

Sustainability Achievements

Year	Initiative/ Award
2018	<ul style="list-style-type: none"> • Fairtrade University Status Submission • Eco Cup Rebrand of Hug Mug campaign launched to incentivise use of reusable cups and to reduce disposable cups sent to landfill • Switching disposables to compostable cutlery from Plango via TriStar • Afternoon Tea for the Elderly held at Woolton Hall Hall of Residence
2017	<ul style="list-style-type: none"> • Sustainable Restaurant Association Awarded '3 STARS – Exceptional Rating' to FoodInResidence • Sustainable Restaurant Association Awarded '3 STARS – Exceptional Rating' to Greenhouse our Vegetarian café • Sustainable Restaurant Association Awarded '2 STARS – Excellent Rating' to Christies Bistro • Greenhouse Café was shortlisted for the 'Food Made Good Award - Business of the Year' recognised as one of the 20 top rated restaurants by the Sustainable Restaurant Association • FoodInResidence was shortlisted for the 'Food Made Good Award – Sourcing Fish Responsibly' <i>recognised as a business doing more than most to ensure there are plenty more fish in the sea.</i> • FoodInResidence was shortlisted for the 'Food Made Good Award – Celebrate local' <i>recognised as a business making the most of the larder on their doorstep</i> • Marine Stewardship Council Certification Awarded to FoodInResidence for committing to only serve MSC certified fish in all Halls of Residence • Winner of The University Caterers Organisation 'Sustainable University Award' in FoodInResidence • All disposable cups in FoodOnCampus changed to compostable cups provided by Matthew Algie • Food Waste bins set up in Food and Beverage Catering Outlets within FoodOnCampus • Food Live Matters Event held 9th February 2017 in University Place showcasing Sustainable food, drinks and suppliers on campus as part of Fairtrade Fortnight • FoodInResidence introduced local organic beef making 54% of beef on our menus are organic / That all milk for Food in Residence is local sourced Organic Milk from Gazegill Farm in Clitheroe less than 50 miles away from campus • FoodInResidence committed to stock 20% of all vegetables from Manchester Veg People - a local organic cooperative that support local growers in Manchester and the North-West • UMC Ltd committed to paying the National Living Wage Foundation Rate • FoodInResidence committed to supporting the high standards outlined in the 'Animal Welfare Policy' 2017-2020 • University Catering committed to striving to offer healthy sustainable catering as per

	<p>the 'Sustainable Food Policy'</p> <ul style="list-style-type: none"> • University Catering agreed to work alongside local food waste charities to take surplus/ left over food that has been stored correctly including The Corner Stone Day Centre providing food to vulnerable adults, Morning Star Hostel for the homeless, Humanity Giving back and Barnabus Manchester Homeless Charity • Supported Mary's Meals charity by selling their cupcakes- aimed at raising monet to provide children with meals in poorer countries. • Supported The Lemn Sissay Christmas Dinner Project for Vulnerable People in one of our Halls of Residence • Supported The British Heart Foundation pop up shops in Source Café and The Great Court, Fallowfield Halls of Residence raising over £1800 for the charity. • Received 'Highly Commended' at the 'Making a Difference' Awards for Social Responsibility supporting the Christmas Dinner Project for care leavers
2016	<ul style="list-style-type: none"> • Winner of the prestigious Sustainable Restaurant Association's Food Made Good Award in the category of 'Best Food Waste Strategy' in FoodInResidence • Sustainable Restaurant Association Awarded '1 STAR – Good Rating' to University Catering (FoodOnCampus & FoodInResidence Combined) • Sustainable Restaurant Association Awarded '1 STAR – Good Rating' to The Chancellors Collection • showcasing Sustainable food, drinks and suppliers on campus • Chancellors Collection was awarded a 'Silver' Award from the Green Impact NUS campaign to bring together staff to take action on Sustainability • University Catering committed to improving sustainability and minimising negative environmental impacts of its operations as outlined in the 'Sustainable Food Waste' Policy supporting The University of Manchester's Strategic Goal for 'Environmental Sustainability' • Introduced Wonky Fruit and Vegetables into FoodInResidence • Introduced daily vegan options into FoodInResidence menus • Supported The Lemn Sissay Christmas Dinner Project for Vulnerable People in one of our Halls of Residence. • Supported Manchester Veg People via Land Arm Student Volunteers volunteering to visit growing sites and support farming • Winner of 'Making a Difference Award' for Food Waste Strategy in FoodInResidence
2015	<ul style="list-style-type: none"> • Opened Greenhouse Café our first 100% vegetarian café serving only organic milk • Introduced Food Waste Recycling into FoodInResidence • Introduced portion control sizes and food waste reduction campaigns into FoodInResidence, including introducing tray-free dining, allowing residents to go up for seconds rather than over filling plates and trays. Introduced a scrape your own plate scheme to promote food waste reduction. • Winner of the Cost Sector Catering Award for 'Social Responsibility' • Supported The Lemn Sissay Christmas Dinner Project for Vulnerable People in our University Hotel. • Formed a partnership with Manchester Veg Box Scheme to sell weekly organic veg boxes on campus to staff and students • Environmental Officer joined The University Caterers Organisations' Sustainability Group
2014	<ul style="list-style-type: none"> • Introduction of organic milk into FoodInResidence catered halls • University Catering agreed to donate surplus food waste to 'Humanity Giving Back'

	<p>local charity re-using food to support women in refuges and the homeless</p> <ul style="list-style-type: none"> • Afternoon Tea for the Elderly at Woolton Hall of Residence • Supported Manchester Veg People with staff visits to meet growers and educate chefs with the provenance of their produce • Awarded 'Gold Star' Food for Life Menu at Green Gown Awards within Whitworth Hall at The University of Manchester which consisted of a 100% organic, free from menu.
2013	<ul style="list-style-type: none"> • Winner of Cost Sector 'Corporate Responsibility' Award • Launch of The University of Making 'Making a Difference' Social Responsibility Programme • Launch of 'Meat Free Monday' Campaign across FoodInResidence