

## 1. Purpose of the report

To propose that the elected Wellbeing Officer have the additional responsibility of monitoring SUUS's progress and upkeep of options for allergens in our outlets and venues.

## 2. Recommendation

- The elected Officer would receive training to learn about the allergens and what to look out for.
- The Wellbeing Officer would monitor the different allergen options available in the shop and report issues.
- Have quarterly meetings with the Food and Beverage Team to monitor any progress made with expanding SUSU's offers for students with intolerances whilst being an opportunity for the Officer to report any discrepancies they may have found.
- To be the contact for people with allergens to report issues and to recommend any expansion that we could offer.

## 3. Key Issues for Consideration

- There has been a lot of work done to provide gluten free options in the shop, following a You Make Change submission from a concerned PDH student, and by adding the responsibility allergens to the Wellbeing Officer role would mean that there will be consistency and ensure that this work is carried on.
- Adding this responsibility would mean that we can represent students with intolerances by providing them with food to eat on campus, where there have been minimal options previously.
- To understand the different allergens and what SUSU needs to do to make sure that they are fully represented.

## 4. Summary and Background

I received a You Make Change submission from a student who stressed the minimal gluten free options on campus:

"I'm surprised that SUSU hasn't listened to any comments asking for Gluten free / free from lunch foods in the shop yet. On this forum alone I've found requests going back 4 years. I have asked more than once over the three years I've been a postgrad here. SUSU claims they're doing enough to provide but it just isn't good enough. When you can provide a variety of vegan, halal and specialist Asian food you can't tell me that gluten free food is too difficult to provide. I even met with the catering services manager, who assured me things would change, but alas a year later it's still impossible to eat lunch on campus as a coeliac unless that lunch is a packet of crisps. What do you eat for lunch? All we want is a sandwich. A wrap. A salad that isn't covered in croutons or pasta. In 2021, where it is easy to find something suitable in town, and after knowing other university campuses successfully cater for us, this university is appalling. I don't want to hear that you tried to offer a gluten free sandwich 6 years ago and it didn't make enough profit. Source more affordable gf sandwiches and look after for your students' health instead of focussing on their wallets."

Having met with the student who submitted this You Make Change, we discussed some possible options for the shop to have, and so far have achieved a gluten free section in The Shop. However, I would like to ensure that after my term as VP Activities that these options are still available for students in years to come, hence the idea to add this to an Officer's role.

## 5. Implications

<b>Financial</b>	N/A
<b>IT (Information Technology)</b>	To add this responsibility to the website in future elections when reading about the Officer's responsibilities.
<b>Risk</b>	N/A
<b>Health &amp; Safety</b>	N/A
<b>HR/Staffing</b>	N/A.
<b>Communications</b>	In the short term, to ask if the current Officer would like to take this responsibility but in the longer term to make sure it is a clear duty of the role.
<b>Sustainability</b>	N/A

### 6. Equality Impact Assessment

N/A.

### 7. Links to Strategic Plan

This proposal links to Our Purpose, item two, and Mission 4 of our Strategy is to support students to complete their studies, and this proposal will ensure that those with allergies are catered for and can fuel themselves properly to increase their productivity in their studies. Furthermore, it links to our value *Join Together*, as we strive to diversify catering options to be more inclusive for all students.

### 8. Consultation/Research

Food and Beverage Team, Representation Team.

### 9. Appendices

N/A

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