

CATERING & RETAIL SERVICES

CLIMATE EMERGENCY AND SUSTAINABILITY ACTIONS



2019-2020

- REMOVED ALL PLASTIC STRAWS, CUTLERY & SAUCE SACHETS
- TAKEAWAY CONTAINERS BECAME 100% RECYCLABLE
- A NEW FRESH LOCAL MILK REFILLING STATION
- REDUCED ALL MEAT CONTENT IN MENUS BY 20%

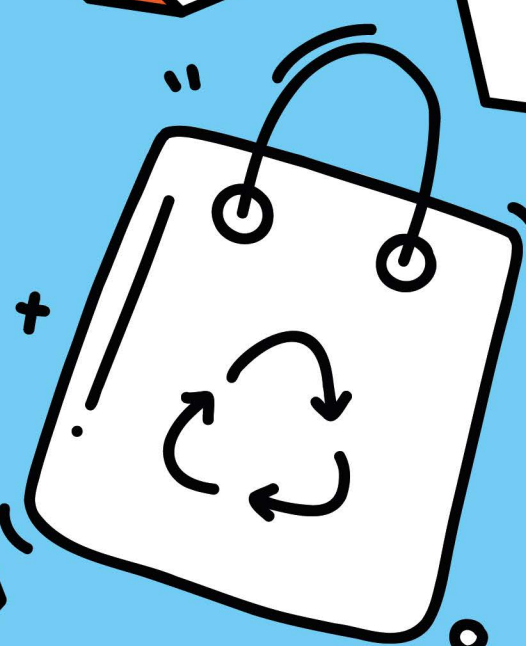
2018-2019

- SWITCHED TO ELECTRIC VEHICLES
- STREAMLINED FOOD ORDERS AND WORKED WITH LOCAL SUPPLIERS
- ENCOURAGED REUSABLE CUPS BY INTRODUCING A CUP LEVY
- CHARGED FOR BAGS, AND RAISED MONEY FOR CHARITY

WE TOOK IT UP A NOTCH!

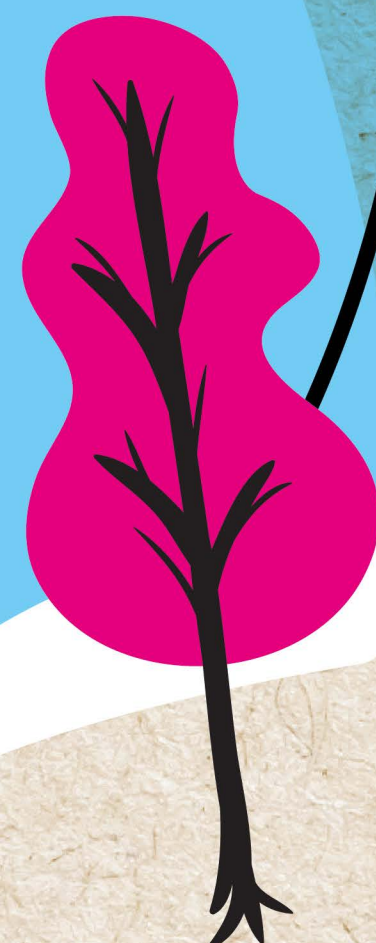
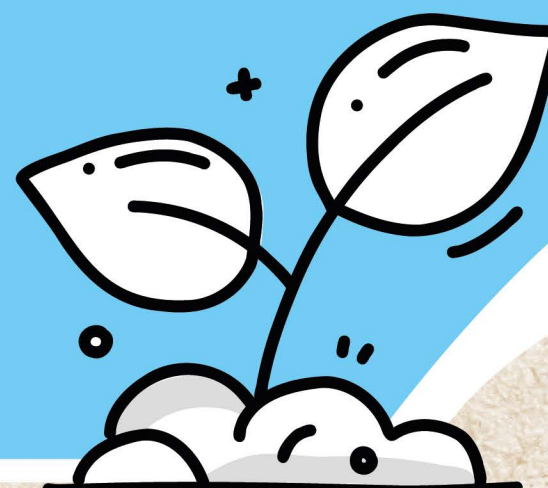
2020-2021

- 21% DECREASE IN MEAT-BASED DISHES SOLD
- WE ARE CHAMPIONING MORE LOCAL SUPPLIERS
- WE HAVE REMOVED ALL SINGLE USE PLASTIC IN OUR FOOD TO GO RANGE
- WE HAVE INCREASED OUR OWN PRODUCT RANGES MADE ON SITE



2022-2023

- A FURTHER 13% DECREASE IN MEAT-BASED DISHES SOLD
- AN IMPRESSIVE 48% OF HOT DRINKS IN A REUSABLE CUP
- WE USED OVER 12K LITRES OF PLANT BASED MILK
- WE SERVED OVER 103K VEGAN & VEGGIE MEALS



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