

# **Zero Waste and sustainability: catering approach**

## **The case**

Through monthly CO2 footprint reports, we are developing an increasingly clear picture of what our purchases and sales are, and their impact on our CO2 emissions. The CO2 footprint at the caterer is 86% in production and sales of catering, and 9% in sales of hot drinks. Within the 86% catering, more than 50% falls into the Meat, Fish and Dairy category.

## **Vision**

Taking social responsibility and creating a positive impact by connecting students and staff, suppliers, companies, initiatives and knowledge in idiosyncratic ways, with the aim of contributing to a better world where the well-being and wellbeing of our people is a daily priority.

## **Mission**

Increasing the awareness and choices of students, staff and suppliers, by providing quality, responsible products and services. These, thanks to our global knowledge and connections in hospitality, food and equal relationships, have a positive impact on planet, people and animals

## **Target**

By 2030, all our products and services are climate-positive and lead to improved well-being of planet, people and animals.

## **Thought leadership:**

We see it as a common journey to make the world a better place. We take our social responsibility with the aim of contributing to a better world, aiming for a climate-positive service by 2030. This sustainable thinking is woven into every concept, making the journey to a better world within our entire range of

services, products and service offerings. The journey we are on is one of continuous movement, as we learn every day and sustainable initiatives are developed or continued.

Tools we deploy for zerowaste and sustainability:

- Too Good to Go
- Winnow
- Reducing food waste
- Reduce transport
- Plant range
- Healthy living environment
- Buy Social
- Ecological cleaning agents
- Sustainable clothing
- Reduce packaging
- Reuseables
- Collection of plastic deposit bottles and cans

## SDGs

SDGs 12+13+14+15+17

Goal: To provide a responsible offer: circular, plant-based and nature-inclusive

### Focus:

- Climate Action
  - From 2022, catering reports reduction targets in line with SBTi Criteria)
- Protein transition and animal welfare
  - Range will consist of 80% vegetable proteins from 2025. The remaining animal products will have a Better Life mark and, in the case of fish, an MSC mark.
- Sustainable cleaning
  - Working exclusively with ecological products
- Zero (food) waste
  - From 2030, catering residual waste reduced by 50%
- Biodiversity and regenerative agriculture
  - By 2025, all products if applicable will meet at least an On the way to Planetproof label.

# People & Society

Goal: We have a fair supply chain and are a diverse and inclusive organisation on all fronts

## Focus

- Fair trade
  - Ensure a transparent benchmark from EZ & Klimaat: from 2025, the origin of corporate clothing, coffee, tea, bananas, chocolate and palm oil is fully transparent and monitored with respect for human rights. As of 2030, all products and services are purchased with a fair price
- Diverse and inclusive work environment
  - From 2022, catering will be among the leaders in offering a PSO target group. This means social safety in the workplace and, in terms of diversity, at least 1/3 female colleagues.

# Health & wellness

Goal: To create an environment that substantially improves people's health and well-being.

## Focus

- Healthy eating environment
  - from 2025, at least 60% of the product offering is healthy, as indicated in the 'Schijf van 5'.
- Welfare
  - From 2025, the offer for clients includes, as a minimum, interventions in the areas of healthy eating, exercise, social wellbeing and meaningfulness