Food Policy

**POLICY RESPONSIBILITY:** SU Development Officer  
**CONTACT:** development.officer@sheffield.ac.uk

The Students’ Union notes:

1. Many members have dietary requirements due to religious observations, ethical choices or intolerances.
2. There is an increasing proportion of international students.
3. Students voted environmental sustainability as the global issue most important to them in 2017.

This Students’ Union believes:

1. Normalising sustainable diets is part of the SU’s 18 year strategy and an integral part of improving our SU’s impact on the environment. The Grantham Centre’s advice states that the foods with the biggest impacts are animal products (particularly beef and lamb), and air freighted goods eg certain out-of-season fruits & vegetables.

This Students’ Union resolves to:

1. Maintain clear labelling of Kosher, Halal, vegan, vegetarian and gluten-free foods
2. Educate staff working at all outlets within the University and Union about different diets and which foods do/don’t qualify under certain diets
3. Ensure the food offering caters to the needs of the growing international student population by providing affordable and culturally appropriate foods for our diverse student members
4. Increase the proportion of the most sustainable foods (locally produced, seasonal, vegan) and decrease the proportion of the most unsustainable foods (as outlined by the Grantham Centre) on offer year-on-year in line with its values and students’ purchasing choices. This percentage change should be reported on annually.

**POLICY HISTORY:**

This policy passed at SU Council in March 2018.

This policy is next due for review in November 2021.