

Schedule 3 – Sustainability Requirements

Utilities

The Lessee must use reasonable endeavours to:

- minimise the electricity consumption of the Leased Area and the Central Courtyard Precinct;
- minimise the gas consumption of the Leased Area and the Central Courtyard Precinct;
- minimise the water consumption of the Leased Area and the Central Courtyard Precinct; and
- turn off lighting, air-conditioning and other non-essential equipment when the Leased Area is not in active use and the Central Courtyard Precinct.

Food Quality

The Lessee shall use reasonable endeavours to:

- provide a range of healthy options and use fresh, seasonal, organic, chemical-free produce in food and beverage offerings;
- provide a healthy, low-sugar and affordable beverage selection;
- provide a variety of portion sizes;
- provide vegetarian, vegan, organic and gluten-free options;
- give preference to using organic, unrefined, cold-pressed cooking oils and avoid cooking oil that contains saturated or trans fats or unsustainable palm oil;
- source food and beverage products and produce from local (e.g. Sydney food bowl, campus gardens) and community-based organisations and schemes;
- source products and produce from suppliers who employ sustainable, ethical, responsible business practices;
- source food and beverage products that are third party certified as sustainable and/or ethically produced, such as Fair Trade, Rainforest Alliance;
- offer sustainability-themed meals and low-impact dining events (e.g. Meatless Mondays);
- participate in sustainability-focused events (e.g. Sustainable Seafood Day, Fair Trade Fortnight);
- undertake other sustainability-related initiatives (e.g. health and wellness, offer culturally diverse options);
- inform customers about sustainable food and beverage choices through labelling and signage; and
- engage in outreach efforts to support learning and research about sustainable food systems.

Food Packaging

The Lessee must use reasonable endeavours to:

- minimise the use of single-use food and beverage packaging;
- source their packaging locally (from Australia) where possible;
- encourage their suppliers to use packaging that is locally-sourced, non-plastic, biodegradable,
- made from recycled materials and recyclable or compostable;
- sell reusable water bottles to customers where possible;
- sell reusable coffee cups, glasses and takeaway food and beverage containers to customers where possible.
- offer reusable cutlery, crockery and glasswear to customers where possible;
- promote the use of reusable cutlery, crockery and glasswear to customers where possible.

Waste Management

The Lessee must use reasonable endeavours to:

- minimise the production of waste both upstream (e.g. through supplier quantities and packaging) and downstream (i.e. the amount of waste generated by the customer after consuming their meal);
- maximise recycling, including food waste;
- support the University's Waste Management Plan (when introduced and as amended from time to time) and practices, including assisting with waste and recycling data collection where required;

- engage in food wastage reduction initiatives where possible; and
- donate excess food to food rescue projects where possible. The Lessee shall use reasonable endeavours to the extent that such food is still suitable for consumption, cause excess food to be kept in a manner to ensure it remains suitable for consumption and to be donated through food rescue projects and shall put in place procedures to ensure that the food donation guidelines and requirements of any such food rescue service are met.

Cleaning

The Lessee must use reasonable endeavours to:

- use sustainable cleaning products i.e. products that are natural, solvent-free, hydrocarbon-free, release the lowest levels of volatile or toxic chemicals etc; and
- use sustainable cleaning methods e.g. that minimise water, toxic chemical and energy use.