

What did they do?

- Around 10 years ago Ivan Hopkins, Head of Catering & Hospitality at Nottingham Trent University (NTU) noticed that despite all the farms in Nottinghamshire, the university was sourcing carrots from Glasgow.
- He approached the university procurement team and they started to look at the Food For Life Served Here (FFLSH) scheme as a standard to work towards.
- Initially it seemed impossible, but then Ivan realised they were fulfilling a lot of the criteria already, they just weren't calculating them and reaping the rewards.
- They worked closely with their fruit and vegetable distributor, Millside-Barrowcliffe, to increase the amount of produce they source from local farms.



What are the results?

- They became the first University to receive the Food For Life Silver Award and have since seen a 66% growth in sales.
- The local sourcing ethics they encouraged in Millside-Barrowcliffe has helped them win other local contracts and they now supply more than 800 schools as well as several hospitals.
- They source their meat from a local butcher, Owen Taylor and their bread from a family-run East Midlands bakery, Luke Evans.