

Sustainable Food



Helen Harwatt, Harvard University

- Unprecedented change is needed to meet ambitious targets
- Livestock contributions expected to increase
- High protein food – Life Cycle Assessment tofu is the smallest
- 41% of livestock sector emissions from Beef. Same as India's emissions as a whole
- 1 million species already face extinction and 59% of megafauna is threatened with extinction
- Major Marine biodiversity loss and global collapse of fishing expected by 2048
- Food production is major contributor to deforestation and not just in developing nations – Australia prime example
- Questions of where do we reforest, revegetate? Availability of space
- Food systems must be part of the solution
- Plant based, consider broad appeal
- Useful tools - Forward Food Assessment and TUCO Greenhouse Gas Calculator

Alexandra Hepple, KCL

- SRA Food Made Good 2 star
- Roots Café – plant based ethical catering.
- Serving less meat and better vegetarian / vegan in all outlets
- Student survey and feedback pressure
- No beef on menu
- Meat Free Mondays on all 17 campus outlets
- Chef to chef teaching very important, not Sustainability team telling catering how to do it
- Sourcing locally, reducing waste, reduction in water bottle sales, 20p tax on disposable coffee cup ringfenced to sustainability projects fund. £45,000 raised. Would prefer number to be £0 and customers used only reusable cups
- Sustainable food and Fairtrade Steering Group

Amy Munro-Faure, University of Cambridge

- Commitment and drive from University Catering Service
- Partner with students and academics – research and evidence. Academics as champions
- Did it quietly
- Staff briefed – chefs trained by the Humane Society and Café Managers trained on marketing for sustainability not profit
- Nudge behavioural change
- Increase vegetarian / vegan options. PhD student research showed that if at a self-service café, the non meat option is closer to the customer they will chose that one instead of moving further down to select the meat option. Easy and first option
- Academics as champions
- Evidence based approach enabled the Sustainable Food Policy to be approved
- Any complaints coming from staff not students – generational?
- Just do it – quietly and slowly at first