



Student Ambassador Programme

WORKSHOP 4

SUSTAINABLE FOOD

**NATURE
POSITIVE
BY 2030**

27TH MARCH 2026 / 10AM GMT




Credit: Familial Forestry



Housekeeping



- Please turn on your camera if you feel able to, introduce yourself in the chat and ask questions as we go along - we'd love to make this as interactive as possible
- Simultaneous translation - English, French and Spanish - please use the globe icon to select your language. 
- The workshop is being recorded and the recording will be made available to watch back afterwards
- We'll be looking to reach out to several of you to invite you to speak briefly in future sessions, based on the information you provided in your applications



Agenda:



Welcome and introductions



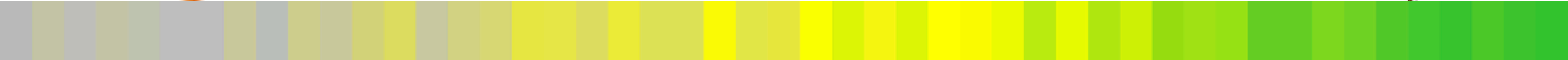
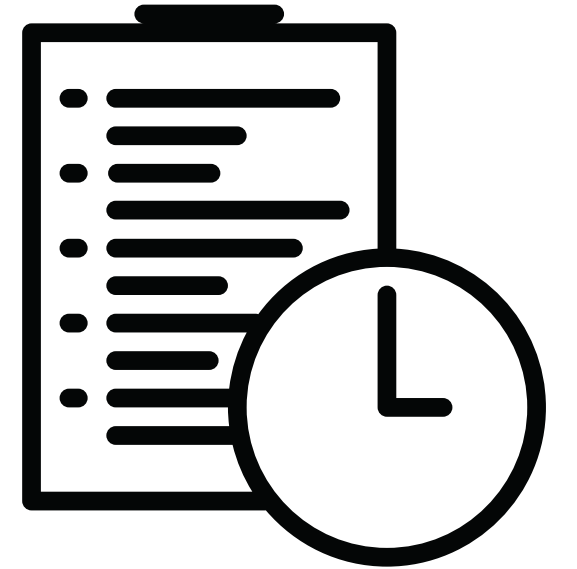
Exploring this month's topic and suggested actions: the Conservation Hierarchy and actions for your campus around FOOD



Student experiences - [Israel and Haleema] and Q&A



Summary of next steps - workshop quiz, toolkit and next workshop



Who are the NPU Student Ambassadors team?



Emily Stott
NPU Coordinator
University of Oxford



Favour Eragbie
Student Ambassador Coordinator
Youth for Environmental Conservation



Avani Jyani
Student Ambassador Coordinator
Familial Forestry India



Hollie Thompson
NPU Project Assistant
University of Oxford



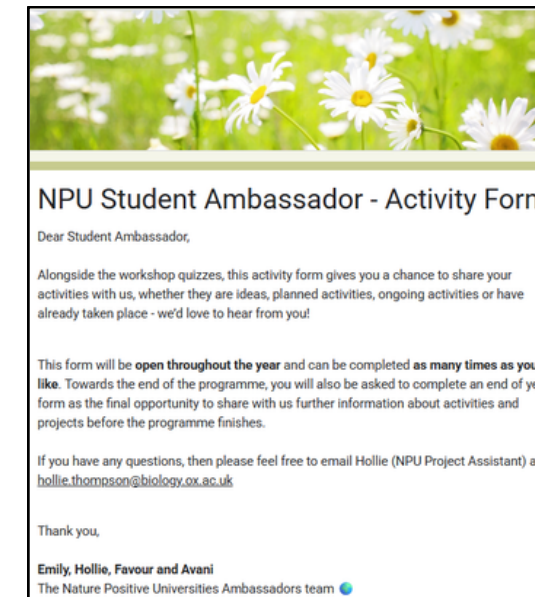
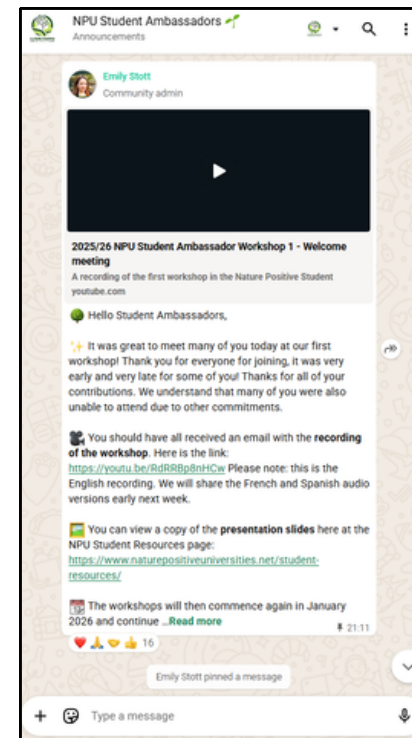
Contact: Please use email (not WhatsApp) if you need to contact us!

emily.stott@biology.ox.ac.uk

hollie.thompson@biology.ox.ac.uk

naturepositiveuniversities@gmail.com

Recap: Ambassador programme resources



Green Skills workshops

Action Toolkits

WhatsApp group

Workshop quizzes

Activity form

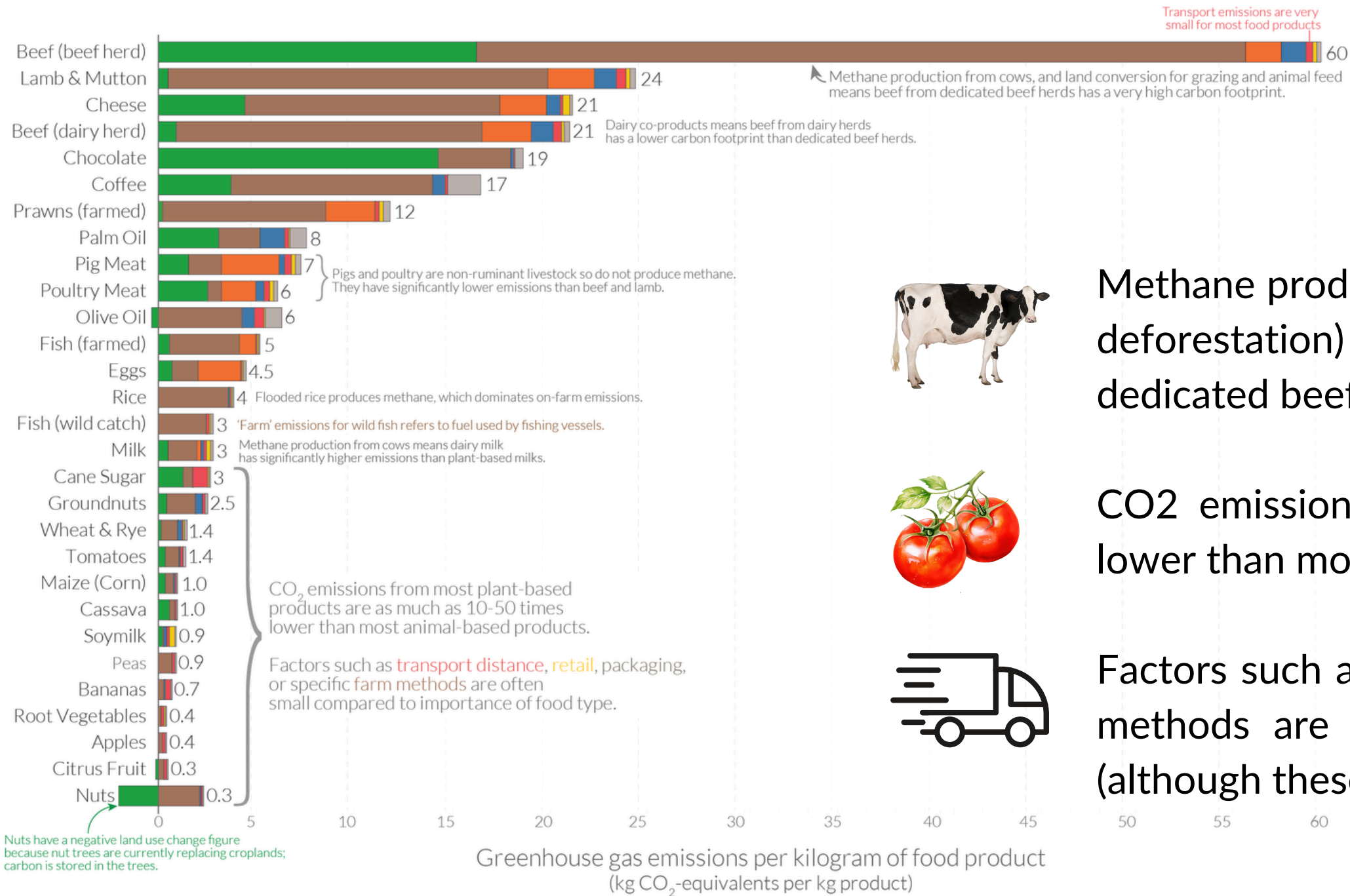
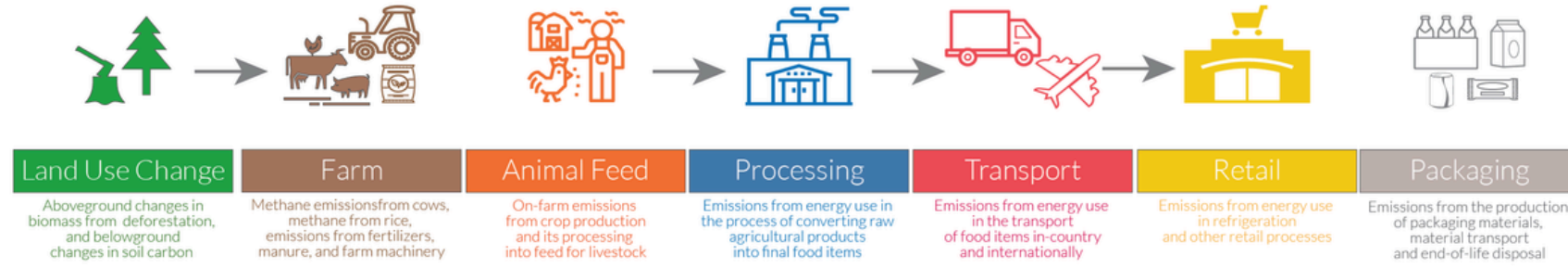
Student resources webpage

Food: greenhouse gas emissions across the supply chain

Our World in Data



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Methane production from cows and land conversion (often involving deforestation) for grazing and animal feed means beef from dedicated beef herds has a high carbon footprint



CO₂ emissions from most plant based products are 10-50 times lower than most animal-based products



Factors such as transport distance, retail, packaging or specific farm methods are often small compared to importance of food type (although these can have other social and environmental benefits!)

Note: Greenhouse gas emissions are given as global average values based on data across 38,700 commercially viable farms in 119 countries.

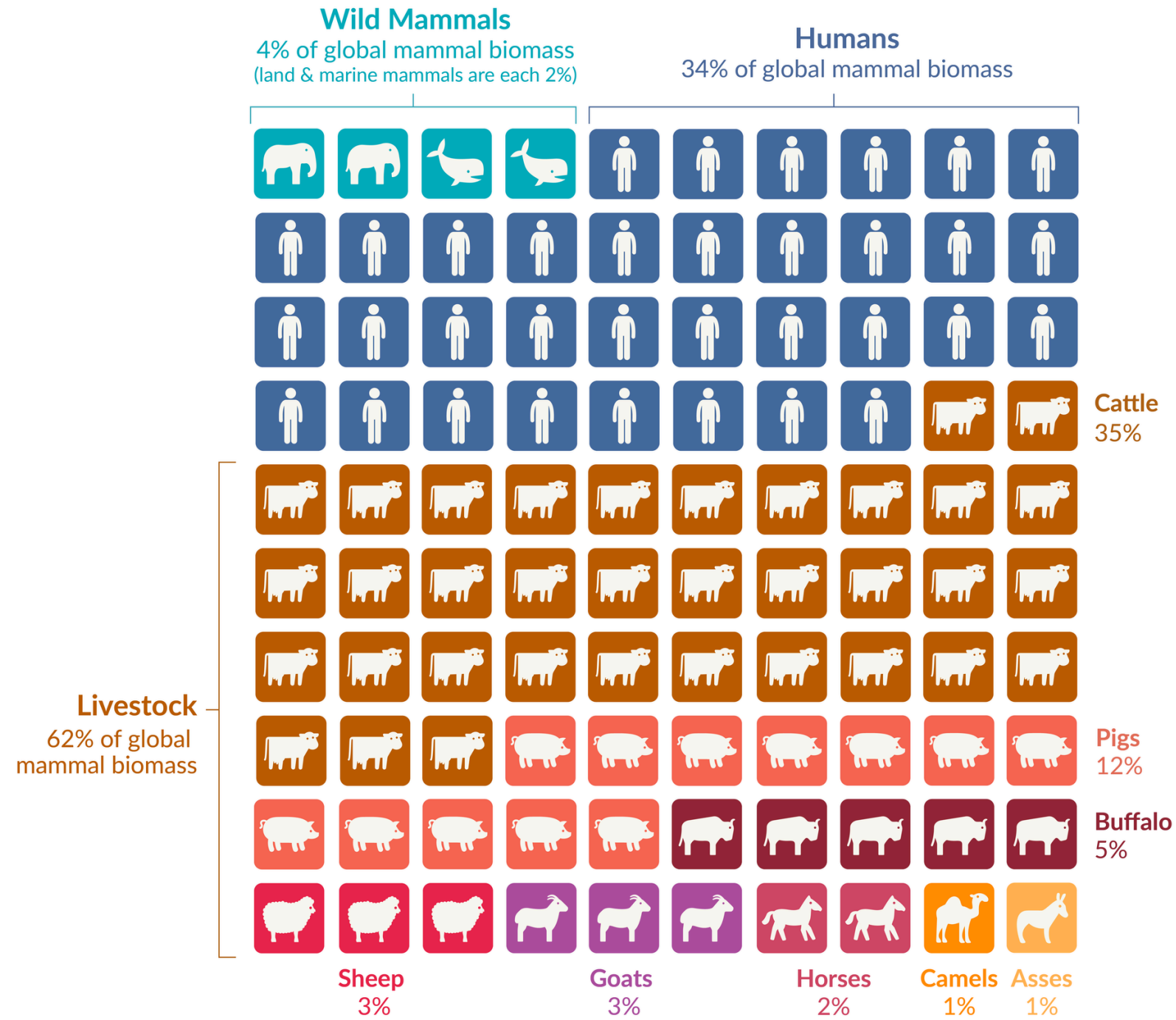
Data source: Poore and Nemecek (2018). Reducing food's environmental impacts through producers and consumers. *Science*. Images sourced from the Noun Project.

OurWorldinData.org - Research and data to make progress against the world's largest problems.

Licensed under CC-BY by the author Hannah Ritchie.

Distribution of mammals on Earth

Mammal biomass is measured in tonnes of carbon, and is shown for the year 2015. Each square corresponds to 1% of global mammal biomass.



34% of global mammal biomass is humans
62% is livestock
4% is wild mammals (2% land and 2% marine)

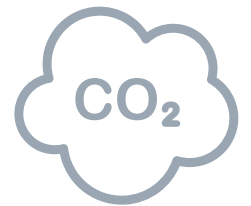
Or, excluding humans, looking at all the mammals on earth:

94% are livestock
6% are wild mammals

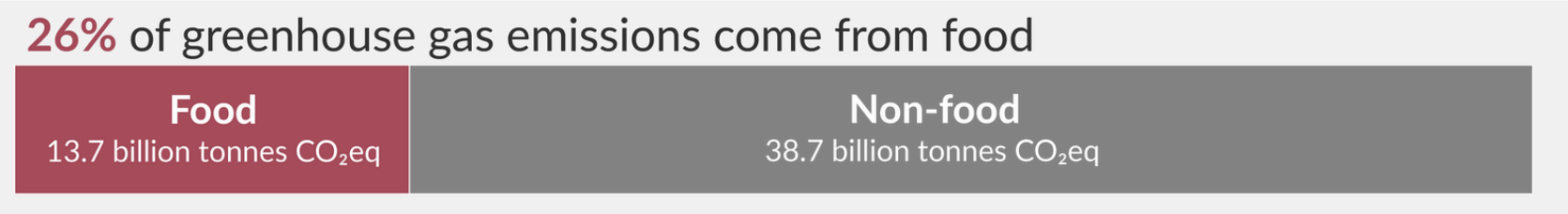
70% of all birds are domesticated poultry, mostly chickens.

Note: An estimate for pets has been included in the total biomass figures, but is not shown on the visualization because it makes up less than 1% of the total.

The environmental impacts of food and agriculture



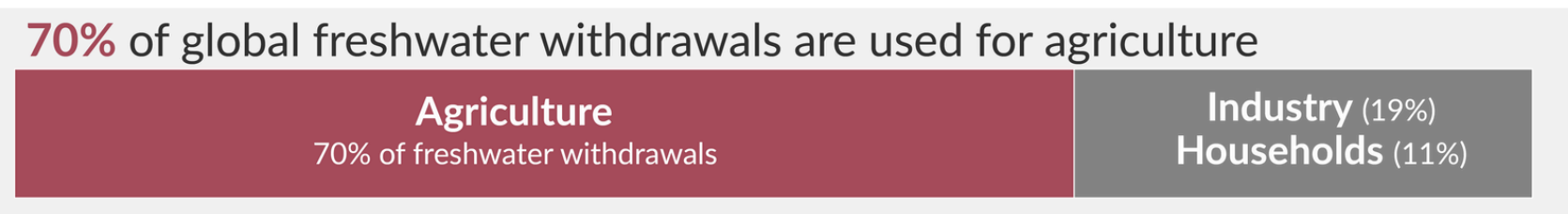
Greenhouse gas emissions



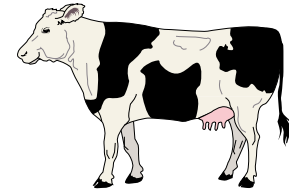
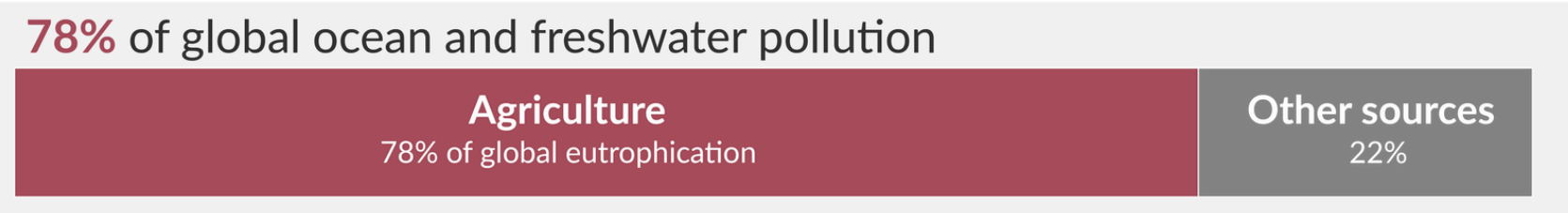
Land use



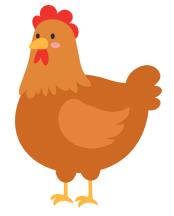
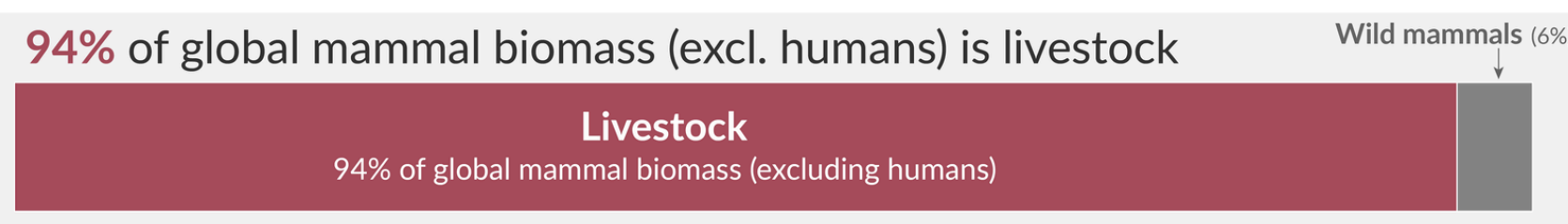
Freshwater withdrawals



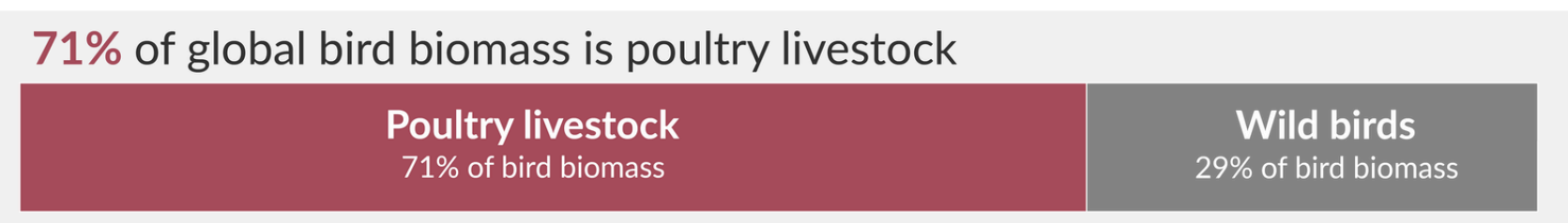
Eutrophication



Mammal biodiversity



Bird biodiversity



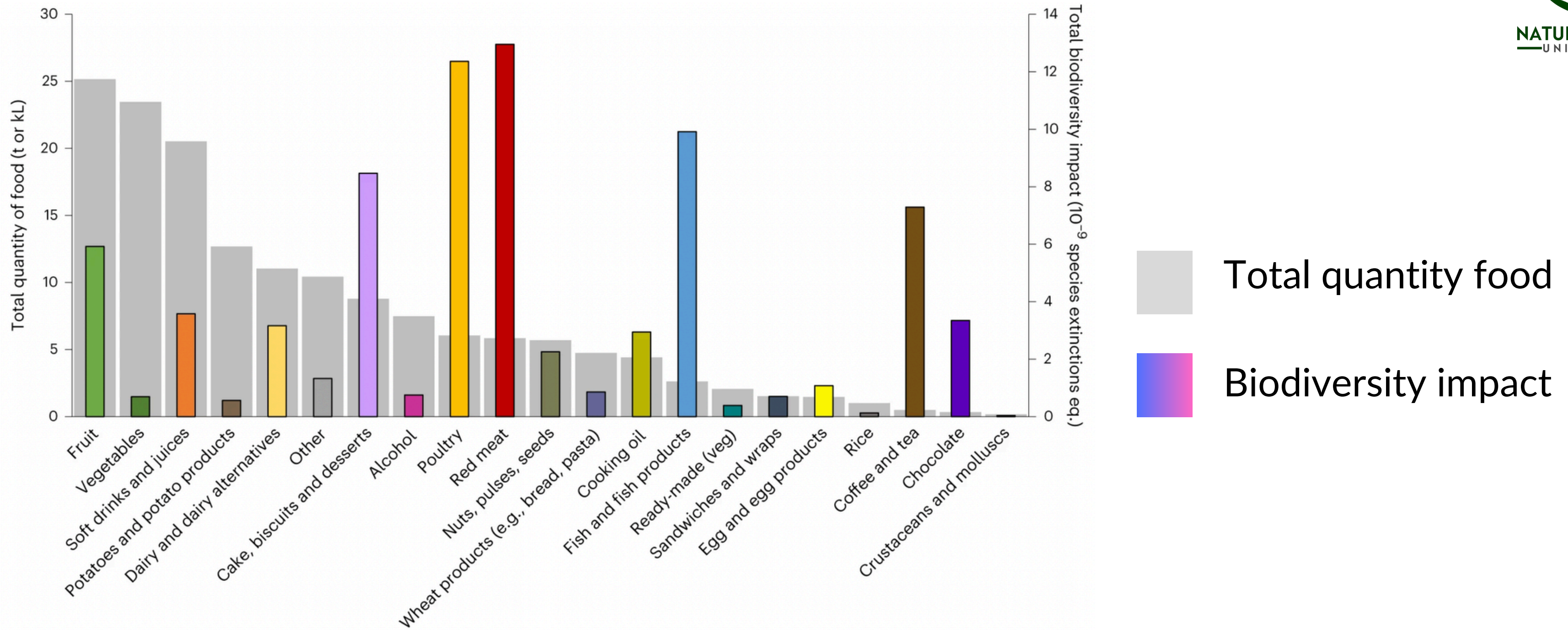
78% ocean and freshwater pollution is caused by agriculture

50% of the world's habitable land is used for agriculture

Data sources: Poore & Nemecek (2018); UN FAO; UN AQUASTAT; Bar-On et al. (2018).
OurWorldinData.org – Research and data to make progress against the world's largest problems.

Licensed under CC-BY by the author Hannah Ritchie.
Date published: November 2022.

Biodiversity impacts of food at Lady Margaret Hall, University of Oxford:

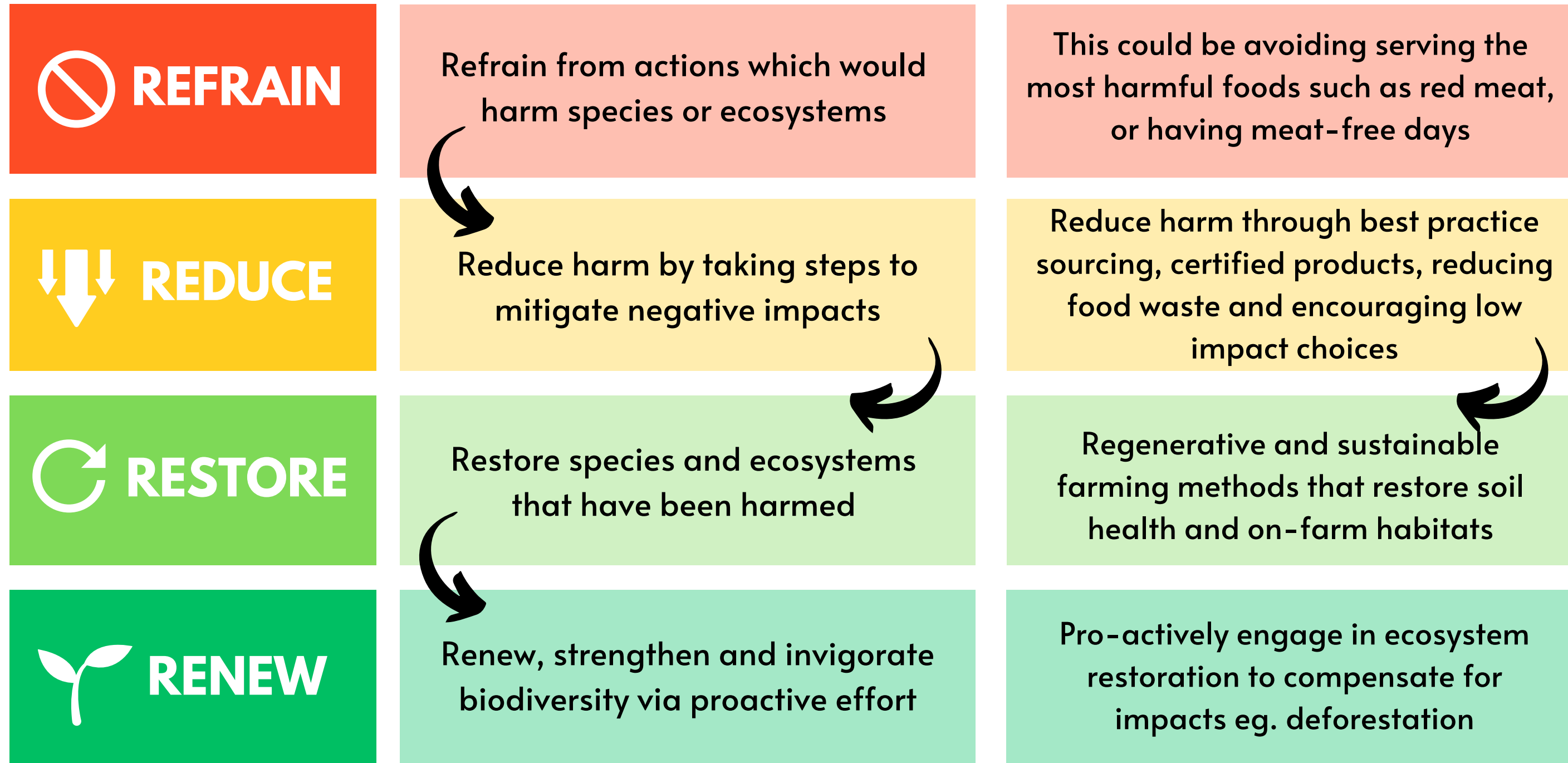


https://www.nature.com/articles/s43016-022-00660-2.epdf?sharing_token=lwtmAV-33tZFE1ro3tGI49RgN0jAjWel9jnR3ZoTv0NbEIQX5AnhJrdao8HVjrzszyJ6nkPJTmrxxHeNapjsL2oy88hKUYXGggTzXdgu7UMS7znorJvz705jINK6Mc66UrrCpedx2sTmP5ZMGbB5cc4xrq92pvOBOpor7_Iso03E%3D

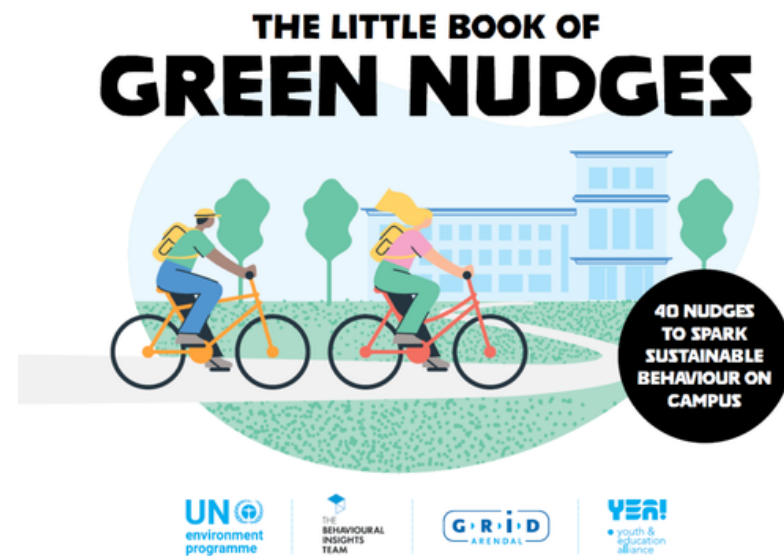
Conservation Hierarchy



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Food actions:



When a university makes plant-based food the default dish, it nudges students towards environmentally-friendly diets.

These “green nudges” are positive and gentle persuasions to influence behaviours on campus and to instil environmental values that can last a lifetime.

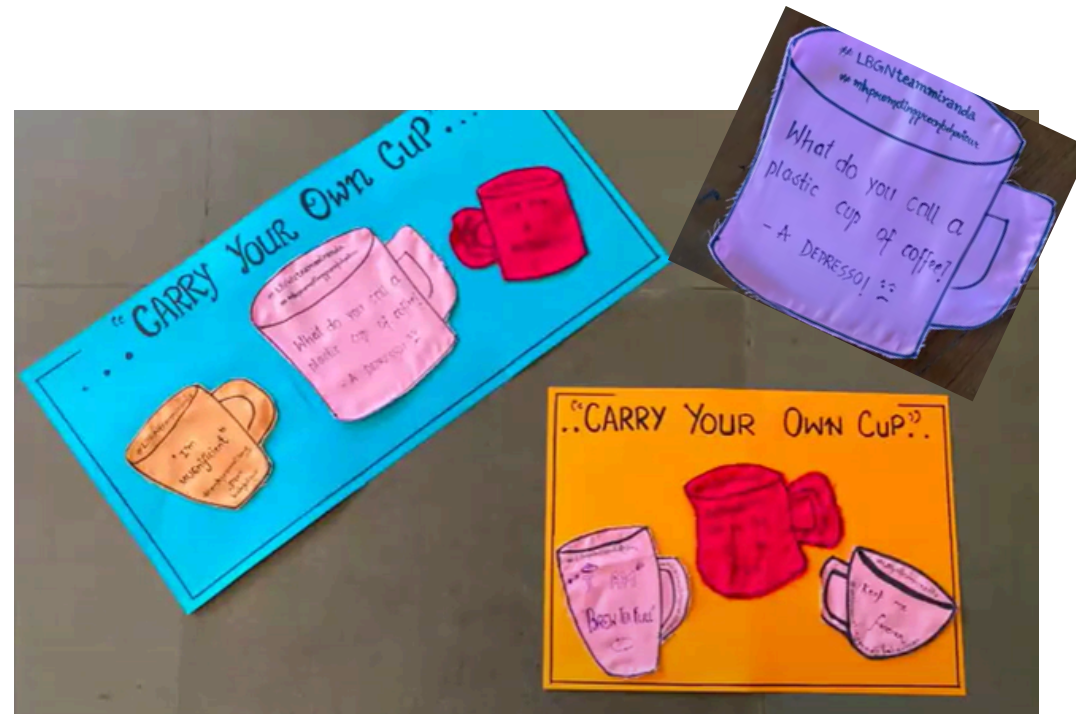


Plant Based Universities have active campaigns in **over 70 universities all across Europe**, demanding a transition to 100% plant-based catering. Students have held stalls, dropped banners, raised motions, organised media articles and held debates to raise awareness and attract support of plant-based menus.

Food actions:



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Notice boards for Awareness Campaigns: eco-friendly materials are used for the notice boards around campus at **University of Delhi**, such as promoting the use of students' own cups instead of plastic cups.



Half-Plate and Full Plate concept: Students at **Indraprastha Women's College** can select a half-plate or full-plate from university facilities, depending on their need, reducing food wastage.

Food actions:



Student Ambassador at **University of Ottawa, Canada** applied for funds to establish a pollinator garden featuring fruit bushes



Student Ambassador at **Government Dungar College India** helped establish gardens growing nutritious food at schools and campuses

Sharing experiences of projects focused on sustainable food



Israel Tade,
Student Ambassador
l'Université Peleforo GON
COULIBALY, Côte d'Ivoire



Haleema Raza Khan,
Student Ambassador
University of Oxford, UK



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Sharing your examples



Open question:

Share examples of sustainable food initiatives in your locality



Workshop 4 Actions:

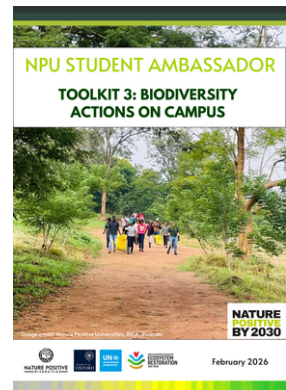
1. Share with us a picture of a plant based meal from your culture or institution.
2. Explore the impacts of food through a calculator:
<https://www.earthday.org/foodprints-calculators/>
3. Explore any sustainable food initiatives at your institution and submit as a case study on the NPU website.
4. Think through practical steps towards planning a food action and share with us as part of an Activity Form (Google Form or offline PDF version). Such as:
 - Exploring food-growing on campus, especially fruit and nut trees
 - Tackling food waste, eg portion sizes, pre-ordering meals, composting
 - Campaigning for more plant based food options or defaults.



Next steps:



Complete the **workshop quiz** - link will follow by email and in WhatsApp.



We will email with a link to download **the slides, recording of this session, Toolkit 4: Sustainable food** These will also be added to the **Student Resources page**.



Continue to check WhatsApp group: share your progress and any questions.



Next workshop date and topic:

- **April 24th:** Waste and resource use





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#GenerationRestoration