We will increase servings of vegetables by 10% across the Geller College restaurant, students’ union, and Elior’s university restaurant. This will be achieved by recipe development and pro-veg promotions on site.

The University of West London (UWL) will also focus on vegetables as a key food category for sustainability and health within the education of students studying Culinary Arts and Professional Cookery at UWL’s London Geller College of Tourism and Hospitality.

Students will also be asked to take an online course around sustainable and healthy food, with a focus on why vegetables are an important part of the solution. Approximately 60 students will take this course.

This aligns with point 8 on the Commitments Framework

Monitoring

We will measure our progress through quarterly reviews to track purchasing of vegetables across the Geller College restaurant, students’ union, and Elior’s university restaurant.

We will also monitor student interest in the topics we introduce around pro-veg cooking, with a view to identifying the most effective teaching methods and practices to make this a focus for the future generation of chefs.