

DELIVERED CATERING SUSTAINABILITY & FOOD WASTE POLICY

***PLEASE NOTE OUR FOOD WASTE POLICY
MUST BE AGREED TO AT POINT OF BOOKING.***

As a world-ranked establishment and a significant part of the local Glaswegian community, we acknowledge the extent of our responsibility. Innovation drives us as an educational institution and we are committed to making meaningful progress toward a more sustainable future.

Our commitment to sustainability is reflected in annual policy updates and reports and through sharing this information, we aim to inspire positive change, educate our community and promote environmentally responsible choices.

FOOD

Our food is made and packaged on campus using fresh and seasonal ingredients, from Scottish suppliers where possible. All meat is red tractor, our fish is MSC/MCS and we use free range eggs and organic milk. For more information please go to: [Sustainable Catering](#)

FOOD WASTE POLICY

We minimise our food waste by ordering an appropriate amount of food for the exact number of attendees and recycling any food waste from production through anaerobic digestion via our waste supplier. However, once food is delivered, responsibility for managing any surplus falls to the event organiser.

FOOD WASTE POLICY (FOR EVENT ORGANISERS) *

Before booking, event organisers must:

- **Understand liability for surplus food:** Accept that UofG Catering cannot safely redistribute surplus food once delivered due to fluctuations in temperature control and potential contamination by guests e.g. buffets and that any excess food is not our responsibility.
- **Ensure accurate guest counts:** Provide an accurate guest count to avoid over-ordering, please acknowledge that any over ordering or cancellations are the event organiser's responsibility.
- **Food Waste Policy:** Read and agree to our Food Waste Policy during the booking process.
- **Encourage attendees to take surplus at their own discretion:** Prompt attendees to take any leftover food to reduce waste. This may involve bringing containers or redistributing surplus food to colleagues. This is at the consumer's discretion.
- **Ensure our disclaimers remain visible:** "Any food must be consumed within 2 hours of being delivered. Once delivered the event organiser takes all responsibility for the service of the food and the distribution and/ or disposal of any surplus food, Any food consumed thereafter, is at the discretion of the consumer."

The University of Glasgow Catering cannot be held liable for any food after 2 hours of delivery.

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PACKAGING

All disposable cutlery and packaging used in our catering and hospitality areas are either compostable or recyclable. We are committed to eliminating single-use plastics in our in-house operations and increasing the availability of reusable packaging and crockery across campus.

We have recently introduced branded returnable cups to our delivered catering services to ensure customers can have the same experience of a takeaway cup without using single-use materials, these offer up to a minimum of 1000 uses.

RESPONSIBLE HEALTH & NUTRITION

We are committed to improving the health impact across the University campus. Our policy outlines the following criteria: limiting unhealthy ingredients, offering nutritionally balanced options, transparency, dietary options, promotion, portion control, staff training.

Full version: [Responsible Health & Nutrition Policy](#)

DELIVERY

As part of our commitment to reducing our carbon footprint, we have upgraded our fleet of delivered catering vehicles to be fully electric and now plan routes in advance to reduce the mileage covered in deliveries on campus.

We have recently been introduced an electric bike to our services to ensure smaller orders can be delivered minimising carbon emissions across campus.

REPORTING

We are committed to producing an annual Sustainable Catering Report to raise awareness of key initiatives and communicate ongoing developments across our operations. Our 24/25 report is scheduled to be released this Summer.