

Aberystwyth University

Food and Drink

O'r Pridd I'r Plât (From Farm to Fork)

About the project

Summary

"O'r Pridd I'r Plât" (from Farm to Fork) incorporates all aspects of Aberystwyth University's processes from world-leading crop research, through to fresh farm produce and achieving the Silver Award in the Corporate Health Standard. This initiative showcases the achievements of the University and highlights areas where sustainability, corporate responsibility, awareness and continual improvement are forefront to the agenda.

Project partners

- Aberystwyth University Hospitality Services
- Aberystwyth University Institute of Biological, Rural and Environmental Sciences
- Organic Centre Wales
- Aberystwyth Arts Centre

The results

The problem

The requirement for a more sustainable approach to food supply and production within the supply chain at Aberystwyth University.

The approach

- Student Involvement and Behavior Change Campaigns
- Research
- University Farm Produce

Our goals

- Procure locally produced food
- Provide home-reared beef and lamb for Aberystwyth University Hospitality Outlets
- Engage students and staff to fully appreciate the importance of local food-sourcing
- To provide skills and information via the curriculum and research into more sustainable farming



Profile

- Established in 1872
- HEI
- 11 000 students
- 2300 staff
- Wales

Category supported by



TUCO

Share. Learn. Buy. Grow.

Finalist's case study

Obstacles and solutions

Engaging interest	Students and staff invited to engagement events such as cookery demonstrations, Love Food Hate Waste cascade training, Food Experience events and providing opportunities to grow-your-own produce.
Promoting research outputs	Research at IBERS creates new knowledge that drives innovation and by providing high level training for the farming community and the agri-industry we are able to develop the skills base of rural communities and enhance agricultural practice. Research outputs have created positive change, for example; breeding new varieties of pasture grasses, oats, rice, maize and pearl millet; improving the livelihoods of farmers and food security of the wider population in Wales, UK, India and Nepal.
Procurement within EU law	Hospitality Services have worked closely with TUCO to amend tender specifics to allow the procurement of local suppliers. This was achieved in collaboration with HEPCW and local organizations, such as the County Council to ensure the University was legally able to source food from local suppliers.
Collaboration between departments	Engagement was achieved between the Hospitality Department and IBERS to jointly create a sustainable objective for the University as a whole rather than within independent departments. Although few large, direct benefits to IBERS, they altered where they distributed the meat to ensure supply of beef and lamb to hospitality outlets. This has had a large benefit overall where food miles have been significantly reduced. Support between departments was achieved and highlights the commitment at the management scale within the University.

Performance and results

- Potential to achieve international impact with regards to development of Aber HSG.
- Self-sufficient and local purchasing nature of this project has the potential to support the local economy and the livelihoods of local providers, sustaining the need and desire for fresh and local produce.
- Support network provides a base for continual development within the local food production sector

Lessons learned

Although initial hurdles need to be overcome, spreading the word, researching to help sustain the future of agriculture and putting food on the plates of valued staff and students, created from local produce, not only supports the sustainability initiatives of the University but shows corporate, social responsibility within the wider community.

Sharing your project

The initiatives outlined in this application will continue to develop over the forthcoming academic year. Student engagement events will continue to be arranged and the voice of students and staff will encourage and implement further change within the University.

What has it meant to your institution to be a Green Gown Award finalist?

Rebecca Davies, Pro Vice Chancellor said:

"I am so delighted that the wonderful work of our colleagues and student supporters has meant we've been shortlisted as a finalist for the Green Gown Awards. Getting this recognition is a lovely way to acknowledge and thank all of those involved – and it's been a catalyst for even more activities as part of our ongoing commitment to sustainability. Through "O'r Pridd i'r Plat" Aberystwyth University we've made direct links between our internationally recognized research and our fantastic food and drink services for students, staff and the community. We are fortunate to have research and professional services staff who are committed to supporting excellence in environmentally sustainable farming and reducing food miles, whilst ensuring that students, staff and visitors to the University enjoy food of the highest quality"

Further information

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