





#### Edible Campus to Enterprise

University of Roehampton (Growhampton), Sustain and NUS

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## Introductions

**Odette Wills** 

NUS

#### Introduction

- Growhampton is a sustainability project with a focus on food.
- We engage on food through our edible campus and sustainability café.
- Hands on approach, learning through doing.
- Aim: to embed sustainability in the lives of students, staff and community.

## Edible Campus







#### Learn To Grow









#### Learn to Cook



## Harvest Morning













## Market Day









#### The Hive Café









#### Chickens





#### Urban Wild













#### This is Our Jam









## Memorable social experiences









	Application Rounds	Food Co-ops & food Preserving Enterprises	Open category	Scale Up
2017	Round 5 Opens 20 <sup>th</sup> Feb 2017	Deadline 23 <sup>rd</sup> June 2017	Deadline 23rd June 2017	
	Round 6 Opens 30 <sup>th</sup> Sept 2017		Deadline 8th Dec 2017	Deadline 8 <sup>th</sup> Dec 2017
	Round 7 TBC			TBC

www.studenteats.org.uk

# Swansea University



Farmers' market operation imbedded into a course - legacy



# STUDENTS' UNION A



#### Drinks infused with allotment herbs





Quick growing salad bags. Life skills and wellbeing – "grow, cotland

#### Take one of the previous examples or your own idea:

1. How will you make sure the enterprise runs as social enterprise?

improve the health and wellbeing of students? (E.g. sustainable food production, nutritional outcomes, eco-conservation, mental and physical health benefits)



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