



Supporting members to deliver excellence
Rewarding innovation and championing best practice

Oxford Brookes University

WINNER

Innovation in Catering



Summary

There are two aspects to good food: quality of ingredients and what you do with them. When it comes to sourcing ingredients, Oxford Brookes prides itself on having one of the most ethical and environmentally conscientious policies in higher education. We use local Oxford farmers, producers and suppliers for eggs, meat and fruit and veg. We are MSC certified, use only Fairtrade coffee, cocoa, sugar and bananas, our homemade cakes use British flour milled in the UK and our milk is UK produced. Our policy includes initiatives in sustainable waste management and we have a number of environmental accreditations.

Truly local

4 years ago, on the hunt for a local, free-range egg supplier we came across Mayfield Farm, 4.5 miles away from Oxford Brookes. They were a small, family-run business with a flock of 2000 hens. As our egg demand increased, Mayfield increased their flock. Fast forward to today, they have grown their 'small' farm to 20,000 hens and supply numerous colleges and businesses in Oxford. The Lyall family credit Oxford Brookes with being the catalyst to their success, and we proudly use 11,000 eggs a year across our campuses, all from local, happy hens.

Using local suppliers like Mayfield Farm, helped spark our mission to source as many of our ingredients locally as possible starting with Oxford Butchers - Aldens, who supply all our meat, ensuring it's Red Tractor and farm assured. On our Oxford supplier mission we approached Roots of Oxford as our local green grocer, who work alongside us to ensure we purchase locally and UK grown fruit and veg - building a great relationship with them, so they let us know when we've got some British grown carrots etc.

We then tasked our suppliers to find Flour milled in the UK, and they did - with Oxford Brookes being the first Chartwells university to do so, the rest of the Chartwells universities followed suit.

Targets and achievements

Building on our status as the first Fairtrade university in the world and our MSC certification, in 2017 we achieved the highest 3 star rating with the Sustainable Restaurant Association. 77% of our fresh meat, fruit, veg and milk is sourced from local and UK suppliers against a target of over 50%. We have introduced food waste management systems resulting in a 27% reduction in food waste, exceeding our target of 20%. 6 tonnes of coffee grounds have been used in gardens and allotments and taken out of food waste, with remaining waste going to the anaerobic digester 5 miles from campus. We introduced Simply Cups recycling scheme to ensure our one-use coffee cups are recycled properly. We have also brought in a 25p Cup Tax to encourage use of reusable mugs.

Passion for food

The passion that has gone into sourcing, then gets translated into our food offer. Using our array of local suppliers, we keep our food offer current with Global Street Food, a Vegan & Vegetarian Café (our planet-friendly, plastic free café), a new Smoothie Bar, artisan Deli sandwiches and our popular home comfort food offer. Across our campuses we provide fresh, local, quality food whilst still offering great value for money including a £3.50 hot meal every day.

Partnership approach

In partnership with our suppliers, the teams at Oxford Brookes and Chartwells have worked together to develop an innovative, end to end approach to environmentally conscientious purchasing and waste management - issues that students tell us are important to them. Along the way we produce great food, have increased our overall customer satisfaction feedback rating by 19% and helped the University set and achieve rigorous social responsibility objectives.

Location of Food at Brookes local producers



Key

- All our meat is supplied by Oxford based butchers. Aldens in Bodley, 3 miles from Oxford Brookes.
- Our free-range eggs come from Mayfield Farm, Witney, 4.5 miles from Oxford Brookes.
- Roots of Oxford, our Bicester-based Grocer, ensure that they provide us as much local and seasonal fruit and vegetables as possible.
- Our bread, delivered fresh everyday from The Flour Station, London bakery - where they only use British milled flour.
- The Life Water we sell is bottled in Portlade, less than 100 miles away from Oxford.



I fear, that in not so many years, the planet will be bare.

The fumes, the gas, the plastic & the landfill mass would rule, & there would be no room for schools.

Help fight our war on waste, watch our future flourish.

Help make Clerici cup-free

Bring your own cup
Save the Planet

(or add an extra 25p to your hot drink)