

## University of Galway Food Philosophy

This document sets out the attributes which inform the selection process for the appointment of catering companies to operate university restaurants.

### Health and Well-being

Enhance the physical and mental health of the university community through nutritious affordable menus.

- Serve nutritionally balanced freshly prepared food in restaurants.
- Provide menu labelling that highlights nutritional content and healthy options preferably through an App or QR code
- Organise education workshops on healthy eating habits.
- Facilitate students who bring packed lunches to dine in restaurants.

### Inclusive and Affordable

Communication methods and menu choices to reflect the diverse campus community which are accessible and affordable for both academic year and summer activities.

- Provide QR code/ App or suitable platform to communicate to all customers and stakeholders.
- Provide diverse meal plans to accommodate varying budgets and ensure the large restaurant venues frequented by students provide an affordable, hot, healthy and nutritious daily student special.
- Respect culture and dietary preferences with menu diversity.
- Provide Halal food choices which are clearly identifiable.

### Responsible Sourcing

Responsible sourcing practises that prioritise employee well-being, environmental and animal welfare and short supply chain.

- Operate a purchasing policy of sourcing sustainable/ethical products aligned with **Green Public Procurement Strategy and Action Plan 2024-2027** [\\*288344\\_3b6eece7-7d30-47c5-895e-0512a0e9b3f8.pdf](#).
- Report on sustainable/ethical purchasing for [STARS, Sustainability Tracking Assessment & Rating System \(aashe.org\)](#).
- Included a diverse range of vegan and vegetarian options into menu planning to support sustainable diets.

### Sustainable Consumption

A holistic approach to food preparation that relies on best industry practises to minimise usage of natural resources, utilities and reduces food waste.

- Implement energy efficient cooking appliances and practises.
- Provide free tap water in all venues and encourage the use of tap water over bottled water.
- Implement processes in the following order of priority for waste; prevention, reuse, recycle, and recover.
- Cease using disposable cups, plates and cutlery.
- Eliminate single use items for events including conferences.
- Use waste collection services that are segregated into a minimum of three streams recycling, general and organic.
- Introduce reverse vending machines to enable deposit return scheme roll out on campus.
- Implement and report on food waste tracking system.

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