

The University of London

We're a federated university made up of 17 Member Institutions which include the world-renowned London School of Economics, University College London and King's College London. Together, our 49,338 staff teach, and support 237,284 students and we have a combined annual turnover of more than £5bn.

Back in 1836 we were founded to break down barriers to participation in higher education. We pioneered distance learning and were the first UK university to award degrees to women. Equality of opportunity to study remains our over-arching mission to this day. We offer distance learning under

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the banner of University of London Worldwide with each degree at postgraduate level benefiting from the academic direction of one or Member Institutions.

We first offered degree-level distance learning in the days when steam ships were the pinnacle of transportation and introduced a campus university study centers away from London and a global exam centers. Today we have 177 degree-level study centers. learning bedrock is still the student who fits their studies around did in 1858. We now have 48,000 students from 133 countries who our study centers or who study wholly at home in our online virtual We currently offer 109 degree-level and postgraduate programmes with

We also offer short courses and are a big player in Massive Online Open Courses (MOOCs). We present around 50 MOOCs a year attracting around 600,000 students annually. MOOCs play an important role in recruiting future students and are a modern manifestation of offering access to education to all.

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 Ghaz 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,



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

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.

Sustainability Report 2019–2020

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2019–2020 in Numbers



Carbon Reductions

60% Reduction against our 2010 baseline (2019–2020 Carbon Emissions: 9%)



Number of Beekeepers Trained



Water Consumption

Residential water consumption reduction

36,541 m³

Non-residential water consumption reduction 10,828 m³

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

3,983 REDUCE THE JUICE CONNECT

Number of online examinations that took place





Amount of plastic reduced from our catering operations







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

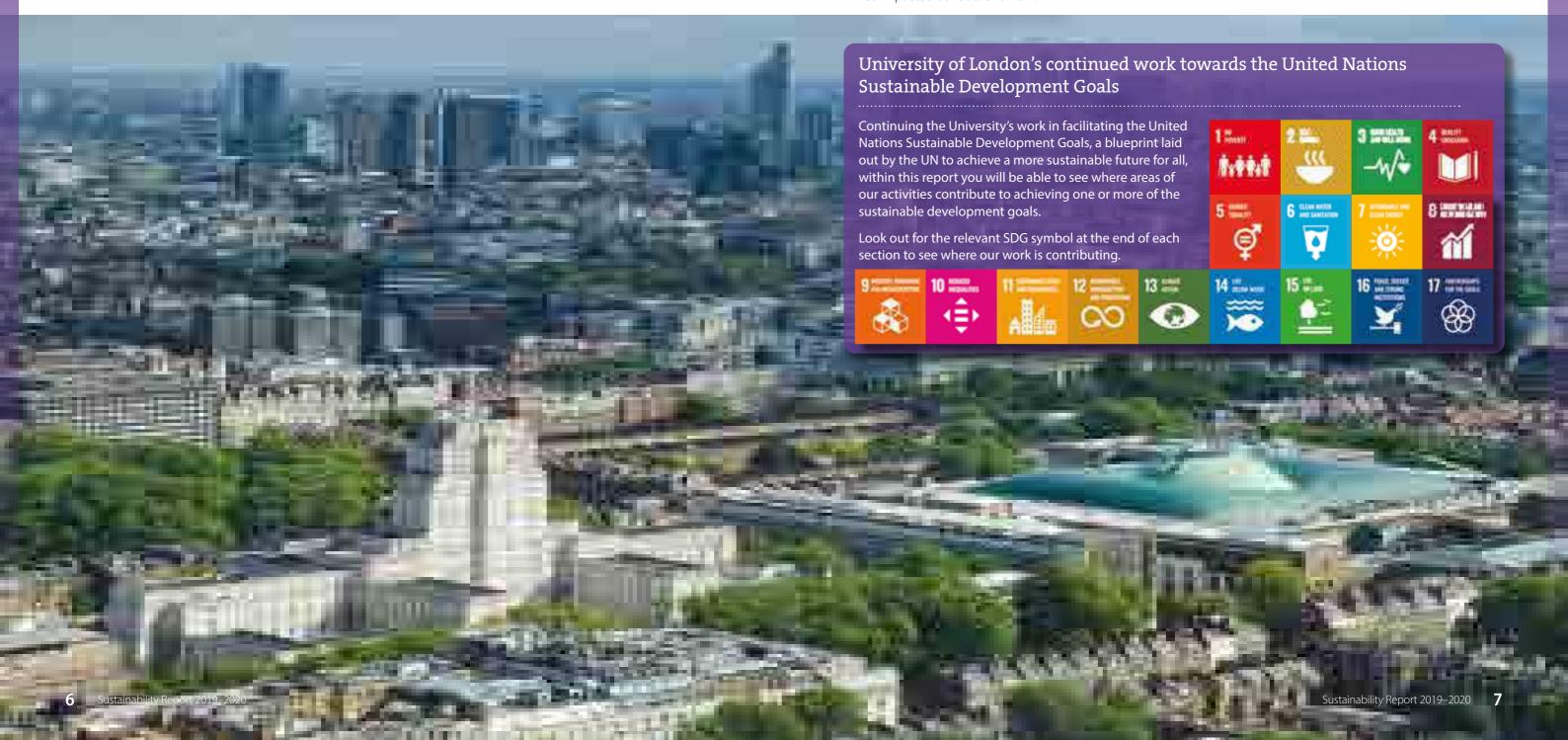
As we have from the beginning, we have maintained our strict level of transparency and integrity in the creation of the 2019-2020 Annual Sustainability Report. We continued our stakeholder engagement, facilitating open and honest communication even if we weren't always able to meet in person, to ensure 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 have highlighted where COVID-19 has impacted our data and how.

COVID-19 Note

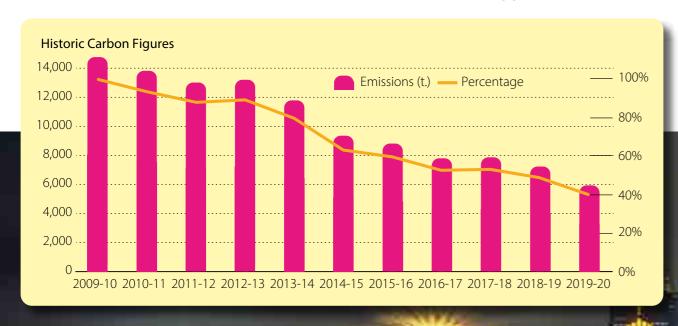
The 2019-20 academic year brought the University of London challenges which the institution has not experienced in our nearly 200-year history. The COVID-19 pandemic altered the way we work across our global operations, how we deliver our world-class education and how we manage and operate our buildings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



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 but would be recorded as part of our scope three rather than through our scope one and two emissions.

However, we have continued to make positive changes to our estate. We've further improved our Building Management System (BMS), giving us greater 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 practices, meaning that they pay the London Living Wage and do not use 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 is 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 approach around the best utilization of our spaces for a brighter, more efficient future.

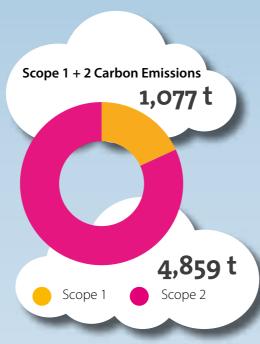
Scope 1 + 2

When compared to the rest of our estate Stewart House, one of our core buildings, 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 centres as we move to a cloud-based approach. Modelling suggests this project could reduce the University's annual carbon emissions by 356 tonnes per year/annually, driving a further 2.4% reduction against our baseline.

The University's scope 1 emissions are relatively low because we have limited gas consumption across our estate as a result 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, which runs 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.

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grid. The electricity for Senate House, as with the rest of the estate, comes ensure future flexibility on the system by developing a road map to remove from 100% renewable sources. gas entirely with the intention of achieving net zero carbon by 2030. The upgrade works also look to expand the network by connecting in additional buildings occupied by both existing consortium members and **Carbon Reductions** 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. 111111 % reduction against our 2010 baseline % reduction between 2018-2019 and 2019/2020 academic year **** 111 111 111 111

Bloomsbury Heat & Power Consortium

Hall and Student Central.

The Bloomsbury Heat and Power Consortium II (BHPCII) is a collaborative

initiative with our neighbouring Member Institutions UCL and SOAS, to

provides low carbon heat and electricity for the Institute of Advanced Legal

Studies (IALS) and heat for Stewart House, the Warburg Institute, College

In 2019/20, the preferred option report was completed which narrowed

down the options that the Universities will be taking. The first refresh of the

system is planned for 2022 and aims to reduce the amount of gas used on

the network. One exciting possibility is to use waste heat from the sewers.

This would represent a truly innovative approach and our consultants on

the project are in the process of conducting feasibility surveys to ensure

derive heat from the sewer network through water source heat pumps.

The majority of the heat load will be served by a combination of taking

With this approach, only the peak load and a limited amount of the

waste heat from the sewers and the introduction of air source heat pumps.

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

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its viability. If successful, BHP will be the first scheme of its size in the UK to

upgrade our shared district heating network. At present the network

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.

Cycle map

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.**





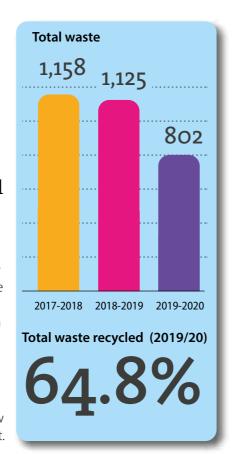


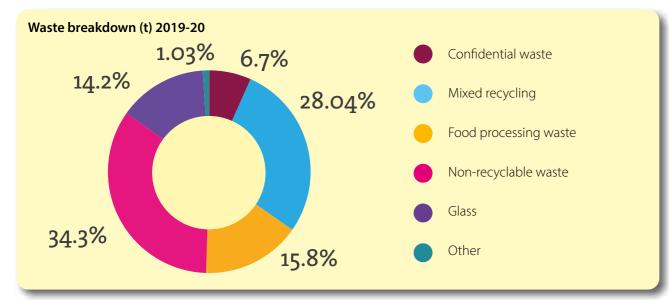
Waste and water

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. While much of this reduction can be attributed to the reduced occupation of our buildings during the pandemic, we're still proud that 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 2018-19 academic year will also have played a part.



Biodiversity

In a year where our awareness of the importance of our green spaces grew significantly, 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 towards achieving 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!

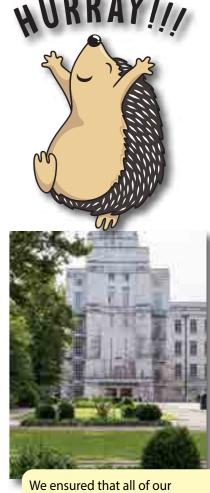
We continue to work with our partners at UCL, Bedford Estate and Camden Borough Council on the Wild Bloomsbury project. Wild Bloomsbury aims to show how important nature-based interventions are to improving wellbeing, increasing climate-resilience and reducing pollution to create healthy and sustainable cities. As well as increasing and improving the biodiversity in the Bloomsbury area, the project also aims 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, as well as a number of interested and engaged students. The group meets each term 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.

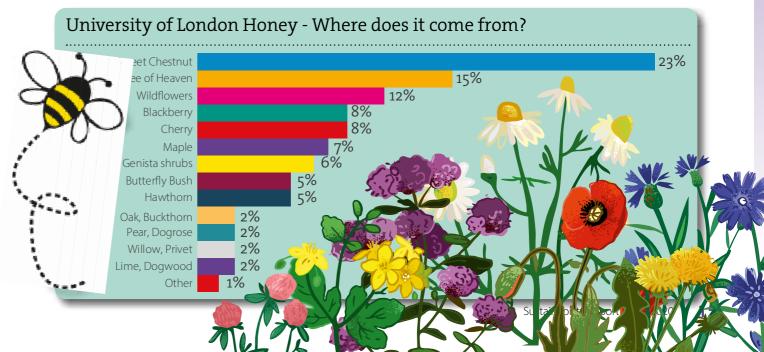
We even managed to train 10 new beekeepers in the art of bee keeping before the coronavirus pandemic hit – and for staff reading this, don't worry our training will be back as soon as possible!

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.



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Food

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

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

Using the principles of 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.



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, which 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
- Worcester Produce, Worcestershire
- Accent Fresh, West Norfolk
- Chegworth Valley, London
- Reynolds, London

Meat

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

Fish

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

Bakery

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



Dairy

15 The Cheese Cellar Company, London

16 Delifresh, Bradford

17 Freshways, London

Specialist Foods & Delicatessens

18 Vegetarian Express, Hertfordshire

Town and Country, Slough

20 Ritter Courivaud, Middlesex

21 Leathams, London

Jascots, London

23 Bibendum, London

Wines

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 were using on average more than 1,500 small pots every day. 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 awarded by VisitEngland, and AIM Secure, awarded by the Meeting Industry Association. You can find further details of the precautions the University has take here. Furthermore, thanks to our fantastic on-site AV, we are able to facilitate hybrid events when government restrictions allow.





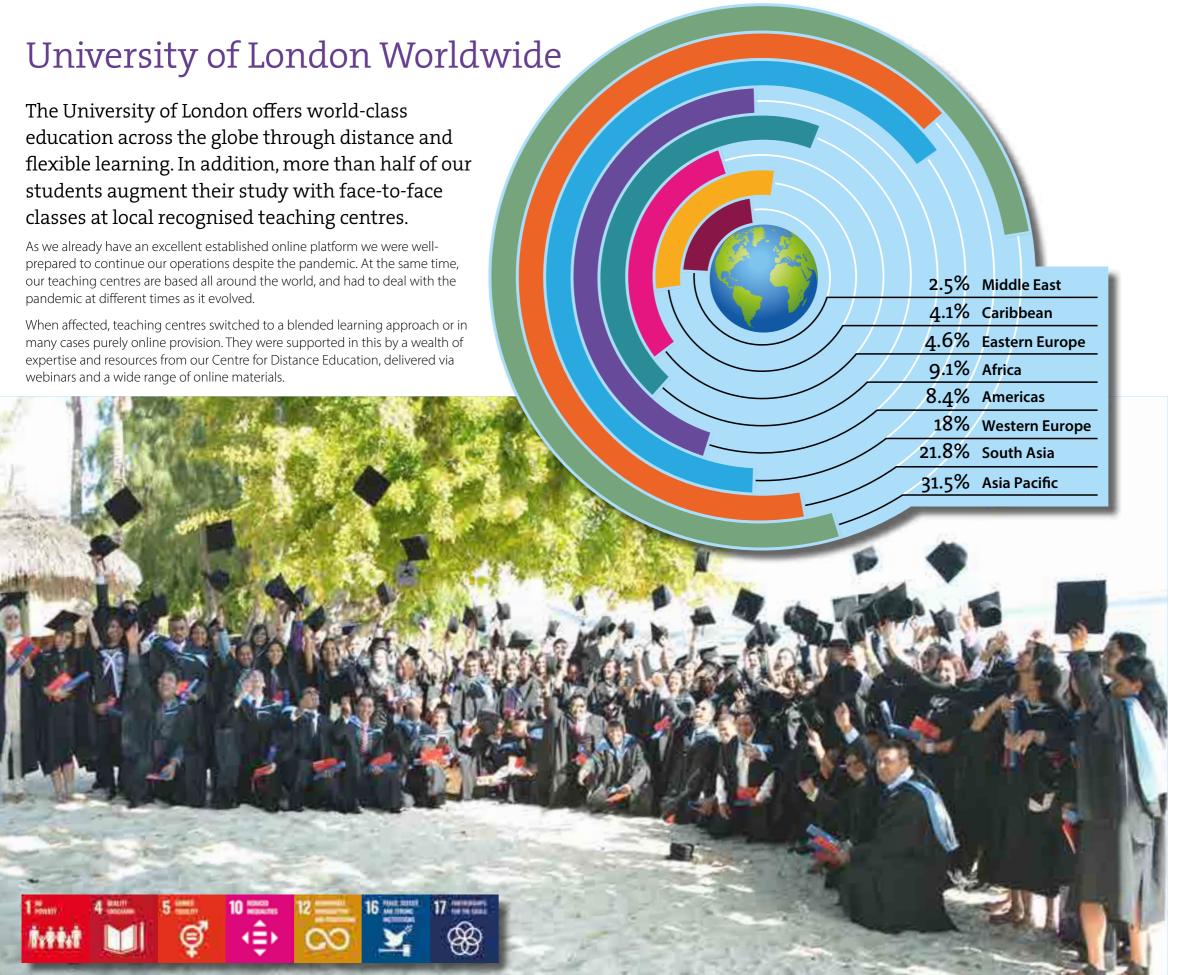












Looking into the Future

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 in 2021. This was made possible by a huge cross-University 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**

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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 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. It also helps 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 to raise awareness on the process and difficulties often faced by individuals applying for asylum in the UK and France. This included looking at the legality in the way refugees and asylum seekers are treated in both states, the difficulties to finding 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 of Halls of Residences to operate in our new normal.

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

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 inperson 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 VegWare containers had to be used due to a lack of space and the need to maintain social distancing.

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 social distancing with staggered mealtimes would avoid the risk of feelings of isolation within the student community and still be safe. 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.



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 students from 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 at 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.



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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!

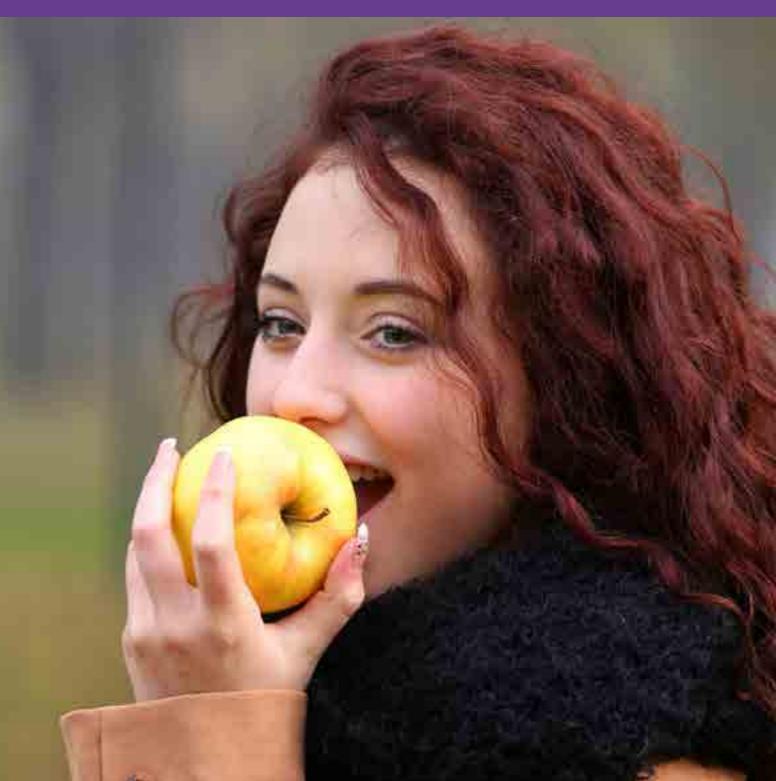






Accreditation

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**University of London

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