



## INCREASED EQUALITY FOR VEGAN STUDENTS POLICY

<b>Prepared for:</b>	Student Council	<b>Date:</b>	25/04/2018
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<b>Summary:</b> <i>This paper provides an update on the implementation of the policy</i>			
1. More vegan options will first be provided in the existing catering services around university.			COMPLETED
2. All clubs and societies will be required to provide vegan alternatives at any event they hold or, if not possible, to inform their attendees that vegan options will not be available. <i>I have spoken to Abi and for next year offering vegan options will be embedded in the society bronze/silver/gold award, it will be included in the inclusion aspect of equality impact assessment form, and in the Inclusivity award criteria.</i>			COMPLETED
3. Vegan options within the catering services at university will be placed separately from the non-vegan options – this is to allow ease of access for vegan students. <i>I have arranged to meet Terry to discuss!</i>			IN PROGRESS
4. Vegan options will be widely advertised and actively promoted throughout university. <i>I have arranged to meet the Environment team to discuss this.</i>			
5. The University's Environment Team will be encouraged to consider the impact of meat, dairy and egg consumption on the environment and to take steps to address this issue. <i>I have arranged to meet the Environment team to discuss this.</i>			IN PROGRESS
6. All catering services around university will be required to participate in "Meatless Mondays". <i>Catering are trialling a 'soft version' where they have put the vegetarian/vegan option as the first item on the menu and they are monitoring if this impacts the sales and they will keep me updated.</i>			
7. 30 day Vegan Pledge will be advertised throughout university - Vegan Pledge took place from November 20 <sup>th</sup> till 19 <sup>th</sup> December			COMPLETED
<b>Updates:</b>			
1. Catering have added two weeks to their menus (was 4, now 6 week rolling menu) ensuring that there is a vegan option every day.			
2. <i>I have arranged to meet with Terry (Head of Catering) and the Environment team to discuss the policy</i>			
3. <i>Catering are trialling a 'soft/trial version' of 'meatless Mondays' where they have put the vegetarian/vegan option as the first item on the menu and they are monitoring if this impacts the sales - they will keep me updated.</i>			

Members are asked to **DISCUSS**