Imperial College offers healthy, sustainable catering that is produced, processed and traded in ways that:

- Contribute to local economies and sustainable livelihoods
- Avoid damaging natural resources and contributing to climate change
- Protect the welfare of animals and plants
- Provide social benefits by using local seasonally available ingredients as standard

Menu planning to reflect seasonal foods
- Working towards “Assured food Standards”
- Working with suppliers to encourage proximity purchasing to minimise road miles
- Promote meals rich in fruit, vegetable and whole-grains
- Cooking methods that adopt cutting down on salts, fats, oils and artificial additives
- Removed hydrogenated vegetable oils from the business
- Healthy “meal deals”
- Promote brain food initiatives
- Healthy Living Week
- Promote initiatives that encourage filtered tap water in reusable jugs or bottles
- “London On Tap” compliant
- Encourage the sale of OneWater, which funds clean water in 3rd world countries
- Recycle Initiatives
- Explore reusable packaging (eg crates)

Choose Fairtrade Certified products for food and drinks imported from poorer countries to ensure a fair deal for disadvantaged producers.
- Achieved University Fairtrade accreditation offering a comprehensive range of Fairtrade products and raising awareness.

Promote health and well being
- Generous portions of fruit, vegetable and whole-grains
- Cooking methods that adopt cutting down on salts, fats, oils and artificial additives
- Removed hydrogenated vegetable oils from the business
- Healthy “meal deals”
- Promote brain food initiatives
- Healthy Living Week
- Promote initiatives that encourage filtered tap water in reusable jugs or bottles
- “London On Tap” compliant
- Encourage the sale of OneWater, which funds clean water in 3rd world countries
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Procure 50% recyclable, compostable and biodegradable disposables
- Introduction of sustainable dispensers for cutlery & napkins which prevent waste
- Recycle bins in outlets to promote mixed recycling
- Promote the “cup4life” scheme
- Food composting system in place with reviews
- Reduction in carrier bag use
- Print menus and other marketing material on recycled paper

Consider water usage when replacing equipment,
- Internal awareness campaigns
- Management & Supervisor Training
- Staff training & customer awareness schemes
- Procure energy efficient equipment
- Reduction of suppliers e.g. multi-temperature vehicles to minimise carbon footprint
- Sensible route planning

Reviewed Feb 2015