



SUSTAINABILITY IN PRACTICE – PRACTICAL STEPS FOR COLLEGES

Implementing effective green initiatives on College campuses

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WHY SUSTAINABILITY MATTERS FOR YOU

Cost Control Benefits

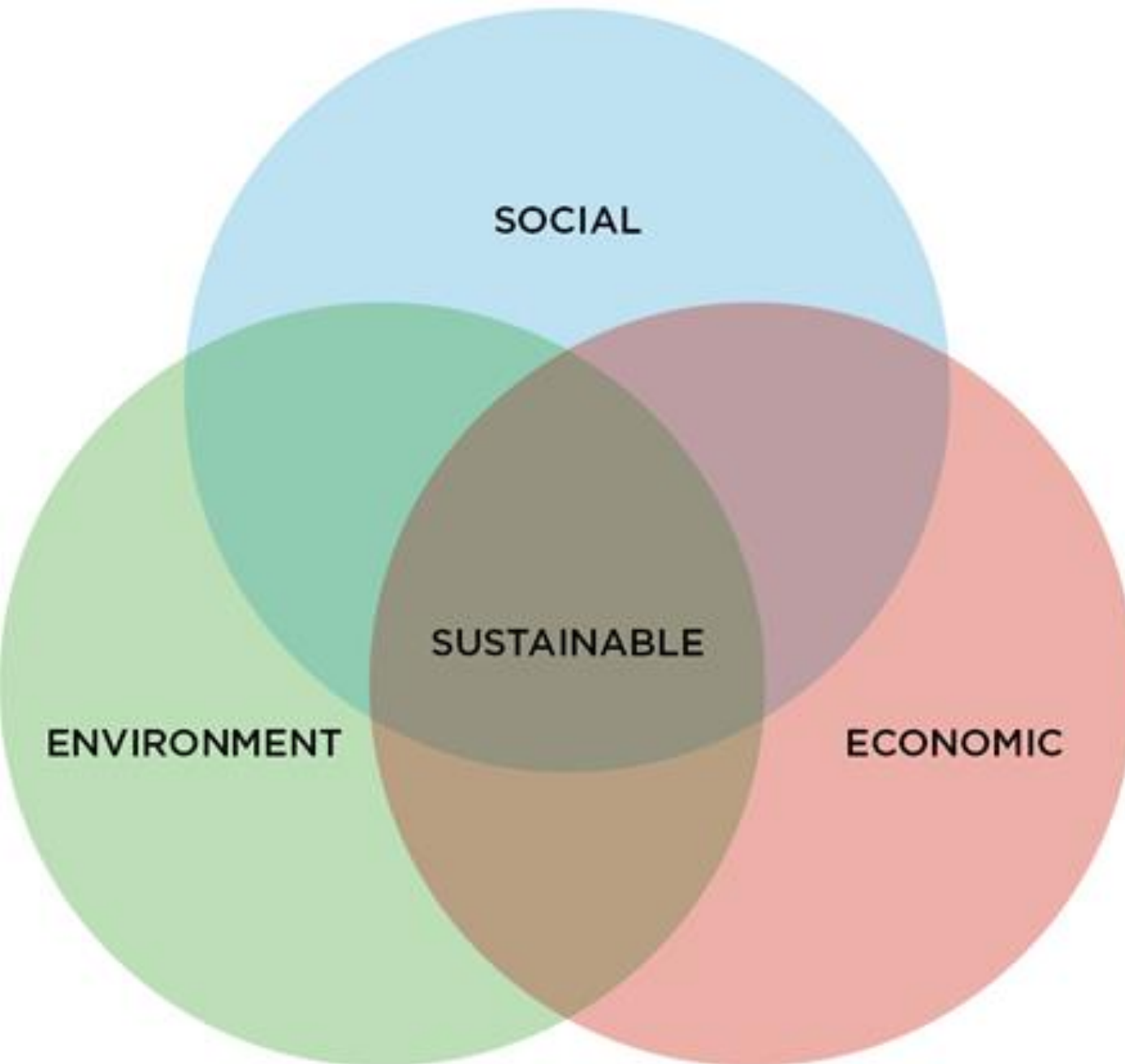
Reducing food waste and optimising procurement lowers expenses and improves budget management at institutions.

Enhancing Student Engagement

Embedding sustainability in daily operations offers students practical experience and deepens environmental responsibility.

Building Institutional Reputation

Leadership in sustainability attracts stakeholders and differentiates institutions with a forward-thinking image.



OUR MODEL AT CITY OF GLASGOW COLLEGE

Integrated Sustainability Approach

Sustainability is embedded daily across procurement, kitchen operations, food service, and redistribution.

Practical Student Learning

Students gain hands-on experience in commercial outlets applying sustainability in real-world settings.

Sustainable Procurement and Waste Reduction

Procurement prioritizes local suppliers and seasonal produce; kitchens focus on minimizing waste.

Food Redistribution and Community Support

Surplus food is reused or shared through community initiatives like food pantries.



SMART PROCUREMENT & WASTE REDUCTION

Digital Procurement System

Kitman enables precise ordering based on recipe quantities and student numbers to prevent over-purchasing and reduce food waste.

Local Supplier Connections

The system supports local and Scottish suppliers, promoting regional economies and reducing transport emissions.

Closed-loop Kitchen System

Food prepared in training classes is sold in commercial outlets, reducing waste and providing real business experience.

Data-driven Sustainability

Tracking portion sizes, energy use, and compliance allows continuous improvement and informed decision-making.



ENGAGING CUSTOMERS & STAFF

Reuse Incentives

Discounts for customers bringing their own containers encourage reusable habits and reduce waste.

Reducing Single-Use Packaging

Replacing canned drinks with tap water, tea, and coffee reduces single-use packaging and environmental impact.

Seasonal Menus and Local Produce

Seasonal menus using local produce support regional suppliers and reduce food miles, promoting sustainability.

Staff Involvement and Training

Staff participation in decision-making and training ensures consistent implementation of sustainable practices.

COMMUNITY IMPACT

Food Redistribution Initiative

The Student Association Food Pantry redistributes surplus food to students facing food insecurity, reducing waste and supporting wellbeing.

Surplus Food Reuse

Surplus food is logged, stored, and reused in the college Bistro to maximize resource efficiency and minimize waste.

Free Diner Events

Pop-up Free Diner events use surplus ingredients to provide free hot meals, fostering community spirit among students and staff.

Holistic Sustainability Model

By integrating social responsibility and environmental care, the college builds a holistic sustainability model benefiting the wider community.



FUTURE ROADMAP



AI Forecasting for Efficiency

AI forecasting predicts demand accurately, reducing over-ordering and minimizing food waste in operations.

IoT-Enabled Smart Kitchens

IoT sensors monitor energy and water use, automatically optimizing kitchen operations for efficiency.

Blockchain for Supply Transparency

Blockchain technology ensures ethical sourcing and transparency in the supply chain for sustainable ingredients.

Waste-to-Energy Systems

Food waste is converted into compost or biogas to support circular economy and sustainability goals.



3 STEPS YOU CAN START TOMORROW

Seasonal Menus

Plan meals around local produce to reduce food miles, support suppliers, and control costs sustainably.

Reuse Incentives

Offer discounts for reusable containers and fees for single-use packaging to reduce waste.

Data Tracking

Collect data on procurement, waste, and energy to identify improvements and support decisions.



CLOSING & CALL TO ACTION

Sustainability as Culture

Sustainability must be integrated into all college operations, not treated as a one-time project.

Practical Sustainability Actions

Smart procurement, waste reduction, reuse incentives, and seasonal menus show achievable sustainability.

Call to Immediate Action

Institutions should start small steps today, involving community to build a cleaner, fairer food system.