



University Council
Via: university.council@eur.nl

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Subject
Response to Sustainable Catering in the
new Sportsbuilding – right of initiative

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Enclosure
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Dear Hans, dear members of the U-Council,

In this letter I would like to respond to your letter of 8 March about sustainable catering in the new sports building¹.

I share your interest in sustainable food on campus, including in the new sports building. Connecting sports, health and sustainability will bring even more coherence in our strategy and make a positive impact on society.

I have consulted with the management of the Erasmus Sport (ES) Foundation and want to share the outcome of this consultation with you. When reading this letter, please realise that the Foundation has its own management and policies, and the influence of the Executive Board of the EUR is therefore indirect. Additionally, we are not looking at a new contract or caterer in ES, it is the same foundation continuing business in the new building. This makes the window for change smaller of course. Nevertheless, we see willingness to transition towards sustainable food and catering, with ES and with other retailers and restaurants. Most of them support our policy to become a vegan campus in 2030. We work together towards this goal by developing our vision and implementation plan with intermediate milestones over the years.

Since June last year, the team of ES is working with Pinar Coskun of the Erasmus Food Lab to implement future adjustments to the food and drink supply in the new building to the changing demand of their clients.

They have included more vegetarian alternatives as a response to increasing demand, adjusted the menu, and they are

¹ To correct a fact from your letter: food and catering caused 4,57% of the total Carbon Footprint in 2020 – while this is an atypical year with very few people on campus. In any case we are improving the calculation method for food and catering, because we suspect that the actual contribution is higher.

considering a 'healthy wall' ([like Erasmus MC](#)). ES and the Erasmus Food Lab jointly organised workshops for top athletes and student's associations. This way they contribute towards the food related sustainability goals of the EUR.

ES mentions the difficulties they face as consequence of the Corona crisis with almost no income during a long time. However, they have managed to keep functioning, and at the same time they make the effort to increase sustainable food and drinks supply at the sport café. We as Executive Board of the EUR applaud this.

We are preparing a project to reduce and eventually ban single use plastics (SUPs), at ES and the other restaurants and retailers on campus, by piloting reusable packaging – first for coffee, and in the second phase also for meals. European law strengthens this by prohibiting the use of specific SUPs.

The display of the carbon impact per dish is something we recommend to our caterers and restaurants and will be part of the vision document on the future of food on campus that is being developed momentarily. As you know the caterers and restaurants are autonomous entities (and tenants). We cannot oblige them to implement the measures we wish to see, but they are involved in the operationalization of our policy to become a vegan campus in 2030.

Again, I thank you for your input and advice which we use to enrich our policies and practices to make our university more sustainable.

Warm regards,

The Executive Board of Erasmus University Rotterdam,

dr. E.M.A. van Schoten RA
Vice-president