Keele UNIVERSITY | Events and Conferencing

We're a Green Accredited Venue

Our green credentials are important to us and we are recognised by the *leading accreditations* in our industry.

Find out more



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Eat the Rainbow!

Local producers deliver over 80% of our *fruit and vegetables*, lowering their food miles and carbon footprint.



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Chick, chick, chick, chicken...

Our eggs are always f*ree range* and are laid just *13 miles* from Keele University.



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We support Red Tractor Certified Standards

Our meat is from *red tractor assured farms*, and our milk and dairy produce travel *just 15 miles* to reach us.



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Strawberry fields forever...

In 2022 all our *strawberries* will come from *Staffordshire* and will have travelled just a few miles to get to our plates.



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There's nothing fishy here!

All our fish and seafood is assured by the Marine Stewardship Council and certified as *sustainable seafood.*



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The 4 key philosophies to our menus...

Always Modern, Smart, Thoughtful and *Sustainable*.



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Today's cooking oil, tomorrow's bio diesel!

100% of our waste vegetable oil is collected by Olleco to be *recycled and refined into biodiesel,* helping reduce the use of conventional fossil fuels.



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Nothing goes to waste...

All our food waste goes to an anaerobic digestion plant to *generate green energy.*



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Our tea and coffee is always FairTrade

We serve triple certified *FairTrade tea and coffee* at all our catering outlets.



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Drink, Rinse, Repeat!

Bring a *reusable cup* to our catering outlets and receive 15p off the cost of your hot drink.



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We're big on plant based foods

Half of our CENTRAL concept counter menu and 30% of our burritos and wraps are *plant based.*



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Vegan menus are the norm with us

75% of our cook to order menu at CENTRAL can be made *vegan* on request.



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Catering green credentials

Our concept food counter at CENTRAL has *Bronze Soil Association* accreditation.



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Recylced food packaging

We take care to responsibly source our food packaging - supporting the circular economy. Our CENTRAL food containers are made from 100% recycled plastic.



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Powered by renewable

We operate 100% with electric equipment, which is powered a significant amount of the time, from *renewable energy generated on campus*.



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Striving to Be Carbon Neutral

Keele University is commited to sustainability and aims to become carbon neutral by 2030 through its teaching, research and investment.

Find out more about Sustainability at Keele

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