Through an online survey with 1007 respondents, and a series of 4 online focus groups, students in higher education told us their views on and experiences of sustainable food in general and on their campuses. They told us...

- **26%** say they eat meat every day
- **7%** adopt a vegetarian diet
- **5%** adopt a vegan diet

Top considerations when choosing one food product over another include...

- **Price**: 77%
- **Quality**: 61%
- **Use by**: 55%

As we are students, budget is important, therefore finding something that is good quality and good value for money is important.

- **50%** say the food I eat is limited by what I can afford. I always look out for the cheapest option, keeping an eye on offers and discounts
- **50%** say my diet is focused on my health by choosing food and drink that is better for me, such as enriched foods and lower sugar/lower alcohol drinks
- **35%** say I choose fairly traded food and drink products or ingredients to make sure people involved in production get a fair deal
- **31%** say I choose my food based on how ethical it is. It’s important to me to eat food to help farmers, reduce waste and be a part of adapting to climate change in my eating habits
- **13%** say I actively avoid vegetarian or vegan foods, I know they won’t taste good and I don’t think I would have a good quality diet if I ate them

78% say they’re willing to change their diet to make it more low impact on the environment and people involved in food production

Respondents would be most encouraged to make changes to their diet to make it more low impact...

- **70%** if the price were similar
- **59%** if packaging on food told me the impact

Reflecting on their place of study, respondents say...

- **71%** it’s important to me that the food available on campus at my university contributes positively to health, the environment and producers
- **73%** having food on campus that contributes positively to health, the environment and producers would make me feel proud of my university
- **26%** my university helps me to eat food that is healthy and that positively impacts people that work throughout the food production chain
- **26%** my university helps me to eat food that is healthy and that positively impacts the environment (including the climate and nature)

Learn more at www.sos-uk.org/research
Staff

Through an online survey with 40 respondents whose role includes a remit or responsibility for food, followed by five interviews with individuals in these roles, staff told us their views on and experiences of sustainable food in general and on their campuses. They told us...

Top considerations when choosing one food product over another include...

<table>
<thead>
<tr>
<th>Quality</th>
<th>78%</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>68%</td>
</tr>
<tr>
<td>Where food is produced</td>
<td>40%</td>
</tr>
</tbody>
</table>

Staff respondents say they know a lot about...

- Environmental issues associated with the food industry: 60%
- Ethical issues associated with the food industry: 50%
- Which foods are good for the environment: 40%
- Which foods are ethically produced: 38%

Staff respondents rate their institution's action as 'very good'...

- Environmentally friendly food: 35%
- Ethically produced food: 35%

Policies focused on food and sustainability are most likely to include...

- Increasing plant-based / vegetarian / vegan products and food: 89%
- Reducing avoidable food waste: 89%
- Purchase / serve locally sourced products / ingredients: 82%

Barriers facing institutions in furthering their action on sustainable food include...

- Lack of financial resources: 53%
- Lack of awareness / understanding of the issue amongst catering / food retail staff: 40%
- Lack of student demand in food catering and / or retail on campus: 38%

“...We try to introduce more sustainable ingredients and products, however the cost is an issue when we are trying to be competitive and charge low prices.”

Preferences for support to address food and sustainability include...

- Encourage behavioural change amongst students and staff (customers): 58%
- Improved flexibility in procurement contracts / frameworks: 55%
- Increase dedicated financial resources: 50%

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