

FOOD AND DRINK

University of Chester

**Encouraging sustainability through hospitality: the Chester way**

How to engage staff, students and visitors with environmental and sustainability agendas through hospitality? This is the question that faced the University of Chester's Hospitality and Residential Services team and a challenge they eagerly took on through the key areas of food procurement and waste, packaging, catering equipment and environmentally-friendly initiatives.

The project includes activities to reduce food waste, empower staff, students and visitors, embed sustainability into standard processes and reduce the team's environmental impact. The Hospitality Services team is at the forefront of the University's sustainability and environmental initiatives: these are normal considerations for the department, not an afterthought.

The department aims to enthuse customers about sustainable processes, not talk down to anyone and certainly not dictate what they should and should not do. This is about empowerment: individuals take control and choose to be green, diverting food waste from landfill and abolishing non-recyclable polystyrene boxes as they go.

TOP 3 LEARNINGS

1. We learned that empowering staff to take the lead on projects works!
2. Involve students - our student partners have brilliant ideas and insight
3. Start small - one polystyrene box at a time soon amasses to 78,000.

WHAT THE JUDGES SAY...

Chester won because of the Eco-Box project supported by an excellent holistic sustainable food approach. Holistically, Chester sustainable food based work is excellent. Whether it be curriculum projects, energy savings or work with community. The judges were both excited by the achievements of Eco Box and its future potential. Eco Box is a game changing project not only for Universities and Colleges but the hospitality sector as a whole. The mechanism to return the box for a washed one is brilliant.

WHAT IT MEANS TO WIN...

"Winning this award celebrates the stalwart achievements of our Hospitality Services. I applaud the team's successes in reducing the amount of food waste going to landfill, and saving the environment from the debris of 78,000 polystyrene boxes and other creative and empowering initiatives. Going green in hospitality: the Chester way! "

Canon Professor Timothy J. Wheeler DL,
 Vice-Chancellor and Principal