

Catering Guidance

1. Purpose

NDPCHS at the University of Oxford is committed to promoting health, sustainability, and ethical responsibility in all aspects of its work. This guidance applies to Departmental meetings, seminars, conferences, and workshops and to internal and external events hosted or funded by the department. It is recommended that all catered events organised by the Primary Care Department provide exclusively vegetarian food and beverages and ensure that this also includes some vegan options.

2. Reason

Alignment with the University of Oxford Environmental Sustainability Strategy

This guidance directly supports the University of Oxford's Environmental Sustainability Strategy, which commits the University to achieving net zero carbon and biodiversity net gain by 2035 and identifies sustainable food as a key priority area. University guidance notes an ambition to make catered food vegetarian or vegan by default as part of reducing environmental impact.

Health and Public Health Leadership

As a leading centre for primary care research and education, the department recognises the role of diet in preventing chronic disease. Diets rich in plant-based foods are associated with improved health outcomes and reduced risk of conditions such as cardiovascular disease, type 2 diabetes, and certain cancers.

Environmental Sustainability

Food production is a major contributor to greenhouse gas emissions and biodiversity loss. The University explicitly recognises that reducing meat and dairy consumption and increasing plant-based food intake is one of the most effective ways to lower dietary environmental impact.

Inclusivity and Accessibility

Vegetarian and vegan catering provides a broadly inclusive baseline that accommodates a wide range of dietary requirements. Additional accommodations (e.g. gluten-free, nut-free) can and should still be provided where needed.

3. Implementation

- Please specify vegetarian or vegan menus in your catering order, ensuring some vegan options are available
- There is a list of approved catering suppliers who can and have supplied a wide range of vegetarian and vegan options (see further information)
- Caterers should be encouraged to minimise food waste and avoid single-use packaging when you are placing an order

4. Review and Monitoring

- Implementation of this guidance will be reviewed via catering orders on a year-by-year basis by the Green Impact Committee
- Feedback is also encouraged from staff, students, and event participants will inform future updates

5. Further information

Recommended suppliers:

- Compass: <https://unioxfordnexus.sharepoint.com/sites/OXINTRANET-buildings-estate/SitePages/Occasions.aspx>
- Damascus Rose: <https://damascusrosekitchen.org/>
- Eduard at Oxford Table Catering: hello@oxfordtablecatering.co.uk
- Carpenters: Office@carpentercatering.co.uk

Guidance approved by PEDI Committee 21 July 2026. New review by 21 July 2027.