

Social responsibility and sustainability criteria for catering practices at the University of Jyväskylä

The Rector of the University of Jyväskylä approved social responsibility and sustainability criteria for the University's catering practices from 1st August 2024. The criteria are complied with at all events organised by the University of Jyväskylä.

The criteria have been drawn up by the Planetary well-being for JYU development group and the Equality, non-discrimination and accessibility development group.

These measures are part of the implementation of the Roadmap to Planetary Well-being environmental programme approved by the Board of the University of Jyväskylä on 10 June 2022. The environmental programme states that the University of Jyväskylä promotes the planetary health diet through research and communication and by example.

As the JYU community strives to be international, we cater for different cultures and religions. Nut allergies are particularly taken into account as they are one of the most significant causes of food anaphylaxis in Finland.

Following criteria must be complied with all events organised by the University of Jyväskylä:

- The food served is mainly plant based and nut free.
- If also animal-based foods are served at an event, appropriate alternatives must be offered to those belonging to different religions. Any ingredients that come from farmed animals must be responsible and ethically produced organic products, and for fish and shellfish, species and stocks must have a green status in accordance with the WWF Fish Guide.
- Products with a certification of social responsibility are preferred. Fairtrade-certified coffee and tea is always used at events. In addition, the coffee must be either organically produced or marked with another label that ensures that attention has been paid to the biodiversity effects of the production.
- Registration is required for events with catering to reduce food waste.
- Attendees are notified beforehand if alcohol is to be served at an event, and a non-alcoholic option is always available.
- The use of disposable tableware is avoided.

The University of Jyväskylä aims to achieve carbon negativity and to be nature positive by 2030. Studies have shown that reducing the climate impact of food production requires a significant reduction in the consumption of livestock products.