‘Food’ at the University of Warwick

Rosemary Collier
Academic Co-Lead
Food Global Research Priority

Warwickshire Food and Drink Showcase
22 November 2017
# People!

<table>
<thead>
<tr>
<th>Category</th>
<th>Number</th>
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</thead>
<tbody>
<tr>
<td><strong>Total Number of Students</strong></td>
<td>25,615</td>
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<tr>
<td>Undergraduate</td>
<td>14,967</td>
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<tr>
<td>Postgraduate</td>
<td>9,398</td>
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<tr>
<td>UK/EU</td>
<td>17,471</td>
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<tr>
<td>Overseas (non-UK/EU)</td>
<td>6,894</td>
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<th>Category</th>
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<tbody>
<tr>
<td><strong>Total Number of Staff</strong></td>
<td>6,294</td>
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<tr>
<td>Academic/ Researcher/ Teaching</td>
<td>2,433</td>
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<tr>
<td>Professional and Support</td>
<td>3,861</td>
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<tr>
<td>Non-UK</td>
<td>1,021</td>
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**Population**

<table>
<thead>
<tr>
<th>Location</th>
<th>Population</th>
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<tbody>
<tr>
<td>Warwick</td>
<td>31,000</td>
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<tr>
<td>Leamington Spa</td>
<td>49,000</td>
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<tr>
<td>Stratford-upon -Avon</td>
<td>27,000</td>
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Research

Warwick’s current Global Research Priorities are:

- Behavioural Science
- Connecting Cultures
- Cyber Security
- Energy
- Food
- Global Governance
- Innovative Manufacturing
- International Development
- Materials
- Science and Technology for Health
- Sustainable Cities
Food GRP

- Interdisciplinary activity across all departments at the University
- External partnerships with farmers, growers, supermarkets, the agriculture levy board, manufacturing businesses, conservation organisations
Food production – crops and livestock
School of Life Sciences and Warwick Crop Centre

- Crop improvement
- Soil health
- Crop protection
- Livestock health
- Honey bee health

Wellesbourne Campus
Global food demands

- Population growth
- Regulation of inputs (pesticides, fertilisers, antibiotics)
- Climate change
- Healthy eating
- Sustainability
  - Food production is a key theme at our Innovation Campus
  - Working on new technologies to improve yield, resistance to pests diseases, nutrition – and to reduce food waste
  - Working with businesses to bring new products to market
Fresh food - homegrown

FOR STARTERS

Baby Butter Bean & Wonky Veg soup with English mustard & Herb garnish

A missing link in UK vegetable production

A missing ingredient in our cuisine

... and for a MAIN COURSE?

Professor Eric Holub
14,000 samples of vegetable crops e.g. cauliflower, carrot, kale, lettuce, onion

Access to new sources of genetic variation to develop and produce new crop varieties

New varieties need to have greater resilience to unfavourable environments, and lower need for inputs such as water, fertilizer and pesticides – and need to look and taste good!

Includes seed from wild species related to crops and farmer-developed varieties (landraces)
Livestock disease

- Footrot in sheep
- Foot and mouth disease
- Bovine TB

Professors Laura Green, Matt Keeling, Liz Wellington
Food poverty and decision-making

- Theoretical developments are being put to work in helping decision makers select policies to reduce household food insecurity.

- Working with:
  - Warwickshire Food for Health
  - Feeding Coventry
  - Local Councils

Dr Martine Barons, Professor Jim Smith
Food and the arts

Dr Susan Haedicke
Edible campus?
Learning about food systems

- Global Sustainability Degree – module on food
- Masters courses – crop production, food security
- Innovative Food Systems teaching and learning programme – IFSTAL
- Waitrose CTP - PhDs
Engagement with the workplace

- Workshops, visits
- Placements, internships
- Future employment
- Our students go on to work in the food industry – businesses, NGOs, policy
Food on campus
Food on campus

- **Delivered Food** - internal catering service for the university delivering food and drink across campus for events

- **Retail** - cafes, restaurants, bars and shops. Many places to eat, drink and shop.

- **Warwick Conferences** – hotel-style accommodation and food.

- Good spread of local suppliers but always interested to hear of new opportunities. Enquiries should be directed to: [https://www2.warwick.ac.uk/services/finance/procurement_and_insurance/externalsupplierinfo/](https://www2.warwick.ac.uk/services/finance/procurement_and_insurance/externalsupplierinfo/)

- Working groups looking at: sustainability, Soil Association Accreditation and The Coventry Food Charter.
Food on campus - actions

► Ensure local, seasonal and sustainably sourced food is clearly marketed as such and used where possible
► Provide local, fresh produce/groceries for sale on campus to increase access to healthy, fresh food
► Purchase organic ingredients when available/economically viable
► All whole/liquid/dried egg products are purchased from free-range production system
► Ensure fresh fish is not from the MSC ‘fish to avoid list’ and seek to serve MSC certified fish where stocks allow. Seek to ensure that all fish products come from same list
► Explore possibility of increasing Red Tractor/Farm Assured fresh meat beyond 65%
► The majority of purchased fresh milk sourced from within a 50 mile radius
► Provide a range of beers from local breweries using the CAMRA LocAle initiative
Food on campus

We're helping to support local dairy farmers.

The milk in this cafe comes from Kimberley Hall Farm in Atherstone. The farm's aim is to provide superior, great tasting milk with minimum impact on the environment.

Using the latest technology, the herd of 70 cows can milk themselves whenever they want, 24 hours a day. Cool, eh?

Once the milk is bottled it has travelled fewer than 50 metres from the point of production (the cows walk further to the milking machine than the milk travels from it!).

All of this helps breed happy cows!

We love milk.
Food market days

- Started on behalf of Warwick Retail and the University in 2013, in association with Sketts.
- Together have grown the markets in terms of frequency, number of stall holders and space, to a position where there are now have up to 30 traders filling the entirety of the Piazza and Benefactors Place on around a dozen occasions each academic year.
- Estimate that around 5,000 people visit the market each time it is on.

https://youtu.be/c5cHM4qXUzA
Food market days

Warwick
Eat. Drink. Shop. | Warwick Retail

Food market days

Get a slice of the action

Vibrant mix of mouth watering street food and local, fresh produce.

Trust us when we say there’s too much on offer to list here. Peek below for a sample.

Prices vary from stall to stall but you’ll find plenty of choice for all budgets.

The Plaza turns into a vibrant hub of stall holders. Just follow the crowds and you’ll find us.

Taste something new this lunch break
Each month we host a vibrant mix of stall holders selling mouth watering street food and local, fresh produce. Students, staff and the local community are all invited to come and soak up the atmosphere and try something tempting, fresh and delicious.

Next market day
1 November 2017

Upcoming dates
29 November 2017 (chocolate and gifts!)
24 January 2018
14 February 2018
7 March 2018
25 April 2018
9 May 2018
23 May 2018
6 June 2018

Will your favourite be there?
More than 250 societies...

Warwick Good Food Society

Good Food Society is for everyone with an interest in food or drink.

From those who just like eating out, to those who love cooking & gastronomy. We offer varied events including subsidised restaurant trips, cooking classes, Cook Offs/competitions related trips e.g. to Food Festivals and our annual tour and a whole array of collaborative other brilliant Warwick societies. All of our members are welcome to come to any one & match how they like, or come to them all.

Massive thank you to all our members! This year we shared some unforgettable memories.

Our new execs are working very hard on some super cool new projects throughout the year and can’t wait to show you.

See you all in October x

Warwick Vegan & Vegetarian Society

Hello there! We are the Warwick Vegan & Vegetarian Society, and we’d love to welcome you to our society! Whether you’re a vegan or vegetarian, or just someone with an interest in plant-based foods, everyone is welcome! We’re a friendly bunch with plenty of events to offer.

We have lots of events throughout the year - we organise regular parties and film screenings, we also run trips to veggie/inclusive events and festivals, and we are planning to host a Vegetarian Conference this year with guest speakers. We also run numerous campaigns around the university, to encourage students to provide more options and also to spread the word on veggie/vegan love!

We hope to see you at some of our events this year! Here is the event calendar for the first few weeks of the year. Be sure to check out our Facebook page, all the details of upcoming events will be posted there!

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<th>Monday</th>
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Warwick University Food Co-op

- Student run, non-profit cooperative based at University of Warwick, selling organic, fair-trade, and sustainably sourced food.

- Everything is at a wholesale price for members (membership for life costs £5) and wholesale price + 10% to cover spillages for non-members.

- Every TUESDAY from 12 to 5pm
Events...

**DISCO SOUP**

**February 20th, 2014 12-3PM**

**Come peel with us!**

*Bring your peeler, waste, and aprons*

Piazza, Main Campus

University of Warwick, CV47AL

**Free Soup, Public Event!**

Supported by

- Warwick College Students' Union
- Recycling Project
- Warwick Green Week
## Food GRP Showcase Event 12th December

<table>
<thead>
<tr>
<th>Topic</th>
<th>Details</th>
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<tbody>
<tr>
<td>Brexit: the Challenge for Agriculture</td>
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<tr>
<td>Introducing CECAN – New Methods for Complex Food Policy?</td>
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<td>Evidence-based Food Security Policy</td>
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<td>The Role Of Food Prices and Poverty for Obesogenic Environments</td>
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<td>Yes to Beans!</td>
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<td>Virtual Flavour</td>
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<td>Seeds for the Future – The UK Vegetable Gene Bank</td>
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<td>Historical Perspectives on Contemporary Food Policy in Institutions</td>
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<td>Women in UK Agriculture - a Performance</td>
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Thank you for listening!