



The
University
Of
Sheffield.

Accommodation &
Commercial
Services.

Accommodation & Commercial Services:

Sustainable Activities: 2011-12

- **Fish:** All of the fish used is Marine Stewardship Council (MSC) approved which means that it is used from sustainable stocks and not endangered.
- **Sushi:** The sushi is produced in Sheffield by two students from the University of Sheffield who have started their own business.
- **Yorkshire Crisps:** This Sheffield based company makes crisps the old fashioned way with fresh potatoes from the farm on which they are based. Sheffield spuds made into fresh crisps by a little company from Wales Bar - how can you get better? They even work with companies even more local to the University like Henderson's Relish
- **Our Cow Molly Ice Cream:** Stannington, high above the Rivelin Valley - there's a family run dairy stretching back 3 generations. Ed, the elder brother runs 'Our Cow Molly ice cream' and you can buy their product across campus. Made on the farm with fresh milk from the farm's own herd of Frisian and Jersey cows this ice cream is deliciously fresh and creamy
- **Cookies:** Over 30,000 cookies are sold a year. ACS used to have real American cookies but they usually took 6 weeks to get here by boat across the Atlantic and demand could not be kept up with. The cookies are now sourced from a West Yorkshire supplier with a regular supply coming straight down the road.
- **Sandwiches:** Our sandwich supplier is a local company only 34 miles (45 minutes) from us. They were chosen due to their high quality and proximity to Sheffield University and therefore "Made in Yorkshire"
- **Coca Cola:** The Coca Cola products we sell are made using Yorkshire Water. Coke CCE have one of the biggest bottling plants in the world over near Wakefield, and they use both a local canning company and British sugar in their production. Coupled with a couple of million litres of Yorkshire water each day and you get a product made less than 2 weeks ago
- **Eggs** - all the whole eggs used in Commercial are Free Range.
- **Cooking Oil:** All Cooking Oil used does not contain hydrogenated fats.
- **Meat:** We use the Chatsworth estate farm as a supplier of many meat and poultry items including sausages, pies and some raw whole-meats.
- **Drinks:** Fairtrade – chocolate, coffee, Orange and Apple Juice
- **Coffee:** As you would expect, it is very difficult to grow coffee beans in Yorkshire, however, through our coffee supplier, raw, Fairtrade coffee beans are delivered to Immingham docks and freshly roasted at their factory in Scunthorpe before delivery to the University

- **Life Water:** Sales of Life-water has ensured that 85,704 pints of drinking water has been made available to those communities in desperate need. Drop4drop provided funding for water purification kits, which were sent out to Haiti in the first instance to help with the shortage of clean drinking water. Each kit contained water purification tablets and jerry cans to ensure the provision of clean water to over 2400 individuals.
- **Bottled Water** - The Vivreau water system is an environmentally positive alternative to pre-bottled mineral waters and is now installed in Firth Court, Halifax and the Edge to support our event and conference activities. The system is plumbed into the mains water supply, fed through a purification system and then decanted into branded water bottles, as chilled water in both still and sparkling form. The re-useable glass bottles are washed through a standard dishwasher. In the year 2011/12 we used circa 2500 bottles of Vivreau water.
- **Reusable Cups:** We have sold over 400 reusable take-away cups where customers can bring them back to any outlet and have them filled with any large hot drink for the price of a regular. We have now placed an order for an additional 500 cups for life.
- **Cardboard:** We identified that it is better to use compostable cardboard rather than recyclable cardboard after advice from the Energy and Environment team. The take away food containers we use in the International Food Court are made from compostable cardboard. All take-away cups are now compostable. We use 7,706.14 kg of paper cups (all compostable) per year. Our sandwich wedge cartons are made from compostable cardboard and include a cornstarch window.
- **Schemes:** In addition to sourcing of products we work closely with the University Energy and Environmental team (Darren Hardwick, Tim Allen and Charlotte Winnert). They are involved in and support schemes including adding an additional circuit device to refrigeration units which can reduce electrical consumption by up to 25%. Providing funding to change the old inefficient dishwasher to a new efficient model. Loaning cycles to the Commercial team to demonstrate better methods of moving around campus.
- **Oil:** All of the waste oil we collect is used to make bio-diesel which is then used in our suppliers' lorries which deliver to our sites.
- **Plastic:** Last year we used 21,575 pieces of plastic (sandwich platters and lids). In the past month we have launched a platter collection/recycling system we have had circa 53% of all platters returned. That's a reduction in plastic use through recycling of over 11,000 pieces of plastic. In total 176,688 plastic bottles used