

Meat Free Monday 14-11-2013

Proposed by: Agnes Ziolkowski (On behalf of the Vegan Society)

Union Notes:

1. The meat free Monday initiative (including meatless Mondays in the U.S) has seen widespread adoption in schools and universities across the globe, including the University of Manchester's sustainable consumption institute: (<http://www.meatfreemondays.com/supporters/>) & (<http://www.meatfreemondays.com/schools/participating-schools/>).
2. The Sustainable Procurement Ranking specifically demands the minimisation of the consumption of meat, dairy and egg products.
3. The ARU Vegan Society has been in touch with suppliers who provide food for schools, hospitals and universities as well as with other universities who are also currently working on the implementation of a meat-free Monday. Meat-free alternatives are readily available.

Union Believes:

1. Both Anglia Ruskin and the Students Union have an obligation to set an example to its student body about the importance of environmental responsibility, global sustainability and ethical consumerism.
2. That both Anglia Ruskin and the Students Union have a responsibility to the overall health and wellbeing of the student body by providing nutritious well-balanced meals to all students.
3. That the adoption of this policy would push Anglia Ruskin University up the sustainability procurement ranking by scoring two additional Green League points through the Sustainable Procurement Accreditation scheme.

Union Resolves:

1. That the Students Union and its officers actively campaign and lobby Anglia Ruskin University to implement meat-free cafeteria menu across the Cambridge campus every Monday that helps promote healthy eating, global sustainability and the compassionate treatment and respect of industrially farmed animals.
2. The Students Union, together with the Vegan Society (and other union bodies), will formulate a paper to be submitted to Space, Sustainability & Campus Management, so as to have the policy passed within the University committee structures.
3. That the menu includes meat-substitutes.
4. That at least 50% of the menu options be suitable for vegans.