

Getting Sustainable Food on Your Campus

A checklist to keep track of your institution's progress



Phase out industrially produced meat and dairy ✓

WHY?

Meat and dairy accounts for approx. 14.5% of global greenhouse gas emissions contributing to the climate crisis.

HOW?

Write to your campus caterers. Start a conversation and plan of action.

[Use this email template](#)

Only serve and sell demonstrably sustainable fish ✓

WHY?

We have lost half our marine creatures since 1970 and only one third of fish stock in UK waters are harvested sustainably

HOW?

Evaluate the impact fish served on your campus using [the Marine Conservation Society's Good Fish Guide](#) and ask your caterers to sign up to the [Sustainable Fish Cities Pledge](#).

Eliminate avoidable food waste and compost the rest ✓

WHY?

Food waste in landfill produces methane, a gas contributing to the climate crisis. Composting reduces the amount of food in landfill and can be used as fertiliser.

HOW?

Find out how food waste is dealt with and ask your caterers to sign up to food redistribution sites such as Too Good To Go or OLIO.

Eat seasonally, locally and ethically ✓

WHY?

Eating unseasonal or unethical food contributes to the climate crisis, biodiversity loss and lack of social justice.

HOW?

Identify seasonality of food sold on campus and ask caterers to make changes by connecting to local farms and growers.

Provide professional training to chefs on sustainable food ✓

WHY?

To help chefs further understand the links between food and the climate, nature & health crises and how they can make effective changes.

HOW?

Ask your caterer to sign up to platforms like Food Made Good, Kale Yeah! or Food for Life.



Provide opportunities for all students to grow food, learn how to cook or to be involved in sustainable food enterprise ✓

WHY?

Help make good food available and accessible to all.

HOW?

Find out if there are opportunities to grow food, learn to cook and/ or be involved in sustainable food enterprises on campus. If not, ask your institution's sustainability or estates team, or student's union if they can help.

SOS-UK has a lot of sustainable food resources and training that may help. [Visit our website to find out more.](#)

For more information and links to resources please see our [Sustainable Food Guide](#)

SOS-UK would love to hear about any success stories of students or student's unions using the template to create change. Don't hesitate to get in touch at **foodandfarming@sos-uk.org**.

