Trinity College Dublin
Coláiste na Tríonóide, Baile Átha Cliath
The University of Dublin

SUSTAINABLE AND HEALTHY FOOD PLAN 2026-30

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SUSTAINABLE AND HEALTHY FOOD PLAN SUMMARY

GLOBAL FOOD SYSTEM CONTEXT

Intensive agriculture contributes to declines in biodiversity worldwide and produces more greenhouse gas emissions in Ireland than any other sector. Obesity and disordered eating continue to rise and decent food work becomes more scarce.

VISION

To be a university, a place, and a community where climate change and biodiversity loss are addressed in a holistic, integrated, and health focused way to protect and restore our planetary home for future generations.

OUR SHARED VALUES

MISSION

To deliver delicious, healthy food as an integral part of Trinity culture and examine if Trinity can be a microcosm of wellbeing society, operating within the planet's ecological ceiling and society's social foundation.

SUSTAINABILITY STRATEGY

Healthy Trinity 2030 targets:

- **50% ↓ in food related emissions**
- **50% ↑ in plant based menus**
- **Sustainable and healthy food culture**

		WE COMMIT TO	THIS WILL LEAD TO
Purpose	1	Work with other public and civic actors to produce research and policy innovation in **food systems transformation**	1.1 Public food research & policy 1.2 Living Lab research funding 1.3 Upstream action on food
	2	New and transformed **food curricula** incorporating **Living Lab** on campus experiments	2.1 Agroecological curriculum 2.2 Food Living Lab on campus
People	3	**Community through food** - fun, social interaction around food led by students and staff with civic partners and visitors	3.1 Social student food 3.2 Visible local food 3.3 Student-led communications 3.4 Food related illness support
	4	**Catering on campus** that continues to prioritise sustainability and health	4.1 Sustainable Catering Officer 4.2 Increased plant first-food 4.3 Green, healthy procurement 4.4 Reduced Waste and GHGs
Place	5	Food on campus that continues to contribute to a **unique Trinity experience** and Trinity's academic mission	5.1 Professional led-comms 5.2 Ethos per eating space 5.3 Growing food business
	6	Technology that enables **smart waste** management and **time and space for lunch**	6.1 Waste tech on campus 6.2 Time for lunch 6.3 Space for lunch

Fig 1: The Plan responds to Trinity's Thrive Strategy and Trinity Sustainability Strategy's Healthy Trinity 2030 target.

More information about food in Trinity College Dublin

FOREWORD

This Plan sets out our shared commitment to fostering a campus where good food choices, i.e. those that are healthy and nutritious for people and reduce damage to the planet, are the easy choices. At the heart of Trinity's Sustainability Strategy lie three intertwined priorities: **climate, nature**, and **health**. By improving how we produce, source, and serve food in Trinity, we advance our vision of Healthy Planet, Healthy People, supporting individual health and wellbeing and reducing our collective environmental impact.

Our approach aligns with national and international frameworks for action. We are proud to build on the ***HEA Healthy Campus Charter and Framework***, which encourages higher education institutions to embed health in all aspects of campus life. We also align with the ***International Framework for Action for Health Promoting Campuses***, agreed in Limerick in 2025, reaffirming our commitment to global best practice in creating campuses that nurture wellbeing and sustainability.

This plan balances ***ambition with pragmatism***. It recognises the realities of our diverse community while striving for continuous improvement in the food available to all students, staff, and visitors. Through ***research, education, and innovation in our campus food operations,*** we aim to demonstrate leadership in transforming food systems toward healthier, more sustainable models. Together, we can make every meal on campus a step toward a more equitable, resilient, and healthy future for people and planet.

Jane Stout,
Vice President Biodiversity and Climate Action & Professor Ecology.

Increasingly we hear the phrase "the food system is broken" and here in Trinity we are playing our part in taking real action towards a more equitable, resilient and healthy future for people and for our planet.

Having worked closely with colleagues in Trinity Sustainability as well as departments and schools across Trinity, we are delighted to present an ambitious plan for transformational change. As a world-leading education and research institution, Trinity is in a unique position to influence the food system, not just in Dublin but beyond.

Not only is our physical location in Dublin City very special, we also welcome a substantial number of domestic and international visitors each year in addition to the large student and staff cohort. Therefore we have a massive opportunity to deliver more healthy, environmentally sustainable food on campus which aligns with our sustainability strategy targets on climate, nature and health.

We recognise the dedication and commitment of our in-house Trinity Catering teams who feed students, staff and visitors on a daily basis throughout the year – their work is hugely appreciated.

We look forward to working with the many stakeholders who will have a role in delivering this innovative Food Plan and ultimately making a positive contribution towards food system transformation.

Garrett Byrne,
Commercial Director, Commercial Revenue Unit.

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SUSTAINABLE AND HEALTHY FOOD PLAN

Food Plan Mission

We will deliver delicious, healthy food as an integral part of Trinity culture and examine if Trinity can be a microcosm of wellbeing society, operating within the planet's ecological ceiling and society's social foundation. This mission responds to the goals for Sustainable and Healthy Food set out under the Healthy Trinity 2030 target in Trinity's Sustainability strategy.

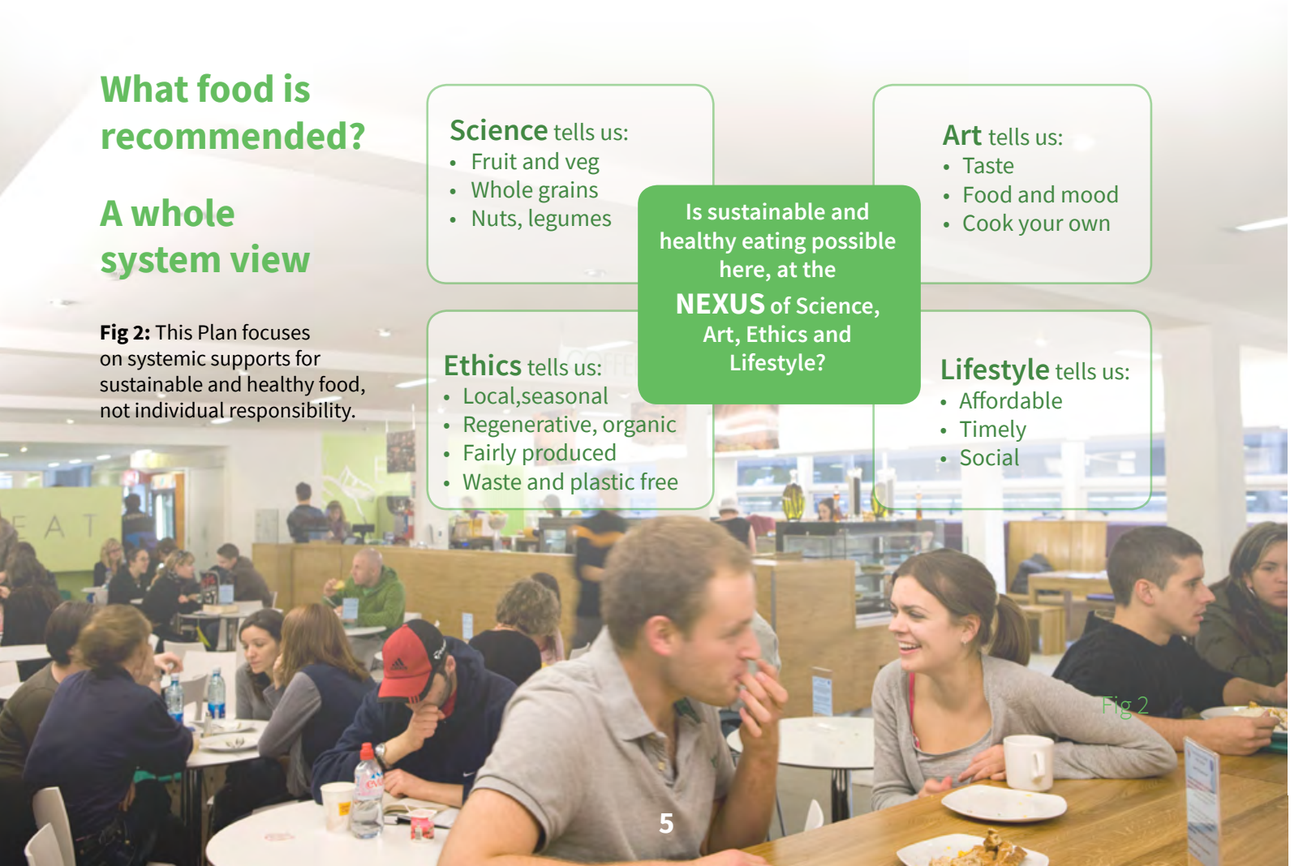


Fig 2: This Plan focuses on systemic supports for sustainable and healthy food, not individual responsibility.

Global Food Context

It is increasingly recognised that our food environment is harmful to the planet and people. Intensive agriculture contributes to declines in biodiversity worldwide and produces more greenhouse gas emissions in Ireland than any other sector. Obesity and disordered eating continue to rise and decent food work becomes more scarce.

Trinity's Sustainability Vision

We will be a university, a place, and a community where climate change and biodiversity loss are addressed in a holistic, integrated, and health-focused way to protect and restore our planetary home for future generations.

Health promotion is tasked with creating environments that support health, and only rarely giving individuals advice. Meanwhile, food advice abounds for individuals. Attention to how systems supports people to follow that advice is growing. Fig. 2 explores the art and science of health promotion and uses the motivational interviewing principle of resolving ambivalence to order food-related knowledge into four quadrants. Longitudinal, prospective cohort studies inform the **Science** quadrant, while the **Art, Lifestyle** and **Ethics** quadrants draw on: i) transdisciplinary literature on the history of nutritional science; ii) a call for holistic frameworks for dietary assessment; iii) a methodology that examines different ways of knowing; iv) robustly evidenced normative food recommendations; v) popular diets and social movements with varied support in peer-reviewed literature but high cultural engagement. The **Nexus** question at the centre draws on a methodology used by IPBES that identifies interlinkages that maximize synergies and minimise trade-offs. It invites the reader to think about their own experience of eating and asks, is sustainable and healthy eating possible at the nexus of the four quadrants. Read more on Fig 2 here.

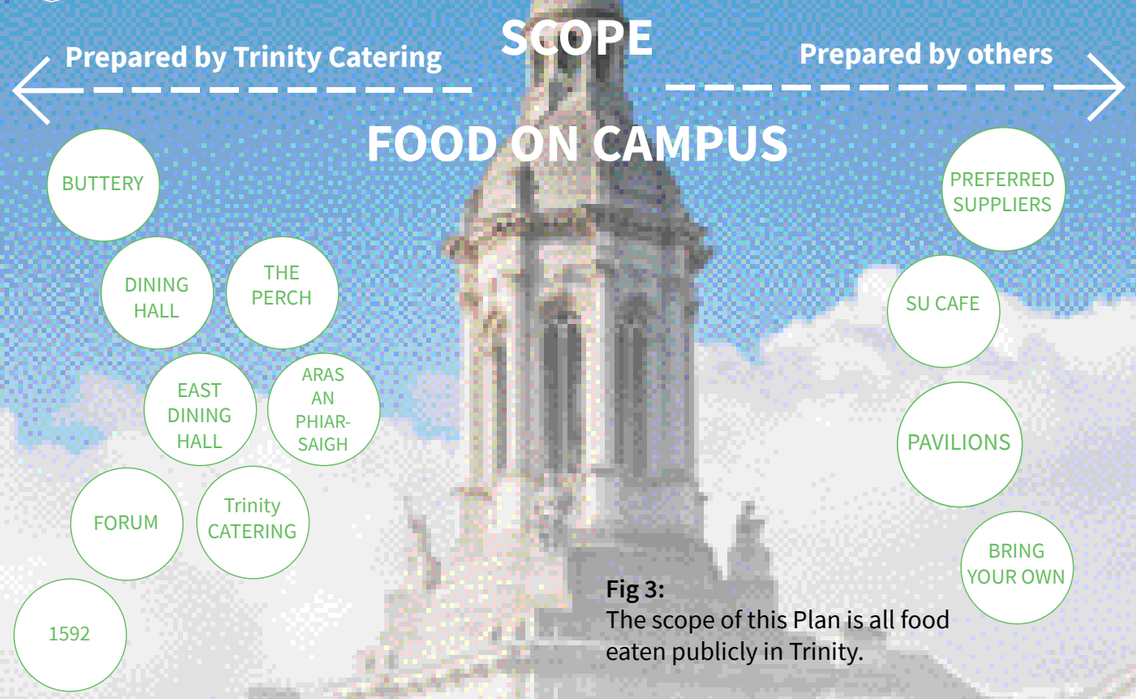


Fig 3:
The scope of this Plan is all food eaten publicly in Trinity.

Trinity Food Context

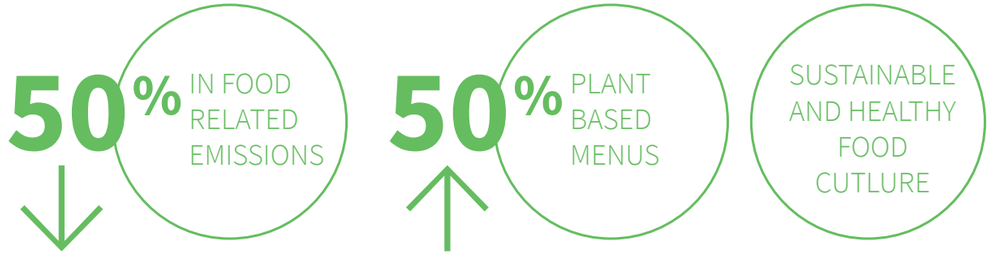
The scope of this Plan is food eaten in public on campus. Trinity Catering is central to food on campus, running seven staff and student outlets (Fig. 3), which are also utilised by visitors, as well as catering for events and banqueting. Trinity Catering is part of the Commercial Revenue Unit (CRU) which raises revenue to deliver Trinity's academic mission. This Plan also incorporates food provided by preferred suppliers, the Pavilion, the SU Café and when students and staff bring their own food in, across our distributed campuses.

Trinity Catering and the Unit of Dietetics in the School of Medicine has led the Healthy Trinity Healthy Eating group since 2017 and this snapshot of actions undertaken to promote sustainable and healthy eating since then demonstrates the diversity of lenses our community applies to food.

Of particular note, are the Living Lab data gathered since 2017 by the School of Medicine and College Health and the food strategy for Catering developed by Trinity Catering and Trinity Business School. Drawing that work together, this Plan adopts an eco-social definition of sustainability focused on **Care** of people and the planet (Fig. 4) with five dimensions that must each be met to enable a sustainable food system:

Tragically, Food related discussion in Trinity often relates to disordered eating. College Health, Student Counselling, and the Commercial Determinants of Health Lab have co-written this statement on disordered eating to support this Plan. It frames disordered eating as mental illness, encourages those experiencing disordered eating to seek the many supports available on campus and asks what is driving the growth of disordered eating in our community and more broadly.

Sustainability Strategy 2030 Targets



Our shared values

- **Liveability** of the planet;
- **Dignity** for people in Trinity and those who produce our food;
- **Health** of students, staff and visitors;
- **Pleasure** of eating;
- **Economic longevity** of the business model.

Fig 4:
We will achieve our targets guided by shared values of Care.

ACTION PLAN

1 PURPOSE FOOD SYSTEMS TRANSFORMATION

	Action	Details		Measure	Responsibility	Begin
1.1	**Public food research & policy** Deliver new food norms in publicly funded institutions that includes agro-ecology, community supported agriculture and short food supply chains.	1.1.1	Pursue funding with academic partners in all three faculties to research a **Farming is Medicine** concept focused on policy and practice for transformation of food systems. Activities to include broad stakeholder engagement, forming research groups, maintaining online resources, creating digital repositories.	Funding applications written, resources created, groups formed, relationships maintained	Schools of Medicine, Business, Natural Science, Trinity Sustainability	Yr1 Sept 2025-Aug 2026
		1.1.2	Support and promote **ongoing food and farming research** networks and academic activities.			
1.2	**Living Lab research** Study enablers and barriers to change in Trinity and St. James's Food systems as a Living Lab.	1.2.1	**Pursue research and implementation funding** to develop roles that would examine the acceptability and feasibility of transforming public food in 1. Trinity; 2. St. James's Hospital or other partner. Potential questions to examine include: can food served in both places be grown agro-ecologically and affordably; can food in both services be produced while restoring nature and feeding ourselves from this island; can the services be run with food producers being paid fairly?	Catering and research roles obtained	Trinity Sustainability, Schools of Medicine, Business, Trinity Catering, St. James's Hospital or other partner.	Yr1 Sept 2025-Aug 2026

	Action	Details		Measure	Responsibility	Begin
1.3	**Upstream action on public food** Work with civic, government and student partners to transfer knowledge and lobby for food system	1.3.1	**Events/symposia:** Hold at least one annual event directed at public food system transformation, designed to serve the agendas of civic partners and aimed at government, policy makers and media.	Annual event delivered.	Trinity Sustainability, Commercial Determinants of Health Lab, Schools of Business and Medicine	Yr1 Sept 2025-Aug 2026
		1.3.2	**Lobby for implementation research funding:** Lobby (Taighde Eireann) Research Ireland, Health Research Board etc with schools, hospitals and civic partners for Food research funding focused on public food transformation. Use the Limerick Framework for Action and HEA Health and Wellbeing Strategy to support this work.	Submissions and communications delivered.		
		1.3.3	**Deliver upstream training** Teach students and support executive education on how to lobby government for public food transformation using the Anxiety and Action Handbook and similar resources.	Training delivered. Policy influenced.		
		1.3..4	**Ultra-Processed Food Policy** Develop an ultra-processed food policy for Trinity and test its implementability with partners across College	Policy developed and tested.		

ACTION PLAN

2 PURPOSE CURRICULA AND LIVING LAB

	Action	Details	Measure	Responsibility	Begin
2.1	**Agroecological curriculum** More Food in the curriculum	2.1.1 **Develop a new food TEP module** focused on sustainable, healthy food systems that includes agro-ecology, community supported agriculture, short food supply chains and affords opportunities to cook. 2.1.2 Deliver an undergraduate **module on the Commercial Determinants of Health** that includes focus on the food industry and its economic/commercial drivers. 2.1.3 **Embed food in current curricula** for undergraduates and post-graduates that includes agro-ecology, community supported agriculture, short food supply chains.	One Food module available to Trinity undergraduate students Food system transformation embedded in existing PG and UG modules	Schools of Business and Medicine with Trinity Sustainability ESD Fellows	Yr2 Sept 2026-Aug

	Action	Details	Measure	Responsibility	Begin
2.2	**Food Living Lab on campus** Measuring and testing change on campus	2.2.1 **Develop a new food TEP module** focused on sustainable, healthy food systems that includes agro-ecology, community supported agriculture, short food supply chains and affords opportunities to cook. 2.2.2 Identify two **student/ staff Living Lab projects** per annum via a Dragons Den event through which funding and admin support is allocated. Trinity students and staff are very interested in food and people often have food ideas they would like to see implemented on campus. Examples of ideas that have been brought to the Food group while writing this plan are shown here. 2.2.3 Examine the acceptability and feasibility **of plant-first catering policies** across College (A plant-first approach normalises plant-based meals by making plant-based food the default).	Meat, fruit/ veg analysis complete using procurement lots. Two student Living Labs enabled per annum. Trials in two schools/ departments done	Trinity Sustainability, Trinity Catering, Procurement Trinity Sustainability, Medicine, Business Trinity Sustainability	Yr1 Sept 2025-Aug 2026 Yr1 Sept 2025-Aug 2026 Yr1 Sept 2025-Aug 2026

ACTION PLAN

3 PEOPLE COMMUNITY THROUGH FOOD

	Action	Details	Measure	Responsibility	Begin
3.1	**Social student food** Create a fun student eating culture.	3.1.1 **Student food spaces** Work with Director of Student Services and Healthy Trinity Ambassadors to create comprehensive map of locations where students can prepare their home cooked food, audit locations annually and develop feedback system for microwave upkeep and end-of-life replacement. Continue to advocate for spaces for students in particular in the Trinity Centre in St. James's.	Annual audit done. Policy published. Submission made to Masterplan team. Feedback email available.	Trinity Sustainability, Student services	Yr1 Sept 2025-Aug 2026
		3.1.2 **Food courses, events and fund** delivered once per year focused on sustainable and healthy eating. Previous examples include: • Cookery 101 • Gardening 101 • One student led food event during Green/Health and Sport Week. • Come Dine with me Fund for TAP and DARE JF students	Courses/fund delivered by student services once per annum. Event per theme week completed. Fund advertised during orientation and Come Dine with Me delivered in Michaelmas term.	Trinity DisAbility, Trinity Sport, Trinity Sustainability	Yr1 Sept 2025-Aug 2026
		3.1.3 **More food spaces at lunchtime** Advocate to make space, possibly through unoccupied classrooms, for students to eat food in particular at surge capacity. 3.1.4 Create a Food Feedback form and relay comments	Submission made to space planning team. Trial delivered. Form live and reviewed annually	Trinity Sustainability, Estates and Facilities Trinity Sustainability	Yr2 Sept 2026-Aug 2027

	Action	Details	Measure	Responsibility	Begin
3.2	**Visible local food** Local food grown and/or sold on campus	3.2.1 **Grow food on campus:** Identify spaces to grow food on campus like the Trinity Beo initiative at Trinity Business School. Employ students to maintain.	Number of food spaces on campus	Trinity Sustainability	Yr1 Sept 2025-Aug 2026
		3.2.2 **Fruit and veg stall:** Explore feasibility and trial a fruit and veg stall stocking local food in Trinity and potential for linking with Falling Fruit and/or Community Gardens Ireland for seasonal glut.	Pilot study to be completed	Trinity Sustainability, Business	Yr1 Sept 2025-Aug 2026
		3.2.3 **Local farmer box system:** Explore feasibility and trial fruit and box veg delivery with local farmer's to students living on campus.	Pilot study to be completed	Trinity Sustainability, Business	Yr2 Sept 2026-Aug 2027
3.3	**Student-led communi-cations** Telling Trinity's food story.	3.3.1 **Comms training** Train student ambassadors as downstream communications team and upstream advocates to work with Trinity staff to deliver communications.	Ambassador training and comms delivered	Trinity Sustainability, Business, Trinity Catering, CRU	Yr1 Sept 2025-Aug 2026
		3.3.2 **Comms strategy delivered** as per the Communications and Marketing part of implementation documents, with engagement tailored to Catering staff, students and staff, visitors, upstream external and internal	Comms strategies delivered.		
		3.3.3 **Food surveys** Annual student administered surveys that are designed with staff and capture satisfaction with on-campus food facilities and provision.	Survey results delivered.		

ACTION PLAN

3 PEOPLE COMMUNITY THROUGH FOOD

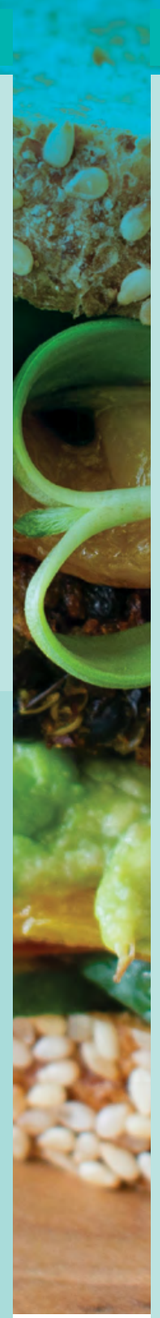
	Action	Details	Measure	Responsibility	Begin
3.4	**Food-related illness support** On campus support for disordered eating and coeliac disease	3.4.1 **Disordered eating:** Support those experiencing disordered eating and challenge its root causes by working with College Health, Counselling and the Commercial Determinants of Health Lab to support those experiencing disordered eating.	Statement maintained on website. Disordered eating medical and group support delivered. Food included in CDOH worklist.	College Health, Counselling, Trinity Sustainability CDOH Lab	Yr1 Sept 2025-Aug 2026
		3.4.2 **Coeliac disease:** Work with the disAbility Service to raise general awareness of the impact of coeliac disease on staff and students. Catering already deliver appropriate service for people living with coeliac disease. Explore options to define safe spaces outside Catering to enable those living with coeliac disease to safely heat food and eat on campus.	Position on coeliac disease written and awareness campaign delivered	DisAbility, Counselling, Trinity Sustainability	Yr2 Sept 2026-Aug 2027

CONNECTING THROUGH FOOD

ACTION PLAN

4 PEOPLE CATERING ON CAMPUS

	Action	Details	Measure	Responsibility	Begin
4.1	**Sustainable Catering Officer** Second/ appoint Catering staff member to enable Living Lab research under Action 1.2	4.1.1 Broker a L**iving Lab partnership** with another public food provider and establish Living Lab structures. 4.1.2 **Secure funding for a new role**, Sustainable Catering Officer to partner with a PhD student to enable Living Lab in Trinity Catering and St. James's Hospital or other partner 4.1.3 **Employ/second new role** and deliver according to the Living Lab criteria defined in the Food Implementation Plan In the Buttery, Dining Hall, East Dining Hall, Forum, Perch, 1592, Aras an Phiarsaigh, Catering@ tcd.ie, preferred suppliers, SU Café, Pavilion:	Secondment/ appointment delivered and Living Lab producing data.	Trinity Catering, Trinity Sustainability, CRU, St. James's Hospital or other partner Trinity Catering, CRU, Trinity Sustainability	Yr1 Sept 2025-Aug 2026
4.2	**Increase plant-first food** More fresh, local plants on the menu to increase sustainability (lower GHG emissions) and health (more fibre)	4.2.1 **Invert the list of meal options,** and change the imagery and framing of menus and food dishes by foregrounding international cuisine, and backgrounding 'vegan' and 'vegetarian'. 4.2.2 Create internal targets **to increase plants on menus** progressively in Buttery, Forum and Dining Hall and use hybridity and portionality to achieve those targets. 4.2.3 Continue to **price unhealthy dishes higher than healthy** and sustainable dishes subject to cost 4.2.4 Continue to offer **healthy options in vending machines**	Menu redesign complete and season review completed p.a. Targets defined. Meat, fish poultry reduced. Price analysis and review completed annually Annual review of vending machines		Yr1 Sept 2025-Aug 2026



	Action	Details	Measure	Responsibility	Begin
4.3	**Green, healthy procurement** Procurement as a tool for change	4.3.1 **Procure green:** Procurement "call for tenders" to continue to include a minimum sustainability weighting of 10%. 4.3.2 **Procure organic:** Ensure article 3.6.1. of the Public Sector Climate Action Mandate is achieved i.e. A minimum of 10% by value (€) of food sought under new contract arrangements (including via contractors such as canteen service providers), is to be certified organic in each of the following categories of cereals, fresh Beef, Lamb, Pork, Poultry, Fish, Vegetables and Dairy products, where possible. Procurement will include the capacity to provide minimum 10% of organic products in the next food tender (achieving 10% is dependent on the ordering area). 4.3.3 **Procure Zero-Waste:** Existing contracts include award criteria that eliminate the use of single-use plastic cutlery and disposables, with the exception of biodegradable alternatives. Examine future procurement contracts removing disposables.	Procurement will collaborate with the existing supply base to optimise the Sustainability focus of the food products, consumables, and associated logistics. Pilot programmes to be created and delivered.	Procurement, Trinity Catering, CRU, Trinity Sustainability	Yr1 Sept 2025-Aug 2026 Yr 2 Sept 2026-Aug 2027 Yr1 Sept 2025-Aug 2026

ACTION PLAN

4 PEOPLE CATERING ON CAMPUS

	Action	Details	Measure	Responsibility	Begin
4.3	**Green, healthy procurement** Procurement as a tool for change	4.3.4 **Procure last-mile delivery:** Work in line with the Campus Travel Plan and Green Events Plan to assess the feasibility of last-mile delivery for Food. 4.3.5 **Procure regenerative:** Explore and deliver a pilot programme to source from regenerative farms. 4.3.6 **Procure pre-packed sandwiches:** Since FY26, all supplier packaging has been fully recyclable, with all materials received into the catering stores diverted away from general waste. It is important to note that not all packaging can be biodegradable due to the impact that chilling processes have on biodegradable materials. However, suppliers continue to explore more sustainable packaging solutions that remain compatible with food safety requirements. For future sourcing exercises, the Category Manager for Facilities will ensure our sustainable packaging requirements remain a central consideration.	Procurement will collaborate with the existing supply base to optimise the Sustainability focus of the food products, consumables, and associated logistics. Pilot programmes to be created and delivered.	Procurement, Trinity Catering, CRU, Trinity Sustainability	Yr3 Sept 2027-Aug 2028 Yr2 Sept 2026-Aug 2027 Yr2 Sept 2026-Aug 2027

	Action	Details	Measure	Responsibility	Begin
4.4	**Reduced waste and GHGs Measure** plastic use in where it is most used – Catering, Labs and Medicine	4.4.1 **Single use plastic:** Measure single use plastic in Trinity Catering outlets, non-Trinity Catering on campus facilities and events like summer series, via Catering@tcd.ie and from preferred suppliers. Model fiscal and GHG implications of replacing single-use with glass, metal and ceramic.	Measure per year taken and model completed.	Trinity Sustainability, Trinity Catering, Academic partner	Yr2 Sept 2026-Aug 2027
		4.4.2 Develop a **ceramic, glass & cutlery strategy** and trial plastic elimination in particular single use plastics. Partner with other high plastic use areas of College e.g. College Health, Labs to explore removal of plastic.	Ceramic, glass and cutlery strategy created.	Trinity Sustainability, CRU, Trinity Catering, College Health, Green Labs	Yr2 Sept 2026-Aug 2027
		4.4.3 **Review keep-cup scheme** on campus including for mobile vans. Model the financial cost of the keep cup scheme and develop strategy to maintain and increase.	Audit of plastic and paper cups on campus complete.	Trinity Sustainability, Trinity Catering	Yr2 Sept 2026-Aug 2027
		4.4.4 **Composting:** Work with Resource Action Plan group to measure current levels of composting in Trinity venues and residences. Include evaluation of barriers/ enablers/ knowledge of how to compost correctly.	Participation in Resource Action Plan	Trinity Sustainability, Trinity Catering Estates and Facilities	Yr2 Sept 2026-Aug 2027

ACTION PLAN

5 PLACE UNIQUE TRINITY EXPERIENCE

	Action	Details	Measure	Responsibility	Begin
5.1	**Professional-led Comms** Support CRU work through Food related communications	5.1.1 **Visitor comms campaigns** that highlight: • Visitor revenues contribute to delivering Trinity's academic mission (not shareholders) • Public food transformation ambitions of this Plan • From Beckett to Burkitt, the role of Trinity alumnus Denis Burkitt • Other as per communications strategy in implementation document	Campaigns delivered	CRU, Trinity Sustainability, Comms	Yr2 Sept 2026-Aug 2027
5.2	**Ethos per eating space** Differentiating each Catering space to align to varied student, staff and visitor expectations.	5.1.2 **Identify funding** to redesign the Buttery.	Funding obtained. Menus created	CRU	Yr2 Sept 2026-Aug 2027
		5.2.2 Continue to develop a **distinctive feel** for each space that represents Trinity's unique character - e.g. Buttery with student feel, Dining Hall as unique old-world experience, Perch as city cafe, Forum as modern Business School space, Aras an P as friendly casual coffee, 1592 as formal Trinity dining. Prioritise the Buttery and East Dining Hall.		Trinity Catering	Yr1 Sept 2025-Aug 2026 Yr2 Sept 2026-Aug 2027
		5.2.3 **Menus that align to ethos**. Delicious is subjective – continue to offer different food in different spaces with menus that aligns to the ethos of the space. Include Dietetics and Business students in process.	Dishes identified.	Trinity Catering	

	Action	Details	Measure	Responsibility	Begin
		5.2.4 **Signature dishes** Identify signature Trinity dishes that are sustainable and healthy. Promote signature dishes as unique Trinity offering	Menus created.	Trinity Catering	Yr2 Sept 2026-Aug 2027
		5.2.5 **Trinity Beo:** Trial Catering cooking with food grown on College Green campus	Dishes served	Trinity Catering	Yr1 Sept 2025-Aug 2026
5.3	**Growing food business to support academic mission** Examining business models that grow revenue to be reinvested in Trinity's academic mission	5.3.1 Continue **TCard discount** of 10% for students.	Discount maintained	CRU, Trinity Catering. Trinity Business School, CRU.	Yr2 Sept 2026-Aug 2027
		5.3.2 **Model revenue streams** in Trinity and examine the effect on revenues of price changes for students, staff and visitors as well as varying plate size in the same way that varied salad sizes are offered.	Model created		Yr1 Sept 2025-Aug 2026
		5.3.3 **Explore and trial business growth strategies** on campus	One trial per annum complete	CRU, Trinity Catering Trinity Business School	Yr1 Sept 2025-Aug 2026

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ACTION PLAN

6 PLACE SMART WASTE MANAGEMENT AND TIME AND SPACE FOR LUNCH

	Action	Details	Measure	Responsibility	Begin
6.1	**Waste tech** Install technology in food outlets that measures waste	6.1.1 **Closed loop kitchen** tool like LeanPath or Positive Carbon installed on campus to measure food waste. 6.1.2 Catering **staff trained** in using waste tech	Tool delivered and dashboard updated Engagement with digital transformation process.	Trinity Catering Trinity Sustainability Trinity Sustainability	Yr1 Sept 2025-Aug 2026
6.2	**Time for lunch** Actively pursue tech solutions that makes people less busy and make space to share food	6.2.1 Pursue **email and other tech** solutions as part of digital transformation that make people less busy.	Engagement with digital transformation process.		Yr 3 Sept 2027-Aug 2028
6.3	**Space for lunch** Actively pursue tech solutions that make space to share food, particularly at lunchtime	6.3.1 **Dynamic room booking** Pursue a digital, map-based solution to room booking that publishes live information on the booking status of classrooms and other spaces and allows empty rooms to be located and booked during lunchtime (12-2.30pm) for those who want to bring their own food or share a meal.			Yr 3 Sept 2027-Aug 2028

TIME AND SPACE FOR LUNCH

FOOD PLAN WORKING GROUP MEMBERS

1. Name, 2. Role in Group, 3. Role in Trinity, 4. Dept/School in alphabetical order by surname

1. Dr. AnneMarie Bennett
2. Assistant Prof. in
3. Academic Dietetics Lead
4. School of Medicine

1. Garett Byrne
2. Professional Sponsor
3. Director
4. Commercial Revenue Unit

1. Dr. Norah Campbell
2. Academic Business Lead
3. Associate Professor
4. Trinity Business School

1. Jane Hackett
2. Waste & GHG
3. Sustainability Manager
4. Trinity Sustainability

1. Ben Harnett
2. Procurement
3. Procurement Manager
4. Financial Services Division

1. Aoife Bennett
2. Student Food
3. Welfare Officer 23'-24
4. Students Union

1. Sena Kim
2. Procurement
3. ESG Measurement & Reporting Manager
4. Financial Services Division

1. Deirdre Leahy
2. Student Food
3. Welfare Officer 25-26,
4. TCD Students Union

1. Sophie Matabaro
2. Community Food
3. Healthy Campus Office
4. Trinity Sustainability

1. Martina Mullin
2. Convenor and first author
3. Health Promotion Manager,
4. Trinity Sustainability

1. Moira O'Brien
2. Professional Lead Food
3. Catering Manager,
4. Trinity Catering

1. Prof. Jane Stout
2. Academic Sponsor
3. Vice President for Biodiversity and Climate Action
4. Trinity Sustainability

The Healthy Campus Manager, supported by the Healthy Trinity partners, Trinity Sustainability and VPBCA, will oversee the implementation of the plan. An annual review will ensure accountability, with progress reported to Trinity's Sustainability Management Group and the broader community via Trinity's annual Sustainability Report. A glossary of terms for this Plan is here.

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The University of Dublin

IMPLEMENTATION STRUCTURES

This whole of university Plan is very ambitious, and appropriately so given the scale of the biodiversity, climate and health crises we face. We believe food offers a lightning rod through which our community can come together to respond to the concurrent crises. Can you see a role for yourself in delivering the commitments in the Plan? Can your teaching, research, work, study, clubs, societies, socialising or something we haven't thought of lead us to where we must go? If you have a great idea and the ability to deliver it, email health.promotion@tcd.ie.

This Plan aligns with Thrive 2025-2030 and will use similar implementation structures with the following leads per commitment, subject to resources.

Thrive Commitment	Food Plan Commitment	Food Plan Commitment Lead
01 Purpose - Intensifying our research and intensifying our innovation, from excellent to outstanding	1. Work with other public and civic actors to produce research and policy innovation in **food systems transformation**	School of Medicine
02 Purpose - Designing for the future of teaching and lifelong learning, expanding partnerships and creating new pathways	2. New and transformed **food curricula** incorporating **Living Lab** on-campus experiments	School of Medicine Trinity Business School ESD Fellows
03 People - Enhancing student belonging and connection in an engaged and healthy university	**3. Community through food** – fun, social interaction around food led by students and staff with civic partners and visitors	Healthy Campus Manager Healthy Campus Officer
04 People - Creating a thriving workplace where we all work together to achieve our common purpose	**4. Catering on campus** that continues to prioritise sustainability, health	Head of Catering
05 Place - Reimagining our physical estate through retrofit, refurbishment and sharing practices	5. Food on campus that continues to contribute to a **unique Trinity experience** and Trinity's academic mission	Head of Commercial Revenue Unit
06 Place - Advancing our digital estate in support of a dynamic and sustainable academic mission	6. Technology that enables **smart waste** and **time and space for lunch**	Healthy Campus Manager

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CALL TO ACTION

CAN YOUR TEACHING, RESEARCH, WORK, STUDY, CLUBS, SOCIETIES, SOCIALISING OR SOMETHING WE HAVEN'T THOUGHT OF HELP US DELIVER THE FOOD PLAN?

WE'D LOVE TO HEAR FROM YOU.

EMAIL: health.promotion@tcd.ie

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FOOD OFFERS A LIGHTNING ROD THROUGH WHICH OUR COMMUNITY CAN COME TOGETHER

Healthy Campus

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