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Introduction

We are delighted to present our first Quarterly sustainability report for 2017. Continuing on from last year all Team and Client Sodexo meetings are still following our paperless ethos. Please can we remind you not to print a copy for our sustainability meetings as Ipads and tablets will be provided.

Following your feedback from our last meeting we have amended the EMS (Environment Management System) to also include averages for annual and monthly data. The data for 2017 is showing a jump in consumption and part of this may be down to a number of new outlet we have recently open like 22 Gordon Street and the Science Library café. We will of course continue to monitor this to ensure we are being as efficient as possible.

You will see that since our last meeting we have been busy with a number of initiatives to help drive the Sodexo UCL environment message. Many of these are great ideas and should be promoted more to our wider customer base.

Fairtrade Fortnight was again another important date in our calendar and we were very pleased to host Leonard Kachebonaho in the Old Refectory Café. Leonard is the Director of Kaderes Peasants Development plc. In Tanzania and it gave students a chance to hear about his coffee farm and how Fairtrade affects him directly as a producer. Irmina has also been out and about giving away hundreds of Fairtrade products throughout the two weeks to drum up engagement and interaction.

EMS (Environment Management System)

We have used this system to identify 5 key areas from which to measure manage and reduce. These are;

Chemical Usage - this covers all chemicals used within the Bloomsbury campus, from table sanitisers to dishwasher machine detergents.

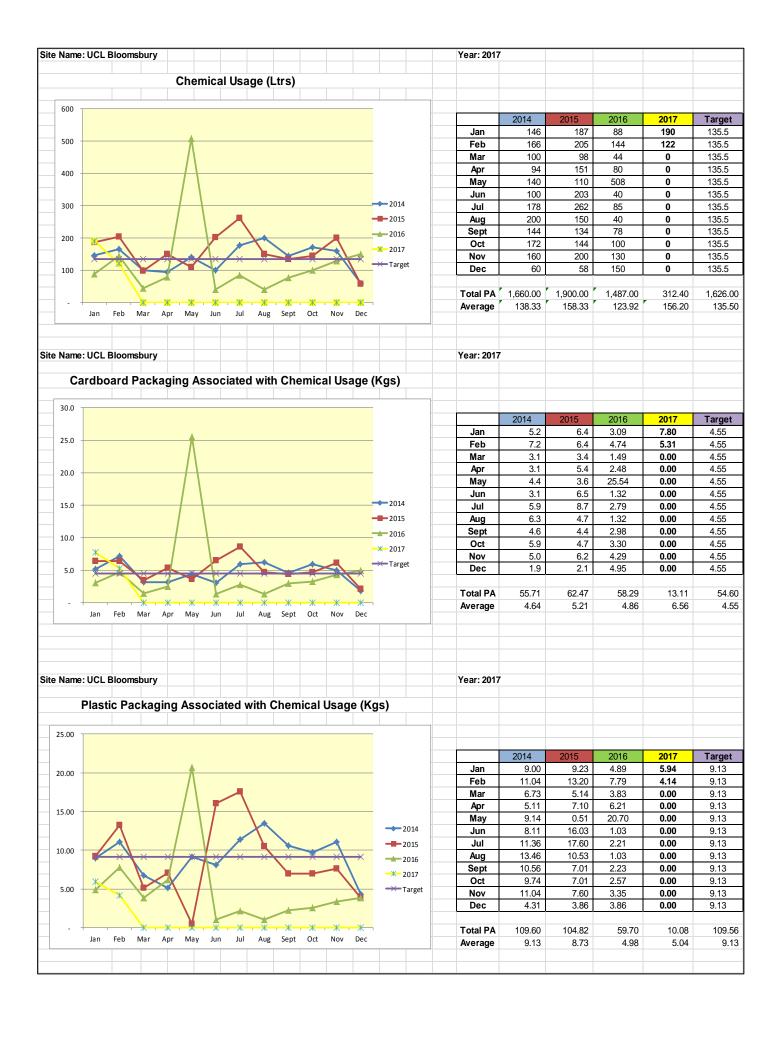
Cardboard Packaging - working closely with our preferred suppliers we aim to reduce our cardboard packaging associated with cleaning chemicals.

Plastic Packaging – new dispensing mechanisms are being introduced to reduce the volume of plastic packaging associated with chemical usage.

Food Waste – in addition to drive down wastage through our normal training and awareness channels Sodexo Universities has invested in LeanPath. We have provided a separate report detailing activities within LeanPath.

Blue Kitchen Paper – this product is a very high consumption item within the kitchen hence we have chosen to manage this product as part of the EMS

DATA SUMMARY								Year: 2017						
KPI's	UOM	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	Totals
Chemicals (Packs)	Number	21	12	0	0	0	0	0	0	0	0	0	0	33
Chemicals (Volume)	Litres	190	122	0	0	0	0	0	0	0	0	0	0	312
Chemicals (Cardboard)	Kgs	7.8	5.3	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	13
Chemicals (Plastic)	Kgs	5.94	4.14	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	10
Food waste	Kgs	2772	2016	0	0	0	0	0	0	0	0	0	0	4788
Blue paper towel rolls	Number	132	144	0	0	0	0	0	0	0	0	0	0	276
Wt of blue paper towel rolls	Kgs	158.4	172.8	0	0	0	0	0	0	0	0	0	0	331





Environmental Initiatives

Cup Club

Andy Norton our Retail director has had several meetings with Safia Qureshi from cup club, Ben Stubbs and Hannah Biggs from the UCL sustainability team to look at a new start up called cup club that is looking to reduce single cup usage http://www.cup-club.co.uk/ This uses a smart cup and membership system to allow members to use reusable cups that are deposited in smart bins for washing and reuse. Having met on several occasions we have now managed to ascertain that should we pursue this line we will be the first.





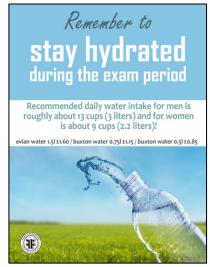
Another idea that came out of our last meeting is to launch a UCL wide initiative on cups along the line of the 5p bag tax that has been so successful across the UK. Sodexo are happy to support this providing we can get agreement by from UCLU and IOE. Having reviewed our sample data we were shocked to see that only 1.2% of our current customers use their own reusable cup to buy a hot drink (this excludes people who have free hot water).

Hydration promotion

Andy Norton has been working with Sam Garrett Facilities Manager for UCL Central Campus as part of the planning to install a new water fountain in the engineering

café. Sodexo will be removing the PHS unit and our vending supplier Pelican rouge will be moving the vending machines to make way for a new bottle friendly unit. As part of these works Sodexo has agreed to continue pay for the maintenance of the JBR water fountain system after we vacate the area. We believe the area will still play a key role for students until the new student centre is completed in 2018.

For those who insist on drinking bottled water Sodexo will launch a 1.5 litre water, as we recognise the



importance of staying hydrated and to help student take their daily quota.

On the top of that, we are planning on a 'Stay Hydrated' social media campaign during the exam period.

Porridge in the Old Refectory Café

In January we decided to re-launch 'homemade' porridge in the Old Refectory Café. We have promoted porridge as a healthy breakfast with lots of important vitamins, minerals, fibre and antioxidants

Veg of the Week

We also promoted two 'Vegetables of the Week': Celeriac & Kohlrabi. The aim was to promote unusual vegetables that are rich in health benefits.





Eco-Takeout Scheme

We have now launched the reusable Eco-Takeout Scheme in School of Pharmacy and Institute of Child Health Refectory.

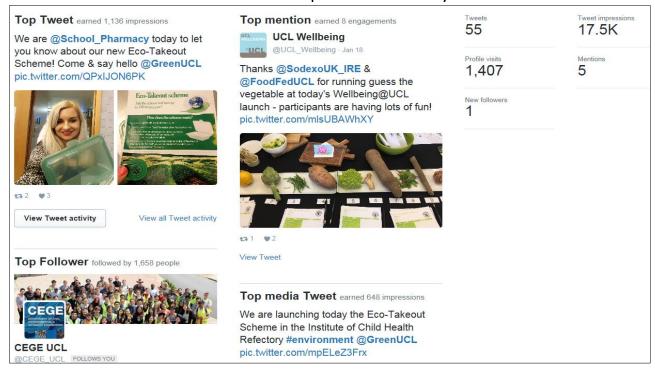
Unfortunately the scheme has not turned out to be as popular as we were hoped for; we only had 6 people joining it to date (7 if you include Edith). The feedback we had during 'Wasteless Week' suggested that we would have a high take up rate. Nevertheless, the scheme will still be available in the School of Pharmacy Refectory and the Institute of Child Health Refectory to give customers a chance to sign up and 'do the right thing'. A future action will be to canvas people to find out what put them off joining.





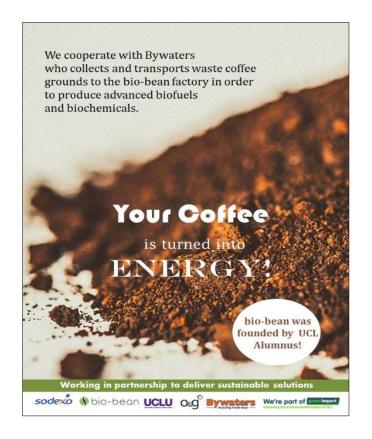
Communications & Social Media

Twitter > - Number of followers: 668 Top tweet in January:





We are delighted to inform you that the bio-bean initiative has been launched in the Bloomsbury Campus and now expanded to include the Institute of Child Health Refectory. This has been a great success with the team supporting this initiative and ensures we are keeping our waste coffee grounds pure.





The Bins in use across the campus next to the standard blue food waste bins – Locations: Foster court, South Quad, Physics Yard, Institute of Child Health.

Supporting Small and Medium Enterprises

We are proud to be cooperating with the following SME's:

- Chash Teas a small specialist start up
- Pigs Ears and micro-breweries to get through their Sodexo compliance audit
- Galeta Bakery London SE1
- Bread Factory Bakery London NW9





Chefs uniform EkoChef

Jackets are made from recycled plastic bottles and waste polyester fibre. They are smart comfortable as well as having many environmental benefits and are just as durable and easy wearing as standard jackets.



New Vegetarian Sandwiches

In February we launched a new range of vegetarian sandwiches and wraps in our coffee shops.

Sandwiches:

- Bhaji Bonanza
- Feta the Better
- Rocket Egg

Wraps:

Beany McBeanface

And a Gluten Free Chicken Pesto Roll.

Our Cake of the Month for April is Vegan - Raspberry and Chocolate Cake provided by Galeta, a small bakery from East London.

Food for Life Accreditation

We are pleased to confirm the Catering Mark from the Soil Association has not only been renewed but in addition we have successfully added the Housman Room further demonstrating our commitment to providing freshly prepared wholesome meals to those we serve.

The awards

Silver – Bowl and Grill counters in the JBR Refectory Bronze – World, Wrap, Med Deli counters in the JBR Refectory and now the Housman Room.





Fairtrade

Fairtrade Forthnight

From the 27th of February until the 10th of March we were celebrating Fairtrade Fortnight at UCL. As part of an educational engagement, we were encouraging students to visit our outlets and say 'Fairtrade Fortnight' to receive a Fairtrade product for free. On the top of that, all of our outlets had a Fairtrade display to show customers which of our products are Fairtrade. On Friday 3 February we invited Fairtrade Divine Chocolates to do sampling in the Old Refectory Café. As we expected, Fairtrade chocolate sampling was extremely popular among our customers.



Fairtrade products sales

In the period from 1st of June 2015 until the 28th of February 2017, 32% of our products sold were Fairtrade. This constitutes 23% of total sales.

1 st June 2015-28 th February 2017					
	Number of products				
	sold	Sales (£)			
Fairtrade products:	678069 (32%)	888827.65 (23%)			
Total:	2134164	3808235.28			

CSR - STOP HUNGER Charity



Stop Hunger is a worldwide Sodexo initiative active in more than 40 countries. Through the Stop Hunger initiative, we donate time, skills and money to tackle hunger, support good nutrition and promote life skills in local communities. The Sodexo Foundation is the registered charity behind the Stop Hunger campaign in the UK.



Stop Hunger was founded in the US in 1996 since then it has been adopted by Sodexo in over 40 countries. As a result of this collaborative effort we raised almost €2.5m last year, distributing the equivalent of 2.9m meals to people in need and engaged almost 30,000 of you to fundraising and partake in Stop Hunger activities. In FY16 we raised £496,000 for charities in the UK & Ireland, beneficiaries included SSAFA, Fareshare and Focus Ireland.

The STOP HUNGER initiative which we launched at UCL is 'Guess how many jelly beans there are in the jar?' with £1.00 donated to the charity per guess.

The participant whose guess is the closest will win all the sweets. Every outlet has a jar full of sweets - each jar has a different number of sweets. There is one winner per jar which means we will have nine winners per month as we'll change the sweets inside the jar and renew the game

ALL MONIES RAISED WILL GO TO THE CHARITY STOP HUNGER.

Coming soon

Brain Boosting Smoothies

During the exam period, we will be promoting a new range of Brain Boosting Smoothies to our customers. The purpose is to encourage students to choose a healthy drink over other, less healthy, alternative drinks to help them boost their immune system throughout the study period.

Cup Recycling trial with Bywaters

We are working with Bywaters to collect 1 ton of cups to be taken for recycling as a Bywaters trial.



Wormery and Fresh Herbs

We are exploring a possibility of having our own wormery at UCL in order to use it for growing our own fresh herbs which we could then use in our refectories.

New Housman Sustainability board

We are investing in a new Housman notice board this is to capture key sustainability messages as well as their upcoming events.

Eclectic Sodexo Van Tracking

Since the start of the contract we have run an electric van for our more distant Hospitality deliveries. For our next meeting we present some figures on this.



Fairtrade Fortnight - Coffee Producer's Visit

On Monday 27 February we hosted Leonard Kachebonaho in the Old Refectory Café. Leonard is the Director of Kaderes Peasants Development Plc, Tanzania, and we invited him to tell students about his coffee farm and how Fairtrade affects him.

Here is what Leonard was telling our customers in the Old Refectory Café:

"I'm the Founder of Kaderes Peasants Development Plc (KPD). Together with another 23 Farmers in Karagwe District Kagera region, Tanzania, we decided to form KPD mainly to facilitate the Peasants and Small holder farmers to transition from subsistence to agribusiness farming. Also, we wanted to enable the farmers to get a fair price for our agricultural produce.

As an individual raised by Coffee Small Holder Farmers, I have been in coffee production for a long time. I have been in the coffee industry for over 35 years and now I'm a coffee farmer, alongside my role as the Managing Director of KPD.

Our Company was officially certified by Fairtrade in 2011. Through Fairtrade we have been able to support our farmers with a fair price; compared to the conventional prices. Through the Fairtrade Premium we have been able to establish community socio - economic projects, that assist the farmers to get out of poverty through education, capacity building and extension services programmes and investments projects that we have implemented in the communities with certified members.

It is my sincere hope that with Fairtrade we will be able to transform our farmers from poverty and subsistence farming to agro business farming, where the farmers will be able to manage their own lives in a sustainable way".

We hope that Leonard's presentation helped our customers understand the significance of

supporting Fairtrade.



AOB