



GOLD

- Award -

UOG & BaxterStorey have worked together to achieve a Gold Accreditation from the Soil Association. We are the first university to get the award for the main food offer!

WHAT DOES IT MEAN FOR YOU?

This means that you are safe in knowledge that, as a minimum, of the food we serve:

all the meat is from farms which satisfy **UK welfare standards**

no fish are served from the Marine Conservation Society 'fish to avoid' list

all our eggs are **free-range**

there are no genetically modified ingredients

the menus are **seasonal** and in-season produce is highlighted

the suppliers have been verified to ensure they apply appropriate food safety standards

the staff are supported with **skills training** in fresh food preparation

there is a demonstration of our compliance with national standards and guidelines on **food and nutrition**

all of the minced beef is **organic**

all of the pork is **free range**

all the chickens are **farm assured**

we use **British** rapeseed and olive oil as standard

we strive to reduce the use of salt in cooking and only use low sodium salt