## SUSTAINABLE FOOD IN THE CANTEENS

**DID YOU KNOW?** 





All of our eggs are free-range

All fish is responsibly sourced





All meat is Red Tractor certified for higher welfare

We use seasonal produce where possible

#### HALLS SUSTAINABILITY CHAMPIONS

This year we are launching a new halls sustainability champions project. This gives you the chance to become a sustainability hero in your hall!

To find out more info email Sustainability Manager: john.bailey@london.ac.uk or head to Access Hall Areas: www.uol-halls.org.uk



### WELCOME TO UNIVERSITY OF LONDON INTERCOLLEGIATE HALLS



# SUSTAINABILITY IN HALLS



## CUTTING CARBON EMISSIONS!

EACH TONNE OF CO2 IS THE EQUIVALENT OF ONE HOT-AIR BALLOON.



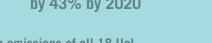
### RECYCLING RECYCLING RATES ARE UP TO 60%



Uni has cut carbon by 15% since 2010!

Target to reduce emissions by 43% by 2020

(If you added up the combined carbon emissions of all 18 UoL colleges it would be the 28th biggest carbon emitter in the



Did you know in 2012-13 the halls only recycled 10-20% of its waste? Last year we tripled recycling rates, getting over 60% of our waste recycled!

411 tonnes of waste was recycled (that's the equivalent of 102 elephants!)

Look out for posters so you know what you can recycle.



UK TOP 3:

**country – 226,452 tonnes C02)** 

1. Tesco - 1.5m tonnes
2. Ministry of Defence – 1.3m tonnes
3. BT 1.2m tonnes

#### **WHAT ARE WE DOING?**



Better more efficient boilers & heating systems.



A heating policy that ensures we do not waste unnecessary energy.



Replacing lighting with energy efficient alternatives.

#### **WHAT CAN YOU DO?**



Switch everything off when you go out.



Dress for the weather. Sweatshirts are the fashion in winter here in London!



Take the 4 min shower challenge (save energy & water).

#### **END OF TERM:**

During the move out last year students decided to donate their leftover items to the British Heart Foundation instead of throwing them away. This was a **HUGE** success with 870 bags donated by students raising approximately £18,000 for the charity!

