Dear Executive Board,

With this letter, the Central Student Council (CSR) advises you on the catering and canteens at the University of Amsterdam (UvA). We as the CSR believe that sustainability should have a central position within our university. We see that the UvA is already becoming more open for sustainable initiatives and that it tries to integrate sustainability into the institution. Together we made the agreement that an UvA-wide sustainability policy will be developed, but that while awaiting this to be finished, we should start setting up smaller and concrete proposals for sustainable policies already. The catering of the university is a good example of something that can be made more sustainable on a short term. In this letter the CSR provides some suggestions of doing this.

In our opinion, the offerings and business practices at the canteens are lacking with regard to sustainability. Moreover, we argue that the business lunches the caterer supplies should have a more sustainable default option as well. In what follows we further elaborate these points.

The main issue we have with the caterer has to do with the canteens. When truly integrating sustainability into the university the caterer should not be left out, this is important to students. The current caterer Cormet has a five-year contract that will last until 2022. Therefore, we believe we have to address these problems right now. We have set up a list of recommendations to make the canteens more environment-friendly.

To become more environment-friendly in business practices:
- Reduction of disposables (plates, cutlery, straws) and the promotion of reusable cutlery and plates
- Better waste separation
- Implementation of PET-free commitment (only selling reusable water bottles)
- Introduction of a drink dispenser for soft drinks to fill up own bottles and cups
- Implementation of discount for using a reusable coffee cup (at least in cafeterias)
- Sale of bamboo fibre cups at the cafeterias
To become more environment-friendly in food offering:
- A better balance between meat, vegan and vegetarian options. In our view this will result in more vegan/vegetarian food options
- Preferably cheaper than meat options
- Implementation of MeatWise (Informational campaign around the true cost of eating meat)
- Clear marking of the vegetarian as well as the vegan options as either vegetarian or vegan.

Aside from the importance of more sustainable canteens at the UvA, we also believe that it is of importance that lunches offered at events or meetings will become more sustainable. Although there is the option to order a vegan or vegetarian business lunch, we believe this is not the most effective way of handling this issue. We understand that the UvA might not want to prohibit employees from eating meat, but we believe it to be important that something should be changed to make the business lunches more sustainable. We, therefore, recommend you to change the default option for business lunches to vegan, with the option to change this to meat and/or vegetarian. By doing this, employees are still able to order lunches containing meat, but they will have to send a special request to order the non-default option.

The CSR advises to search for a caterer which has sustainability as a higher priority after the contract with Cormet has ended. We advise you to speak with the caterer before the end of the contract and see whether the product offerings and business practices can become more sustainable.

We hope we have informed you enough to set up a plan together with the caterer. The CSR hopes you will address the issues that are put forward in this letter with the caterer.

With kind regards,

Roeland Voorbergen
Voorzitter CSR 18|19