

WE WILL PROMOTE BIODIVERSITY AND SUSTAINABLE FOOD, WASTE AND WATER CONSUMPTION AND RECYCLING

We ill achie e his objec i e hrough four ke areas of ac i i. Firs l, in roducing ne rec cling and as ereducion arge s. Secondl b in roducing policies o make our food and a er consump ion more sus ainable. Thirdl, b increasing he biodiersi of our campus.

And four hl, b engaging s aff and suden s as change agen s in greening our campus. Our ke commimen s in his area are summarised belo and e plained in more de ail in he remainder of his section.

KEY COMMITMENTS: ENVIRONMENTAL CHAMPIONS



RESPONSIBLE FOOD AND WATER PRODUCTION AND CONSUMPTION



The United Nations estimate that farming and food production cause around a third of global greenhouse gas emissions. This is a massive environmental impact and we will not take it lightly. We are passionate about providing sustainable food choices on campus, with Sussex Food (the University's catering provider) being awarded the highest-possible rating by the Sustainable Restaurant Association in 2019.

However, we want to go even further. That is why we have created **four new sustainable food priorities** that we want to see on our campus. Firstly, we will ensure that at least 80% of our fresh produce, excluding dairy, comes from **local producers** with a focus on seasonally appropriate foods where possible.

Secondly, we will improve the quality of consumer information in relation to food sustainability. We will do this by piloting the introduction of a food sustainability traffic light system. This will rank different menu choices as red, amber or green according to their sustainability in the same way that salt, fat and sugar content is colour coded on supermarket food from September 2021.

Thirdly, we will **review all catering outlets to identify their suitability for becoming net zero cafés** by December 2022, and use the ndings to select a number of locations to offer net zero catering.

Fourthly and nally, we will respond to the recent Students' Union referendum result on banning the sale of beef and lamb on campus by **establishing a citizenstyle assembly of students and staff**. This will identify recommendations on what would need to be done to change consumer demand to support the campus consuming less meat and/or becoming **beef and lamb free** by 2023, and **if there is a place for sustainably sourced meat on our menus**.

Outside of these principles we will continue to actively support the production and distribution of sustainable food on campus via our Forest Food Garden project, and student run Roots allotments and Food Waste Café. In particular, our Sustainability Committee is supportive of the Students' Union investigating the feasibility of establishing a community kitchen on campus. We will also continue to support the redistribution of surplus food to food banks and other community destinations.

We will also support the sustainable production and consumption of water on campus. We will do this by building water-ef ciency products and standards into all of our work around energy-efficient buildings and achieving net zero. However, we want to go even further than this and treat clean water and sanitation, water conservation and the protection of aquatic ecosystems as key priorities in their own right.

This has not historically been an area of comparative strength for the University, so we will create a task force to conduct a **strategic review of options** to increase sustainable water consumption and production on campus from January 2024 that will result in the **setting of water consumption targets from August 2024 onwards**.

BIODIVERSE CAMPUS



Blessed with an abundance of green space (including some that falls within national park boundaries) and an impressive list of global biodiversity experts; Sussex is ideally placed to become the most biodiverse campus in the UK.

We will publish a draft biodiversity policy by August 2021, ahead of consulting on our future goals in a ${\it B}$

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The draft policy contains

