

# Carbon footprint

<http://www.aber.ac.uk/aberonline/en/archive/2008/09/au13808/>

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## **University cuts food miles**

Aberystwyth University has made significant inroads into reducing its carbon footprint by sourcing up to 90% of its food from local suppliers.

Over the past few months TaMed Da, the University restaurant on Penglais campus, has gone a step further by serving Welsh Black beef and Welsh lamb reared on the University's own farms, alongside more established local produce from Rachel's Organic Dairy, Birchgrove Eggs and local butcher Robert Rattray.

Now University farms manager Huw McConochie is looking at increasing the range of produce grown on the farms. In September they will be providing potatoes, and there are plans under consideration to grow oil seed rape that could be used to produce cooking oil for the kitchens and bio-fuel.



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Over the summer these initiatives generated a great deal of media interest and formed the basis for a campaign launch by the Farmers Union of Wales (FUW) during the Royal Welsh Agricultural Show. Huw and Kevan Downing, Head of Hospitality at Aberystwyth University, were guests at the launch of the Union's 'Buy the Welsh One' campaign.

Speaking to a packed audience of journalists, FUW President Gareth Vaughan congratulated the University and described the development as an excellent example of how people and organisations can source more food from local producers.

Addressing the journalists Huw explained how these developments have dramatically reduced food miles. In the case of the beef and lamb the total food miles from farm gate to plate is as little as 36 miles.

A key factor in the success of the venture has been the quality and freshness of the food, according to Kevan Downing. 'The hospitality department is constantly striving to reduce its carbon footprint, whilst providing students with exciting, fresh food and a healthy balanced diet, sourced locally wherever possible.'

