

**University of Tasmania
Catering Model 2021**



Our developing food charter by our Health, Nutrition & Sustainability working group



Eight strategic principles to guide our decisions and inform the operating model

1



Prioritise Tasmanian-grown, ethical, fresh and in-season food.

2



Eating in Place by focusing on retaining or creating sites that contribute positively to student experience.

3



Procure local by preferencing and promoting Tasmanian suppliers.

4



Prioritise suppliers with Health, Nutrition & Sustainability initiatives.

5



Attract small-scale, affordable, commercially viable and market driven pricing.

6



Outlets will not be exclusive nor subsidised, they will be commercially viable and meet student affordability.

7



Bring the learnings and expertise together in a Food Charter co-designed by staff and students.

8



Sustainability will be embedded; particularly with packaging, food security and reduction of waste to landfill.