

CASE STUDY

Imperial College swap to SUSTAINABLE Vending

The switch to a partnership with Selecta enabled Imperial College to offer ethical options to its eco-conscious students and more than double its return.

Imperial College, rated fifth in the University World league tables, has been working in partnership with Selecta, Europe's leading vending operator to provide a sustainable vending solution that has more than doubled the college's return.

David Hughes, Facilities Support Manager, Imperial College says, "Our vending offering is an important part of Imperial's catering, we have 13,000 full time students and their expectations are very high. For instance, students don't just want sugary snacks and crisps, they are looking for healthier alternatives they can have on-the go. The use of ethical products is also a high priority. All of Imperial's catering sites offer ethically sourced hot drinks and it was crucial that our vending facilities were the same."

Working closely with Selecta and in particular Richard Crossman, Selecta's Business Development Manager, Imperial has successfully swapped to sustainable vending across the college's three campuses. Their sustainable vending facilities include premium hot drinks with Selecta's own Fairtrade certified bean-to-cup coffee brand, miofino etico, with 100 per cent skimmed milk powder (99.5 per cent fat free), Fairtrade certified hot chocolate and Rainforest Alliance tea. All delivered through Selecta's

Grande Milano concept, which enables Imperial's students to enjoy a range of café style drinks from Cappuccino to hot chocolate in a large, 12oz paper cup with sip lid much like they are used to from the high street coffee shops.

"Selecta has been fantastic, they invested in stylish housing for the machines and were able to offer a range of ethically sourced high quality hot drinks. In addition, Selecta's Balanced Options range has enabled me to meet students' demand for healthier yet popular soft drinks, snacks and confectionery products – I'd recommend Selecta to anyone who's seriously looking to swap to sustainable vending or questioning the return on their vending facilities!" reported David Hughes, Facilities Support Manager, Imperial College.

THE SUSTAINABLE SOLUTION

"We position ourselves at the forefront of sustainable vending, working in partnership with key stakeholders to deliver a great vending solution and sustainable business model," says Andy Mee, MD, Selecta UK.



Selecta offers a range of ethically sourced quality hot drinks.

Selecta embraces and promotes a sustainable approach in every part of its business. This means being the best for clients, consumers and the best at operations; from respecting the environment by reducing their carbon footprint and handling waste efficiently, to supporting their local community, providing a wide choice of quality products including healthy and certified alternatives for their customers.

With Selecta, university caterers can have the reassurance of a vending operator that goes the extra mile to guarantee a sustainable vending solution, offering ethical products delivered through 'green' machines.

To make the swap to sustainable vending please call 0121 748 9620, email sales@uk.selecta.com or visit www.selecta.co.uk