hospitality menuSubstituted our pizza dough flour

with regenerative farmed flour from **Wildfarmed** 

- Free range eggs—like all our dairy—is now sourced within 20-miles
- More than 50% of seasonal menus and social media posts have been **plant-rich**

### Thirst aid

House coffee remains
100% Arabica, organic & FairTrade
We maintain several free water fountains across campuses

- Bottled water is from One Water who fund clean water projects globally
  - Plant-based milk substitutions are offered free of charge

#### **Food waste**

• Food waste collections extended to **all outlets** and **anaerobically digested** 

- **Food** waste from largest restaurant is processed through our on-site dehydrator
  - Our waste oil becomes **bio fuel**

All foodservice meat & poultry-except regional denominational meat products-will be **British** by end of 2025



All foodservice poultry will be **Red Tractor Assured** by the end of 2025 From Sept 2025, Our Place will only use ingredients that are **100% palm oil sustainable certified**