Win a wholefoods zero waste kit for your students’ union!

The Student Eats programme, supported by the NUS Ethical Supply Chain Coordinator, is working to embed sustainable food into campus life and reconnect students with the food they eat. The aims of the enterprise programme are for over £150,000 of sustainable food to be sold through over 60 student-led social enterprises, whilst improving the employability skills of 2500 young people in the process.

With these aims in mind we are offering students’ union run shops the opportunity to work with students to set up a wholefoods social enterprise and win a zero-waste kit for your shop! Application deadline 5pm Thursday 7th May.

**Winners will receive:**

1. Up to £3000, to be paid in arrears as expenses for a wholefood zero waste kit (gravity bins, scoops, etc) from NUS approved suppliers, that has the capacity to display at least 20 different dried wholefood products. Kits can be supplemented with additional equipment if bought by the students’ union.
2. Access to free and exclusive online event on 16th June 1pm – 4pm 2020 to see Keele University’s wholefoods zero waste kit, talk to students and staff about how they jointly set up maintain and run ‘Weigh To Go’ in their union shop. You will also have the opportunity to hear from Suma (wholefoods supplier) and HL Display (gravity bin supplier).
3. Membership of the Student Eats enterprise network of over 60 food enterprises on campuses across the UK until the end of 2020. You will have access to enterprise support, numerous resources, free tickets to events and the opportunity of national publicity via SOS-UK, NUS and our funders, [Our Bright Future](http://www.ourbrightfuture.co.uk/).

**APPLICATION FORM**

**Criteria to apply – please tick**

*We note the uncertainty COVID-19 has created for many SUs, including with regard to when the new academic year will begin. If there are to be delays, we will be flexible as to the deadlines stated below.*

*Please note if you are unable to tick all of the following your application will not be considered.*

[ ]  We have a students’ union shop where we will be able to install a zero-waste kit selling at least 20 sustainable wholefood products.

[ ]  We have the support of our students’ union shop.

[ ]  We have the additional funds to ensure we can purchase 20 different wholefood products to fill the zero waste kit gravity bins

[ ]  We have the funds to cover the costs of a POS system, retail shelf, storage containers for bulk products, weighing scales, cleaning equipment and any other items required for the set-up, maintenance and running of the zero-waste enterprise.

[ ]  We agree to involve students in the setup, maintenance and running of the zero-waste enterprise until at least the end of 2020.

[ ]  We agree to act as a social enterprise (i.e. all profits will be used for social and/or environmental purposes) and allow students to decide where the profits from the zero waste sales are spent, at least until the end of 2020. *Please note this could include reinvestment back into the zero-waste enterprise.*

[ ]  We will be able to have the zero-waste kit installed and ready to start selling for the beginning of our institution’s 2020/2021 academic year.

[ ]  We are willing to collect monitoring and evaluation data and complete a simple online quarterly report up until the end of 2020 *e.g. total amount sold (in £) through the zero-waste kit and number of students who have gained employability skills.*

[ ]  We understand any of the £3000 (capital) spent on a zero-waste kit will be considered as an asset of the Student Eats programme and cannot be sold without the explicit permission of Student Eats. If our zero waste shop has to close, is no-longer student-led, or we start selling less than 20 dried wholefood products by the end of 2020 we agree to refund Student Eats all capital expenses claimed, up to £3000.

[ ]  We understand that if we win, all funds will be paid in arrears for expenses incurred. Claims can be made at the end of June 2020 for items bought in June (after the online event on 16th June); and at the end of September 2020 for items bought in July, August and/or September.

**Contact details**

|  |  |
| --- | --- |
| 1. Students’ union
 |  |
| 1. Lead student name
 |  |
| 1. Lead student email
 |  |
| 1. Lead student phone
 |  |  Mobile no. |  |
| 1. Lead staff name
 |  |
| 1. Staff position
 |  |
| 1. Staff email
 |  |
| 1. Staff phone
 |  |  Mobile no. |  |

**Main application questions**

The aims of the Student Eats enterprise programme are to improve the employability skills of 2500 young people and for over £150,000 of sustainable food to be sold through over 60 student-led social enterprises.

1. How will you ensure students will have some leadership in the zero-waste enterprise? *Please make sure you clearly explain the form of decision-making capacity students will have during the set-up, maintenance and running of the zero-waste enterprise.*

Click here to enter text.

1. Are there any other ways students will gain employability skills if you win a zero-waste kit?

Click here to enter text.

1. Approximately how many students will gain improved employability skills by the end of 2020 if you win this competition? *We will require you to report the total number of students in our quarterly reports at the end of September and end of December 2020.*

Click here to enter number.

1. How will you ensure the zero-waste element of your shop operates as a social enterprise? *i.e. how will any profits be spent and what will be the social and/or environmental impact of this enterprise?*

Click here to enter text.

1. The NUS purchasing consortium’s sustainable supplier for bulk wholefoods is [Suma](https://www.suma.coop/), are you happy to be supplied by them?

[ ]  Yes

[ ]  No: please explain why. Click here to enter text.

1. Do you have any match funding (additional funding from your students’ union or external organisation) available to enhance your zero-waste kit e.g. through additional equipment or extra weighing scales?

[ ]  Yes: please specify how much Click here to enter number.

[ ]  No

1. Please provide a description of the installation you would seek to install in your union. Please include number and type of products, signage and branding, any complementary product ranges also to be installed e.g. household. *For examples of kit and pricing from NUS existing suppliers please contact* *aqeel.kapasi@sos-uk.org**.*

Click here to enter text.

1. Please tick the box to confirm you have read & agree to our [SOS-UK Privacy Statement](https://sustainability.unioncloud.org/tertiary-links/privacy-and-cookie-policy) [ ]

**Due to the current circumstances surrounding COVID-19 we will be as flexible as possible in supporting you to set up your zero waste enterprise, within the restraints of our funding.**

**Please email your completed application form to Tilly, Odette and Aqeel at** **studenteats@sos-uk.org** **on or before 7th May 2020 and we will let you know if you have been successful or not on or before 5th June 2020.**

**Please note if we are able to secure further funding, or if any of the winning applicants are subsequently unable to meet our requirements, runners up will be given the opportunity of support to set up their student-led zero waste enterprise.**



**Contact the team:**

**m.** Odette Wills – 07813 921439 (Senior Project Manager, Student Eats, SOS-UK)

**m.** Tilly Jarvis – 07392 871058 (Senior Project Manager, Student Eats, SOS-UK)

m. Aqeel Kapasi – 07977 980858 (Ethical Supply Chain Coordinator, SOS-UK)

e. studenteats@sos-uk.org or aqeel.kapasi@sos-uk.org

**We encourage applications from every nation across the UK. If you require this document in Welsh, or in another format, please let us know by contacting us at** studenteats@sos-uk.org**.**

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