CamEATS ZERO Launch Event

Monday 12 February
17:00-19:00 Christ’s College
Followed by a drinks reception with plant-based appetizers

Chair: Baroness Sally Morgan, Master Fitzwilliam College
Introduction: Bhaskar Vira, Pro Vice Chancellor Education

Panel
Professor Emily Shuckburgh, Director, Cambridge Zero
Sarah Carr, Downing College JCR Green Officer
Ivan Higney, Catering Manager Darwin College

This launch is for Staff, Students and Fellows of all 31 Cambridge Colleges.

Those attending will:
• learn more about the CamEATS ZERO Sustainable Food Initiative, including its scientific basis
• learn from Colleges that are at different stages of implementation
• discuss how this Initiative can be implemented in Colleges including Conference Facilities

Spaces are limited so please sign up here:
https://www.tickettailor.com/events/cambridgezero/1111960
CamEATS ZERO

4 key steps to help Cambridge Colleges reduce their food emissions one dish at a time

- Increasing the proportion of plant-based meals
- Reducing ruminant meats (beef, lamb, venison)
- Serving only sustainably sourced seafood
- Reducing food waste

These 4 steps build on the University Catering Service Sustainable Food Policy which has reduced its carbon emissions by 33%

Scan the QR code to access FAQs and the research behind this initiative