

Ulster University Business School 2021 Pledge



This is a UK wide pledge

This commitment will be implemented
by 2023

1

Quick service, Food-on-the-go businesses, casual dining restaurants, workplace canteens and public sector food settings commit to increase the volume of veg they sell, aiming for two portions in every main meal while maintaining commitments to reduce waste (inspiration can be found in our Food Service Compendium)

This aligns with point 4 on the Commitments Framework

Commitment Details

We commit to be a department that will promote the important role that vegetables can play in our food choices, our diets, our environment and our economy. We pledge to embed these values into our curriculum on all food-related programmes within lectures and practical classes. We also aim to actively engage in research that will support local producers, our student body and consumers to increase their use/consumption of vegetables.

1. We aim to embed into our curriculum on all food-related programmes the important contribution that vegetables can play in our food choices, our diets, our environment and our economy.
2. We pledge to change our menu offering in our learning environment including our commercial restaurant, the Academy, to improve consumer choice and exposure to vegetables by increasing the number of vegetarian options available.
3. We aim to make one of our kitchen facilities a 'zero veggie waste' kitchen and promote the inclusion of locally grown vegetables
4. We aim to raise awareness within local communities and across social media on the important role that vegetables can play in our diet.
5. We pledge to engage in research that will support local producers and/or consumers to increase their use of fruit and vegetables

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Monitoring

1. Four of our food-based programmes will include a least one lecture and one practical activity promoting vegetable consumption in relation to nutrition, new product development, cooking skills and policy and practice around sustainability/obesity prevention. The four courses include:
 - a. BSc Consumer Management and Food Innovation (50% of all practicals will be 100% veggie based)
 - b. BSc Culinary Arts Management
 - c. BSc International Hospitality Management
 - d. MSc Food Design and Innovation
2. Within our Academy Restaurant at least one main dish offered at every service will be vegetarian.
3. Our Food and Consumer Sensory Testing Suite (FACTS) will aim to become 'zero veggie waste' kitchen. All vegetable waste will either be used by the Ulster University Horticultural Society for compost or food waste will be collected by the local council. We will continue to engage (where possible) with and purchase from local fruit and vegetable suppliers based in Northern Ireland. Where possible we will use the produce from the UU Horticultural Society within our practical work in FACTS.
4. In collaboration with the UU Access and Educational Outreach team and the Carluccio Foundation we will create two short videos and menu cards demonstrating how to make a plant-based recipe. These videos will be hosted on the UU Schools Outreach Academy, which is a virtual learning environment available to all school pupils aged 8-18 years. In collaboration with local food banks we aim to develop one affordable vegetable-based recipe to encourage the consumption of vegetables among disadvantaged groups. We will seek to increase the number of UU staff members to become vegetable ambassadors within our department from one to three.
5. We aim to undertake two research projects which will promote the development of plant-based products for consumers and/or encourage consumers to eat more vegetables.