

## UWE Bristol

### Statement on Food Waste      October 2018

UWE Bristol's Environmental Sustainability Policy commits the university to minimise its impacts on the environment and to use its teaching, research, estates operations and supply chain to extend its influence through the lifecycle of our activities to derive both environmental sustainability benefits and business benefits.

UWE Bristol recognises the impact that food waste has on the environment and the need to implement measures to reduce it where possible, and to sustainably manage it when it does arise. It also recognises the adverse financial and social impact of food waste throughout the supply chain.

An estimated 200 tonnes of food waste arises across the university each year - from catering operations, accommodation and general day-to-day life here.

The university and the Students' Union have so far undertaken a series of measures to tackle this. Some examples of these initiatives are detailed here:

- Introduction of segregated food waste collections across all campus locations, including student accommodation.
- Segregated food waste is sent to Geneco ([www.geneco.uk.com](http://www.geneco.uk.com)) where it is transformed into usable products such as biofertilisers and renewably-sourced gas and electricity, powering many thousands of local homes
- Face-to-face engagement – door knocking and raising awareness amongst student residents.
- Student union “bring your own bowl” food waste intervention series.
- “Love Food Hate Waste” engagement stalls during welcome fairs.
- Food waste reduction message included in Halls Life accommodation kitchen briefs.
- Workshop activity with catering staff.

Of the 200 tonnes, we separated an estimated 32 tonnes in 2017/18: a capture rate of 16%.

In summer 2018 we set up a food waste action group, bringing various stakeholders together to develop and coordinate actions on food waste. The following points detail our next steps in tackling food waste:

1. We will establish an agreed methodology for the collection of food waste data and will establish a baseline of the food waste generated within our campus halls, within catering and within our offices.
2. We will set targets for food waste reductions within campus halls, within catering and within our offices and these will be reviewed on a yearly basis.
3. We will continue to take innovative measures to prevent food waste.

4. <sup>i</sup>We will apply the waste hierarchy as the basis for managing food waste that does arise.
5. The university will use its accommodation, research and teaching activities to build awareness amongst students, employees, partners and the public of the issues associated with food waste.
6. The university will seek to work in partnership across the lifecycle of our activities to reduce food waste.
7. The university and The Students' Union will work together on a community fridge trial, with the aim of redistributing surplus food.
8. The university will hold cooking demonstrations at key events, with the aim of improving cooking and meal-planning skills.
9. The university will include sustainable management (currently anaerobic digestion) of segregated food waste when re-tendering for waste services.
10. The university will look for ways it can support Bristol's bid for Sustainable Food City gold status through its food waste management practices.
11. This Statement will be reviewed annually by the University's Sustainability Board and monitored through the sustainability reporting processes of the university.

---

<sup>i</sup> UWE Bristol is working towards all 17 UN Sustainable Development Goals.