

University of Stirling 2021 Pledge



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STIRLING



This is a Scotland pledge

This commitment will be implemented
by 2021

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

A second variety of vegetable will be offered with all main courses. This will be detailed on all menus and displayed in hot display units, where appropriate.

Monitoring

A second variety of vegetable will be offered with all main courses. This will be detailed on all menus and displayed in hot display units, where appropriate.

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2

Quick service and casual dining restaurants commit to offer two portions of veg inclusive in every kid's meal

This aligns with point 5 on the Commitments Framework

Commitment Details

Introduce a new range of "grab and go" crudité type snacks.

Monitoring

These will be introduced from all grab and go units. Staff will be briefed on this new product. We will use EPOS information to gather sales data of the increased portions of crudites sold.

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by 2023

3

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

Menu development to include at least 30% vegetarian and vegan options with 160g of vegetables in them, so providing and highlight healthier choices.

Monitoring

We already offer plant based options on our menu but we would be able to monitor sales and provide reports to demonstrate uptake of all menu items in addition top the increased veg ones. The uptake of new products can be measured against the period Sept. 19/ May 20