Notes for Clare Environment Committee Annual Report 2022-23

A generally positive year. Much still to be done, but progress this year helped by a tremendous cohort of student representatives (Haley Huang [UCS], Shreya Patel [Clare Goes Green], Izzy Greenhalgh [MCR]), and an early planning meeting to identify priorities for year before the start of Michaelmas term. Main achievements:

near-halving of the GHG footprint of meat we buy in Michaelmas thanks to removal of ruminant meat from evening Buttery menus

designing new, lower-price room contracts for undergraduates so rooms needed in vacations are clustered together – which means heating for others can be turned right down Clare winning Platinum Green Impact Colleges Award, the 10th year in a row of winning gold or platinum

Catering

1. Following a proposal developed by the 3 students reps and committee chair in consultation with the Senior Tutor, the Catering Advisory Committee agreed to withdrawing beef and lamb from evening menus in the Buttery. This led to near halving of the GHG footprint of college-wide meat purchases for Michaelmas term (compared with 2019, the last year before the pandemic). There were no recorded complaints from students.

2. With the monthly footprint of remaining meat purchases roughly three times greater last July and August than during Michaelmas term efforts are being to make changes to reduce the impact of conference catering. Sally Murray and Lee Corke recently met with the team running the EF summer school (our biggest conference clients). They were supportive of the initiative, so this summer's offer of ruminant meat will be reduced.

3. Clare Goes Green ran a successful VeganuClarey challenge, hosted a University-wide potluck event and ran a sold-out plant-based formal hall.

Buildings

4. UCS and the Accommodation team joined forces to run a highly successful

Gardens

7. Plans are underway to redesign the river bed area of the Fellows' Garden to reduce future