

**November 2018**

# sustainability report

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## Environmental initiatives

### Ditch the Disposable – results

Oct-18															
Cup Usage															
Aspretto 9oz															
Aspretto 12oz															
Aspretto 16oz															
Aspretto 20oz															
Aspretto 4oz															

### WasteLESS Week

WasteLESS Week is a five day campaign that Sodexo teams run during October at all sites around the world. In the UK and Ireland WasteLESS Week this year took place between the 22 - 26 October 2018.

Each year we take part in this environmental campaign and so we did this year. Throughout the week of 22th October, every day we posted different environmental messages via our social media channels and we created a display in the Refectory showcasing our sustainability initiatives and achievements. The purpose of the campaign is to raise customers' awareness about what we do to improve the environment.





## New Vegan Counter

With a start of the new term, we have introduced a fully vegan offer in the Refectory.





## Vegan cakes in Hospitality

We now have a vegan and gluten free cakes selection available through our hospitality services.

# Food Federation UCL

BEST COFFEE & HOT LUNCHES SERVED ON CAMPUS






PREMIUM QUALITY HOSPITALITY SERVICES



## Start planning your Christmas party

Our chefs created a choice of great-value Christmas Menus\* ranging from £10.25pp for a finger food menu and £32.50 for our three-course feast. Book your Christmas party now and save yourself a lot of stress!

For Bloomsbury bookings please call:  
+44 (0) 207 679 2153  
For School of Pharmacy or the Institute of Child Health please call:  
+44 (0) 207 905 2696  
+44 (0) 759 098 3012

Click here for Christmas Menu



Click here for  
vegan and gluten free  
cake menu

\*Due to the logistics of the service within the UCL estates, we are only able to offer the formal Christmas Dining Menu and Hot Buffet options to selected locations only. We apologise for any inconvenience caused. For any enquiries or assistance please call 0207 679 2153 or email [sodexo-hospitality@ucl.ac.uk](mailto:sodexo-hospitality@ucl.ac.uk)



## Hospitality wooden boxes

We are working on a new concept of wooden boxes in order to reduce the disposable plastic plates use.







## Wonky Veg

We have promoted the fact that we use wonky vegetables while preparing meals in the Refectory.



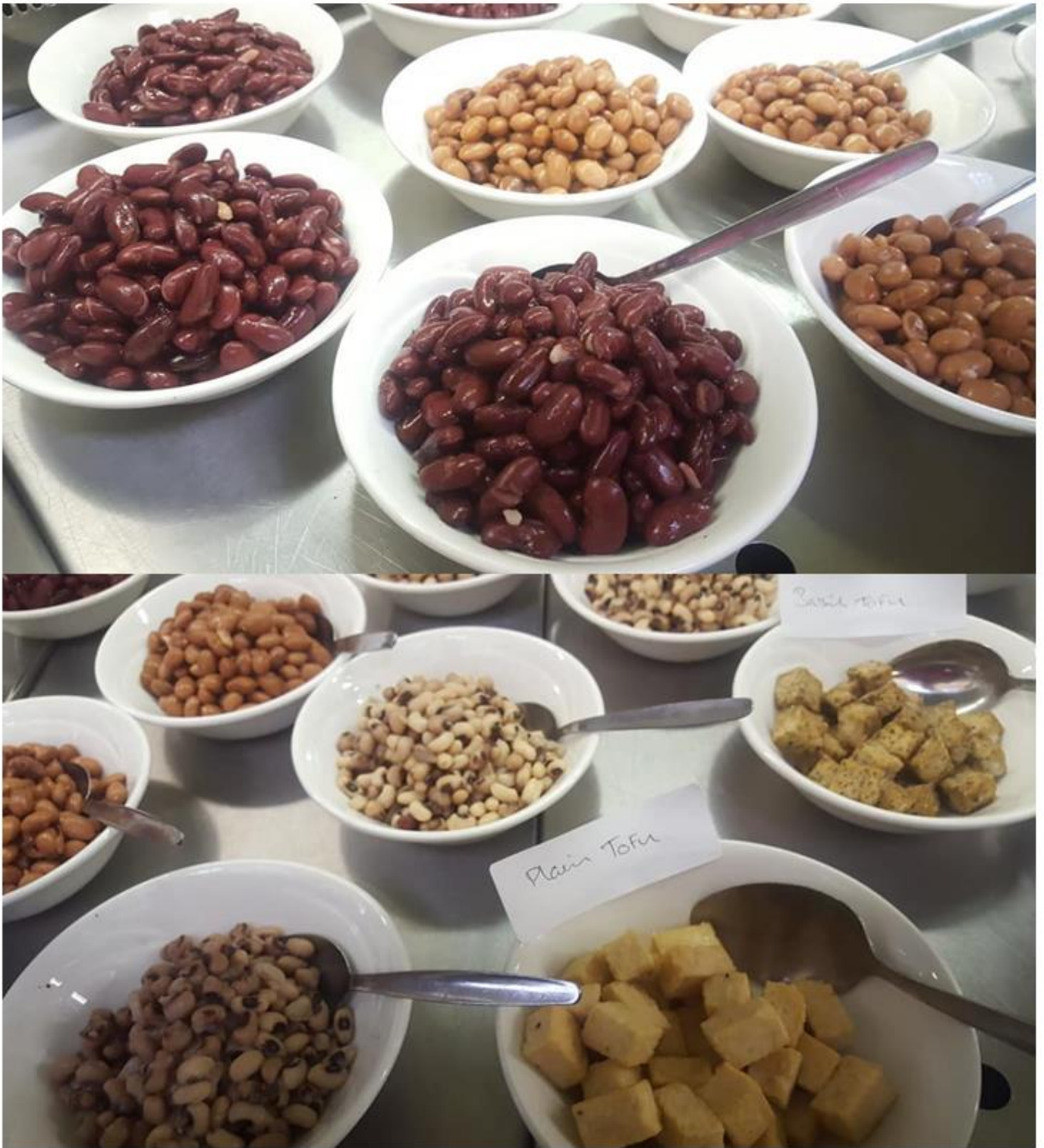
## Sustainability cooking class

As part of our support for World Vegan Day we led a vegan cooking class for students from Halls of Residence, teaching them how to cook vegan chilli under the supervision of our new chef Peter. The class went very well, students were very engaged and pleased with the class.









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During the World Vegan Day, we also offered a vegan jackfruit Lebanese shawarma on the Wilkins Terrace.



### Supporting UCL environmental research

We are supporting a number of groups from UCL on environmental and sustainable research.

- Georgina is a UCL Arts and Sciences (BASc) student in her final year. She has contacted us to get some data surrounding the catered food at UCL by Sodexo. As part of final dissertation Georgina is going to analyse our meat and sales data to base her research. Her primary interest is meat consumption and the consequent impacts of a meat-free campus.
- Julia Stegemann, Professor of Environmental Engineering.