



Warwick Food Group Strategy

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The consequences of our food system

From agriculture, through to manufacturing, distribution, retail and consumption, our food system is ingenious and yet highly destructive.

A climate emergency



Biodiversity loss



A public health crisis



Food inequality



Recommendations of the [National Food Strategy](#) (2021)

1

Create a long-term shift in our food culture

2

Make the best use of our land

3

Escape the junk food cycle and protect the NHS


4

Reduce diet-related inequality


Part 1

Our operating context


Are we aligned on the purpose of Warwick Retail?




Climate



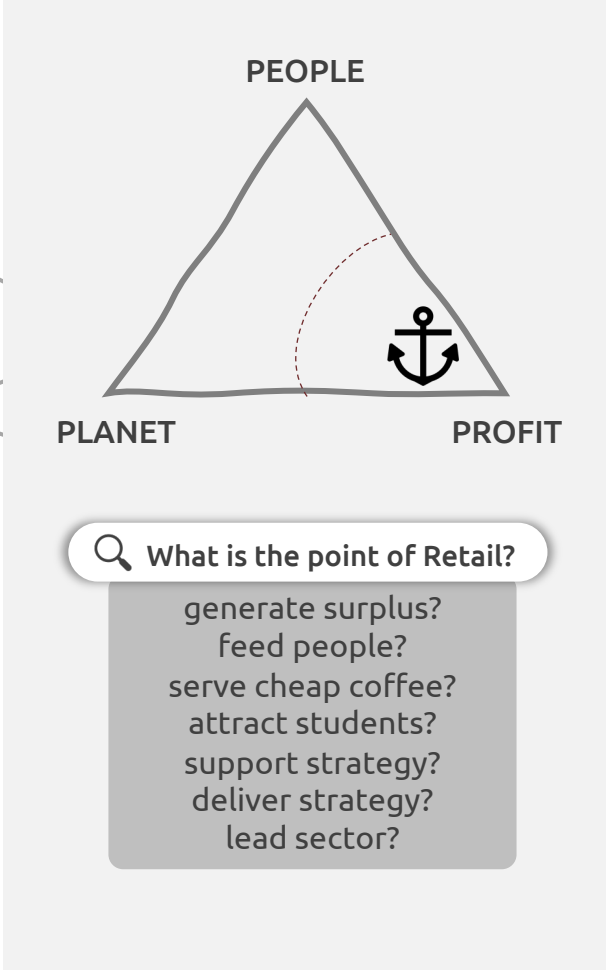
Nature



Health



Inequality



Core purpose
World class **research** with impact and purpose. Internationally outstanding, co-created teaching and **learning**.

Innovation

Inclusion

International

Sustainability

Regional Leadership

Part 2

Our own realities

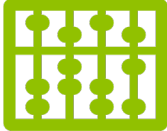
Our burning platforms



'I want much more for a lot less'



Technical skillset and development



Systems and processes



The ever-changing world we live in



Our approach to investment



Our food and drink choices



The role we should play

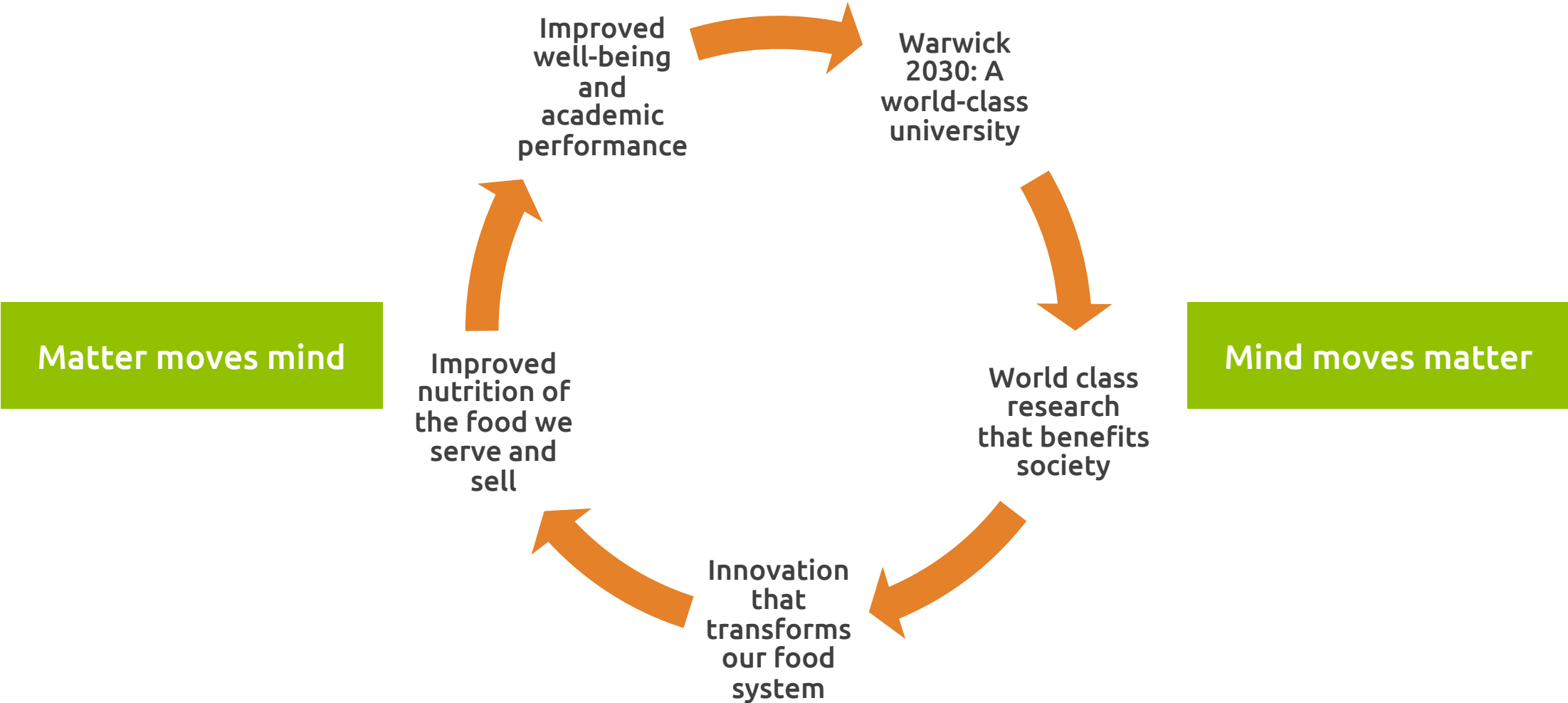


Our value chain is leaking

Part 3

Our purpose and vision

What's the point of 'Retail'? A virtuous circle...



Our business, redefined



Team
Warwick
Food Group



Identity
Eatwise



Vision
We'll break the mould of institutional catering in the HE sector with exciting, vibrant and inclusive propositions.
And we'll ignite a movement that champions food for mind, community and planet.



Mission
Mindful food
for thriving
minds

Strategic priorities



1

Through the creation of Warwick Food Group, promote and deliver our **manifesto**, to achieve our mission for people and planet



2

Re-imagine, segment and transform our own **food and drink portfolio** on campus and digitally, in ways that help us deliver our manifesto



3

Invest in existing and new outlets and work with licensees to create a vibrant **food and drink scene** that brings more people onto campus



4

Invest in **team development**, capability and staff experience, creating a culture that's aligned to our vision and our University's values



5

Improve **efficiency** and compliance by introducing sector-appropriate systems and technologies that help to streamline business processes

The WFG Manifesto

Deliverable: Create a cookery school for students and community

Food equality



Improve access to good, honest food for everyone, no matter their budget

Food for nature



Progress towards a plant-based offer using ingredients grown with nature in mind

Food empowerment



Help people to make better food choices and develop kitchen skills for life

Lighten our footprint



Reduce single-use plastics and our operations' carbon footprint, contributing to the University's net zero plan

Support producers



Champion provenance and responsible producers within our region and on campus

Deliverable: Build a productive relationship with our allotments and producers

Create a movement



Develop a community centered around great food, WFG's vision and its mission

Deliverable: Create a business that operates Eatwise at other universities

Improve nutrition



Champion seasonal produce and dramatically reduce the use of ultra-processed foods in our kitchens

Vibrant experiences



Create zoned environments with both buzz and respite, where people can thrive, whoever they are

Deliverable: Invest in quieter spaces within seating areas for neuro-diverse customers

Our business model

The Warwick Food Group will deliver its strategy on campus and beyond through various business channels

