

# The University of Edinburgh 2021 Pledge



THE UNIVERSITY  
of EDINBURGH

This is a Scotland pledge

This commitment will be implemented by June 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

We will demonstrate an increase in physical veg served by:

- Increasing the number of vegetable side-serving options in our retail (hot food) outlets from 1 to 2, which will give customers the option to add more servings and greater diversity of vegetables to their meals
- Adding more vegetable-based snack offerings in our grab n' go cafe outlets, in addition to existing options
- Increasing the number of vegetarian salad options in our grab n' go cafe outlets
- Increasing the number of servings of vegetables in our hot grab n' go items (paninis, bagels, burritos etc.) In total, we will increase the weight of vegetables used per recipe (averaged across our catered student dining hall, retail outlets and grab n' go outlet recipes) from 90 grams to 150 grams per serving.

## Monitoring

Our Development Chef will monitor increased use of veg during menu and range development. They can report back on this to show how we are incorporating more vegetables into our offering. Using our stock management system, we will calculate the average weight of veg used per recipe on a quarterly basis. This will also include Grab n' Go items which have been developed as vegetarian or vegan options. We will show an increase over time from a current average of 90 grams to at least 150 grams. We will also monitor best sellers and customer feedback.

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# 2

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 also commit to maintaining our current practices, which include:

- Ensuring that 50% of meal options in all of our outlets are vegetarian or plant-based
- Selling crudité snack-packs in grab n' go outlets, which are very popular
- Allowing hot main meal customers to swap potatoes for other vegetables at no extra cost
- Always offering a vegan hot meal option in our retail outlets (and then increasing the number of veg side dishes from 1 to 2, as described above)
- All soups in our grab n' go and retail outlets are vegetarian or vegan
- Using seasonal and local vegetables on a rotational basis in our menus

## Monitoring

Not applicable - we are already taking these steps

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Charities, community-based organisations, individuals, schools and nurseries commit to help and inspire children and adults to eat more veg.

This aligns with point 10 on the Commitments

## Commitment Details

We will highlight and promote vegetables in Cook Along videos that our catering team is producing for students who are self-isolating in self-catered halls. We aim to reach at least 300 students over the 2020/21 academic year. Our catering team typically delivers in-person Cooking Workshops to 150 students each year. When we are able run these events again, we will increase the servings of vegetables that are used across our cooking workshop menus.

## Monitoring

We will share videos and cooking workshop recipes with the Peas Please team. The numbers of students reached by our videos and cooking workshops will be tracked.