



UNIVERSITY
OF LONDON

Annual Sustainability Report

2019–2020

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The University of London

The University of London offers students around the world life-changing access to education, whoever and wherever they are. With a mission to transform lives through knowledge, it delivers high quality academic programmes to all corners of the globe, brings benefits to society through its research in the humanities and social sciences, and leverages intellectual connections through public engagement which transcend geographic, social and cultural barriers.

The University of London educates more than 50,000 distance learners annually in 190 countries and has over 500,000 alumni across the globe. It pioneered the concept of 'education for all' when it was founded in 1836, and has continued to innovate ever since, consistently reimagining learning, teaching and research to anticipate the needs of the future.

At the heart of the University is collaboration: it is a Federation of 17 London-based Member Institutions of outstanding reputation. Built on this exceptional knowledge base, the University's distance and flexible learning provision enables access to internationally-respected undergraduate and postgraduate qualifications from anywhere in the world, changing the lives and prospects of hundreds of thousands of people.

The University of London is a federation of **17** member institutions:

Birkbeck, University of London

City, University of London

The Courtauld Institute of Art

Goldsmiths, University of London

The Institute of Cancer Research

King's College London

London Business School

The London School of Economics
and Political Science

London School of Hygiene &
Tropical Medicine

Queen Mary, University of London

Royal Academy of Music

The Royal Central School of Speech
& Drama

Royal Holloway, University of London

The Royal Veterinary College

St George's, University of London

SOAS, University of London

UCL



Statement from Dr Ghazwa Alwani-Starr

“ In the most trying of years I am delighted that the University of London’s work to improve our sustainability performance has continued to provide positive outcomes. We continue to be a leader of positive change and I’m proud to share with readers the achievements discussed within the report.

The 2019-20 academic year saw the beginning of the University’s new strategy ‘Connecting Worlds’ which aims for our institution to embrace change and embody the University of the Future. We continued our work in contributing towards the United Nations Sustainable Development Goals, making positive and impactful contributions across our estate, and made strides in areas that benefited staff, students and our local communities.

It was wonderful to see the cross-functional collaboration across the University throughout the pandemic that ensured our operations continued running and our services remained live. Our Accommodations Team worked tirelessly to ensure our students had a safe and happy home this year and the University of London Worldwide guaranteed all 135,000 examinations were able to be completed online – an incredible feat.

Our very own behaviour change initiative ‘Reduce the Juice’ evolved into ‘Reduce the Juice: Connect’, an online network connecting students across the globe to learn about, discuss and take action on environmental issues. It’s been a joy to see students from every continent engaging in the program and driving positive environmental change in their own communities.

I’m also delighted to welcome the University of London Institute in Paris to this year’s report, where we explore its partnership with The Student Action for Refugees and the work to support the rights of refugees and asylum seekers.

Finally, I would like to thank each and every member of staff that kept the University running during the past year. We have shown what we can achieve when we come together with a common goal, and I look forward to seeing future accomplishments tackled with the same sense of purpose. ”



Dr Ghazwa Alwani-Starr
Pro Vice-Chancellor for Strategy,
Planning and Partnerships;
and Director of Property and
Facilities Management

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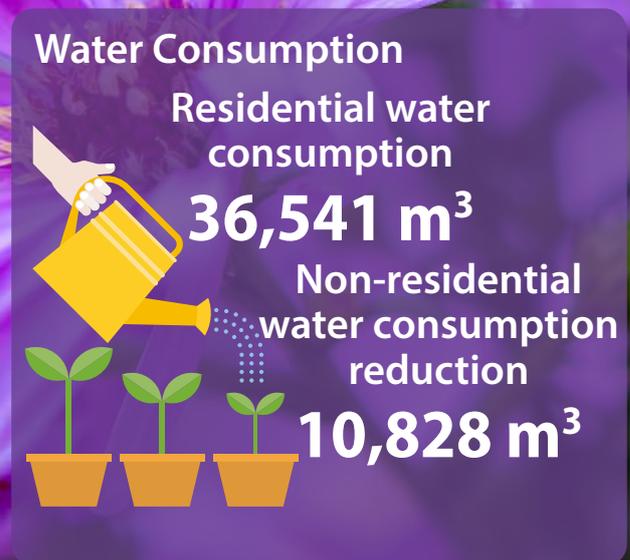
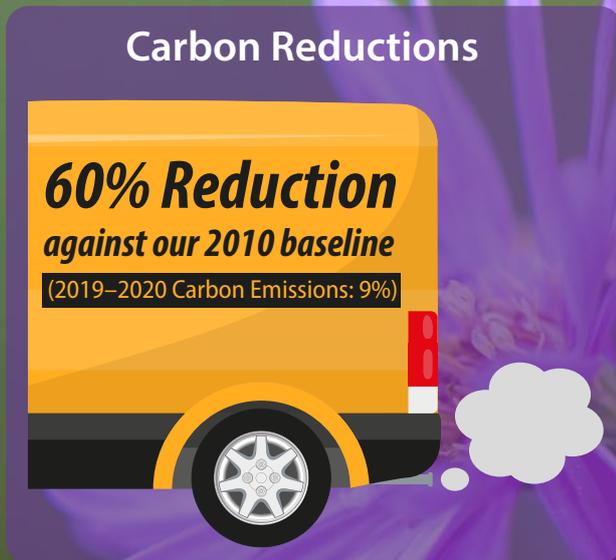
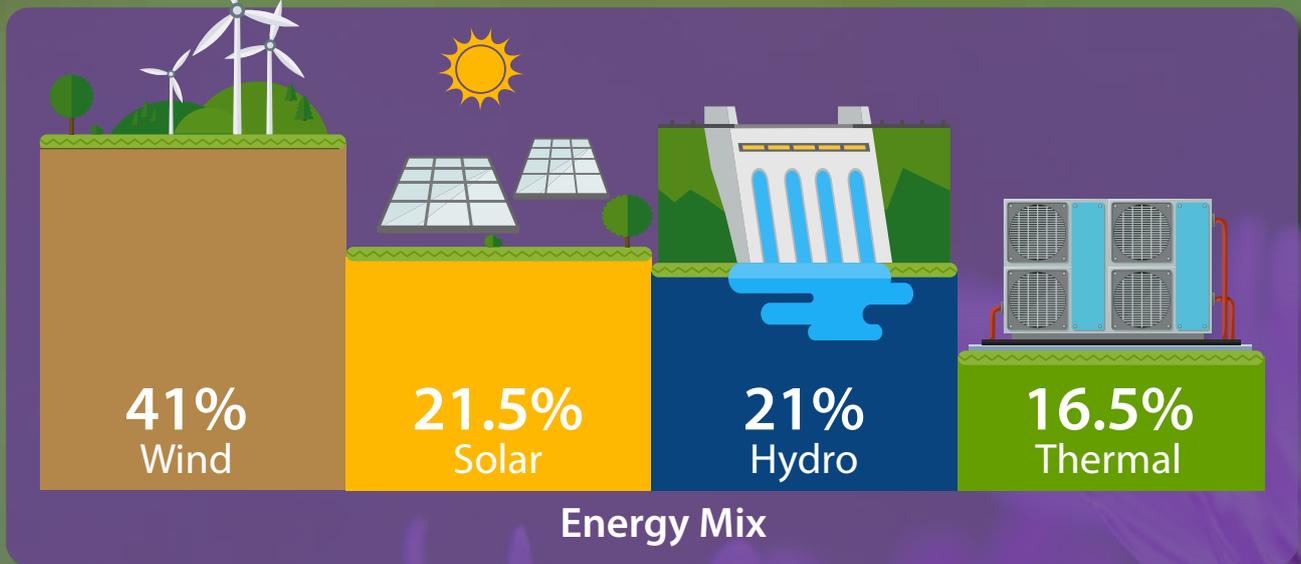
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2019–2020 in Numbers



Number of students engaged
(using data up until August 2020)

3,983

REDUCE THE JUICE
CONNECT



Number of
online examinations
that took place



1.9 Tonnes



Amount of plastic reduced
from our catering operations

% of suppliers
based in UK



Total carbon
saved by
Worldwide
(tonnes of CO²e)

96,673.6



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Scope

This report captures the sustainability activities, stories, achievements and data of the past 12 months at the University of London. Whilst our federation remains a close and supportive association, this report does not capture the above for all 17 of our Member Institutions.

Instead, we focus on the operations of the Central University, as outlined within our Contents Page, throughout the 2019-2020 academic year.



Materiality

We have maintained our strict level of transparency and integrity in the creation of the 2019-2020 Annual Sustainability Report. We continued our stakeholder engagement, facilitating open and honest communication even if we weren't always able to meet in person, to ensure our report was telling the full and frank story.

With this year being dominated by the COVID-19 pandemic, some of our data shows significant changes from the previous academic year which would not have happened had it not been for the nationwide lockdowns in the UK. Where this has occurred, we have still published the data to continue our ethos of transparency, but highlighted where COVID-19 has impacted our data and how.

COVID-19 Note

The 2019-20 academic year brought the University of London challenges of the like the institution has not experienced in our nearly 200 year history. The COVID-19 pandemic altered the way we work across our global operations, how we deliver our world-class education and how we manage and operate our buildings here in London.

Throughout the report we discuss the amazing work and collaboration that continued despite the situation, but the University wanted to thank the key workers that kept the University running, the NHS for their unparalleled bravery and compassion and our students for continuing to apply themselves in such adverse times.

University of London's continued work towards the United Nations Sustainable Development Goals

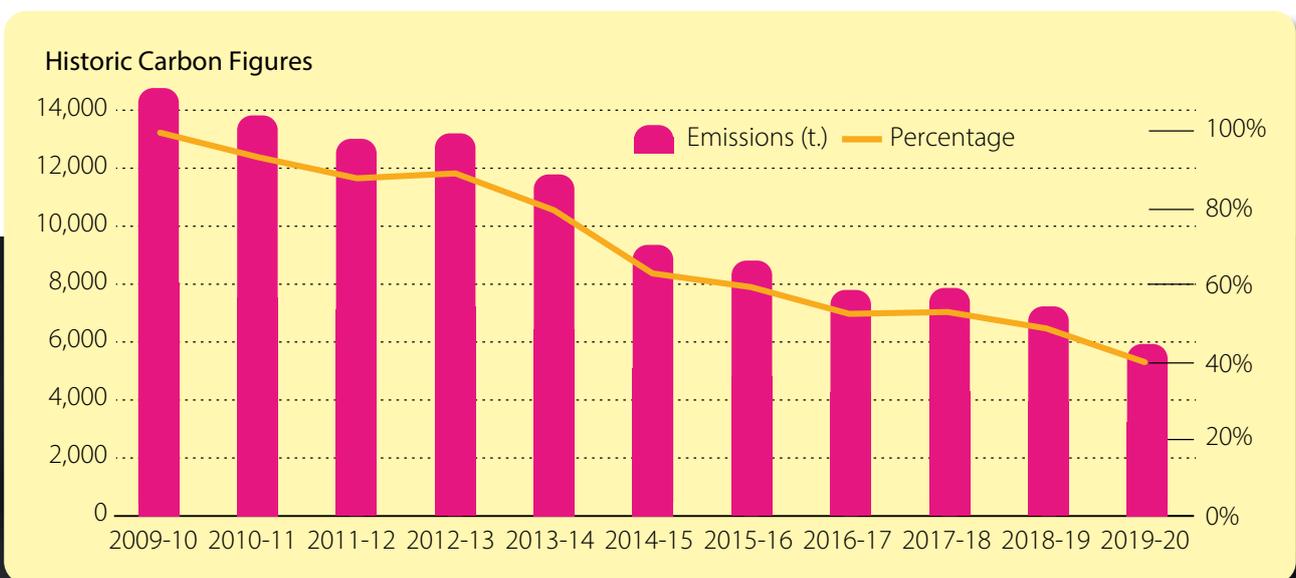
Continuing the University's work in facilitating the United Nations Sustainable Development Goals, a blueprint laid out by the UN to achieve a more sustainable future for all, within this report you will be able to see where areas of our activities contribute to achieving one or more of the sustainable development goals.

Look out for the relevant SDG symbol at the end of each section to see where our work is contributing.



Energy and carbon

In 2019/20 we achieved a 60% reduction in carbon emissions against our 2010 baseline, which is a 9% reduction from the previous year. We recognise that this is one of the largest year on year reductions since we began recording our emissions data in 2010. Although we have driven positive changes on our estate to help reach this figure, the initial closure and subsequent low level occupation of our academic buildings alongside the reduced number of students in our halls of residence in response to the coronavirus pandemic has been the biggest influence.



Whilst the vast majority of our staff and students worked from home we did keep a skeleton staff present on our estate at all times and the majority of our Halls of Residences have remained open and operating for those students who have remained in London. Nevertheless, we are aware that our energy consumption has dipped because our employees and students have had to consume energy elsewhere. This carbon has still been released into the atmosphere outside of our control, as part of our scope three rather than through our scope one and two emissions.

Be that as it may, we continued to make positive changes to our estate. We've further improved our Building Management System (BMS), giving us greater control by merging our head ends and improved the control of the heating systems across four of our central buildings. We also upgraded a number of boilers on our estate meaning that our heating and water is now operating with increased efficiency. We're also pleased to announce that our Energy Performance Contract (EPC) has been completed and we are seeing the

reductions in consumption from the project. Once the monitoring and verification has commenced we will look to publish specific data on the project's savings.

March 2020 saw Salisbury Group join the extended University of London family as our new maintenance provider. They are committed to fair working conditions and practises, meaning that they pay the London Living Wage and do not utilise zero hour contracts. Furthermore, to assist the University in achieving our goal of becoming a net zero carbon institution by 2036, Salisbury will be creating a sustainability programme that intends to invest in the most environmentally efficient ways to deliver the maintenance contract. The Salisbury Team are working closely with our Facilities Management and Sustainability Teams to drive positive environmental changes across the estate.

Looking to the future, we are excited to welcome back staff, students and members of the public into our buildings and will be conducting a lessons learnt in terms of the best utilisation of our spaces for a brighter, more efficient future.

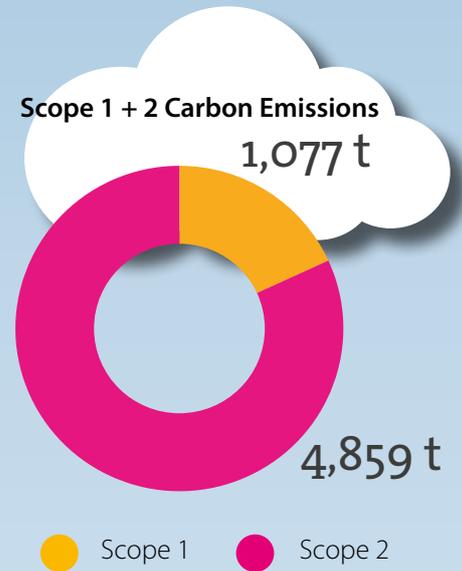


Scope 1 + 2

As you can see from the graph, Stewart House has the biggest contribution to the University's scope 2 carbon emissions. This is because the University's data centres are housed in its basement which drives the building's electricity demand through running and cooling the system. However, the University plans to remove the majority of the data centre as we move to a cloud based approach. Modelling suggests this project could reduce the University's annual carbon emissions by 356 tonnes, driving a further 2.4% reduction against our baseline.

The University's scope 1 emissions are relatively low due to having limited gas consumption across our estate on account of being part of the Bloomsbury Heat and Power district heating network. The emissions from the network are captured within our scope 2 emissions as the heat is purchased from Engie who run the network for the Consortium.

Senate House was designed and built as a 100% electric building back in 1939. Already having electric heating in the building puts us in a good position to continue to benefit from the future decarbonisation of the grid. However the University intends to continue to improve the building's fabric efficiency to reduce the building's consumption and strain on the grid. The electricity for Senate House, as with the rest of the estate comes from 100% renewable sources.



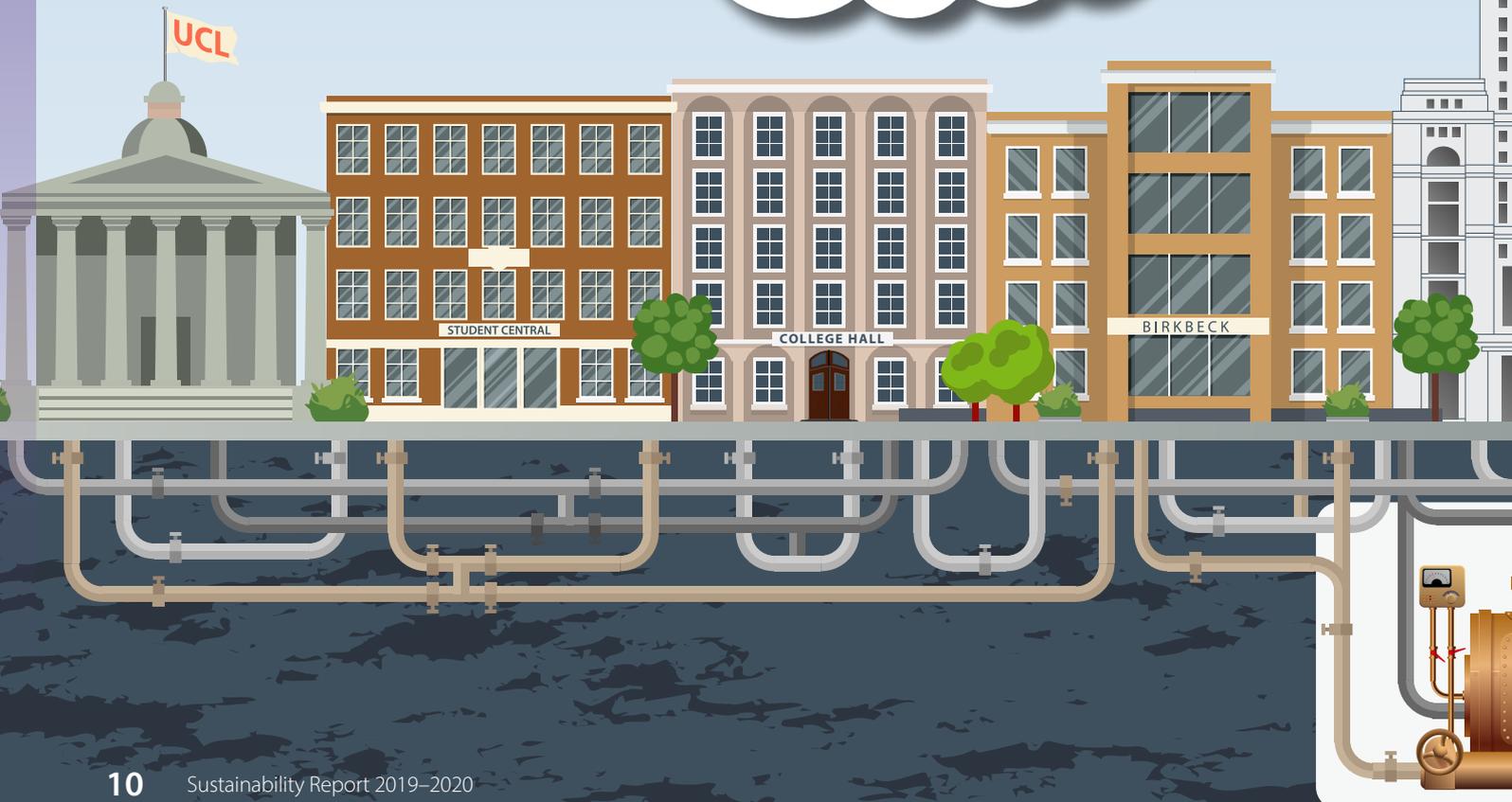
Carbon Reductions

60%

% reduction against our 2010 baseline

9%

% reduction between 2018–2019 and 2019/2020 academic year

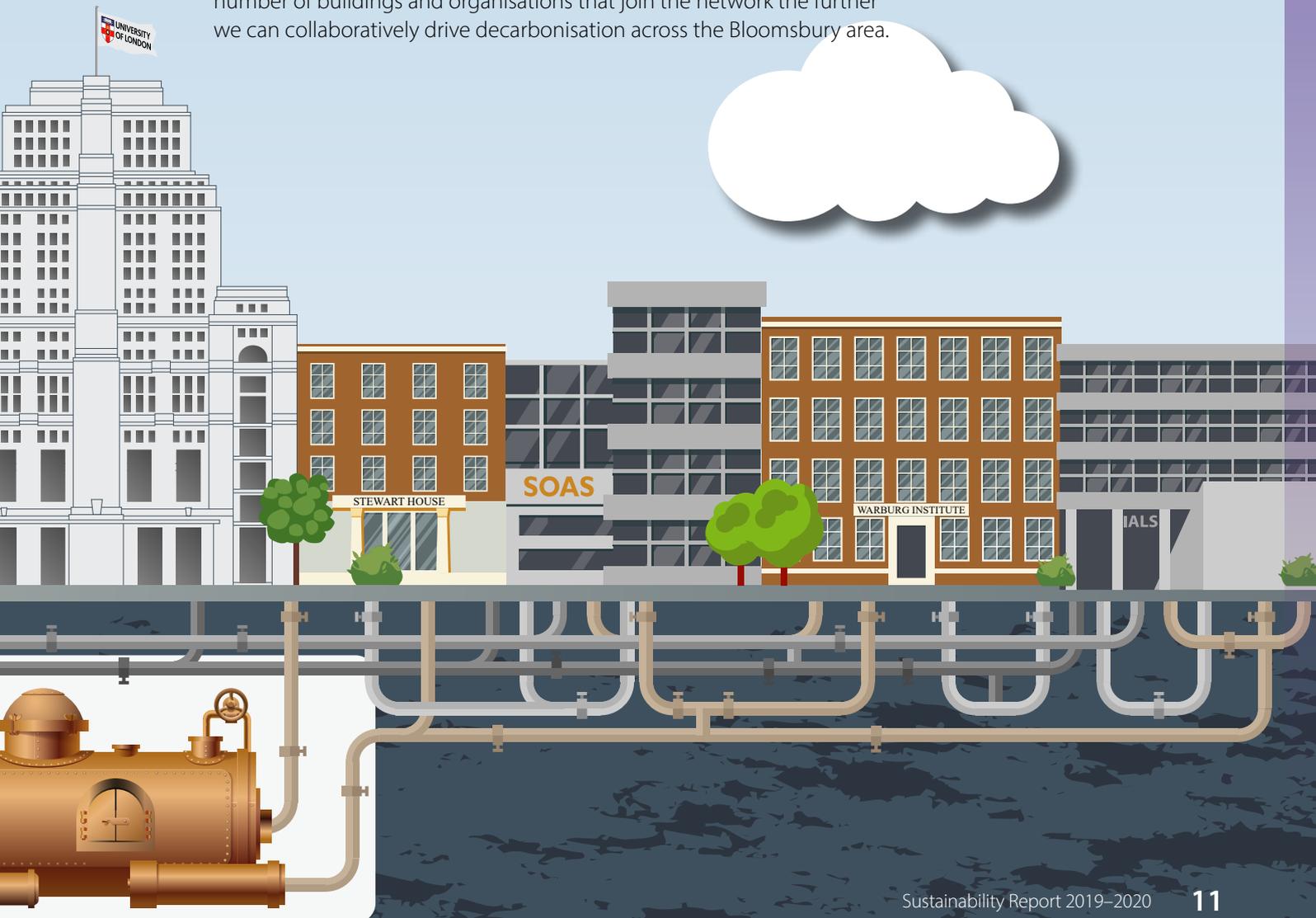


Bloomsbury Heat & Power Consortium

The Bloomsbury Heat and Power Consortium II (BHPCII) is a collaborative initiative with our neighbouring universities UCL and SOAS, to upgrade our shared district heating network. At this present moment the network provides low carbon heat and electricity for IALS and heat for Stewart House, the Warburg Institute, College Hall and Student Central.

In 2019/20, the preferred option report was completed which narrowed down the options that the Universities will be taking. The first replanting of the system is planned for 2022 and aims to reduce the amount of gas used on the network. The majority of the heat load will be served by a combination of taking waste heat from the sewers and the introduction of air source heat pumps. With this approach, only the peak load and a limited amount of the network's base load will be met by high efficiency gas and electrode boilers. As part of the programme the consortium and consultants have worked to ensure future flexibility on the system by developing a road map to remove gas entirely with the intention of achieving net zero carbon by 2030.

Taking waste heat from the sewers is a truly innovative approach and our consultants on the project are in the process of conducting feasibility surveys to ensure its viability. BHP will be the first scheme of its size in the UK to derive heat from the sewer network through water source heat pumps. The upgrade works also look to expand the network by connecting in additional buildings occupied by both existing consortium members and new institutions in the Bloomsbury area. The greater number of buildings and organisations that join the network the further we can collaboratively drive decarbonisation across the Bloomsbury area.



Travel and Transport

The University of London is a proud advocate of active transport. We ensured that all of our cycle storage units remained open for the use of key workers that chose to cycle to work throughout the pandemic. The University also ensured essential staff were offered taxis in the height of the pandemic in order to reduce the risk of travelling into work.

Here is the University's interactive cycle storage map, created to encourage and facilitate safe and sustainable travel to and from our buildings throughout the pandemic and beyond.

The interactive cycle storage map is freely available to our staff, students and members of the local community to locate public cycle storage locations across Bloomsbury. We hope this free resource will encourage and facilitate active and sustainable transport in the Bloomsbury area.

For further information on safe cycling and cycle storage best practise please click [here](#).





10 minute walk

5 minute walk

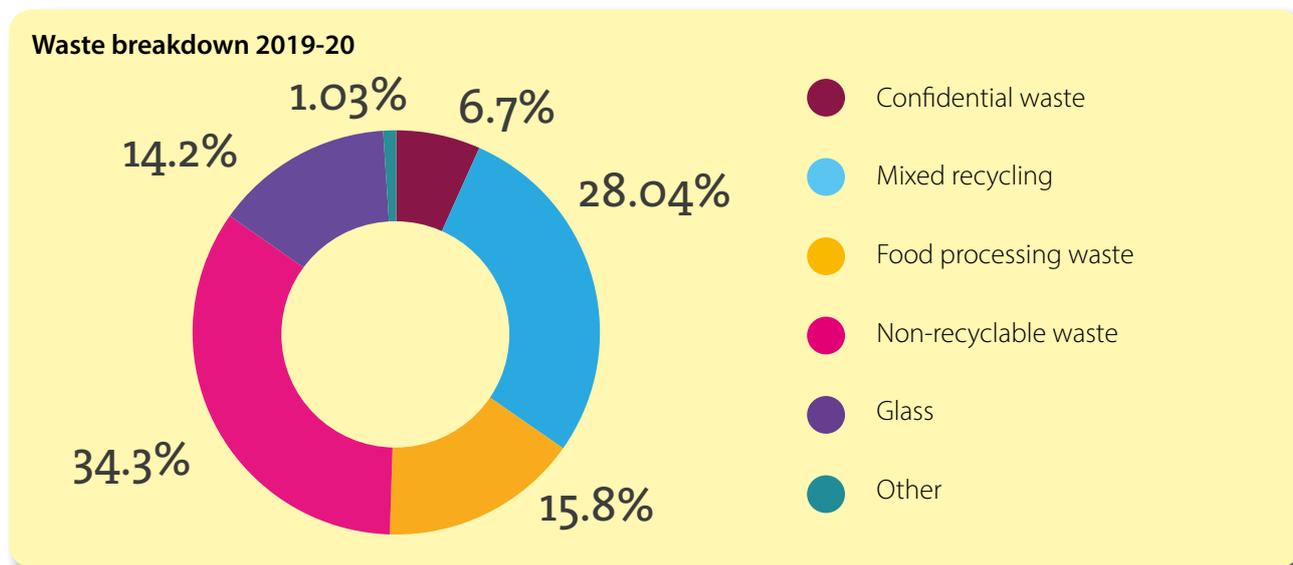
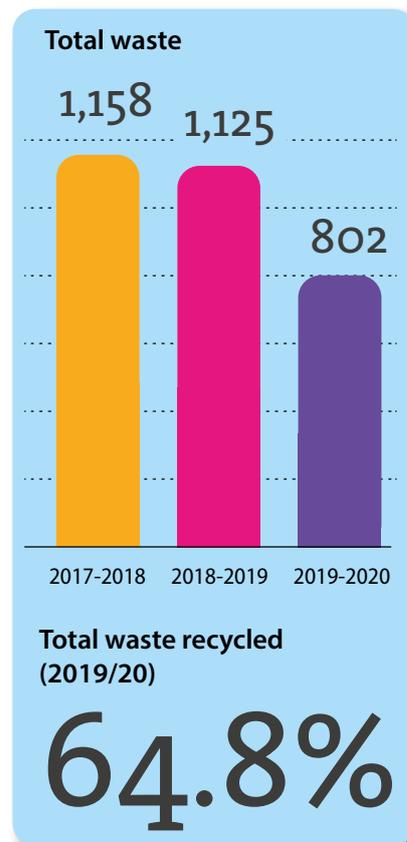


Waste and water

In 2019-20 the University is proud to have upheld its promise to send 0% of our waste to landfill. In fact, we achieved a huge 28.7% reduction in our total waste volume. However, much of this reduction was due to the reduced occupation of our buildings in response to the coronavirus pandemic. Nonetheless, 64% of our total waste was recycled and we're working hard to increase this figure.

We are currently in discussions to find the right waste contractor to not only meet our regulatory requirements but to drive down our total waste volume and increase our recycling rates estate wide. Reducing our waste and working towards our overarching goal of creating a circular economy within the University remains one of our main priorities.

As part of the University's decision to bring the cleaning and ancillary services in house in 2020/21, we will have direct control of these elements of the University's supply chain. This will be paramount in driving forwards the circular economy future we are aiming for, this strategic approach is now being applied to our own cleaning, chemical purchasing and waste contract.



As you can see, our non-recyclable waste is the largest contributor to the University's waste mix, closely followed by mixed recycling. The University is using this data to intelligently target our problem areas across our estate and create further improvements to our waste operations.

Our water consumption tells a similar story, as we experienced a considerable drop in both the residential and non-residential water consumption. This is due, mostly, to the drop in usage as a result of the pandemic but the various water conservation measures implemented in the 18-19 academic year will have played a part.



Biodiversity

In a year where our awareness of the importance of our green spaces grew tenfold, the University was hard at work improving our corner of the earth.

2019/20 saw the University team up with the Hedgehog Friendly Campus initiative, a national project funded by the British Hedgehog Preservation Society. The aim is to turn our estate into an area where hedgehogs can thrive by improving habitat and educating staff and students.

The University of London is currently working hard for the Bronze Hedgehog Friendly Campus award. We have a hedgehog survey in the works and we can't wait to share with you what we find – whatever the results it will only help us to achieve a more animal friendly campus!

We continue to work with our partners at UCL, Bedford Estate and Camden council on the Wild Bloomsbury project. Wild Bloomsbury aims to show how important nature-based interventions are to improving wellbeing, increasing climate-resilience and reducing pollution to create healthy and sustainable cities. As well as increasing and improving the biodiversity in the Bloomsbury area, the project also hopes to increase the local community's access to and engagement with the green spaces in the area.

During the year, we worked with the UCL Sustainability Team to convene the Wild Bloomsbury steering group. The group is comprised of stakeholders from each of the key institutions as well as leading UCL academics in relevant fields such as ecology, architecture and public space and a number of interested and engaged students. The group aims meet termly to ensure that the project's interventions ensure positive improvements for all flora, fauna and humans in the Bloomsbury area.

The pandemic didn't interfere with our busy bees, who still went about Bloomsbury pollinating our plants and creating yummy honey for UoL staff.

We even managed to train 10 new bee keepers in the art of bee keeping before the coronavirus pandemic hit – and for staff reading this, don't worry our training will be back as soon as possible!

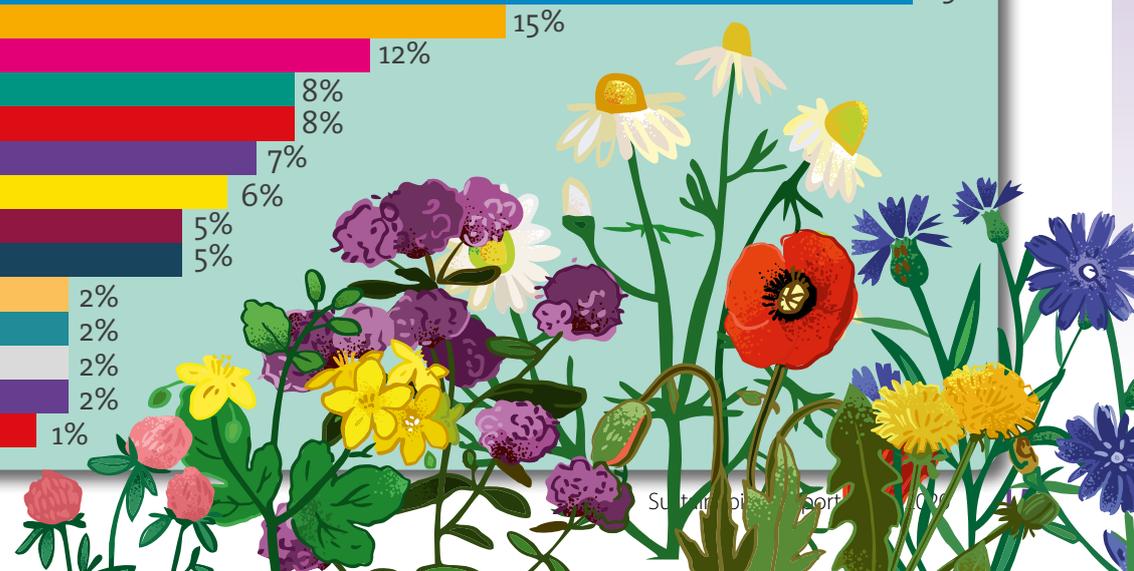
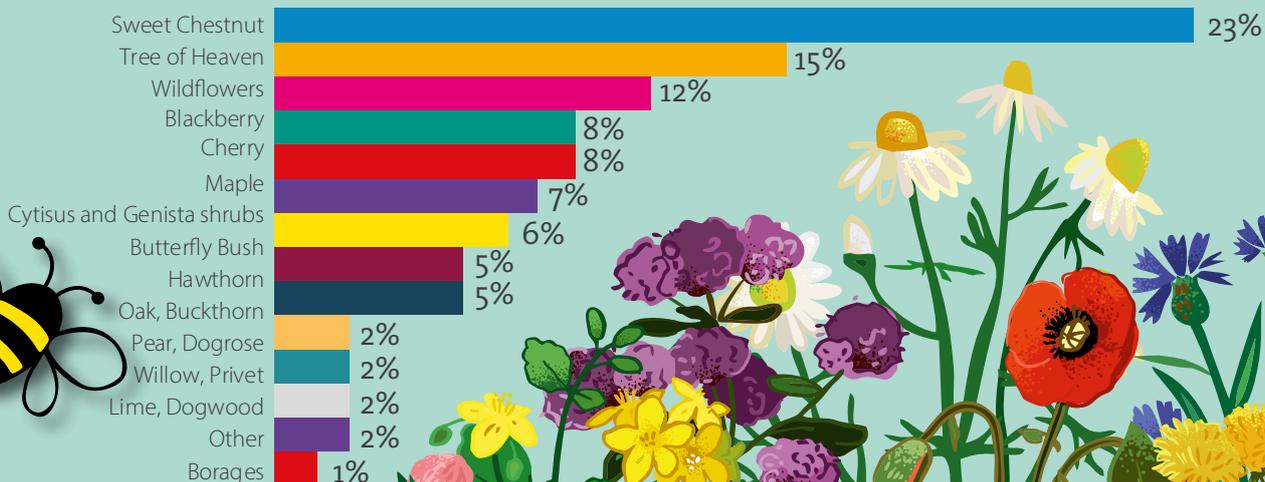
HURRAY!!!



We ensured that all of our operational green spaces remained open and accessible to the public throughout the pandemic so that the community of Bloomsbury had a small escape during lockdowns.



University of London Honey - Where does it come from?



Food

2019/20 was another positive year for the University of London and our catering partner Aramark, we've achieved a great deal in what have been a difficult and uncertain time.

Keeping all our intercollegiate halls of residences fed is no mean feat but we ensured that all the students who remained in our halls received tasty and nutritional meals, while reducing wasted meals to an incredible 3%!

We also work hard to tackle the big problems of excess packaging, food waste and meat related emissions and now promote sustainable eating habits within all our halls. Using the increasingly popular Nudge Theory, we present our vegan and vegetarian food first on our counters in an effort to reduce meat consumption and increase the uptake on less carbon intensive food choices.



Volunteering

Through its partnership with Aramark, the University endeavours to find opportunities to give back to our local communities.

The UoL catering team along with the Aramark East Division volunteered at Food Cycle in Marylebone helping to assist their operations and prepare food to ensure that those in need have access to nutritional food in a safe and friendly environment.

The team also helped to spruce up a local scout hut. Claire Corley, our former Catering Manager at Senate House worked as a scout leader in her spare time. Working closely with Aramark, who kindly donated £3,000 for the cause and our catering team, they worked together to transform Claire's scout hut in Mile End. The Team decorated the inside, deep cleaned the kitchen and revamped the outside space which allowed the car park and green house to be used once more. Through the project, the UoL and Aramark staff helped create a space that the community of Mile End can use for years to come.

Seasonality and Supply Chain

Ensuring the food that travels along our supply chain and into our buildings remains seasonal and sustainable is very important to us. That's why all our food remains red tractor, free range and MSc certified and we ensure that a large number of our suppliers are local to us – over 89% of our food suppliers are UK based reducing the University's food miles!

Aramark's local suppliers

Fruit and Veg

- 1 Premier Fruits, London
- 2 Sheringham Fine Foods, London
- 3 Worcester Produce, Worcestershire
- 4 Accent Fresh, West Norfolk
- 5 Chegworth Valley, London
- 6 Reynolds, London

Meat

- 7 British Premium Meats, London
- 8 Campbell Brothers Fish, Edinburgh
- 9 Campbells, Edinburgh

Fish

- 10 Daily Fish Supplies, London
- 11 M and J Seafoods, London

Bakery

- 12 The Bread Factory, London
- 13 Express Baker, Dumfries
- 14 Around Noon, Slough

Dairy

- 15 The Cheese Cellar Company, London
- 16 Delifresh, Bradford
- 17 Freshways, London

Specialist Foods & Delicatessens

- 18 Vegetarian Express, Hertfordshire
- 19 Town and Country, Slough
- 20 Ritter Courivaud, Middlesex
- 21 Leathams, London

Wines

- 22 Jascots, London
- 23 Bibendum, London



Plastics

In partnership with Aramark, the University continues to work hard to eliminate single use plastics wherever possible.

In our catering service, plastic straws have been completely eliminated along with disposable food containers (think plastic fruit pots)!

Before we made this change, we used on average 1,550 small plastic pots per day – that's 565,750 pots per year. This small change has stopped an estimated 1.9 tonnes of plastic being unnecessarily produced and thrown away, which is the same weight as a fully grown adult male giraffe!

We're a big fan of keep cups for use in our cafes and halls, but due to the coronavirus pandemic and needing to keep our staff and students safe we paused their use. They'll be back as soon as it is deemed safe to do so.



Conferencing and events

Before the coronavirus pandemic our Events and Conferencing team were busy facilitating a whole host of student fairs, academic events, exhibitions, festivals and filming.

Most notably, we held our very own Innovation Day in spring where our staff were invited to sample our brand new menu, featuring a live cooking demonstration from our Executive Chef. The new menu features locally sourced ingredients, an entire vegan selection and is packaged in compostable packaging!

Understandably, the coronavirus pandemic halted our activities but that did not stop the team. They worked hard to boost staff morale and produced various videos to help with lockdown fatigue such as cooking tutorials, wine tasting, at home work outs and the team #dontrush challenge. You can find all of our videos [here](#).

Throughout the rollercoaster of this past year, our Events and Conferencing team have quickly responded to ensure safe and secure services and locations are available at the University of London.

This hard work was recognised by not one, but two awards; Good to Go, recognised by VisitEngland and AIM Secure, recognised by the Meeting Industry Association. You can find further details of the precautions the University has taken [here](#). Furthermore, thanks to our fantastic on-site AV we are able to facilitate hybrid events when government restrictions allow.





Contact us



You can find us in these film location directories:

ukfilmlocation.com british-film-locations.com saltfilm.com

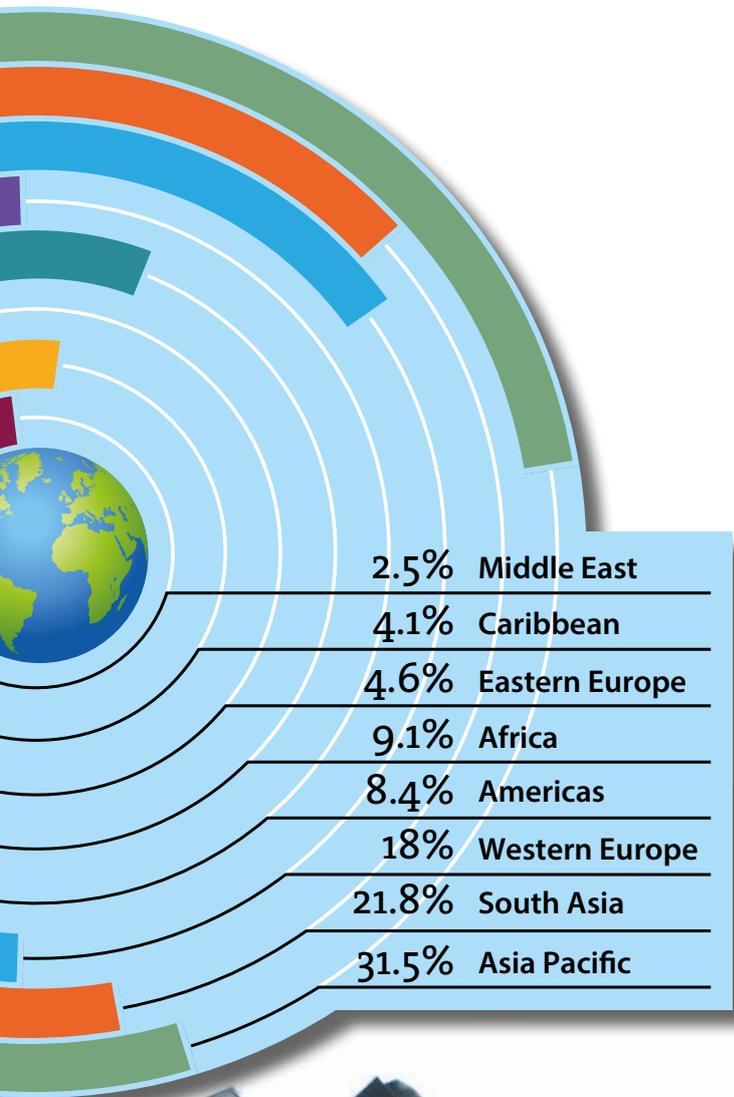
University of London Worldwide

The University of London offers world-class education across the globe through distance and flexible learning. In addition, more than half of our students augment their study with face-to-face classes at local recognised teaching centres.

As we already have an excellent established online platform we were prepared to continue our operations despite the pandemic. At the same time, our teaching centres are based all around the world, and had to deal with the pandemic at different times as it evolved.

When affected, teaching centres switched to a blended learning approach or in many cases purely online provision. They were supported in this by a wealth of expertise and resources from our Centre for Distance Education, delivered via webinars and a wide range of online materials.





Looking to the Future

The established assessment process for our distance provision involved 100,000+ exam papers being printed and shipped to our 450 examination centres around the world, where our students would then sit the exam. The completed scripts were then shipped back to London to be marked by our academics and then considered before our Boards of Examiners.

During the pandemic all 135,000 2019/20 examinations from March 2020 were taken online, and this remains the plan until at least the end of July 2021. This was made possible by a huge cross-UoL effort, which ensured that all our distance students would be able to sit their exams and receive the qualifications they had worked so hard for. Allowing students to avoid travelling by sitting their exams remotely enables the education we provide to come at a lower carbon cost and become increasingly accessible to the people on our courses.

The online assessment arrangements have further reduced our carbon footprint, enhancing the impact already gained through making a greater proportion of our study and support materials digital – measures that we estimate will reduce our printing by two-thirds.

In 2019/20 we had over 48,000 students studying online and through blended provision all over the world, enabling them to obtain a world class University of London degree without leaving their home country.

Based on the assumption that each student would take at least one return trip from their home country to London each year if they studied on campus in London, our unique operation has saved an estimated 96,673.60 tonnes of CO₂e.

We're excited to announce that we launched two new online degree programmes in 2020. With academic direction by Goldsmiths, University of London there is a new MSc Data Science programme and from King's College London, a BSc Psychology. Both of the courses are fully online degrees, offering the same quality of education that students would find on campus, but with the flexibility, convenience and value that we are renowned for. The MSc Marketing with academic direction from Birkbeck launched in late 2020, and eight more new degree programmes will launch in 2021.

Click here to have a look at all the courses available from the University of London: london.ac.uk/courses

The University of London Institute in Paris

The University of London Institute in Paris (ULIP) is the first British institute on continental Europe, offering a UK degree from the heart of Paris working in partnership with many of the institutions within the University of London federation.

ULIP is dedicated to promoting the study of language and cultural understanding, providing undergraduate programmes in the fields of French Studies and International Politics whilst also running a postgraduate programme in Urban History and Culture. ULIP continues to be a bridge between British and French academic communities, providing world-class education through life-changing learning experiences.

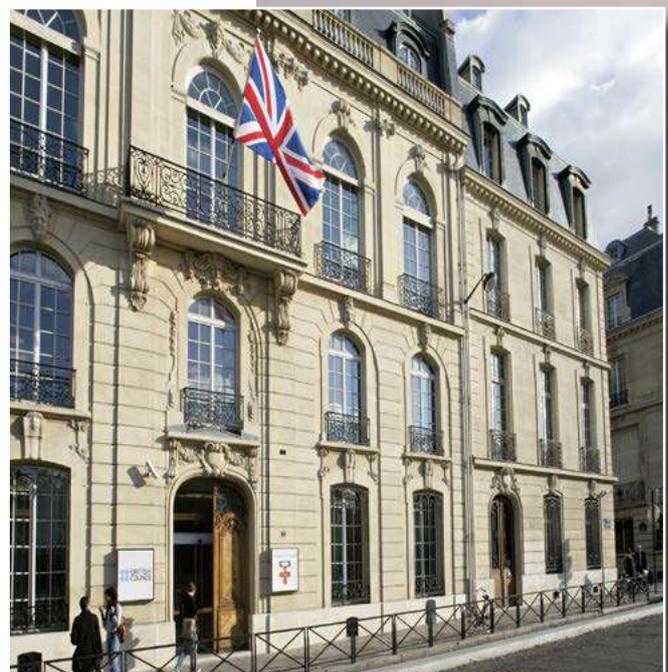
The Student Action for Refugees (STAR) is one of the two charities affiliated with ULIP. STAR works to support the rights of refugees and asylum seekers by raising awareness in communities of the issues faced by refugees and asylum seekers. Helping to support individuals as they look to begin or restart their education, whilst campaigning for better action from the government.

In 2019-20, ULIP students working in partnership with STAR held a lecture and Q&A session raising awareness on the process and difficulties often faced for individuals applying for asylum in the UK and France. This included looking at the questionable legality in the way refugees and asylum seekers are treated in both states, the difficulties to find safe passages and the issues of dehumanisation in describing a person by their asylum status.

They also raised awareness of the issues surrounding equal access for refugees, campaigning for scholarships for individuals seeking refuge in the UK and Europe, as currently students have to pay international fees if they wish to study.

Other notable campaigns include #FamilyTogether, a coalition campaign to lift the ban on work when seeking asylum and #TheseWallsMustFall, a campaign for the end of detention centres.

If you wish to find out more information in the incredible work STAR do, please follow this link; www.star-network.org.uk/index.php





Student engagement

In what has been arguably the most difficult of years, the University of London accommodation team has worked tirelessly to adapt the exciting services that are usually offered at our Halls of Residences to operate in our new normal.

By closely following the UK Government's guidance and upholding social distancing requirements throughout our buildings, the health and safety of all those that live and work in the halls was maintained as our highest priority.

We immediately put in place the measures we are now all familiar with; Perspex screens were fitted in all reception areas, one way routes were implemented to maintain a safe flow of foot traffic and contact was limited wherever possible. Hand sanitiser stations and surface wipes were made available throughout the halls and communal areas and a rigorous and ongoing cleaning schedule of touch points began.

However, no matter the safety precautions that were put in place, we knew a lot of students would find the final stretch of this academic year hard and in response made sure our students had a strong support structure during their stay with us. All of our Residential Life team are trained in mental health and psychological first aid meaning that students can speak in confidence about any wellbeing, mental, emotional, academic, health-related and social worries or concerns.

The Residential Life team continued to host online and physically distanced in-person events to maintain the social and community feel of our halls in the safest way possible. Gardens were kept open and our ever popular book exchanges kept people occupied during lockdown. We were also happy to maintain our long relationship with the British Heart Foundation as a sustainable and ethical means to give a new life to old belongings.

The sustainability team worked closely with the Accommodation and the Health & Safety teams to enable coronavirus safe meals whilst avoiding single use containers and plastics. The use of crockery and metal utensils was maintained in all our halls of residence except Nutford Hall, where due to lack of space and the inability to deploy social distancing restrictions meals had to be served in VegWare containers.

Questions arose around how safe it was to use crockery and whether it would be safer for students to eat in their rooms alone and if they ate in their rooms, would it make more sense to serve the food in easy to carry containers that could be thrown away once used?

However, after much research and consideration it was decided that to allow for safe social distancing but to avoid feelings of isolation within the student community and huge volumes of waste, that meal times would be staggered to limit the number of people allowed into the dining hall at once and the dining halls themselves would be rearranged to maintain a safe distance between students. In addition, our dishwashers already operate at a temperature that kills bacteria and viruses so there was no threat to the safety of our students in using crockery rather than single use VegWare containers.

It was great to see the various teams working together to ensure safe, sustainable and social dinner times in spite of the coronavirus pandemic.





The Convocation Trust Grant for College Hall and Connaught Hall

In 2019/20, the Sustainability Team supported the Accommodation Team's successful application for a £22,000 grant from the University's Convocation Trust for a garden redevelopment project within two of our Halls of Residence, College Hall and Connaught Hall. The grant aided the re-planting and improving of both garden spaces.

Amongst various exciting additions, insect hotels are now part of our gardens' ecosystems helping protect and provide precious green habitats in central London.

Another positive consequence of the grant is the direct and continued opportunities students have at these halls to volunteer and contribute to the upkeep of these gardens, further fostering the community feel we endeavour to create and enrich the student experience.

The Sustainability team would like to say a huge thank you to all students that continue to work hard under such adverse circumstances!

<p>3 GOOD HEALTH AND WELL-BEING</p> 	<p>11 SUSTAINABLE CITIES AND COMMUNITIES</p> 	<p>12 RESPONSIBLE CONSUMPTION AND PRODUCTION</p> 	<p>14 LIFE BELOW WATER</p> 	<p>15 LIFE ON LAND</p> 
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Reduce the Juice: Connect

Reduce the Juice is the engagement programme run by the University of London's Sustainability Team. Our goal is to give students and staff the knowledge and skills to become sustainability advocates, building a community across London and the world so we can take action together and create a sustainable global future.

The 2019/20 academic year was a big year for Reduce the Juice as we undertook a transformation – but more on that later.

We continued our partnerships with London School of Economics and Political Science (LSE), University College London (UCL), and Goodenough College whilst also bringing the University of Surrey on board.

The University of Surrey has a total of 12 Halls of Residences housing nearly 6,500 students, further expanding our ever growing community.

We welcomed the new academic year back in style in September 2019, attending fresher fairs here at the University of London and also at UCL, LSE and Goodenough College making a great start to an unforgettable year with Reduce the Juice.



University of Surrey

The first challenge of the year was waste month at Surrey. Students were asked to carry out a single use plastic audit in their halls and pledge to reduce their single use plastic consumption. Manor Park came out on top and won £250 – with their winnings they hosted a vegan cake festival!

Our second challenge focused on energy consumption. Whilst we did manage to visit the University and deliver our energy training sessions, sharing top energy conservations tips with students, unfortunately the challenge itself was cancelled due to the coronavirus pandemic which saw the majority of students return home during the competition month.

LSE

Water was the name of the game for LSE's first Reduce the Juice challenge of the year, with each hall battling it out to see who could reduce their water consumption by the most.

The winner was Rosebury Hall who reduced their water consumption by a massive 16%!

Just before the UK's first lockdown, we managed to squeeze in LSE's second challenge – the energy sprint.

It was Butlers Wharf who reduced their energy consumption by 83,027 kwh which is enough electricity to power over 22 UK households for a whole year!

During the pandemic we collaborated with LSE to create the Resilient Future zine! The project drew together the perspectives of LSE staff and students, as well as the University of London community, as we reflected on sustainability in the time of crisis.

The zine can be read [here](#).



UCL

We run Reduce the Juice a little differently at UCL, but that doesn't mean it's any less exciting. The new academic year saw the return of our ever popular swap shops, allowing students to bring in their old, unwanted clothes and exchange them for the preloved clothes other students have donated.

To draw attention to the huge impact our modern food system has on the environment, we hosted a sustainable food event at the UCL Student Centre. The event highlighted the carbon impact of a range of diets, from a heavy meat eater to a committed vegan, and gave students suggestion on how they could take a step to reduce the impact of their diet.

Before the pandemic hit we were working with the team at UCL to develop a collection scheme for the end of the year. The intention was to collect unwanted bedding and kitchen utensils from students as they moved out of halls. We were then going clean and redistribute the items to incoming students the following year, to prevent waste and increase access to education by reducing the cost of moving to University. Unfortunately the pandemic put a halt to this project. We hope to continue this work once student numbers return after the pandemic.



Reduce the Juice -> Reduce the Juice: Connect

When the pandemic hit we knew we had to find a way to keep our community connected, but we also saw it as an opportunity to evolve Reduce the Juice into a more dynamic platform that continued its behaviour change initiatives.

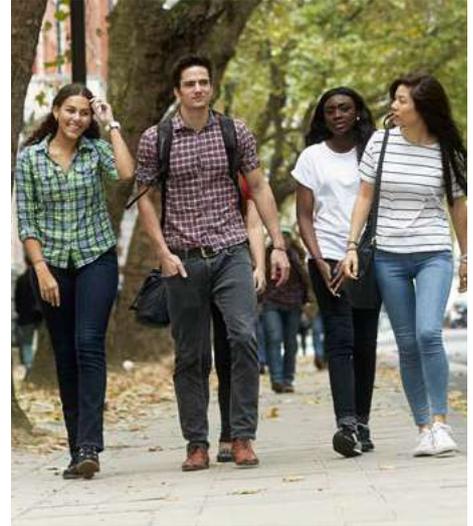
But in response to student feedback on the project, we also wanted Reduce the Juice to help educate its community on the bigger systemic issues our earth is facing – and this is exactly what we did.

In a few short months Reduce the Juice: Connect was created and our first webinar, 'An Introduction to the Climate Crisis', was advertised to all of our existing Reduce the Juice: Connect members and for the first time, University of London staff.

Thus began the start of our monthly webinars focusing on a new sustainability issue each month, members are then invited to take part in a sustainability challenge to showcase how they've put their knowledge into practise. We have a different and exciting sustainable prize each month!

Plus, if you take part in at least three webinars and three challenges, you'll receive a Sustainability Advocate Award from the University of London that you can include in CV's and job applications.

If you would like to be a sustainability advocate or just keep up with what we're up to, take a look at the program, we'd love you to join us!



Contact us



Accreditation

We continue to work hard to ensure that our key buildings operate with the highest of environmental standards and undergo annual internal and external audits to ensure these standards are being met. In 2019-20 the University of London's Environmental Management System has obtained the ISO 14001 version 2015 certification for the following buildings and spaces; Senate House, Stewart House, Student Central, Nutford House, Lillian Penson Hall, International Hall, IALS, Connaught Hall, College Hall and our grounds.



For further details on the University of London's Sustainability work please contact [**sustainability@london.ac.uk**](mailto:sustainability@london.ac.uk)

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