



University
of Glasgow

Healthy, Sustainable Food in UofG



2025



Soil Association



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Suppliers & Procurement

We work closely with our procurement team to engage with small and local suppliers

SUSTAINABLE SUPPLIERS

Scottish Suppliers

At the University, we partner with a diverse range of Scottish suppliers, supporting businesses across the country, bringing high-quality and local produce to our customers.

Bunzl Catering



Buongiorno Bakery



Bracehead Foods



Mossglair Organic Farm



Stirling

Edinburgh

Glasgow

Inverness

Aberdeen

Campbell's Prime Meats



Fife Creamery



Bldfood



Lockart Catering Equipment



Mark Murphy



Clarks



Delice de France



Broken
Clock

McLays

Lomond
Foods

University
of Glasgow

City of
Glasgow

James F Kidd



Mathew Clark



McGhees



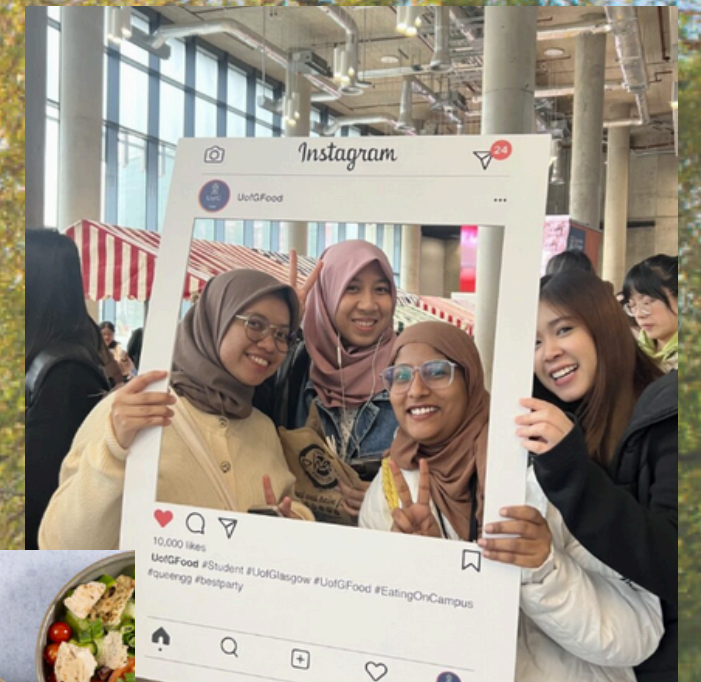


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Communication

- Reinventing our marketing strategies - celebrating sustainability
- Regular updates of our platforms (social media, website, staff comms channels)
- Created the first UofG Sustainable Catering Review

- Healthy promotion (outweighing unhealthy promotion)
- More regular sustainably driven events (Food Festival, pop-ups)





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Good Food



- Developing our menus and our supply chain
- Offering a variety of healthy and low emission alternatives as standard
- Seasonal and surplus ingredients are used across kitchens
- Trialling a surplus food initiative
- CPU launched: in-house pre packed food



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Staff training

- Create ambassadors amongst our team
- Educate our community
- Increase informative marketing materials and make more accessible to all
- Implement change across all areas



THE TOP 5 HOSPITALITY SUSTAINABLE PRACTICES

1



Crockery

We only use crockery in our operations, reducing waste.

2



Aqua Libra

Instead of buying plastic bottles for the functions, we are now refilling glass bottles with Aqua Libra. This initiative allows us to minimise disposable waste.

3



Dietary and allergen requirements

Vegan, vegetarian, halal and gluten-free options are always available at all our events. Additionally, we accommodate any allergens requirements.

4



Certified food

Red Tractor certifies our meat products, ensuring strict animal welfare practices and a fully traceable and secure supply chain. MSC Fisheries Standards guarantee that the fish we use is sourced with sustainable fishing practices.

5



Local suppliers

Most of our suppliers are Scottish, mainly from Glasgow or nearby, which lowers our carbon footprint and supports the local economy.



THE TOP 10 RETAIL SUSTAINABLE PRACTICES



Crockery or compostable and recyclable packaging use



Vegan, vegetarian, halal and gluten-free options



Reducing waste among customers and staff



Fairtrade, Organic, and Rainforest Alliance coffee beans



Organic, locally sourced and zero-plastic milk



Sustainably sourced fish and seafood



100% recyclable and 95% plant-based bottle



Supporting local businesses and cutting down carbon emissions



Animal welfare farms and traceable meat products



Redistributing surplus food



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Thank you!



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information