

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 to improve the sustainability of its catering and hospitality services. We make continuous efforts to mitigate the environmental impact of the ingredients and products we buy and to offer a good range of healthy and good quality food.

We are committed to:

- Implementing the Sustainable Restaurant Association's Food Made Good action plan after achieving our first star earlier this year.
- Using local, seasonally available ingredients as standard, to minimise food miles and storage. We work with a local supplier (Angry Monk) to amalgamate and reduce our deliveries and purchase fruit and vegetables deemed not 'pretty enough' for supermarket shelves. Menus are built around what is available from Angry Monk.
- Using vegetables from our own allotments on the Mile End Campus when we have menus for the Office of the Principal.
- Excluding fish species identified as most at risk by the Marine Conservation Society, specifying fish only from sustainable and MSC certified sources.
- Ensuring that meat, dairy and egg products are produced to high environmental, ethical and animal welfare standards, including Red Tractor certified UK produce.
- Buying fairtrade and responsibly sourced, as well as specifying produce from farming systems that have minimal environmental harm and under ethical standards. Paddy & Scott's coffee invests in educational schemes for farm workers and have handed ownership to its workers.
- Focusing on food and drinks sourced and produced in the UK by companies that have an environmental agenda embedded in publicly available sustainability policies and strategies. We weigh up the innovation of the product against its ethical credentials.
- Introducing carbon labelling of food to enable our customers to make low carbon choices.
- Continuing to deliver and where possible increase the proportion of meals rich in fruit, vegetables, pulses and nuts, while reducing foods of animal origin, especially grazing ruminants. We offer a minimum of two plant-based options at lunch and dinner.
- Embedding energy efficiency and good energy management practices across our catering processes. As we invest in new equipment, the purchasing decision will always have an environmental consideration. We use an electric refrigerated vehicle for inter campus deliveries.
- Continue to include relevant sustainability requirements in tender specifications for our major contracts.

We have recently published our new Sustainability Action Statement (2025/26 -2027/28) where we defined a set of additional objectives to be delivered by our food services.

Approved by:

Sara Tomé

Head of Environmental Sustainability