

# A Warwick campus food service for all

To lobby the University to commit to a food servicing model for its staff and students that eliminates food poverty, food waste, and unsustainable practices on campus, and to lobby for a student-staff owned canteen that promotes local food production and nurtures food culture.

## UNISON University of Warwick Branch (this branch) notes:

1. A similar motion passed at the Student Union All Student Vote Spring 2024 and submitted to the UCU AGM 2024..<sup>1</sup>
2. The Warwick Food Group Strategy recognises the burning issues of climate change, food insecurity, and the lack of healthy and affordable options on campus. <sup>2</sup>
3. Warwick Food Group (formerly Warwick Retail) is aiming to develop its own chefs, to design new menus, and to bring sustainable food onto a retail business model that is profitable from staff and students, as well as from other Higher Education Institutions in the UK. <sup>3</sup>
4. The University runs certain food venues (such as Rootes, Red Rocket, etc.) while external chains like CafeNero, Pret and Starbucks operate independently.
5. International Covenant sets out the Right to food as a Human Right that gives individuals 'physical and economic access at all times to adequate food or means for its procurement'.
6. Prices of food and non-alcoholic beverages have risen by around 27% in 2 years and the price of energy, rent, and other essentials has also skyrocketed.<sup>4</sup> At the same time, the University has removed the 10% staff and student discount on university-run food outlets.
7. Warwick University sits on arable land and Coventry has the potential to become part of an established local network of [Community Supported Agriculture](#) schemes developed by skilled growers at Five Acre Farm (Ryton Gardens), Canalside Growers (Leamington), providing vegetables and fruit of local origin.
8. Research has shown that publicly-owned or university-owned canteens are a highly effective way to feed staff and students affordably and play a key role in strategies for reducing food waste and reducing the university's ecological footprint.<sup>5</sup>

## This branch believes:

1. That all staff and students deserve the right to food with dignity and choice: sufficient, culturally appropriate, and nutritious food.
2. That the University should offer equitable, non-profit-driven food services to its students and staff.

---

<sup>1</sup><https://www.warwicksu.com/referenda/motion/135/397/>

<sup>2</sup>[https://warwick.ac.uk/insite/news/intnews2/eatwise\\_new\\_approach\\_to\\_eating\\_on\\_campus/warwick\\_food\\_group\\_strategy\\_intranet.pdf](https://warwick.ac.uk/insite/news/intnews2/eatwise_new_approach_to_eating_on_campus/warwick_food_group_strategy_intranet.pdf)

<sup>3</sup>[https://warwick.ac.uk/insite/news/intnews2/eatwise\\_new\\_approach\\_to\\_eating\\_on\\_campus/warwick\\_food\\_group\\_strategy\\_intranet.pdf](https://warwick.ac.uk/insite/news/intnews2/eatwise_new_approach_to_eating_on_campus/warwick_food_group_strategy_intranet.pdf)

<sup>4</sup><https://www.ons.gov.uk/economy/inflationandpriceindices/articles/costoflivinginsights/food#:~:text=Food%20prices%20rise%2027%25%20in%20two%20years&text=This%20was%20the%20eighth%20consecutive,the%20lowest%20since%20May%202022.>

<sup>5</sup> <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC10278417/> and <https://www.theguardian.com/world/2021/aug/31/berlins-university-canteens-go-almost-meat-free-as-students-prioritise-climate>

3. That the Warwick Food Group Strategy is not thorough enough in ensuring that the food on campus is healthy, sustainable, and affordable.
4. From field to plate, food producers and providers should be valued, paid fairly, and provided with good working conditions.
5. A thriving food culture on campus includes knowledge and active interest in the origin of food.

**This branch resolves:**

1. Establish a branch working group to engage with staff networks, trade unions, and student groups on food affordability and sustainability.
2. Pressure the University to regularly publicise food poverty and cost-of-living stats among staff, including in the Pay Gap report.
3. Lobby for the reinstatement of the 10% staff discount at campus food outlets.
4. Lobby Warwick Food Group for an expansion of University-run outlets and a long-term University-run Campus Canteen plan integrated with campus and local food production.
5. Advocate the University Food Group to a commitment to a proportion plant-based options and a proportion of under £3 food in all University-run outlets.
6. Pressure the University to convert arable lands into a Community-Supported Agriculture scheme for the University and linked communities.
7. Call for Fair-Trade certification for University-run food outlets.
8. Proactively communicate to Warwick Food Group staff about trade union recruitment sessions and food events to make sure that existing staff are upskilled and invested in Warwick Food Group's team development plans.
9. Work with other campus groups to enable cash payments at key University-run outlets such as Rootes.
10. To call for a Staff Assembly meeting on the outlined points.
11. Recognize food on campus as an equalities and sustainability concern.
12. Instruct officers and stewards to proactively recruit representatives and officers for under-represented groups.
13. Instruct Learning Reps and Education Officers to organise local learning events about food culture, equalities, and campus food.
14. Collaborate with UCU and Unite to lobby for the creation of an End Food Poverty social inclusion staff network.

**Moved by:** Yue Zhou

**Seconded by:** Sophie Clark