

Royal Holloway achieves 1* award in Food Made Good Sustainability Rating

Royal Holloway has been awarded one star in the Sustainable Restaurant Association's (SRA) Food Made Good Sustainability Rating, with a very commendable score.

The SRA is an organisation whose membership represents a broad spectrum of the hospitality industry, all united in their commitment to sustainability. The Food Made Good Sustainability Rating provides members with recognition for their sustainability as well as a tool to engage staff, suppliers and inform customers.

To achieve the rating, Royal Holloway was assessed against 14 key sustainability criteria and the SRA commended Royal Holloway on its sustainability initiatives and commitment to ethical best practices across all three pillars of sourcing, society and environment.

Royal Holloway was particularly commended in the following areas:

- commitment to sourcing fair trade products (72%);
- promotion of healthy eating and offering a wide proportion of dishes suitable for vegetarians (82%);
- supporting charities and hosting school visits (68%);
- treating its people fairly through comprehensive employee induction and training processes (63%);
- waste management and recycling (92%);
- energy efficiency and water saving (70%).



Commenting on the rating, Catering Outlets Manager, Rebecca Nurse said "This is a fantastic achievement for a first rating. Well done to all those involved. We will be looking closely at the feedback we received from the SRA to see where we can make improvements in order to gain a two star rating next year".

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