Uni-Food

Australia 2023

Benchmarking the healthiness, equity and environmental sustainability of **university food environments in Australia**

Authors

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Competing interests

The majority of authors are based at Deakin University, which was one of the universities included as part of this assessment. Assessment of all universities was based on a standardised assessment tool, with pre-defined criteria for assessment.

Suggested citation

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Executive summary

Unhealthy food environments are a major driver of unhealthy diets and obesity, and contribute to climate change and environmental degradation.[1, 2]

Food environments on university campuses have an important influence on the diets of students and staff. Universities can lead societal efforts to transform food systems by creating healthy, equitable and environmentally sustainable campus food environments.

We aimed to assess the extent to which universities in Australia are creating healthy, equitable and sustainable campus food environments, and identify practical actions to improve university policies and practices in this area.

Assessment tool

Our assessment of universities was based on the Uni-Food tool.[3] This tool was developed in 2020/2021 by a national expert working group, based on global recommendations of good practice and the best-available evidence, tailored to the Australian context. The Uni-Food tool was developed as part of INFORMAS (the International Network for Food and Obesity / Non-communicable Diseases Research, Monitoring and Action Support) a global network (active in over 65 countries) of researchers that aims to monitor, benchmark and support actions to increase the healthiness of food environments.[4]

Component	Weighting	Domain
University systems and governance	40%	Leadership and planning
		Policies for food retail environments
		Monitoring and reporting
		Funding and resources
		Stakeholder engagement
Campus facilities and environment	40%	Availability and accessibility
		Equity
		Advertising and sponsorship
		Catering and events
		Personal and community development
		Environmental impact
Food retail outlets	20%	Availability and accessibility
		Promotion
		Price
		Information
		Environmental impact

Areas included in the assessment of each univesity, based on the Uni-Food tool

Benchmarking process

Nine (9) Australian universities across four states and territories (VIC, TAS, QLD, NSW) were assessed between 2021-2022 on the healthiness, equity and environmental sustainability of their campus food environments. The process involved data collection from desk-based and campus-based audits, in close collaboration with university staff and students. Universities were given an overall score from 0-100, based on their performance across 16 domains. Prioritised recommendations were developed for each university and the sector overall.

1. Swinburn BA, Sacks G, Hall KD, et al. The global obesity pandemic: shaped by global drivers and local environments. The Lancet. 2011;378(9793):804-14.
2. Willett W, Rockström J, Loken B, et al. Food in the Anthropocene: the EAT-Lancet Commission on healthy diets from sustainable food systems. The Lancet. 2019;393(10170):447-92.
3. Mann D, Kwon J, Naughton S, et al. Development of the University Food Environment Assessment (Uni-Food) Tool and Process to Benchmark the Healthiness, Equity, and Environmental Sustainability of University Food Environments. *International Journal of Environmental Research and Public Health.* 2021; 18(22):11895.
4. Swinburn B, Sacks G, Vandevijvere S, et al. INFORMAS: overview and key principles. Obesity Reviews. 2013;Suppl 1:1-12. See: www.informas.org

Executive summary

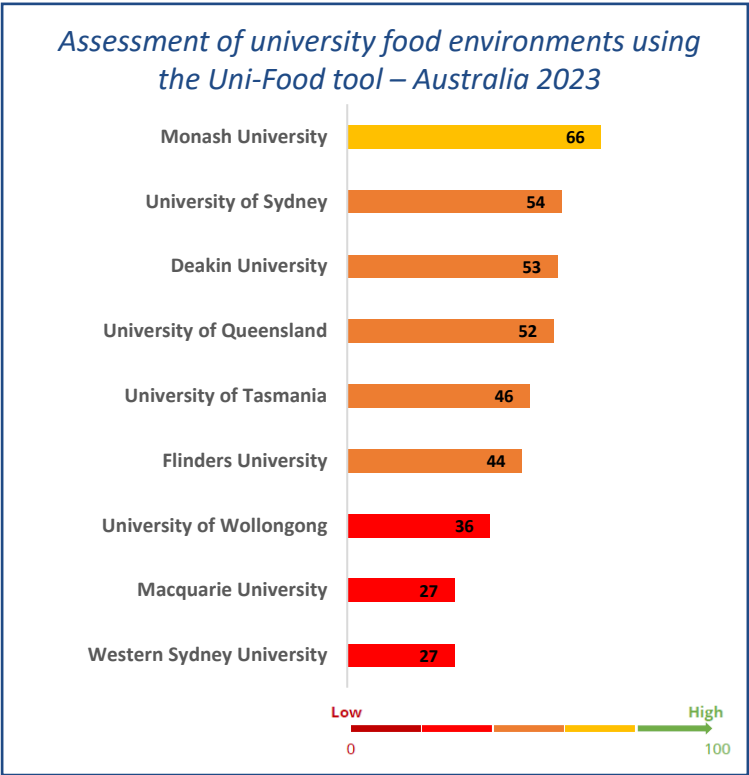We identified several examples of universities in Australia taking steps to:

1) Address food-related environmental impact across campuses, e.g. through changes to food packaging and waste reduction;
2) Embed healthy food provision in campus food outlets, including through contractual agreements with suppliers;
3) Develop staff and student awareness around healthy and sustainable food.

However, **most universities lacked comprehensive policies and commitments to improve the healthiness, equity and environmental sustainability of their food environments.**

Overall ranking and scores

University scores ranged from 27/100 to 66/100, with a **median score of 46/100**.

Overall, universities scored highest in the 'Campus facilities and environment' component, reflecting that the broad campus environment (including areas such as catering, advertising on campus, and environmental initiatives) has been an area of focus. Universities scored lowest in the 'University systems and governance' component, reflecting a relative lack of policy action, funding and governance in this area.

Assessment of university food environments using the Uni-Food tool – Australia 2023

University	Score
Monash University	66
University of Sydney	54
Deakin University	53
University of Queensland	52
University of Tasmania	46
Flinders University	44
University of Wollongong	36
Macquarie University	27
Western Sydney University	27

Low 0 — High 100

Priority recommendations for universities

- Create university-wide policies that **limit the availability of unhealthy foods and beverages** (e.g. sugary drinks) on campus, including at food retail outlets and vending machines. Set targets for the proportion of healthy and sustainable foods procured and sold on campus
- Ensure **food retail outlets on campus are contracted** to provide healthy and environmentally sustainability foods that are affordably priced
- Show leadership by ensuring **university catering and campus events** promote the provision of healthy and environmentally sustainable foods
- **Regularly monitor food environments on campus**, including products available, retail environments, campus services, and staff/student diets and food security

Contents

Background and aims

Food environments includes all the places where food can be accessed, the types of food available and their nutritional quality, the price and affordability of different foods, and the way food is marketed, including through ads and promotions.[1] Globally, food environments are largely unhealthy, with high availability and promotion of energy-dense, nutrient-poor foods.

Unhealthy food environments are a major driver of unhealthy diets, climate change and environmental degradation.

Unhealthy food environments are a leading cause of the burden of disease globally, associated with the development of non-communicable diseases, such as cardiovascular disease, diabetes, and many cancers.[2] Unhealthy food environments also contribute to inequalities in diet-related health outcomes.[3] Food systems are responsible for a significant proportion of green-house gas emissions, freshwater use, deforestation, waterways pollution, and loss of biodiversity.[4] Diets high in unhealthy foods are associated with wide-ranging negative environmental sustainability impacts.[5]

Universities can play a leading role in creating societal change, including efforts to improve population and planetary health.

In Australia, the higher education sector caters to almost 7% of the Australian population.[6]

University campuses have an important influence on the diets of students and staff. Actions and interventions that health create health-promoting university food environments have the potential to positively impact individual and community health.

Young adulthood is a key intervention point for establishing healthier dietary behaviours.[7] Universities have historically been some of the first organisations to support young people's health, for example, by implementing policies such as 'smoke-free campuses'.

Universities have the opportunity to further champion young people's health through creating healthier and more environmentally sustainable campus food environments.

We aimed to assess the extent to which universities in Australia are creating healthy, equitable and sustainable campus food environments, and identify practical actions to improve university policies and practices in this area.

[1] INFORMAS (International Network for Food and Obesity/non-communicable diseases Research, Monitoring and Action Support): overview and key principles.
[2] Afshin A, Sur PJ, Fay KA, et al. Health effects of dietary risks in 195 countries, 1990–2017: a systematic analysis for the Global Burden of Disease Study 2017. The Lancet. 2019;393(10184):1958-72.
[3] Backholer K, Spencer E, Gearon E, et al.. The association between socio-economic position and diet quality in Australian adults. Public Health Nutrition. Public Health Nutrition; 2016;19(3):477–85.
[4] Willett W, Rockström J, Loken B, et al. Food in the Anthropocene: the EAT-Lancet Commission on healthy diets from sustainable food systems. The Lancet. 2019;393(10170):447-92.
[5] Anastasiou K, Baker P, Hadjikakou M, et al. A conceptual framework for understanding the environmental impacts of ultra-processed foods and implications for sustainable food systems. Journal of Cleaner Production. 2022:133155.
[6] Australian Government Department Of Education. 2022. Higher Education Statistics. Available: https://www.education.gov.au/higher-education-statistics.
[7] Australian Bureau of Statistics. Australian Health Survey: Nutrition first results—food and nutrients, 2011–12 (4364.0.55.007). ABS: Canberra, Australia, 2014.

Assessment tool

We assessed the extent to which universities in Australia are creating healthy, equitable and sustainable campus food environments. using the custom-developed Uni-Food tool.[8]

The Uni-Food tool was developed in 2020/2021 by a national expert working group consisting of public health researchers, health promotion practitioners, and food retail professionals based on global recommendations of good practice and the best-available evidence, tailored to the Australian context.
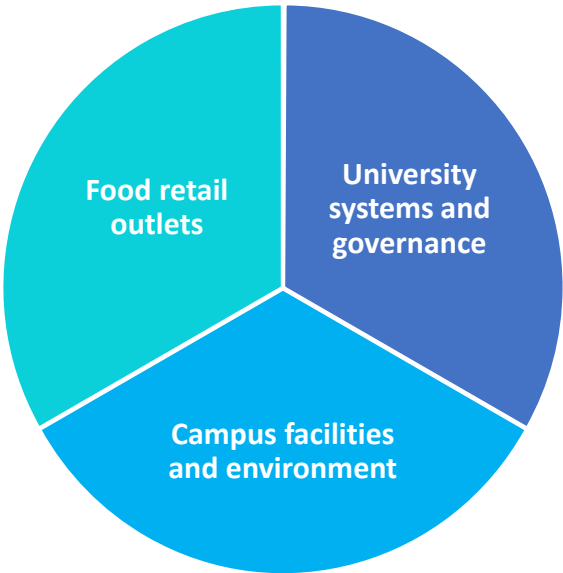
The Uni-Food tool was developed as part of INFORMAS (International Network for Food and Obesity / Non-communicable Diseases Research, Monitoring and Action Support) – a global network of researchers active in over 65 countries that aims to monitor, benchmark and support actions to increase the healthiness of food environments.[9]

The Uni-Food tool is designed to help universities interested in improving their food environments to conduct a self-assessment to identify opportunities for improvement, and to monitor progress. The tool can also be used to facilitate benchmarking of food environments across the university sector to increase accountability and stimulate action.

The tool consists of 61 indicators of good practice across three components.

Each component is split up into domains and sub-domains that have been weighted by their level of importance for improving the healthiness, equity and environmental sustainability of campus food environments (refer to Appendix A, for a definition of healthy, equitable and environmentally sustainable food environments, and Appendix B for a full description of the components, domains and subdomains).

Uni-Food tool: key components

Food retail outlets

University systems and governance

Campus facilities and environment

8. Mann D, Kwon J, Naughton S, et al. Development of the University Food Environment Assessment (Uni-Food) Tool and Process to Benchmark the Healthiness, Equity, and Environmental Sustainability of University Food Environments. *International Journal of Environmental Research and Public Health.* 2021; 18(22):11895.
9. Swinburn B, Sacks G, Vandevijvere S, et al. INFORMAS (International Network for Food and Obesity/non-communicable diseases Research, Monitoring and Action Support): overview and key principles. Obesity Reviews. 2013;Suppl 1:1-12.

Uni-Food tool: components and domains *

COMPONENT	WEIGHT	DOMAIN	WEIGHT
University systems and governance	**40%**	Leadership and planning	10%
		Policies for food retail environments	50%
		Monitoring and reporting	10%
		Funding and resources	20%
		Stakeholder engagement	10%
Campus facilities and environment	**40%**	Availability and accessibility	20%
		Equity	25%
		Advertising and sponsorship	10%
		Catering and events	15%
		Personal and community development	15%
		Environmental impact	15%
Food retail outlets	**20%**	Availability and accessibility	25%
		Promotion	15%
		Price	25%
		Information	15%
		Environmental impact	20%

* Refer to Appendix B for further details

Application of the Uni-Food tool

Selection of universities

Universities across Australia were invited (in 2021) to participate in implementing the Uni-Food tool at their university on a voluntary basis.

Each participating university then established their own team of data collectors, such as students in health promotion, nutrition or environmental studies, who would complete the audit. Assessors were trained in the use of the Uni-Food tool prior to data collection.

Data sources

Universities determined the scope and timing of the assessment, for example the number of campuses included in the assessment. The assessments included:

- **Policy audit:** Evidence of university policies and actions were collected primarily from searches of the university website, intranet and policy databases. Where required, further input was sought from staff members with knowledge of processes not formally documented or available to the general public.

- **Food environment audit:** Information on the physical campus food environment were documented by assessors via photo evidence and written data collection.

- **Food retail audit:** An audit of the practices and environments of food retailers on campus were documented via photo evidence and written data collection.
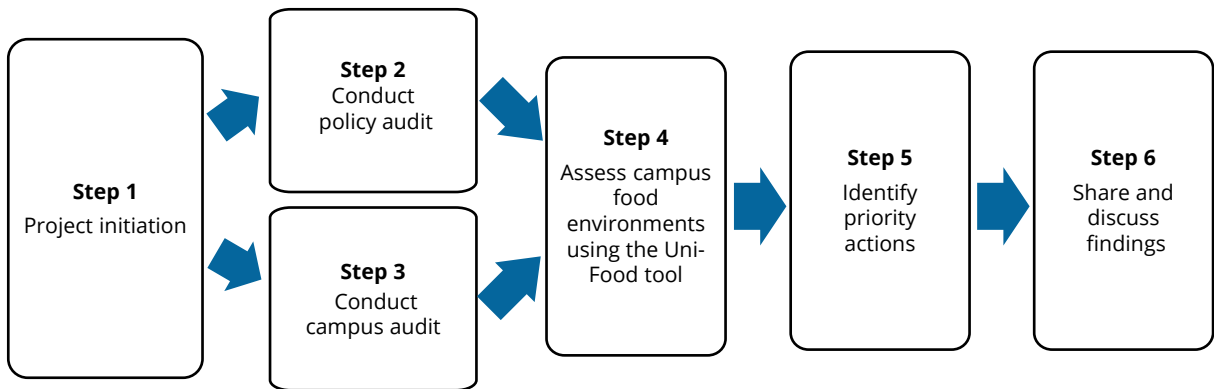
Data analysis

Scores were attributed to each indicator using the Uni-Food tool. A team of researchers based at Deakin University, cross-checked evidence collected, and scores assigned.

Universities were given an overall score from 0-100, based on their performance across all the components. Each university was then provided with a report highlighting their results and targeted recommendations.

Universities were then ranked based on their overall scores.

The assessment process

Step 1
Project initiation

Step 2
Conduct policy audit

Step 3
Conduct campus audit

Step 4
Assess campus food environments using the Uni-Food tool

Step 5
Identify priority actions

Step 6
Share and discuss findings

Participating universities

Nine (9) universities across four states and territories (VIC, TAS, QLD, NSW) were included in this assessment. The assessments were conducted in 2021 and 2022. Each university assessment included between 1 and 3 campuses, and between 9 and 34 foodservice outlets.
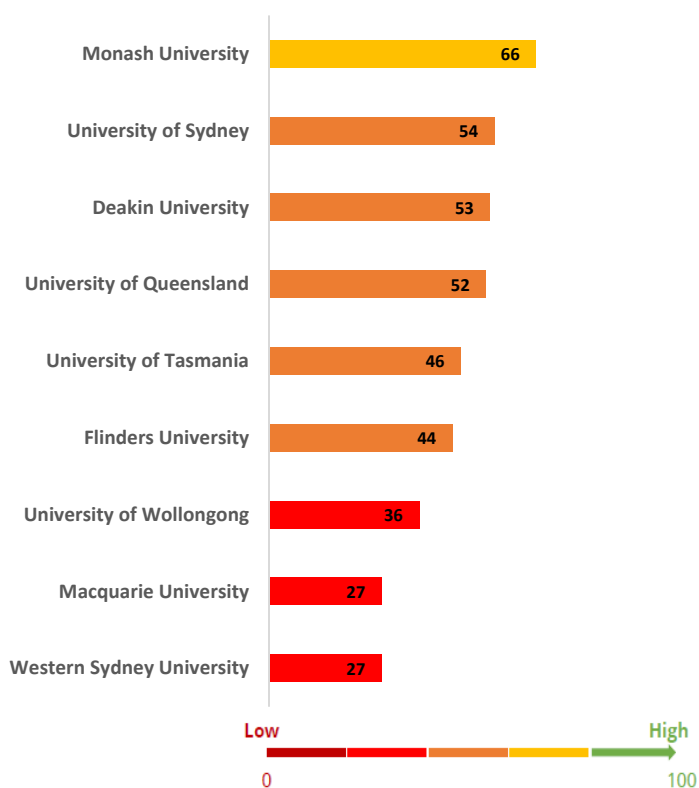
University	Year assessed	Number of students[1]	Number of campuses assessed	Number of retailers assessed
Deakin University	2022	62,868	2	11
Flinders University	2021	25,531	2	11
Macquarie University	2022	44,895	1	24
Monash University	2022	87,115	1	34
University of Queensland	2022	56,220	3	29
University of Sydney	2022	77,431	1	32
University of Tasmania	2022	36,367	3	11
University of Wollongong	2021	32,000	1	17
Western Sydney University	2022	48,614	3	9

Overall ranking and scores

University scores ranged from 27/100 to 66/100 (**median = 46/100**).

Overall, universities scored highest in the 'Campus facilities and environment' component (median = 57/100) and lowest in the 'University systems and governance' component (median = 29/100).

Assessment of university food environments using the Uni-Food tool – Australia 2023

University	Score
Monash University	66
University of Sydney	54
Deakin University	53
University of Queensland	52
University of Tasmania	46
Flinders University	44
University of Wollongong	36
Macquarie University	27
Western Sydney University	27

Low — High
0 — 100

Results: overall

We found some strong examples of universities working to address the healthiness, equity and environmental sustainability of campus food environments.

Areas of strength

- Some universities had made a commitment to improving the healthiness, equity and environmental sustainability of campus food environments.

- All universities had strategies in place to address environmental impact concerns, for example, waste and recycling, food packaging and servingware, water use and energy and emissions.

- The majority of universities had initiatives in place to develop staff and student skills and awareness around healthy and sustainable food, for example, community gardens and nutrition counselling.

- Some universities had negotiated contracts with vending machines suppliers to ensure healthy food is promoted.

However, most universities lacked comprehensive policies and commitments to improve the healthiness, equity and environmental sustainability of their campus food environments.

Priority recommendations for universities

- **Create university-wide policies** that limit the availability of unhealthy foods and beverages (e.g. sugary drinks) on campus, including at food retail outlets and vending machines. Set SMART targets for the proportion of healthy and sustainable foods procured, provided and sold on campus.
- **Ensure contracts with food retailers include requirements for health and sustainability,** including healthy and sustainable food procurement and provision, food marketing, nutritional and environmental information/labelling.
- **Show leadership by ensuring university catering and campus events** promote the provision of healthy and environmentally sustainable foods and beverages.
- **Regularly monitor food environments on campus,** including products available, retail environments, campus services, and staff/student diets and food security.

Results: University systems and governance (40%)

Key findings

Overall, universities scored lowest in the 'University systems and governance' component (median = 29/100).

The majority of universities lacked comprehensive high-level policies and associated processes to support healthier and more sustainable campus food environments.

'University systems and governance': scores by domain (out of 100)

University	Leadership and planning	Policies for food retail environments	Monitoring and reporting	Funding and resources	Stakeholder engagement	'University systems and governance' (total score)
Monash University	50	60	58	83	63	63
University of Sydney	95	36	27	53	70	48
Deakin University	85	42	25	53	63	48
University of Queensland	60	8	40	65	93	36
University of Tasmania	63	8	60	33	58	29
Flinders University	63	5	42	58	40	28
Western Sydney University	38	2	10	40	8	14
University of Wollongong	25	15	0	8	5	12
Macquarie University	25	0	17	0	0	4

Sub-domains are weighted according to their level of importance, with the total 'University systems and governance' score equating to 40% of the university's overall score.

Very low (0-20%)
Low (20-40%)
Moderate (40-60%)
Moderately high (60-80%)
High (80-100%)

Results: University systems and governance (40%)

Areas of strength across Australian universities:

- **Leadership and planning -** 5/9 universities reported having taken moderate or strong action to embed health, sustainability and equity within high-level policies or commitments. The University of Sydney was the leader in this domain with a comprehensive Sustainability Strategy 2020.
- **Policies for food retail environments -** Few universities had comprehensive policies to address food retail environments. Monash University demonstrated leading practice in this domain, with policies and associated contractual requirements for healthy food and beverage provision in food retail outlets and vending machines, alongside regular monitoring and reporting of progress.
- **Monitoring and reporting -** The University of Tasmania and Flinders University were the only universities that reported conducting comprehensive, regular surveys of staff and students about dietary needs and preferences. Monash University was the only university to conduct comprehensive monitoring on the healthiness, equity and sustainability of campus food environments.
- **Funding and resources -** 7/9 universities were assessed as having limited funding and/or resourcing dedicated to promoting healthy, equitable and sustainable food environments. Monash University employed dedicated staff to support the development, implementation and monitoring of initiatives related to campus food environments.
- **Stakeholder engagement -** 6/9 universities reported having some systems in place to support stakeholder engagement in the promotion of healthy, equitable and sustainable campus food environments.

Priority recommendations for universities:

1) Leadership and planning
Embed health, equity and sustainability considerations related to food environments within high level university policies and strategies.

2) Policies for food retail environments
Create university-wide policies that limit the availability and promotion of unhealthy foods and beverages (e.g. sugary drinks) n campus, including in food retail outlets and vending machines. As part of this policy, set SMART targets for the proportion of healthy and sustainable foods procured, provided and sold on campus.

3) Monitoring and reporting
Regularly monitor food environments on campus, including products available, retail environments, campus services, and staff/student diets and food security.

4) Funding and resources
Allocate funding and resources to research, projects and systems that promote healthy, sustainable and equitable food environments (e.g. dedicated staffing).

5) Stakeholder engagement
Ensure students are represented on key working groups responsible for promoting healthy, equitable and environmentally sustainable campus food environments

Results: Campus facilities and environment (40%)

Key findings

The 'Campus facilities and environment' component was the highest scoring component, with a median score across universities of 57/100.

The majority of universities had policies or programs in place to develop staff/student skills and awareness around healthy and sustainable food, and address environmental impact concerns across campuses.

'Campus facilities and environment': scores by domain (out of 100)

University	Availability and accessibility	Equity	Advertising and sponsorship	Events and catering	Personal and community development	Environmental impact	'Campus facilities and environments' (total score)
Monash University	97	60	75	83	96	77	80
University of Queensland	57	57	60	75	91	73	67
University of Sydney	55	60	65	100	47	82	67
Flinders University	54	48	75	38	78	76	59
Deakin University	64	47	70	35	69	67	57
University of Tasmania	25	67	85	47	38	80	55
University of Wollongong	63	67	0	25	72	73	55
Macquarie University	52	18	50	38	48	57	41
Western Sydney University	39	30	65	5	20	58	34

Sub-domains are weighted according to their level of importance, with the total 'Campus facilities and environment' score equating to 40% of the university's overall score.

Very low (0-20%)
Low (20-40%)
Moderate (40-60%)
Moderately high (60-80%)
High (80-100%)

Results: Campus facilities and environment (40%)

Areas of strength across Australian universities:

- **Availability and accessibility -** All universities had taken some action to increase the availability of healthy, equitable and/or environmentally sustainable foods and beverages on campus. Monash University was the leader in this domain, with vending machines that predominantly displayed healthy options and included nutritional signage.
- **Equity -** 6/9 universities had taken moderate action to address equity-related considerations across campus food environments. The University of Wollongong's 'Pulse pantry' was an example of a comprehensive food relief program that provided widely accessible healthy foods and supported food redistribution across the university.
- **Advertising and sponsorship -** The University of Tasmania was a leading practice example in this domain, with campuses largely free from advertisements that promote the consumption of unhealthy and unsustainable food and beverages.
- **Events and catering -** 3 universities were assessed as having strong policies around events and catering, with the University of Sydney scoring full marks for their Catering Healthy Choices policy. This policy provided comprehensive evidence-based recommendations for the provision of healthy food and beverages at university events.
- **Personal and community development -** The majority of universities had initiatives in place to develop staff and student skills and awareness around healthy and sustainable food.
- **Environmental impact -** All universities had taken some action to address environmental impact concerns across campuses.

Priority recommendations for universities:

1) Availability and accessibility
Develop policies and associated contractual arrangements that promote the sale and consumption of healthy food and beverages from vending machines, through increased availability and prominent placement of healthier items, and increased nutrition information signage.

2) Equity
Provide support to retailers to provide healthy, equitable and environmentally sustainable food that is affordable and commercially viable.

3) Advertising and sponsorship
Create university wide policies restricting the placement and promotion of unhealthy and unsustainable foods and beverages on university campuses, including sponsorship of events.

4) Events and catering
Introduce policies and processes to promote the provision of healthy and environmentally sustainable foods and beverages as part of catering and catered events.

5) Personal and community development
Ensure there is a campus community garden with produce readily accessible to staff and students, and associated programs to build skills and knowledge related to healthy and sustainable food.

6) Environmental impact
Introduce comprehensive formal waste monitoring and reduction programs, and implement a policy to support the coordination of food redistribution across the university.

Key findings

Overall, universities scored relatively consistently in the 'Food retail outlets' component, with a median score across universities of 46/100.

Food retail outlets surveyed across universities had limited pricing and promotional arrangements that would encourage the purchasing of healthy over unhealthy products.

'Food retail outlets': scores by domain (out of 100)

University	Availability and accessibility	Promotion	Price	Information	Environmental impact	'Food retail outlets' (total score)
University of Tasmania	52	93	75	25	57	61
Deakin University	51	78	49	46	48	53
University of Queensland	45	83	58	25	51	52
University of Wollongong	52	65	49	26	46	48
Flinders University	44	69	50	30	39	46
Monash University	34	47	70	30	37	45
Macquarie University	47	79	56	14	24	45
Western Sydney University	41	56	54	20	32	41
University of Sydney	40	72	57	12	18	40

Sub-domains are weighted according to their level of importance, with the total 'Food retail outlets' score equating to 20% of the university's overall score.

Very low (0-20%)
Low (20-40%)
Moderate (40-60%)
Moderately high (60-80%)
High (80-100%)

Results: Food retail outlets (20%)

Areas of strength across Australian universities:

- **Availability and accessibility -** Scores were relatively homogenous in this domain, with all universities having a range of healthy and unhealthy options available to purchase at some food retail outlets.
- **Promotion -** Almost half (49%) of food retail outlets surveyed had no or very few advertisements for unhealthy foods and beverages. Food retail outlets at Deakin University and the University of Tasmania were generally free from any advertisement that promoted unhealthy foods and beverages.
- **Price -** The majority (69%) of food retail outlets surveyed across universities did not have price promotions that would encourage the purchasing of larger portion sizes.
- **Information -** Few universities scored well in this domain. Deakin University demonstrated leading practice with almost all food retail outlets displaying interpretive nutrition information (i.e., traffic light labelling) on the majority of products.
- **Environmental impact -** Food retail outlets surveyed across universities had varying use of recyclable, reusable and compostable serving ware and packaging. At the University of Tasmania, the vast majority of food retail outlets use reusable, recyclable or compostable packaging, and accept bring your own (BYO) or returnable packaging.

Priority recommendations for universities:

1) Availability and accessibility
Introduce a policy on the provision of predominantly healthy and environmentally sustainable foods and beverages at food retail outlets. As part of this policy, implement restrictions on the placement of unhealthy and unsustainable foods and beverages in prominent locations within outlets.

2) Promotion
Introduce a policy to restrict the advertising of unhealthy foods and beverages within food retail outlets across the university, and audit retailers on a regular basis to ensure compliance.

3) Price
Restrict the use of price promotions and meal deals that encourage the purchase and consumption of unhealthy food and beverages at food retail outlets.

4) Information
Ensure all campus food retailers provide interpretive nutrition information (i.e., traffic light labelling) and information on dietary requirements (e.g. vegan, gluten free, halal) for all food and beverages sold.

5) Environmental impact
Support campus food retailers to implement comprehensive waste monitoring and reduction programs, and introduce mandatory policies on the use of reusable/recyclable/biodegradable packaging and serving ware across all outlets.

Summary and conclusions

We assessed nine Australian universities on the healthiness, equity and environmental sustainability of their campus food environments in 2021/22.

We found some strong examples of universities working to address food-related environmental impact concerns, develop staff and student awareness around healthy and sustainable food, and embed healthy food provision within retailer contracts. **This indicates a recognition by universities of the importance of promoting healthier and more sustainable food environments**

However, **most universities lacked comprehensive policies and commitments to improve the healthiness and environmental sustainability of their campus food environments**.

*There is a **major opportunity** for Australian universities to lead societal efforts to create healthy, equitable and environmentally sustainable food systems.*

Greater action is needed across multiple settings on campus, including food retail, vending, student accommodation, catering and events.

Priority recommendations for universities:

Create university-wide policies that limit the availability of unhealthy foods and beverages (e.g. sugary drinks) on campus, including at food retail outlets and vending machines. Set SMART targets for the proportion of healthy and environmentally sustainable foods procured, provided and sold on campus.

Ensure contracts with food retailers include requirements for health and environmental sustainability, including healthy and sustainable food procurement and provision, food marketing, nutritional and environmental information/labelling.

Show leadership by ensuring university catering and events promote the provision of healthy and environmentally sustainable foods and beverages.

Regularly monitor food environments on campus, including products available, retail environments, campus services, and staff/student diets and food security

Other stakeholders, including governments, can play a role in incentivising universities to adopt recommended actions and contribute to efforts to create healthier, equitable and more environmentally sustainable food environments for the populations they serve.

Appendix A: Definition of healthy, equitable and environmentally sustainable food environments

For the purposes of the Uni-Food tool, **healthy, equitable and environmentally sustainable food environments** are conceptualised as food environments in which:

1. A broad range of culturally-diverse healthy and environmentally sustainable foods and beverages are readily available and affordably priced;

2. Foods and beverages that do not support healthy and environmentally sustainable diets (such as sugary drinks, deep-fried foods, chips and confectionery) are not readily available and are not promoted, with pricing strategies that disincentivise their consumption; and

3. Students and staff are supported to adopt healthy and environmentally sustainable diets, including through the facilities made available, and clear and readily understandable information provided in food retail outlets (e.g. through product and shelf-labelling).

Healthy foods and beverages are defined based on the Australian Dietary Guidelines and other relevant Australian state and territory government guidelines.

In considering **environmentally sustainable foods and beverages**, the focus is on reducing the environmental impact of food sold and consumed on campus. This includes minimising food waste and food packaging, preferencing fresh, minimally-processed and locally sourced food produced in season, and limiting red and processed meat.

Reference: Mann D, Kwon J, Naughton S, et al. Development of the University Food Environment Assessment (Uni-Food) Tool and Process to Benchmark the Healthiness, Equity, and Environmental Sustainability of University Food Environments. *International Journal of Environmental Research and Public Health.* 2021; 18(22):11895.

The **'University systems and governance'** component of the Uni-Food tool focuses on the high-level policies and governance structures that guide university-wide processes and demonstrate executive-level commitment to improving the health and sustainability of campus food environments.

COMPONENT	DOMAIN	SUB-DOMAIN	GOOD PRACTICE STATEMENT
University systems and governance	Leadership and planning	Policies and commitments	The tertiary institution has made a public commitment or introduced a policy to improving the healthiness, equity and environmental sustainability of campus food environments that has been endorsed at the senior management level.
			The university has plans or policies for the healthiness, environmental sustainability, cultural diversity and affordability of campus food.
	Policies for food retail environments	Proportion of healthy and environmentally sustainable food and beverages sold	There are university-wide targets in place regarding the proportion of healthy and environmentally sustainable products sold in campus food retail outlets and vending machines, with regular reporting of progress.
		Restrictions on availability	There is a policy to restrict availability of certain categories of unhealthy/environmentally unsustainable products (e.g. sugary drinks).
		Food Pricing	There is a policy to ensure that a range of healthy and environmentally sustainable foods and beverages available for purchase on campus are affordably priced and their purchase/consumption is incentivised relative to unhealthy products.
		Labelling and information	There is a policy stipulating that all vendors / food retail outlets display easy-to-understand nutrition and environmental sustainability labelling at point of sale for all products.
		Food retail contracts	All food retail and procurement contracts/agreements include comprehensive commitments to healthy, equitable and environmentally sustainable food.
	Monitoring and reporting	Food environments	A comprehensive array of indicators related to the healthiness, equity, and sustainability of campus food environments are regularly measured and publicly reported.
		Staff and student population	A comprehensive survey of staff and student dietary needs and preferences is regularly conducted.
			A comprehensive array of staff and student food-related health outcomes are regularly measured.

Appendix B: Uni-Food tool components and domains: 'University systems and governance' (continued)

COMPONENT	DOMAIN	SUB-DOMAIN	GOOD PRACTICE STATEMENT
University systems and governance	Funding and resources	Funding	Dedicated and recurrent funding is allocated to support initiatives for healthy, equitable and environmentally sustainable campus food environments.
		Resources	There are staff dedicated to support the development, implementation and monitoring of initiatives related to healthy, equitable and environmentally sustainable campus food environments.
			There is a cross-university group with representation from a diverse range of work functions that have an active and ongoing program of work to support policies and initiatives to promote healthy, equitable and environmentally sustainable campus food environments.
	Stakeholder engagement	Platforms for interaction	Staff and student input is regularly invited and promoted when developing new strategies or activities to promote healthy, equitable and environmentally sustainable campus food environments.
		Student voice	Multiple students that reflect the diversity of the student population are represented on key working groups / committees related to healthy, equitable and environmentally sustainable campus food.
			There is a formal partnership or regular meetings between the university and key student organisations to facilitate discussions regarding the healthiness, equity and environmental sustainability of campus food.
		Retail partners	There is a formal partnership or regular meetings between the university and relevant external organisations to facilitate discussions regarding the healthiness, equity and environmental sustainability of campus food.

Appendix B: Uni-Food tool components and domains: 'Campus facilities and environment'

The **'Campus facilities and environment'** component of the Uni-Food tool focuses on campus facilities and related policies to ensure that campus environments encourage healthy and sustainable food choices and promote the health and wellbeing of staff and students.

COMPONENT	DOMAIN	SUB-DOMAIN	GOOD PRACTICE STATEMENT
Campus facilities and environment	Availability and accessibility	Vending machines	Vending machines across all areas of the university contain predominantly healthy foods and/or beverages.
			Unhealthy foods and/or beverage are generally only displayed on the bottom shelves of vending machines.
			Vending machines display nutrition signage that identifies healthy and unhealthy foods and/or beverages.
			A variety of foods and/or beverages from different cuisines are widely available for purchase in vending machines.
		Drinking water	Free drinking water is widely available across all campuses.
		Healthy, equitable and environmentally sustainable food	There is a store or stall on or within 500 m of all campuses where fresh produce and minimally processed items can be purchased.
		Culturally-appropriate food	A variety of foods and/or beverages from different cuisines and dietary requirements are widely available for purchase across all areas of the university.
		Self-catering facilities	Adequately equipped self-catering facilities are readily accessible across all areas of the university for both staff and students.
		Operating hours	A variety of healthy snacks, meals and drinks are available for purchase across all areas of the university and at all times that campus facilities are open.
	Equity	Food affordability	The university gives considerable support to food retailers to promote the sale of healthy and environmentally sustainable food that is affordable and commercially viable.
			A variety of healthy, affordable meals are widely available for purchase across all areas of the university.
		Food relief	The university has a food relief program that is widely accessible and predominantly provides healthy foods.
	Advertising and sponsorship	Advertising	All campuses are free from advertising and marketing materials and activities that promote unhealthy foods, beverages and associated brands.
		Sponsorship	All events and organisations on campuses, including stalls, give-aways, promotional materials, are free from sponsorship related to unhealthy foods, beverages, and associated brands.

Appendix B: Uni-Food tool components and domains: 'Campus facilities and environment' (continued)

COMPONENT	DOMAIN	SUB-DOMAIN	GOOD PRACTICE STATEMENT
Campus facilities and environment	Catering and events	Catering	The university has a comprehensive policy and/or process that promotes the provision of healthy and environmentally sustainable food at catered events and meetings.
		Fundraising	All university fundraising activities include and promote healthier and more environmentally sustainable food and beverage options
		Student accommodation	When universities run or own campus-based accommodation, predominantly healthy foods and beverages are provided.
	Personal and community development	Community skills building	There is a campus community garden readily accessible to all staff and students.
			There is a program(s) to build skills in healthy and environmentally sustainable eating accessible to all staff and students.
			There is comprehensive support to encourage student and staff projects and research that aim to increase skills and knowledge related to healthy, equitable and environmentally sustainable food.
			There is a food outlet on campus that champions and evaluates innovative retail solutions to promote healthy, equitable and environmentally sustainable food.
		Training and information	Comprehensive training and/or information about healthy and environmentally sustainable eating is available to all staff and students.
			Affordable nutrition counselling is widely available across the university for both staff and students.
	Environmental impact	Waste and recycling	The university has a detailed and comprehensive strategy to reduce the volume of food waste to landfill.
			Separated waste bins are provided across all areas of the university for a minimum of landfill, recycling and green waste.
			Food redistribution is actively supported and/or coordinated across the university.
		Food packaging and serving ware	There is a detailed and comprehensive policy that strongly discourages single-use plastic packaging and cutlery for foods prepared and sold on campus.
		Water	There is a detailed and comprehensive strategy to reduce campus water use that recognises the contribution of food environments.
		Energy and emissions	There is a detailed and comprehensive strategy to reduce campus energy emissions that recognises the contribution of food environments.

Appendix B: Uni-Food tool components and domains: 'Food retail outlets'

The **'Food retail outlets'** component of the Uni-Food tool describes the characteristics of the food retail outlets on campus. Retail food outlets refer to outlets on campuses that sell predominately unpackaged, ready-to-eat foods (including university-run cafeterias and cafés). This does not include supermarkets, convenience stores or coffee shops that only offer coffee and beverages.

COMPONENT	DOMAIN	SUB-DOMAIN	GOOD PRACTICE STATEMENT
Food retail outlets	Availability and accessibility	Healthy, equitable and environmentally sustainable foods and beverages	Predominantly healthy foods and beverages are available for purchase from food retail outlets.
			Mostly vegetarian or vegan foods are available for purchase from food retail outlets.
		Portion sizes	Reduced portion sizes are available for all/most food and beverage items sold on campus.
		Location of foods	Unhealthy foods and/or beverages are not placed in prominent locations within outlets.
	Promotion	Food and beverage advertising	No advertisements for unhealthy foods or beverages within outlets.
	Price	Relative prices	The price of most foods and/or beverages in retail outlets incentivises the purchase of healthy options over unhealthy options.
			The price of most foods sold by retail outlets incentivises the purchase of vegan or vegetarian options over meat-containing options.
		Price promotions	There are no price promotions that encourage larger portion sizes within outlets on campus.
			Unhealthy foods and/or beverages are not included in any discounted 'meal deals' sold on campus.
	Information	Nutrition information	Interpretive nutrition signage is displayed that identifies healthy / unhealthy foods and beverages.
		Environmental sustainability information	Signage is displayed that identifies the environmental sustainability of products
		Cultural information	Signage to identify foods and beverages that meet a wide variety of different dietary requirements is displayed.
	Environmental impact	Food packaging and serving ware	Only reusable packaging is used for foods and beverages prepared within outlets on campus.
			Financial incentives are offered to encourage BYO or returnable packaging from retailers on campus.
		Food waste	Retailers operating on campus have comprehensive waste monitoring and reduction programs in place.

Appendix C: Good practice examples

COMPONENT	DOMAIN	Best available examples of university practices
University systems and governance	**Leadership and planning**	**Deakin University's** Food Charter outlines five guiding principles (healthy, informed, balanced, easy and sustainable) to promote increased affordability and accessibility of healthy and sustainable food options, availability of nutritional information and reduce food waste in retail food outlets. Refer to: https://food.deakin.edu.au/food-charter
	Monitoring and reporting	The **University of Newcastle** conducts a bi-annual student healthy lifestyle survey that collects information on dietary and other health risk factors and outcomes. Refer to: https://www.newcastle.edu.au/current-students/uni-life/feedback-and-surveys/sfun
	Policies for food retail environments	**Australian Catholic University** has banned the sale of sugary sweetened beverages from vending machines from all campuses. Refer to: https://onlinelibrary.wiley.com/doi/10.1111/1753-6405.12827
	Funding and resources	**Harvard University's** Office for Sustainability founded the Student Sustainability Grant Program which provides seed funding to support new ideas and innovative projects that address global sustainability challenges with on-campus application. Refer to: https://green.harvard.edu/programs/student-grants
	Stakeholder engagement	The **University of Queensland** 'Green Ambassador Program' represents a good practice example of engagement with students to improve food environments. As part of this program, there are regular meetings between student representatives and the university to discuss the campus food environment. Refer to: Green Ambassador Program - Sustainability - University of Queensland (uq.edu.au)

Appendix C: Good practice examples

COMPONENT	DOMAIN	Best available examples of university practices
Campus facilities and environment	Availability and accessibility	**Monash University** has implemented a healthy vending procedure whereby vending machines across all campuses contain competitively priced, prominently placed healthier snack and beverage choices that are labelled with traffic light labelling. Refer to: https://www.monash.edu/news/articles/campus-vending-machines-deliver-healthy-snack-choice
	Equity	**Victoria University's** Healthy Eats program ensures at least one dietitian-approved meal is available for $10 at six food outlets across the Footscray campus. Refer to: https://www.vu.edu.au/about-vu/news-events/news/walk- into-footscray-for-a-tasty-affordable-and-healthy-meal
	Advertising and sponsorship	No good practice examples are available for this indicator.
	Catering and events	The **University of Sydney**'s Healthy Choices Catering Guidelines provides comprehensive recommendations for serving healthy food and beverages at events. Refer to: https://www.sydney.edu.au/dam/corporate/documents/about-us/values-and-visions/healthier-choices-catering-guidelines.pdf
	Personal and community development	The **University of Melbourne** provides a range of initiatives to promote healthy eating, including healthy food tours, healthy eating seminars and cooking demonstrations through their Health Promotion Programs. Refer to: https://students.unimelb.edu.au/student-support/health- and-wellbeing/university-health-promotion-program
	Environmental impact	**RMIT's** Waste Management Strategy outlines the targets, initiatives and monitoring to reduce waste to landfill, including food waste. Refer to: https://www.rmit.edu.au/content/dam/rmit/documents/st aff-site/our-rmit/rmit-waste-management-plan.pdf

Appendix C: Good practice examples

COMPONENT	Best available examples of university practices
Food retail outlets	 **MONASH University** At **Monash University**, the Health and Wellbeing team works with the Leasing Team and University retailers to ensure that food and drinks offered in the University-leased food retail outlets will: 1. Prioritise placement of healthy food 2. Promote healthy foods in store with a green 'Monash M' symbol 3. Ensure healthy food is reasonably priced. All drinks offered in food retail outlets will comply with the Victorian Government Healthy Choices Guidelines, which suggest at least 50% green drinks and less than 20% red drinks are offered for purchase. **Monash University** encourages retailers to provide daily green lunch specials and promote these retailers through University owned and managed communication channels. https://publicpolicydms.monash.edu/Monash/documents/1935615

Monash University

1 OUT OF 9 UNIVERSITIES

66 OVERALL SCORE (OUT OF 100)

Component

Component	Score
University systems and governance	63
Campus facilities and environment	80
Food retail outlets	45
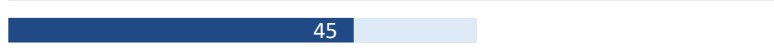
■ University score
■ Highest component score

University description

Location	VIC
Student population	87,115
Number of campuses assessed	1
Number of retailers assessed	34

Key findings and areas of strength

Monash ranks 1st in both 'University systems and governance' and 'Campus facilities and environment', and 6th in 'Food retail outlets' (tied with Macquarie University).

Funding and resources

✓ Several staff are dedicated to support the development, implementation and monitoring of initiatives related to healthy, equitable and environmentally sustainable campus food environments.

Advertising and sponsorship

✓ Monash is free from advertising and marketing activities that promote unhealthy foods and beverages.

Vending

✓ Traffic light interpretive labelling is displayed for foods and beverages in vending machines.

Catering and events

✓ Food provided in university-based, owned and/or run accommodation is predominantly healthy.

Priority recommendations

Policies for food retail environments

- Conduct routine monitoring of the availability and promotion of foods and beverages on campus.

- Provide support to retailers to implement existing policies and practices.

- Introduce a university wide ban on the sale of targeted categories of unhealthy and unsustainable food and beverages (e.g. sugary drinks).

Environmental impact

- Introduce strategies to actively support and coordinate food redistribution.

- Support campus food retailers to implement comprehensive waste monitoring and reduction programs.

University of Sydney (UoS)

2 OUT OF 9 UNIVERSITIES

54 OVERALL SCORE (OUT OF 100)

Component

Component	Score
University systems and governance	48
Campus facilities and environment	67
Food retail outlets	40
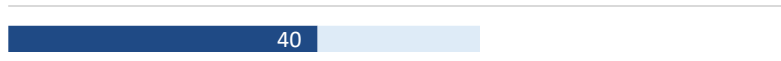
(Scale: 0, 20, 40, 60, 80, 100)

■ University score
□ Highest component score

University description

Location	NSW
Student population	77,431
Number of campuses assessed	1
Number of retailers assessed	32

Key findings and areas of strength

The University of Sydney ranks 2nd in 'University systems and governance' (tied with Deakin University), 2nd in 'Campus facilities and environment' (tied with the University of Queensland), and 9th in 'Food retail outlets'.

Leadership and planning

✓ UoS ranks 1st in leadership and planning; the university has a comprehensive *Sustainability Strategy* that includes commitments to providing healthy and sustainable foods, discouraging single-use plastics, reducing food waste, and building relationships with external stakeholders.

Promotion

✓ Most food retail outlets are free from advertising that promotes unhealthy food and beverages.

Catering and events

✓ UoS ranks 1st in events and catering: the university's *Healthy Choices Catering Guidelines* provides comprehensive recommendations for serving healthy food and beverages at events.

Priority recommendations

Policies for food retail environments

- Create university wide policies that limit the availability of unhealthy and unsustainable foods and beverages that can be purchased from vending machines and food retail outlets.

- Consider introducing a university wide ban on the sale of unhealthy and unsustainable food and beverages (e.g. sugary beverages).

- Introduce policies for food retail outlets to display easy to understand nutrition labelling at point of sale for all products.

Advertising and sponsorship

- Restrict the advertising of unhealthy food and beverages on university campuses.

Deakin University

3 OUT OF 9 UNIVERSITIES

53 OVERALL SCORE (OUT OF 100)

Component

University systems and governance	48
Campus facilities and environment	57
Food retail outlets	53

0   20   40   60   80   100

■ University score
■ Highest component score

University description

Location	VIC
Student population	62,868
Number of campuses assessed	2
Number of retailers assessed	11

Key findings and areas of strength

Deakin ranks 2nd in 'University systems and governance' (tied with the University of Sydney), 5th in 'Campus facilities and environment', and 2nd in 'Food retail outlets'.

Leadership and planning

✓ Deakin shows strong leadership around food environments; Deakin's Food Charter takes into account the affordability and accessibility of healthy and sustainable food options, availability of nutritional information and reduction of food waste within retail food outlets.

Environmental impact of campus facilities

✓ Deakin has a clear commitment towards tackling organic food waste to landfill (e.g., through commercial composting).

Vending and information

✓ Vending machines and most outlets display interpretive nutrition information (i.e., traffic light symbols).

Priority recommendations

Policies for food retail environments

- Ensure that all retail and procurement contracts consistently incorporate comprehensive requirements and targets related to healthy, equitable and environmentally sustainable food environments.

- Set SMART targets for the proportion of healthy and sustainable foods procured, provided and sold on campus.

- Create a university-wide policy that limits the availability of unhealthy and unsustainable food and beverages such as sugary drinks.

Monitoring and reporting

- Monitor the food-related health outcomes, dietary preferences, and food security of staff and students on a regular basis.

University of Queensland (UQ)

4 OUT OF 9 UNIVERSITIES

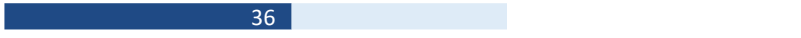**52** OVERALL SCORE (OUT OF 100)

Component

University systems and governance	36
Campus facilities and environment	67
Food retail outlets	52

0   20   40   60   80   100

■ University score
■ Highest component score

University description

Location	QLD
Student population	56,220
Number of campuses assessed	3
Number of retailers assessed	29

Key findings and areas of strength

The University of Queensland is ranked 4th in 'University systems and governance', 2nd in 'Campus facilities and environment' (tied with the University of Sydney), and 3rd in 'Food retail outlets'.

Environmental impact

✓ The UQ *Sustainability Strategy 2021-2025* includes a detailed strategy for reducing food waste.

Stakeholder engagement

✓ UQ is leading the way with stakeholder engagement; the university's *Green Ambassador Program* represents a best practice example of engagement with students to improve food environments.

Personal and community development

✓ UQ has community gardens on all campuses accessible to all staff and students.

✓ UQ has programs to build skills in healthy and environmentally sustainable eating, and nutrition counselling available to all students.

Priority recommendations

Policies for food retail environments

- Create university-wide policies that limits the availability of unhealthy and unsustainable food and beverages (e.g., a ban on sugary drinks).

- Revise contracts with vending machine providers in order to offer healthier and more culturally diverse food and beverage options and reduce the prominent placement of unhealthy foods and beverages.

Advertising and sponsorship

- Restrict the advertising of unhealthy foods and beverages on university campuses, including sponsorship of events.

Monitoring and reporting

- Regularly monitor the food-related health outcomes, dietary preferences, and food security of staff and students.

Appendix D: University Scorecards
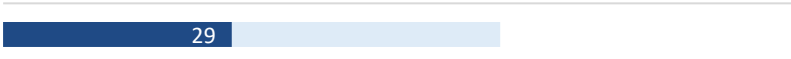
University of Tasmania (UTAS)

5 OUT OF 9 UNIVERSITIES

46 OVERALL SCORE (OUT OF 100)

Component

Component	University score
University systems and governance	29
Campus facilities and environment	55
Food retail outlets	61

(Scale: 0 – 20 – 40 – 60 – 80 – 100)

■ University score
□ Highest component score

University description

Location	TAS
Student population	36,367
Number of campuses assessed	3
Number of retailers assessed	11

Key findings and areas of strength

UTAS is ranked 5th in 'University systems and governance', 6th in 'Campus facilities and environment' (tied with University of Wollongong), and 1st in 'Food retail outlets'.

Leadership and planning

✓ UTAS has a *Strategic Framework for Sustainability* that includes the consideration of food environments.

✓ The *Waste Minimisation Strategy* includes objectives for the reduction food waste and use of single-use plastics across the university.

Advertisement and sponsorship

✓ UTAS is leading the way in this domain, with campuses largely free from advertisements that promote the consumption of unhealthy and unsustainable food and beverages.

Price and equity

✓ Food prices in retail outlets are generally supportive of healthier choices and vegan/vegetarian options.

Priority recommendations

Policies for food retail environments

• Prioritise the development of the *Sustainable Food Strategy*, and ensure health and equity are strongly incorporated.

• Create university-wide policies that limit the availability of unhealthy and unsustainable food and beverages that can be purchased from vending machines and food retail outlets.

• Set targets for the proportion of healthy and sustainable foods sold on campus.

Information

• Provide support and encourage campus food retailers to provide information on dietary requirements (e.g., vegan, gluten free, halal) and nutrition (e.g., traffic light labelling) for all food and beverages sold.

Flinders University

6 OUT OF 9 UNIVERSITIES

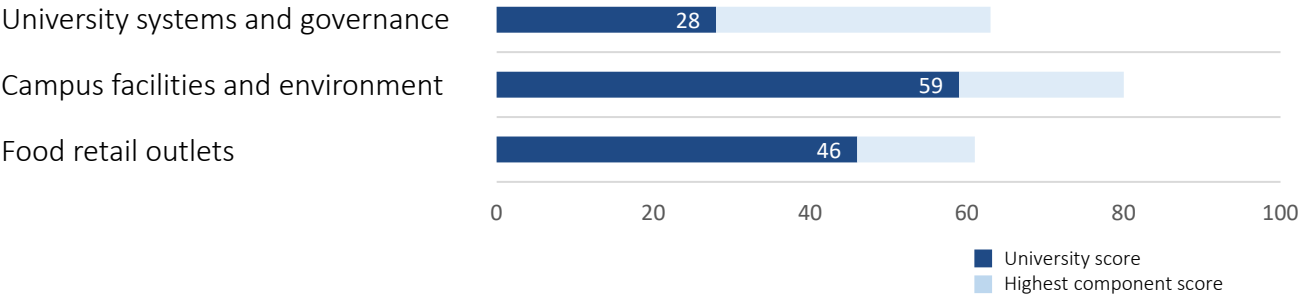**44** OVERALL SCORE (OUT OF 100)

Component

Component	Score
University systems and governance	28
Campus facilities and environment	59
Food retail outlets	46

■ University score
□ Highest component score

University description

Location	SA
Student population	25,531
Number of campuses assessed	2
Number of retailers assessed	11

Key findings and areas of strength

Flinders ranks 6th in 'University systems and governance', 4th in 'Campus facilities and environment', and 5th in 'Food retail outlets'.

Leadership and planning

✓ Flinders has a comprehensive, updated sustainability plan, with objectives related to promoting healthy, equitable and sustainable food environments.

Availability and accessibility

✓ Well-equipped self-catering facilities and free drinking water are readily accessible for all staff and students across all areas of the university.

Environmental impact

✓ Flinders has a detailed strategy to reduce campus water use that recognises the contribution of food environments. Separated waste bins (landfill, recycling and green waste) are implemented widely.

Priority recommendations

Policies for food retail environments

• Set targets for the proportion of healthy and sustainable food sold on campus and consider banning the sale of unhealthy and unsustainable products (e.g. sugary beverages).

• Introduce pricing requirements for food retailers to ensure that a range of healthy and environmentally sustainable food options are affordably priced, and incentivised for consumption.

Monitoring and reporting

• Introduce regular monitoring of staff and students' nutrition-related health outcomes

Environmental impact

• Support campus food retailers to implement comprehensive waste monitoring and reduction programs, and support the coordination of food redistribution across the university.

University of Wollongong (UoW)

7 OUT OF 9 UNIVERSITIES

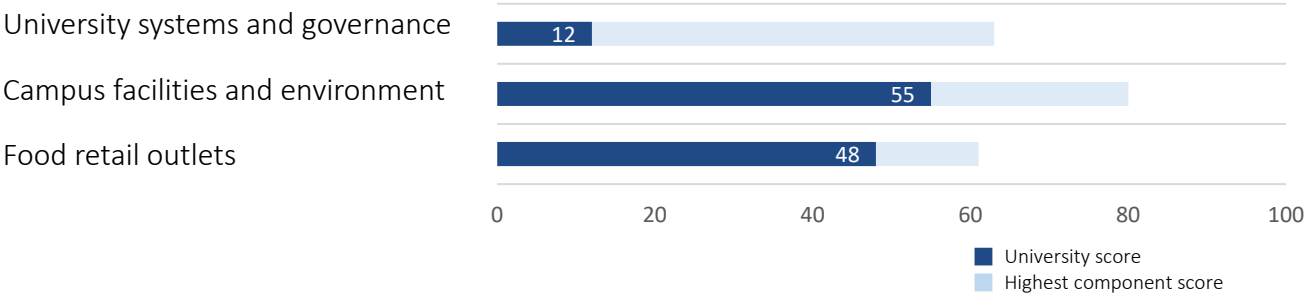**36** OVERALL SCORE (OUT OF 100)

Component

Component	Score
University systems and governance	12
Campus facilities and environment	55
Food retail outlets	48

■ University score
■ Highest component score

University description

Location	NSW
Student population	32,000
Number of campuses assessed	1
Number of retailers assessed	17

Key findings and areas of strength

UoW is ranked 8th in 'University systems and governance', 6th in 'Campus facilities and environment' (tied with University of Tasmania), and 4th in 'Food retail outlets'.

Equity

✓ UoW's Pulse pantry is a leading practice example of a comprehensive food relief program that is widely accessible and predominantly provides healthy foods. Pulse pantry supports the coordination of food redistribution across the university.

Availability and accessibility

✓ UoW has well equipped self-catering facilities and free drinking water are readily accessible for all staff and students across all areas of the university.

Environmental impact

✓ UoW has strategies to reduce campus energy emissions, lower the volume of food waste generated and that discourage the use of single-use plastic packaging and serving ware, for foods prepared and sold on campus.

Priority recommendations

Policies for food retail

• Set targets for the proportion of healthy and sustainable food sold on campus and consider banning the sale of unhealthy and unsustainable products (e.g. sugary beverages).

• Introduce pricing requirements for food retailers to ensure that a range of healthy and environmentally sustainable food options are affordably priced and incentivised for consumption.

Environmental impact

• Support campus food retailers to implement comprehensive waste monitoring and reduction programs as currently demonstrated by Unibar.

Monitoring

• Regularly monitor staff and students' food-related health outcomes and dietary preferences.
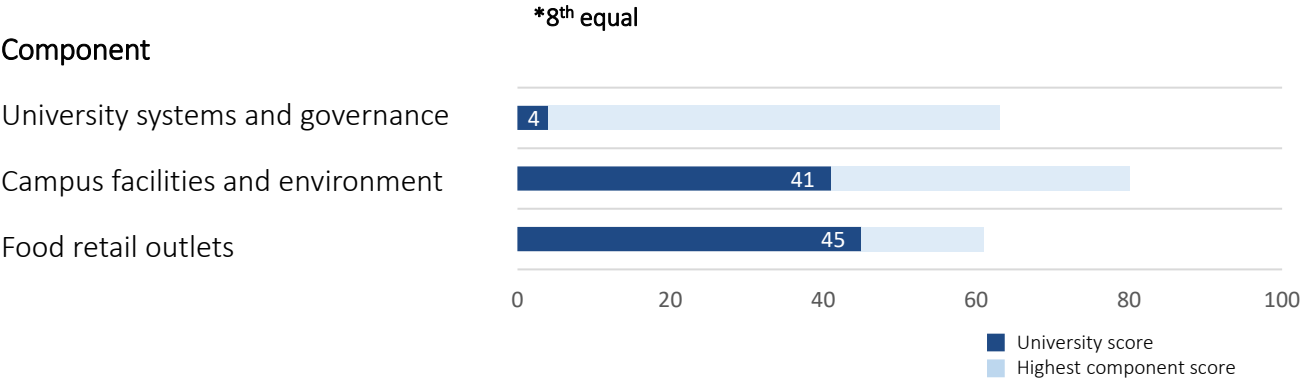
Macquarie University

8* OUT OF 9 UNIVERSITIES

27 OVERALL SCORE (OUT OF 100)

*8th equal

Component

Component	Score
University systems and governance	4
Campus facilities and environment	41
Food retail outlets	45

0 20 40 60 80 100

■ University score
□ Highest component score

University description

Location	NSW
Student population	44,895
Number of campuses assessed	1
Number of retailers assessed	24

Key findings and areas of strength

Macquarie University is ranked 9th in 'University systems and governance', 8th in 'Campus facilities and environment', and 7th in 'Food retail outlets'.

Availability and accessibility

✓ Macquarie University has a variety of foods and/or beverages from different cuisines and dietary requirements widely available for purchase across all areas of the university.

✓ There are stores within 500m of the campus where fresh produce and minimally processed items can be purchased.

Personal and community development

✓ There is a campus community garden readily accessible to all staff and students.

Advertising and sponsorship

✓ There are few advertisements on campus that promote the consumption of unhealthy and unsustainable food and beverages.

Priority recommendations

Leadership and planning

- Embed consideration of food environments in high level university policies and strategies.

Funding and resources

- Invest in improving the health and environmental sustainability of the university food environment, through dedicated resources to support implementation of a range of policy measures.

Policies for food retail environments

- Create university-wide policies that limit the availability of unhealthy and unsustainable foods and beverages that can be purchased from vending machines and food retail outlets, including targets for the proportion of healthy and environmentally sustainable food sold on campus.

Western Sydney University (WSU)

8* OUT OF 9 UNIVERSITIES

27 OVERALL SCORE (OUT OF 100)

*8th equal

Component	University score
University systems and governance	14
Campus facilities and environment	34
Food retail outlets	41

Legend:
- University score
- Highest component score
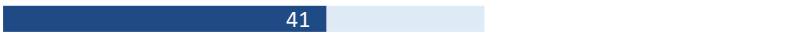
University description

Location	NSW
Student population	48,614
Number of campuses assessed	3
Number of retailers assessed	9

Key findings and areas of strength

Western Sydney University is ranked 7th in 'University systems and governance', 9th in 'Campus facilities and environment', and 8th in 'Food retail outlets'.

Availability and accessibility
- ✓ Free drinking water is available across campuses.
- ✓ There are self-catering facilities readily accessible for staff and students.

Environmental impact
- ✓ WSU has a clear commitment towards environmental sustainability on campus.

Priority recommendations

Leadership and planning
- Embed consideration of food environments in high level university policies and strategies.

Funding and resources
- Dedicate resources (staff and funding) to support the development, implementation and monitoring of policies to support healthy, equitable and sustainable food environments.

Policies for food retail environments
- Ensure all contractual agreements incorporate requirements and targets related to healthy, equitable and sustainable food environments.
- Create a university-wide policy that limits the availability of unhealthy and unsustainable food and beverages such as sugary drinks.