

Sustainable Food Policy

Policy Control

Date Approved	June 2026
Approving Bodies	SENIOR LEADERSHIP GROUP
Implementation Date	June 2026
Supersedes	N/A
Supporting Policy	Environmental and Social Justice Framework
Review Date	Feb 2029
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Equality Impact Assessment	See Sustainable Food Policy EqIA (June 2026)

1. Introduction and Purpose

The Glasgow School of Art (GSA) is committed to embedding sustainability, climate responsibility, and social justice across all aspects of campus life. Food is central to this effort: what we purchase, serve, and waste has direct environmental and social impacts. This policy aligns with GSA's Environmental and Social Justice (ESJ) Framework, supporting:

- Circular Campus (Pillar 2): minimising waste and building closed-loop systems.
- Working for Climate Justice (Pillar 4): reducing the carbon footprint of food provision.
- Fair and Just Institution (Pillar 5): ensuring equitable, inclusive access to healthy meals.
- Our People (Pillar 6): empowering staff and students through education and choice.

The policy also contributes to GSA's leadership in sustainable practice.

2. Scope

This policy applies to all food and drink purchased, prepared, or sold across the Glasgow campus, including catering outlets, hospitality services, and vending. It covers procurement, menu design, operations, and waste management in partnership with external suppliers.

3. Sourcing and Purchasing

- Prioritise local, seasonal, and sustainably farmed produce.
- Require suppliers to demonstrate ethical, fair-trade, and low-carbon practices.
- Commit to fair trade for core commodities (tea, coffee, chocolate, bananas).
- Support Scottish producers and small businesses where feasible.

4. Menu Planning and Healthy Options

Menus will be designed to ensure meals are healthy, affordable, and nutritionally balanced. They will incorporate fresh and seasonal ingredients and offer a greater proportion of plant-based, vegetarian, and vegan dishes, clearly labelled to help customers make informed decision.

Provision will also be made for cultural and dietary requirements to ensure inclusivity. Water will be promoted as the healthy beverage choice.

5. Reducing Food and Packaging Waste

Food waste is measured as a percentage of food and beverage costs. In 2024–25, GSA recorded an average waste of 5.86%, with monthly peaks up to 15.7%.

We commit to:

- Setting a KPI to reduce waste below 5% by 2027, and below 3% by 2030.
- Expanding food redistribution through local charities and student support services.
- Composting or recycling unavoidable waste.
- Eliminating single-use plastics where alternatives exist.
- Packaging and takeaway solutions will prioritise reusable, recyclable, or compostable materials.

6. Water

- Uphold provision and promotion of water fountains in all cafés to reduce demand for bottled and canned water.
- Analyse the impact of phasing out bottled and canned water sales, with a view to eventually ceasing their sale across all cafés.

7. Community, Education, and Engagement

- Partner with GSA Students' Association to co-create awareness campaigns and events on sustainable diets.
- Share progress annually through sustainability reports and public dashboards.
- Encourage academic projects that connect food, art, and sustainability (linking to ESJ Pillar 3: Transformed Curriculum).

8. Monitoring and Reporting

- Annual review of waste, procurement, and menu composition.
- KPIs:
 - % of vegetarian/vegan menu options (50% by 2028)
 - % of fair-trade, ethical and local sourcing (80% by 2028)
 - Waste cost as % of food and beverage spend (baseline 5.86%, target <5%).
- Outcomes reported to the Senior Leadership Group and published online.

9. Review

This policy will be reviewed every three years, or earlier if required, to ensure alignment with GSA's ESJ Framework, Net Zero targets, and sector benchmarks.