

Plant-Based University Practical Recommendations for a Just and Sustainable Strategy of Implementation

The PBU proposal strongly recommends that the Students' Union adopt a catering policy that aligns with climate science by increasing plant-based options.

The Transition Model

Our strongly recommended model is intended to strike a balance between the PBU's proven track record (currently in progress in 13 other UK universities) and the context of the needs of our student body. This is crucial to maintaining the inclusivity and accessibility of the movement. We also believe that this model offers a reasonable time-frame within which to make the implementation without exhausting university resources.

Immediately following the passing of the motion, the model proposes an increase to a 25% plant-based menu by the start of the 2025/2026 academic year, with an additional 25% increase by the start of the 2026/2027 academic year. Upon reflection, it is now our intention to increase to 50% plant-based catering (by September 2026) *without* the elimination of current, animal-based safe foods. We propose that plant-based meals gradually increase to 75% thereafter, ensuring that the most sustainable options are the default whilst giving diners the choice to opt into animal-based products. Prior to increase, this increment would be reviewed to ensure its continuing efficiency, stability, and inclusivity.

Practical steps within this transition, as provided in our previous motion, may include:

- Removing the surplus charge of plant-based milks (i.e., oat milk) and switch to default plant-based milk within Students' Association-owned food outlets.
- Making contact with:
 - i. Plant-Based Health Professionals UK who provide free and extensive resources on plant-based nutritional guidance to ensure nutritional adequacy,
 - ii. The Forward Food Programme who can help to coordinate menu consultancy and offer free training and workshops for catering staff to adapt to plant-based cooking, and
 - iii. Tender-eligible businesses within the purview of Fife and Angus councils to ensure that, wherever possible, we are supporting the Scottish economy and further decreasing our carbon footprint, and sourcing affordable plant-based options.
- A transition for event catering to reflect the 50% plant-based menu by September 2026.
- Ensuring price-matching in menu design to maintain affordable outlets for students of all economic backgrounds.
- Maximising changes to the menu and menu options to advance further accessibility within all catering outlets (e.g., gluten-free, high-visibility design).