# St Hilda's College Sustainability Survey: Summarised Results

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# 1 Rationale and methodology

We (the St Hilda's College Sustainability Working Group) are creating a College Sustainability Strategy for the period from 2024-2035. Community input is critical to this process because (a) the strategy should reflect the values and priorities of all College members, (b) the strategy will be stronger with a wider range of creative solutions, and (c) we believe participation of students and staff will promote engagement in sustainability more widely. To elicit community input at the start of this process, we distributed a survey to the entire College community and followed up with smaller focus groups of students and staff.

#### The survey had four objectives:

1. Understand the values and priorities of the college community

- 2. Establish initial quantitative baselines for carbon emissions, eating habits, and awareness levels
- 3. Understand how the College can support and/or lower barriers to more sustainable living
- 4. Increase awareness of sustainability targets, concerns, and successes

We created the survey using the Jisc online survey platform and distributed it to all current members of College. The survey was open between 09:00 11 October 2023 and 23:59 20 October 2023. To distribute the survey, emails were sent to 910 college community members through the following mail lists: JCR (n = 410), MCR (n = 283), SCR (n = 134), and admin staff (n = 83, some overlap with SCR). We further advertised the survey through a follow-up email one week after launch, messages in the JCR and MCR WhatsApp groups, and multiple posts on the St Hilda's College Instagram account. We incentivised participation by offering respondents a free drink in the dining hall and entry into a lottery to win 1 of 12 free formal dinner tickets.

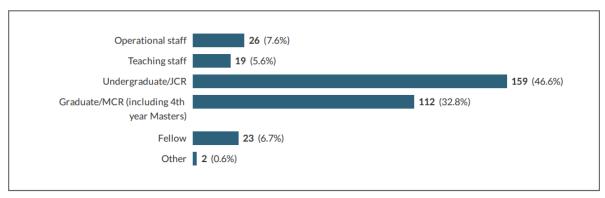
Survey question formats included multiple choice (with multiple responses allowed on some questions) and free response. Most multiple choice questions asked respondents to rate the importance of something on 1-5 Likert scale, with the following mutually exclusive response options:

- 1. Not at all important
- 2. Slightly important
- 3. Moderately important
- 4. Very important
- 5. Extremely important

#### 2 Response rate

We received responses from 345 people out of ~800 community members (43.1% response rate, although some community members may be part-time or off-site). Of these respondents, 8% were operational staff (hereafter 'Staff'), 6% were teaching staff and 7% were fellows (grouped under 'SCR'), 47% were JCR ('JCR'), and 33% were MCR ('MCR'). Two respondents identified as none of these (Figure 1). The relative proportions of students and staff were similar to those of the College in general, although students generally had higher response rates than SCR/staff.

What is your position in College?



**Figure 1: Responses to survey by group.** Options were mutually exclusive.

#### 3 **Sustainability priorities**

The University of Oxford Environmental Sustainability Strategy has listed 10 sustainability priorities to help reach its targets of net zero carbon and biodiversity net gain by 2035:

- 1. **Research** Increase research and engagement in environmental sustainability.
- 2. Curriculum Offer all students the opportunity to study environmental sustainability, either within or outside the examined curriculum.
- 3. Carbon emissions from buildings Reduce carbon emissions related to our energy consumption to a minimal level.
- 4. **Biodiversity** Identify and address the University's principal biodiversity impacts through its operations and supply chain, and enhance biodiversity on the University's
- 5. **Sustainable food** Reduce the carbon emissions and biodiversity impact of our food.
- 6. Sustainable resource use Reduce the environmental impacts of our consumption and supply chain.
- 7. International travel Reduce aviation emissions from University staff and student travel and offset the balance of emissions.
- 8. Local travel Limit transport emissions by reducing the need to travel, encouraging walking, cycling and the use of public transport and managing the demand to travel by car.
- 9. Investments Ensure that the University, as an investor, is part of the solution to climate change and biodiversity loss.
- 10. Learning from the pandemic Build on the experience of the pandemic and the potential shift to more environmentally sustainable working practices.

We asked respondents to rate how important sustainability was to them in general, and how important each of the 10 university priorities should be for St Hilda's (Figure 2).

Figure 2: Sustainability Priorities. The first row (Overall) shows responses to the question "How important is sustainability to you?". Other rows show the mean importance given to each of the 10 sustainability priorities of Oxford University on a 1-5 scale from "Not at all important" to "Extremely important".

Sustainability is very important for a majority of St Hilda's members, with 64.6% of respondents rating it as "Very" or "Extremely important".

	JCR	MCR	SCR	Staff	Overall
overall	3.7	3.8	4.2	3.8	3.8
research	3.5	3.6	3.5	3.7	3.6
curriculum	2.8	3.4	2.9	3.3	3.0
carbon	4.2	4.1	4.4	4.1	4.2
biodiversity	3.9	4.1	4.3	3.8	4.0
food	3.6	3.9	4.1	3.7	3.8
resource use	4.1	4.1	4.3	3.9	4.1
international travel	3.4	3.2	3.4	3.7	3.3
local travel	3.6	3.5	3.9	3.7	3.6
investments	3.9	4.1	4.1	3.7	4.0
pandemic	3.5	3.8	3.7	4.0	3.7

All 10 sustainability priorities were

considered at least "Moderately important" by a majority of St Hilda's members. Notable patterns for all groups include:

- Carbon emissions from buildings was the highest priority, with the average respondent selecting "Very" or "Extremely Important".
- **Biodiversity**, Food, Resource use, and Investments were also rated highly.
- International travel and Curriculum were relatively lower priority. Even these lowerrated priorities were still considered "Moderately important" by the average respondent.

Differences in priorities between groups were slight. Notable differences relative to other groups include:

- The SCR considers **Sustainability in general** to be of higher importance.
- The MCR and Staff place a higher priority on **Curriculum**.
- The JCR places a lower priority on **Sustainable food**.
- Staff places a higher priority and the MCR places a lower priority on International travel.

# 4 Waste management

This section of the survey focused on recycling, because College members have few opportunities to separate food waste in College as of 2023. We asked respondents how often they recycle on a 1-5 scale (Options: 1 Never, 2 Rarely, 3 Sometimes, 4 Often, 5 Every time I dispose of a recyclable item). Then, we presented respondents with several changes that could encourage them to recycle more in College, and asked them to rate the importance of each change on a 1-5 scale (Figures 3-5). The suggested changes were as follows:

- 1. Signage: Clearer signage on bins
- 2. Bins: More recycling bins
- 3. **Proximity:** Closer proximity of bins to sinks (to rinse soiled containers)
- 4. **Resources how:** More available resources on how to recycle (in handbook, website, etc)
- 5. **Training:** More training on how to recycle in Oxford (during inductions)

	JCR	MCR	SCR	Staff	Overall
How often recycle	3.6	4.0	3.9	3.7	3.8
signage	4.1	4.2	3.9	4.1	4.1
bins	4.1	4.1	4.3	4.3	4.1
proximity	3.2	3.6	3.5	3.5	3.4
resources how	3.0	3.2	3.0	3.2	3.1
training	3.1	3.3	2.7	3.0	3.1

**Figure 3: How to improve recycling, by group.** The first row shows how often people recycle on a 1-5 scale from "Never" to "Every time". Subsequent rows show how important each change would be to encouraging people to recycle more.

	Main site	Cowley	Jericho	Private	Overall
How often recycle	3.6	3.9	3.9	3.9	3.8
signage	4.1	4.2	4.5	4.0	4.1
bins	4.2	4.0	4.2	4.2	4.1
proximity	3.3	3.3	3.6	3.5	3.4
resources how	3.1	3.0	3.1	3.1	3.1
training	3.1	3.5	3.1	3.0	3.1

**Figure 4: How to improve recycling, by accommodation.** Rows are organised as in Figure 2. "Cowley" includes all College accommodation to the east of the main site. "Jericho" includes all College accommodation to the northwest of the main site. "Private" includes both students and staff living in private accommodation.

	Never (1)	Rarely (2)	Sometimes (3)	Often (4)	Always (5)
signage	3.9	4.2	4.1	4.1	4.1
bins	4.2	4.4	4.2	4.1	4.1
proximity	3.5	3.6	3.5	3.4	3.3
resources how	2.7	3.1	3.0	3.2	2.9
training	2.5	3.0	2.9	3.3	3.1

**Figure 5: How to improve recycling, by recycling amount.** Rows are organised as in Figure 2. Columns are split by how much people recycle.

The average St Hilda's member recycles sometimes to often, with 26.3% of respondents reporting that they recycle every time they dispose of a recyclable item. All 5 suggested changes to encourage recycling were at least "Moderately important" for the majority of respondents. Notable patterns for all groups include:

- Clear signage on bins and Availability of bins would be the most important changes to encourage recycling.
- **Proximity of bins to sinks** is more important than resources and training. This suggests that many students and staff are aware that they must rinse soiled containers before recycling, and this impacts their likelihood of recycling.
- **Resources** and **Training** are less important than signage and bins, but moderately important to encouraging recycling overall. ~40% of respondents still rate these changes as "Very" or "Extremely" important.

Notable differences among different groups and accommodations include, relative to general patterns, include:

- MCR members report recycling more often than JCR members.
- JCR members rate **Proximity to sinks** as a less important change.
- SCR members rate **Training** as a less important change.
- **Signage** is more important for residents of College accommodation in Jericho.
- Training is more important for residents of College accommodation in Cowley.
- The amount people recycle does not appear related to the importance they place on different changes to improve recycling.

Free response comments in this section (Table 1-2) provide further context for these results:

- People have trouble **identifying recycling bins.** Especially considering most kitchens have recycling bins.
- Don't recycle due to **contamination** and they are **unsure if college recycles.**
- **College lacks recycling bins** in public places like lodge or private places like offices and bedrooms.
- **Training** on how to recycle, especially for international students, would help reduce contamination.
- Food waste bins and soft plastic recycling would help improve recycling further.

## Table 1: Example comments on problems with recycling. See Appendix 1 for the full list of comments.

"it isn't always clear which bin is actually the recycling one. Sometimes the colors of the bins clash with the bags"

"I'd not spotted any recycling bins"

"seen many people put food into the recycling bin on my floor"

"I don't know if one of the bins in my room is supposed to be for recycling, and which are the recycling bins in st Giles' kitchens"

"the only recycling bins I know of are the large ones near the bike shed by the entrance."

"signs on bins as to what can be recycled. as an international student I am often unsure what can be recycled in the UK"

"I despair at what I see in the large so-called "recycling" bins between the kitchen and CBB. Seeing what is put in there makes me less included to recycle and less inclined to make an effort. Because I'm convinced the contents of these bins are not recycled at all, but incinerated or dumped instead."

"Not having college empty both recycling and general waste bins into the same bag"

# Table 2: Example comments on possible improvements to waste management. See Appendix 1 for the full list of comments.

"A recycling bin in my office and no other kind of bin (i.e. so extra effort needed to dispose of something without recycling it)"

"I'd like to know that the waste I put in the recycling bin is always put into another recycling bin"

"...college being more transparent on what they do with the recycling as well? There seems to be a lot of doubt that the recycling even gets kept separate from other rubbish when the bins are emptied"

"Specifically, a recycling bin in the Lodge."

"Tetrapak recycling stations + plastic bag recycling stations"

Finally, we asked respondents how likely they were to contribute to the sustainability work of St Hilda's in the next year by being more disciplined with their waste management (figure 6). Almost all College members across all groups are at least slightly likely to be more disciplined with their waste management, with 75% Very or Extremely likely to do so. This results suggests high potential for community engagement with recycling, given successful communication and resources from the College.

18.3 Be more disciplined with waste management (put everything in the right bin)

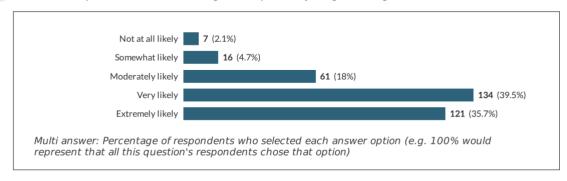


Figure 6: Likelihood of being more disciplined with waste management in the next year.

#### 5 Food

#### Overall diets and use of dining hall

We began this section of the survey by assessing general dietary habits, including dietary restrictions (Figure 7), the number of times people eat in hall (Figure 8), and the importance of different factors in people's decisions to eat in hall (Figure 9). These factors were as follows:

- 1. Distance to hall
- 2. Price of food in hall
- 3. Taste of food in hall
- 4. Variety of options for food in hall
- 5. Friends also eating in hall
- How would you describe your eating habits? (Select all that apply, even if not 100% strict about your diet.)

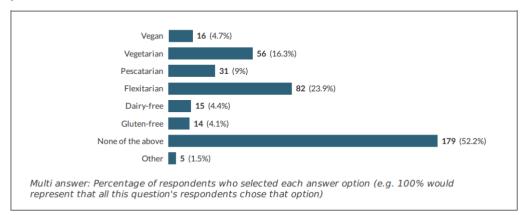


Figure 7: Eating habits of all College members. Multiple responses were allowed.

	JCR	MCR	SCR	Staff	Overall
how many meals in hall?	5.0	2.5	3.2	5.1	4.0

**Figure 8: Average number of meals eaten in hall per week during term.** Maximum number of meals is 16.

	vegan	vegetarian	pescatarian	flexitarian	dairy free	gluten free	no diet	overall
distance	3.2	3.1	3.5	3.3	3.3	3.6	2.6	2.9
price	3.2	3.7	3.2	3.4	3.6	4.2	3.8	3.6
taste	3.3	3.6	3.9	4.0	4.1	3.8	4.0	3.9
variety	3.8	3.6	3.3	3.5	3.8	3.5	3.4	3.5
friends	3.1	3.3	3.2	3.1	3.4	3.0	3.3	3.2

**Figure 9: Why do people choose to eat in hall?** Responses shown on a 1-5 scale from "Not at all important" to "Extremely important".

Key results from these questions include:

- ~21% of respondents were vegan or vegetarian, and over 50% of respondents had none of the listed dietary restrictions.
- College members eat in hall an average of 4.0 times per week, with JCR and Staff members eating there more often than other groups.
- **Price** and **Taste** of food in hall were the most important factors in people's decision to eat in hall for any given meal, although all listed factors were at least "Moderately important" on average.

### Meat reduction in dining hall

Reducing meat consumption would play a key role of reducing upstream carbon emissions and biodiversity impacts from the College dining hall. However, the introduction of meat-free days and meals has been historically controversial among College members. We asked respondents whether they are more or less likely to eat in hall for a meat-free meal, compared to when meat is served (Figures 10-11).

	JCR	MCR	SCR	Staff	Overall
meat-free	2.4	2.8	3.1	2.8	2.6

**Figure 10: Likelihood of going to hall during a meat-free meal, by group.** Responses are on a 1-5 scale: 1 Much less likely, 2 Slightly less likely, 3 Neutral, 4 Slightly more likely, 5 Much more likely.

	vegan	vegetarian	pescatarian	flexitarian	dairy free	gluten free	no diet	overall
meat-free	4.0	4.0	3.4	3.0	3.0	3.1	1.9	2.6

**Figure 11: Likelihood of going to hall during a meat-free meal, by diet.** Responses are on the same 1-5 scale as Figure 5.

Overall, students and staff are slightly less likely to go to hall during a meat-free meal, with ~40% of respondents neither more nor less likely to go. However, when this is broken down by group and diet, some important patterns emerge:

- JCR members tend to be more averse to meat-free meals than other groups.
- People with no dietary restriction (~50% of College) are often much less likely to go to hall on a meat-free day relative to other dietary groups.
- Vegans and vegetarians (~21% of College) are more likely to go for these meals.

We then presented respondents with a series of changes and asked how important each would be to reducing their meat consumption in College (Figure 12). The suggested changes were as follows:

- 1. **Cheaper** meat-free options
- 2. **Tastier** meat-free options
- 3. More **substantial** (higher calorie) meat-free options
- 4. Higher **protein** meat-free options
- 5. More diverse selection of meat-free options (variety)

- 6. More of your **peers** choosing meat-free options
- 7. More communication of the environmental impacts of meat in general
- 8. More communication of the environmental impacts of specific dining hall options

Figure 12: Changes to reduce meat consumption. Responses are on a 1-5 scale from "Not at all important" to "Extremely important". Columns show responses from the subset of College members who are flexitarian, those with no dietary restrictions, and those from respondents overall. Respondents were presented with the option to select "N/A" if they already ate meat-free at 100% of meals; these responses are not included here.

	flexitarian	No diet	Overall
cheaper	3.5	2.8	3.6
tastier	4.4	3.7	4.2
substantial	2.9	2.8	3.3
protein	3.8	3.1	3.7
variety	3.9	3.1	3.8
peers	1.6	1.6	2.3
impact of meat in general	2.5	1.9	2.7
impact of specific hall options	2.7	2.0	2.8

Key results from this question include:

- Improving **taste** is by far the most important change that can be made to reduce meat consumption among all groups.
- Increasing **protein** and **variety** of meat-free options are the next most important changes. Some vegan and vegetarian members of College also indicated they would appreciate more variety and protein in their meals.
- **Cheaper** and **more substantial** meat-free options are moderately important for meat-eaters on average.
- Awareness of the impacts of meat and peer pressure may reduce meat consumption for some meat-eaters, especially flexitarians, but overall these factors have lower importance.

There were also substantial written comments provided for this section that generally backed up these patterns (Appendix 1).

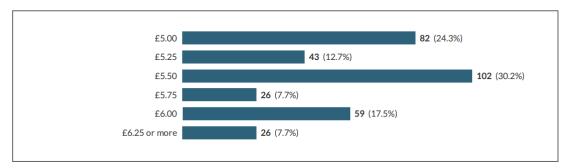
#### Sustainable food pricing

We asked respondents to imagine that a meal in the dining hall costs £5.00, and then to indicate how much they would be willing to pay for the same meal with all items sourced more sustainably (e.g., Rainforest alliance coffee, Marine Stewardship-certified seafood). Key results include:

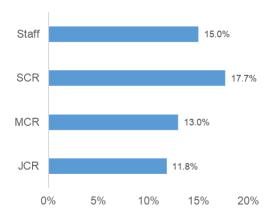
- 75% of respondents were willing to pay a premium for certified sustainable food (Figure 13).
- On average, respondents were willing to pay a 13% premium.
- On average, SCR and Staff members were willing to pay a higher premium (average 15-18%) than MCR and JCR members (average 11-13%; Figure 14).

After survey comments, we note that these results should be interpreted carefully for a few reasons:

- There is widespread sentiment among students that food prices in hall are both high and rising. Thus, their willingness to pay a premium may decrease for meals that are more expensive than the £5.00 example here.
- For the same reason, many students may be willing to pay slightly more for a sustainable option if given the choice between two food items, but may not appreciate being forced to pay more without an alternative.
- Price premiums affect people differently. Even if 75% of respondents are willing to pay a premium, the remaining 25% may not have the financial means to do so.
- 10 Imagine that a meal in the dining hall costs £5.00. How much would you be willing to pay for the same meal with all items sourced more sustainably (e.g., Rainforest Alliance coffee, Marine Stewardship Council-certified seafood)?



**Figure 13: Willingness to pay a premium for sustainable food.** A £5.00 meal represents a 0% price premium, with the remaining options representing 5%, 10%, 15%, 20%, and 25%+ premiums.



**Figure 14: Average acceptable premium for sustainable food, by group.** Values represent the average percent price increase that respondents were willing to pay for a sustainable meal, based on the percents listed in Figure 12. Global average is 13%.

#### 6 Travel

#### Travel behaviour

We asked respondents to indicate how often they engaged with five different forms of travel in Oxford. Figure 15 shows the proportion of each group that engages in each from of travel; Figure 2 shows how often they do so on average. Key findings included:

- Almost everyone walks very often.
- Half of college members **cycle**, with 28% cycling more than 10 times per week.
- Most staff and SCR members drive a **car** in Oxford, with staff and SCR members driving more often than students.
- Staff members are the primary users of **buses**; JCR members use them rarely.
- 10% of college members have used an **e-scooter** at some point, but they are not commonly used on average.

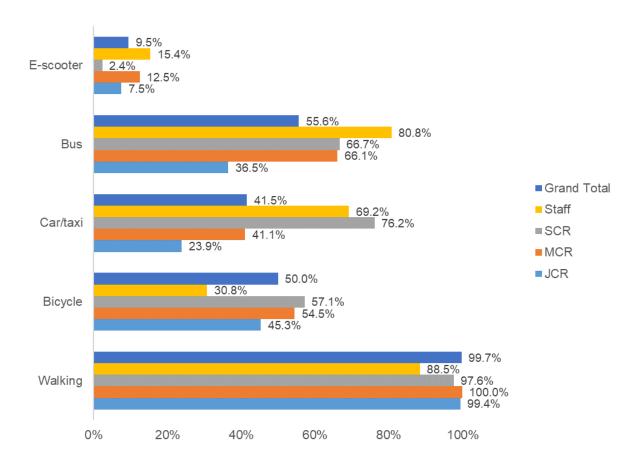


Figure 15: Proportion of college members who engage in each form of travel, by group.

	JCR	MCR	SCR	Staff	Overall
Walk	4.9	4.5	4.1	4.0	4.6
Bike	2.5	2.8	3.2	2.0	2.6
Car	1.3	1.6	2.3	3.2	1.7
Bus	1.5	2.2	2.1	3.0	1.9
E-scooter	1.1	1.3	1.0	1.2	1.2

Figure 16: How often college members engage in each form of travel, by group. Numbers represent averages according to the following scale: 1 = Never; 2 = Occasionally (<1 time per week); 3 = Sometimes (1-3 times per week); 4 = Often (4-9 times per week); 5 = Very Often (10+ times per week).

#### Carbon footprint

To estimate the carbon footprint of travel at St Hilda's, we asked respondents to estimate the number of hours per week in term they spend in a car (Figure 17) and the number of hours per year the fly (Figure 18), both for academic reasons.

	JCR	MCR	SCR	Staff	Overall
car/week (h)	2.0	1.8	4.3	4.3	3.6

**Figure 17: Hours per week spent travelling by car during term.** There were a few outliers in the data that would have greatly skewed these averages. We removed outliers above 40h/week because we interpreted these as mistakes (e.g., hours per term rather than hours per week), and we assumed they would not reappear in the ~60% of non-respondents to the survey. Outlier values were for JCR: 60h, 90h; for MCR: 40h, 50h, 60h; for staff: 150h.

	JCR home	MCR home	SCR	Staff	International	Overall
fly (h)	1.3	3.0	9.9	0.4	25.5	11.0

**Figure 18: Hours per year spent flying for academic reasons.** Here international students have been separated from domestic students ('JCR home' and 'MCR home').

We found that, as expected, staff/SCR members spend more time in cars than do students, and international students spend the most time in aircraft. Preliminary estimates for total carbon footprint are as follows:

- Assuming the mean of 3.6 hours spent in a car per term week per person holds for all 800 members of the College, we estimate that St Hilda's members emit the equivalent of 597.2 tonnes of CO<sub>2</sub> per 24-week academic year from car travel alone (see Appendix 2).
- Assuming the mean of 11 hours flying per year per person holds for all 800 members of the College, we estimate that **St Hilda's members emit the equivalent of 1108.8 tonnes of CO<sub>2</sub> per year from academic flights alone** (see Appendix 2).

We then presented respondents with four changes that could encourage them to reduce their air travel and asked them to rate the importance of each (Figure 19). The suggested changes were as follows:

- 1. Funding alternative: College funding for alternative modes of transport
- 2. Impact: Greater communication about the high carbon emissions of air travel
- 3. Availability accommodation: More available College accommodation between terms
- 4. Cost accommodation: More affordable College accommodation between terms

	JCR International	MCR International	SCR	Staff	Overall
Funding alternative	3.0	3.5	3.5	3.4	3.5
Impact	1.5	2.3	2.0	2.8	2.0
Availibilty accommodation	3.5	3.2	1.6	3.0	3.1
Cost accommodation	3.8	3.5	1.9	3.0	3.4

**Figure 19: Changes to reduce air travel**. Responses are shown on a 1-5 scale from "Not at all important" to "Extremely important". Domestic students are not included here as their flying times are very low in comparison.

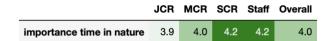
Key results from this question include:

- For international students, having **cheaper and more available accommodation** between terms would be "Moderately" to "Very Important" in reducing air travel.
- **Funding** for more sustainable, and more expensive, travel methods like the Eurostar is more important for the MCR and SCR/Staff than JCR.
- On average, **greater communication about impacts** of air travel would have little importance for JCR members, but slight importance for MCR and SCR/staff members.

# 7 Engagement with nature

We asked respondents to indicate how important spending time in nature (i.e., in green spaces or around water) was to them, on a scale of Not at all important (1) to Extremely important (5). We found that college members highly value time in nature (Figure 20).

- Over 70% of respondents said that nature was Very or Extremely important.
- SCR and Staff members rated importance slightly higher than students on average.
- By comparison, 65% of respondents indicated that "sustainability" was Very or Extremely important to them.



**Figure 20: Importance of spending time in nature.** Responses are shown on a 1-5 scale: 1 Not at all likely, 2 Somewhat likely, 3 Moderately likely, 4 Very likely, 5 Extremely likely.

We then asked respondents how many times they had been to Radley Large Wood (RLW; Figure 21). Key findings included:

- Most students have not been to RLW. Less than 10% of the MCR and JCR have visited, compared to over 20% of the SCR and over 30% of staff.
- For people who have visited RLW, average number of visits for was difficult to calculate due to unrealistic outliers, but is likely less than 5.

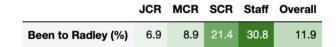


Figure 21: Proportion of respondents who have visited Radley Large Wood.

# 8 Engagement in sustainability

#### Personal contributions to sustainability

We asked respondents how likely they would be to contribute to the work of St Hilda's towards greater sustainability in the next year through several activities (Figure 22):

- 1. Participate in biodiversity surveys at the main college site
- 2. Participate in biodiversity surveys or help plant trees at Radley Large Wood
- 3. Be more disciplined with waste management (put everything in the right bin)
- 4. Eat at St Hilda's dining hall on a specified **meat-free day**
- 5. Decrease personal meat consumption at the St Hilda's dining hall
- 6. Decrease personal meat consumption in general
- 7. **Spread the word** about St Hilda's sustainability efforts to your peers

	JCR	MCR	SCR	Staff	Overall
biodiversity survey - main site	2.6	2.7	2.4	2.9	2.7
biodiversity survey - radley	2.4	2.8	2.4	2.7	2.6
waste	4.1	3.9	4.0	4.1	4.0
go to meat-free day	2.8	2.9	3.4	3.4	3.0
decrease meat consumption in hall	2.7	3.0	3.3	2.8	2.9
decrease personal meat consumption	2.6	3.0	3.2	2.7	2.8
spread info sustainbility	2.4	3.0	3.1	2.9	2.7

**Figure 22: Pro-environmental behaviours.** Responses are shown on a 1-5 scale: 1 Not at all likely, 2 Somewhat likely, 3 Moderately likely, 4 Very likely, 5 Extremely likely.

Responses to this question indicate a widespread willingness by the St Hilda's community to engage in sustainability initiatives in College, if given the capacity to do so. Key results include:

- Almost all College members are at least slightly likely to be more disciplined with their waste management.
- Even for behaviours with relatively low means such as **biodiversity surveys**, more than 20% of respondents said they were "Very" or "Extremely likely" to participate.
- ~75% of respondents are at least "Somewhat likely" to decrease their personal meat consumption, both in hall and in general.

#### Awareness of sustainability

We asked respondents to rate their awareness of six statements related to sustainability at the international, university, and college level (Figure 23). On average, respondents were Moderately to Very aware of the Paris Agreement's global average temperature goals. However, awareness levels were lower for global biodiversity and university sustainability

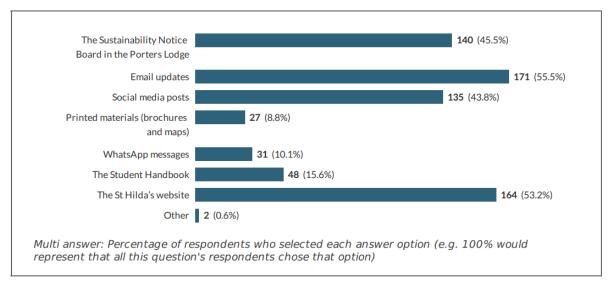
goals, and much lower for St Hilda's own sustainability accomplishments. Students were less aware than SCR and Staff members for most statements.

To what extent do you agree with the following statements?	JCR	MCR	SCR	Staff
The United Nations (UN) has adopted 17 Sustainable Development Goals				
that aim "to end poverty, protect the planet, and ensure that all people				
enjoy peace and prosperity" by 2030.	2.82	2.91	2.52	2.41
The Paris Agreement, adopted in 2015 by the UN Climate Change				
Conference, aims "to hold the increase in the global average temperature				
to well below 2C above pre-industrial levels" and to "pursue efforts to				
limit the temperature increase to 1.5C above pre-industrial levels".	3.61	3.58	4.26	3.05
The Global Biodiversity Framework, adopted in 2022 by the UN				
Convention on Biological Diversity, aims to conserve at least 30% of the				
world's land and sea areas and halve global food waste by 2030.	2.33	2.29	2.48	2.38
The University of Oxford's Environmental Sustainability Strategy, adopted				
in 2021, aims to achieve net zero carbon emissions and net biodiversity				
gain by 2035.	2.16	2.32	3.19	2.95
St Hilda's College received a Gold Award from the UN Green Impact				
Programme in June 2023.	2.05	1.99	2.35	3.05
The Climate League of Oxford and Cambridge ranked St Hilda's College 5th				
among all Oxford colleges for their decarbonisation efforts and				
transparency.	1.94	1.89	1.97	2.59

**Figure 23: Awareness of sustainability.** Numbers are on a 1-5 scale from "Completely Unaware" to "Extremely Aware".

#### Communication

We also asked respondents about how they would prefer to receive information about St Hilda's sustainability events, initiatives, and policies (Figure 24):



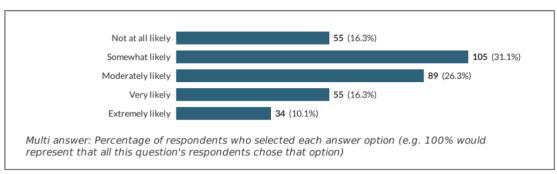
**Figure 24: Sustainability communication.** Respondents were asked to select which communication channels they would prefer, and were permitted to select multiple options.

Key results from this question include:

- **Email** and **website** updates are preferred by a majority of the community.
- Printed materials and WhatsApp messages are unlikely to be effective means of communication.
- Although the **Student Handbook** is an important reference, it is unlikely to be useful in isolation.

In addition to this question, we also asked respondents how likely they would be to contribute to the sustainability work of St Hilda's by spreading the word to their peers (Figure 25). We found that 84% of respondents are at least somewhat likely to do so, which suggests that we may benefit from strategically encouraging students to spread the word. We note that JCR members were, on average, less likely to spread the word compared to MCR, SCR, and Staff members.





**Figure 25: Likelihood of spreading the word about St Hilda's sustainability efforts.** On this 1-5 scale from Not at all likely to Extremely likely, the average response was 2.7 (JCR 2.4, MCR 3.0, SCR 3.1, Staff 2.9).

# 9 Appendix 1: Free response comments from survey

## 1. If any other changes would encourage you to recycle more, please let us know here.

A recycling bin in my office and no other kind of bin (i.e. so extra effort needed to dispose of something without recycling it)

Add it in documents sent out immediately students have confirmed their place at St. Hilda's College

Alternative options for disposing of recyclable materials that say "recycle at larger stores" - there are no larger stores within a close proximity to student accommodation and this option just isn't viable. I often have to dispose of these materials in general waste.

Although I try to sort my rubbish into recyclable and nonrecyclable using the two bins in my room, I am not sure if the scouts actually recycle my recycling bin.

appropriate bins in each kitchen or administrative building

Clear advice on what goes where. Especially as an international student, the system is just confusing!!

Clearer signage on bins and clearer assurance that the contents of different bins do go into different waste disposal/ recycling units. Many bins labelled recycling seem to go into general waste/ become general waste bins eg. in the JCR or some domestic kitchens.

Clearly marked recycling bins.

Currently many waste bins in college stand alone without a recycling bin. Also, it would be nice for more food waste bins to be available.

Designated recycling and non-recycling bins in bedrooms

Dinstinct recycling bins in accommodation rooms

Do not empty recycling bins into general waste - we know you do it

Every time there is a rubbish bin, put near to it a recycling bin (so that people do not have to looks for recycling bins when they find a rubbish bin)

Food waste bin in the hall

For international students, the colour code of the bins is confusing, usually the green bins would be related to recycling elsewhere. Thus, it would help to have a recycable sign and numerous examples of recyclable items on the grey bins. In addition, it would be helpful to also have a slogan next to the bin asking people to consume as little plastic as possible.

for suents living in college it is unclear which bins in our room are recycling or not, and so many people don't sprate theri rubbish eve if they would usually at home. there are the bins in the kitchen but these are not very clear and most people only use for kitchen recycling waste

Glass bins

Green bins in Norham gardens!

Having posters above the recycling bins of what you can/can't recycle and what you should do to soiled containers etc. would help increase correct recycling habits, since it acts as a convenient reminder (not many people would take out the handbook every time they throw away rubbish). Maybe the college being more transparent on what they do with the recycling as well? There seems to be a lot of doubt that the recycling even gets kept separate from other rubbish when the bins are emptied

I asked for a recycling bin in my office but have never received one.

I currently have no idea which bins are recycling ones - especially in rooms as it does seem they both end up in the same bag when scouts come by

I despair at what I see in the large so-called "recycling" bins between the kitchen and CBB. Seeing what is put in there makes me less included to recycle and less inclined to make an effort. Because I'm convinced the contents of these bins are not recycled at all, but incinerated or dumped instead.

I don't know if one of the bins in my room is supposed to be for recycling, and which are the recycling bins in st Giles' kitchens

I don't know what I'm \*meant\* to be recycling in college!

I don't know where the recycling bins are but would recycle everything that was recyclable if I knew - I am a fresher so don't know where much is!

I guess this would fall under more training or clearer sinage, but it isn't always clear which bin is actually the recycling one. Sometimes the colors of the bins clash with the bags, as in a black bin being used for recycling in one instance, but non-recycling in another.

I haven't seen a single recycling bin in South Building, and this is ny third year living there...

I just have one bin in my office so feel that my waste is not recycled at all

I think if we can appoint perhaps a "Group Leader" of every Floor of every building For instance Wolfson GL, L1, L2,L3 Garden GL, L1, L2, L3 etc... This group leader can perhaps be nominated by the 14 students staying on that floor, and he/she will take up this "role"/"responsibility" to encourage recycling, to keep the kitchen clean etc. Perhaps every end of term, these "Floor Leaders" will have a meeting with the sustainability team and they will perhaps share their observation and their recycling effort on their floor. Having a peer who is actively invovled in recycling will defintely encourage other floor mates to do the same. But it has done in such a way that it dodes not seem its extra "commitment" and duty, a hassle, but a "Leadership" position the college entrust the leader with to be a role model, to remind and to encourage recycling for instance. The other way I can think of, but it's abit transactional, its to hold perhaps some sort of "competition" for each floor, to see who recycle the most, but it's quite hard to think of how exactly to count etc. And while it may seem transactional as the student are only doing it because of an incentive, at least they start recycling hopefully, and if it just ingrain in some of the student's mind, I think its a big step forward

I want to recycle as much as possible in College, but I feel there is little information provided on how to do it, and the only recycling bins I know of are the large ones near the bike shed by the entrance.

I'd like to know that the waste I put in the recycling bin is always put into another recycling bin - many students I know have noticed that general waste and recycling are treated the same when removed from students' rooms, and have stopped sorting waste. Different coloured bags might help, instead of two white plastic ones.

If recycling bins were available in kitchens it would make recycling easier, as having no kitchen recycling bin means that even recyclable items are almost always not recycled when they have been used in college kitchens.

In my first year accommodation in Wolfson, I don't think there was any opportunity to recycle on my floor whatsoever

In terms of labelling on bins, perhaps have one bin in each bedroom dedicated to recycling. Also, in the kitchens, there could be bins for different types of materials e.g. paper/card, recyclable plastics...

introduce compost bins

it seems strange how i haven't noticed any bins outside, not sure what to make of this. Are they just hidden or something. Like i go outside and there is a normal frequency in the city. I guess it isnt that bad of a burden to carry my rubbish with me, but it feels eerie.

Just getting the hang of what can be recycled in the UK, so a primer on that would be the most helpful I think!

just having more recycling bins around college and off-site properties

Just to reiterate, especially on my floor in anniversary (floor 3G it's very unclear which bin is which I'm the kitchens

Make it clear where the bins are and that the scouts are able to empty recycling bins so they only contain recyclable items

More time!?

My accomodation just has a bunch of random bins but they do not specify whether they are recycling or not

My kitchen (south top floor) doesn't have a recycling bin, so recycling doesn't happen often there where it could (and should)

Newbie, but I'd not spotted any recycling bins. This has prompted me to try harder to find some!

no recycling bins in anniversary building offices

Not all rooms have recycling and general waste bins.

Not enough bins in college to start with and many places where people frequently throw waste eg. porter's lodge do not have recycling. Only big recycling bins behind the bike storage and people don't know where they are.

Not having college empty both recycling and general waste bins into the same bag

Not recycling - but would be good to have food waste bins. I know college trialled this about 2 years ago but seems a shame to throw food out in the rubbish when we could be composting

Not recycling. Please make compost bins available. I was told to not use the city compost bin by the person who cleans my accommodation.

Our kitchen (Wolfson) doesn't have a recycling bin

pls labels on recycling bins, i want to recycle but never sure like with bedroom bin, dry mixed recyling? also like in cbb kitchen has different colour containers, is that recycling?

Precise information about classifying items by whether they are recyclable.

Recycling bins in college owned accommodation rooms

recycling bins in rooms

Recycling used to be much much easier when there were recycling trays in tutors' rooms. There is now no obvious place to put recycling material and therefore lots of paper gets put into landfill. This is a huge step backwards and needs to be reversed.

Signage on bins to include what does and does not get recycled in Oxfordshire - it is different here to my home county and I usually have to look things up, but I'm sure many people wouldn't take the time to do that.

signs on bins as to what can be recycled. as an international student I am often unsure what can be recycled in the UK

signs on bins for basic thing as to what to and what to not put in them (i've seen many people put food into the recycling bin on my floor)

Specifically, a recycling bin in the Lodge.

Tetrapak recycling stations + plastic bag recycling stations

To have a compost could be nice!

Visual aids near bins as some students may come from backgrounds that don't encourage recycling

We only have a recycling bin for tins in our kitchen (CBB) and no recycling bin in personal room

Wolfson first floor doesn't have a recycling bin in kitchen or if there is one it isn't clear what/where it is

# 2. If you have any feedback on meat-free meals or the St Hilda's dining hall in general, please let us know here!

More vegetable options/salads/vegetable sides would help, but variety is already very good. I like it!

A lot of meat free meals seem to be very similar and quite mushy which just isn't fun to eat. I would definitely eat more meat free if they had more texture (and less cheese but that's just me)

A lot of the vegetarian meals are the same - salty cooked vegetables in oily tomato sauce

All i would add qualitatively is that, i do not care if there is meat or not. If it tastes good, i like it. I like the vegan curry, but i do not like the vegan sausages. That is my main concern

As a vegetarian, I think meat-free meals are absolutely great, as long as they are not using "meat substitutes" (e.g. Quorn), which tend to resemble meat in terms of mouthfeel, flavor, and appearance. I greatly appreciate the vegetarian (and vegan) meals at St Hilda's dining hall that use a diverse range of vegetables, rather than Quorn "meat-free sausages, burgers" or similar products that look too much like meat.

As long as they are tasty and not average slop i'm sure people would opt for them. Also, I can't be having three potato or bean-based options on my plate.

Better training for chefs - the options are often lacking in nutritional value, and I'm left hungry.

Can a menu be sent out either weekly or daily so that we can plan which days we eat in the hall and which days we may want to cook ourselves

Can end up being very expensive as it adds up Options other than casseroles and stews would be great

Curries are great

Definitely more variety and tastier options would be better. Also more dairy free options (dairy free doesn't have to be vegan!)

for formals specifically I don' think they should be meat free, especially when they cost £15 and often the options served do not reflect that. for examle for one formal the main was one large vegtable parcel with nothing else. Lots of people like vegaterian food and would choose to order it at a resteraunt, but only if more thought is given to vegterian options to make meals more interesting.

For me, it's the quality of meat free food that falls short of meat meals.

good food, could do with more seasoning

Great to have so many options, but could we have a bit less onion please. Onion in everything!

Have been very impressed with the selection so far

Healthier meat free options (less oily, higher protein, no ultra-processed options to replace meat)

I also prefer natural rather than synthetic meat-free options - ie. I'd rather eat some nice mushrooms or tofu than unknown meat substitutes. Also, it's currently impossible to have a balanced meal in the dining hall at £5.

I avoid the dining hall on meat free meals - as a young women - iron rich meals as essential to my health

I don't have a room in college, and therefore eat in very rarely indeed. I generally prefer not to have dietary options forced upon me, and would \*probably\* be less likely, all other things being equal, to eat in on a meat-free day.

I find meat-free meals problematic because I can only eat small quantities of pulses. The meat-free options often contain a lot of chickpeas, kidney beans or butter beans for example.

I found question 7 poorly worded. I believe the meat-free options are worse value for money than the meat options and usually not very palatable. I am conscious of maximising my protein intake therefore usually opt for meat options.

I generally try to cook myself, as the experiences of food in the dining hall haven't been great. Broccoli - and other food - is often hard/cold and it often puts me off wanting to eat in there.

I have a relatively severe intolerance to most meat substitutes, particularly mycoprotein, which significantly limits my options on days where only meat-free meals are offered.

I know this isn't something that can be easily controlled, but the prices of meals at Hall are making it less favorable as an option. The previous question suggested £5 as the price for a meal at Hildas, but I haven't had a basic meal cost under £6, and that has been without any extras.

I like how the price difference provides an incentive for eating less meat - if the price difference was larger is might help to decrease further meat consumption

I like the occasional vegetarian meal but not when it's the only option - e.g. sometimes on a Monday I want meat. As a result, I am now more likely to make my own meals as I can have meat when I choose. It makes most sense to always have a meat option and always have a veggie option rather than trying to force veggie meals on people - especially at formals.

I never go when there is a meat free meal. Often the options don't taste as good and have much less protein. The meat free options cost 30p less than a meat option which seems expensive compared if I myself cook a meat free vs meat meal. The prices of all meals have gone up this year which will cause me to go to hall less.

I really do not like meat free meals. I think that there should always be a meat option. Food is also far too expensive for what you get - e.g £3.50 for a chicken breast is ridiculous.

I really would hope for more veggie protein options.

I simply can't give up meat. It is a staple in my diet and I have never been good with vegetable based meals. Without meat options I would almost never go to the hall and simply use my credit in the college bar instead

I strongly object to being told that the only choice on one day is meat free. This is not my choice, everyday there is a vegetarian option so why are we being told that one day a week has to be meat free - in my opinion this is nothing to do with sustainability and is taking away my freedom of choice.

I think a carrot rather than stick approach is better and simply taking away all meat or fish options could backfire. Having 2 out of 3 options as vegetarian (or protein-rich vegan) would lead to people's typical behaviour shifting. By taking away all meat options, some people may just compensate by eating more meat outside of college.

I think it's better to do few vegetarian options but still keep one meat option rather than totally meat-free meal as many people don't even bother to come to the Dining Hall on meat-free days. If those people would come through, it is more likely that someone would try vegetarian instead of meat if it looked appealing and tasty to them.

I think it's desirable (a) that animals be free range or anyway not battery-farmed, (b) that local farmers/sources be used where possible, (c) that organic (non-pesticidal) farming be encouraged, but (d) that we do NOT aim to give up meat entirely (or even very largely). Good & responsible meat farmers deserve encouragement.

I think the veggie meals are normally the best option but seem not as good on meat-free days than on any other day!

#### i want meaaaaat

I would eat in hall more often if there were less meat free days. I generally find I prefer meat hall options. I enjoy being able to choose if I eat meat or not rather than having the choice made for me

I would like the college to do more to support sustainable food production within the UK, including supporting local farmers. In particular, learning more about where are food is coming from is important. British red meat, for example is raised to far higher environmental and ethical standards than the global average. If a meal contained local produce and was labelled as such, I would be more likely to choose it, and more willing to pay extra.

I would prefer both meat and meat free meal options on everyday

I'm never ever going meat-free. I'm still having meat in every meal.

It doesn't always included a protein source and was very carb heavy- this year, it seems slightly improved

It would be great if there were more choices!

it's nice that there is always meat-free options on offer, but sometimes these are not substantial compared to the meat option. For example last year the meat option was half a chicken, while the meat free main was a single stuffed mushroom - which should not have counted as a main at all. Apart from on meat-free Mondays, the variety in the meat-free options drops hugely - there are many days in a row where the meat-free option is tomato sauce and a random array of vegetables, and this gets too repetitive. Also, green leaves (eg spinach) are rarely served, so it is sometimes questionable whether the mains actually fulfil meat-free dietary requirements (for example getting enough iron).

It's all too expensive x

Just too expensive

Lots of tomato based stews over the summer that all tasted very similar. Would like more variety please

Meals in general very expensive for price of ingredients. Eg One serving peas £1.10

Meat free meals can be hit or miss. Sometimes it can be good, tasty and high quality. Sometimes it can be poor quality, and insubstantial. For instance we were severed a wedge of cauliflower with garnish as a main course at a formal dinner, with no sides. This was disappointing. On the other hand some of the options such as the curries and couscous are absolutely delicious.

meat/meat free meal choices are not imaginative. Sometimes taste is an issue

meat-free meals are a big problem for me as most vegan foods include yeast as a flavouring

Meat-free meals can make things difficult on people with food allergies whose allergens are frequently in meat-free options. Overall, the hall needs a massive overhaul of its approach to food allergies (especially those outside of the top 14). Expecting students to check the online menu, hope it is accurate, show up and hope they the dishes don't contain any of their non-top 14 allergens discourages drudges from eating in hall

Meat-free meals should be an option instead of a compulsory decision

More fish options Cheaper

Nil

people go elsewhere for food on the meat free days

Perhaps not feasible from a logistics/cost perspective, but where and how the animal is raised can have a significant impact on its carbon footprint and environmental impact more generally. Ensuring meat served in hall is locally sourced

and raised with good land management practices may have a larger positive environmental impact than meat free options.

Please don't always use onions and garlic to add flavour? It is not ok for people with FODMAP issues

Please make sure meat-free is labeled clearly as 'meat free'

Please note that boarding is included in my contract with college, so the price questions do not apply

Please offer at least some meat alternatives with meat-free options..

Please offer less meat free meals

Research in Cambridge found that people were more likely to select vegetarian food options if they are the first option. Trialing this at Hilda's would be a very simple way to reduce meat consumption in Hall. Could also bulk out recipes with beans: eg mince can be bulked with lentils without impacting taste.

Since I have allergies I find it quite stressful to eat in hall. The only time I've been there this term (Monday Week 1 Dinner) the allergy information written above the food was different from that displayed on the screen.

Some of the girlies have iron deficiencies!! I need another high-iron option if there is no red meat.

Sometimes the portions don't feel substantial! eg. One slice of tofu for main should not equivalent to a whole piece of chicken/ the meat main dish

Sustainable meals should be the standard, not an exception. With animal agriculture a key driver of climate change the college should make an effort to make as many of their meal options vegan as possible. I can never eat dessert in hall for example because vegan options are more sparse than they should be

The key to encouraging more meat-free eating is not through compulsion but by making the veg/vegan options really attractive.

The Marine Stewardship Council and Rainforest Alliance are not actually good indicators of sustainability. The MSC make money from the royalties charged for using its logo. Cocoa farms that are certified by the Rainforest Alliance still use child labour and unpaid labour. The solution is to serve less seafood, meat and chocolate. Please see this link for Rainforest Alliance criticism: <a href="https://foodispower.org/human-labor-slavery/slavery-chocolate/">https://foodispower.org/human-labor-slavery/slavery-chocolate/</a> If you want to serve ethical chocolate, select a brand from this list: <a href="https://foodispower.org/chocolate-list/">https://foodispower.org/chocolate-list/</a> Criticism of MSC and counterarguments: <a href="https://www.theguardian.com/environment/2021/jul/26/blue-ticked-off-the-controversy-over-the-msc-fish-ecolabel">https://www.theguardian.com/environment/2021/jul/26/blue-ticked-off-the-controversy-over-the-msc-fish-ecolabel</a>

The meat-free meals are often disappointing compared to all the options available to vegetarians. More meat alternatives e.g., quorn and tofu would be appreciated over vegetables in sauce.

The number one way to get students to eat meat free meals is without a doubt to make them cheaper

The options tend to be uninspiring - often basic pastas or bakes. There are a range of cuisines to tap into which do vegan/vegetarian food extremely well.

the prices have gone up insanely high this term, which makes me less likely to eat in hall when there are cheaper alternatives

The pricing in the dining hall is really weird - instead of charging per item, why not bring back something like the meal deal from last Trinity which was extremely popular and encouraged healthier eating? At the moment, when you go to hall, you're encouraged to not eat vegetables because no matter how many you get (1 piece of broccoli or 20) it still costs the same! Since most people just want a couple of vegetables on the side, it's completely uneconomical to get vegetables! Also, I'm not sure whether it's the price increases or a different way of calculating prices this year but my college kids (and other freshers I've spoken to) have been complaining about meals costing £9! Since many of the freshers don't even have kitchens with hobs, it's ridiculous to charge them essentially restaurant prices for what is probably their best option to eat healthily! Also, I know plenty of people who used to go to the dining hall a lot last year (particularly in Trinity, myself included) who aren't going this year as much because of the prices. Please, please change the pricing - either to something which includes, say, a main and two sides for instance or a prepaid bill for the term - because the current pricing system is pretty outrageous!

The quality of food is awful, especially as it's so expensive

The range of meat free meals is not great and the taste is an often significantly poorer, coming from someone who regularly enjoys both meat and non-meat meals.

The tofu tastes BAD. Stop making vegetarians suffer ②. Also if one more formal presents me with a stuffed mushroom/bell pepper I'm gonna riot.

There needs to be more selection for veggie options - not all veggie options suit everyone

There should be a more varied breakfast menu - currently the same food is served for breakfast every day.

There should not be a blanket ban on meat on days such as Monday - it should be a CHOICE if you do not want to eat meat, not forced upon you

They do a great job, and meet people's needs

Tofu options are good!

Too expensive, the same types of food e.g stuffed peppers on repeat, and often quite bad

Using more meat alternatives and protein sources such as Tofu would provide more bulky options

Would be great if there could be more gluten-free options/more flexibility for gluten-free eaters. I often find that the high calorie/substantial option contains gluten, so to compensate for this I need to have more than one of the other options, meaning my meal costs more (as it is calculated on the variety of food, not portion size)...Very happy to expand on this/discuss further.

You have lost the majority of people who ate in hall due to the insistence on meal free meals. Now people cook more often and are less willing to eat in hall, especially after you increased the prices of meals to compensate for this loss. Stop cutting your nose off to spite your face, drop the eco-friendly meat free act and bring back more food options at a reasonable price so that hall becomes an option that people want to attend. Let the vegans eat a meat free option and the rest of us can return to how hall used to be when people wanted to attend.

3. If any other changes would encourage you to reduce your air travel, please let us know here.

A change in the attitude of conferences whereby hybrid options were still available.

being able to stay at college/accomodation over the holidays

Being able to stay in the same room over vacations

Bursaries for using public transport to get to events

College funding these modes of transport on top of, say, a research travel grant. Eg. the modern languages travel grant does not cover train travel to Europe easily and it takes up a large portion of the grant (around £300-400) so is much less desirable when trying to save money used from the grant. Train travel is also not a desirable destination for people who live far from london, as national trains to London are also expensive.

Cultural change - the advantages of rail travel; sharing information about how to connect and travel using non-flying options between staff (a resource hub of tips and advice)

Encourage the use of the Eurostar! Maybe a financial incentive?

For international students living outside of Europe, it is almost impossible to avoid plane travelling, unfortunately.

Hoping Hildas recognizes that for foreign students sometimes air travel is unavoidable and maybe instead of efforts to reduce there can be info on how to offset carbon emissions

I have never flown.

I only do it when necessary already

rarely travel by air and not for uni

I travel less than once per year on average, for a conference, intercontinentally. I could reduce that to zero but it would have impact on my academic career - so I am not sure what the answer is.

I visit home once a year, but the place I'm flying to is really only accessible by flying, so for that reason there really isn't much on the part of the college. However, I imagine in the future conferences will become more prevalent, and for that reason funding for alternative sources of travel would/will be useful!

I would have to be on the train for 25h to come from home to Oxford... It is not really a viable option for me

International students should be offered more readibly available bursaries as it is not financially sustainable to go home every vac for many people but college accommodation is even less financially sustainable. Also, for international students that cannot go home, it is often not that much more expensive to travel around and stay with friends.

It isn't practical to switch to alternatives to air travel in my case.

Massive tunnel to Australia

My role demands that I travel - I always try to go by train - e.g. to Belgium and France .... Further afield is difficult

Necessary to remain employed

No air travel but as a bus user the service is awful. it is not reliable to asking people to rely on public transport is not always easy

None. I have to travel to and from Thailand during breaks.

Nothing would reduce—I only travel by air to return home

Offer more travel bursaries to students for study (e.g. STEM students)

online modality

Students from other continents can only reduce air travel so much. Taking a boat would take way too long.

Tidier storage facilities for international students or the possibility of leaving belongings somewhere in the room/college would help a great deal!! Maybe a room for each floor? I.e. more but smaller storage facilities that are more spread out. The big ones get really, really messy still, but I appreciate the new policy conc. items left there after week 2.

Unfortunately, many of my destinations (including Oxford itself) are only accessible by air travel.

4. If you have any more thoughts or concerns regarding St Hilda's sustainability goals and priorities, please let us know here!

"The Climate League of Oxford and Cambridge ranked St Hilda's College 5th among all Oxford colleges for their decarbonisation efforts and transparency." This is misleading. You should mention that every college got a score below 60% and we were at 41%. Not as impressive as it sounds.

[writing this again in case it was missed] The pricing in the dining hall is really weird - instead of charging per item, why not bring back something like the meal deal from last Trinity which was extremely popular and encouraged healthier eating? At the moment, when you go to hall, you're encouraged to not eat vegetables because no matter how many you get (1 piece of broccoli or 20) it still costs the same! Since most people just want a couple of vegetables on the side, it's completely uneconomical to get vegetables! Also, I'm not sure whether it's the price increases or a different way of calculating prices this year but my college kids (and other freshers I've spoken to) have been complaining about meals costing £9! Since many of the freshers don't even have kitchens with hobs, it's ridiculous to charge them essentially restaurant prices for what is probably their best option to eat healthily! Also, I know plenty of people who used to go to the dining hall a lot last year (particularly in Trinity, myself included) who aren't going this year as much because of the prices. Please, please change the pricing - either to something which includes, say, a main and two sides for instance or a prepaid bill for the term - because the current pricing system is pretty outrageous! Also, a better pricing system would encourage more people to go to the dining hall and also lead to more people eating sustainable options!

A food waste bin in the JMQ kitchens!!

Again, food waste bins please!

As said above, I don't agree with a general aim of reducing meat consumption; I would prefer to encourage responsible meat farming.

Changes to make food more sustainable need to be balanced with dietary needs

Contribute in Sus Com

Could you reduce the number of meat free days please or even better remove it entirely.

Encouraging people to switch out lights, and close doors and windows when leaving would also help reduce energy consumptions. The same is true for thermal isolation of the rooms - especially windows are very, very, badly isolated.

Food waste bins in JMQ would be great!

Having a College Beehive Source our own mistletoe for Xmas

I didn't know we had our own woods?

I forgot to say this in the section about meat-free meals. This is not a solution. People will eat meat outside of the Hall if they want. Consuming meat is part of my cultural cuisine, and I get hungry very quickly after the meat-free meals. It is also not okay, because we have a compulsory meal credit. Sure, everyone needs to make sacrifices, but it is up to each individual to take the decision of making a certain sacrifice. Don't impose it. Also, sometimes there is too little variety: three different types of pasta... Could you implement an every-day feedback system on the food that is served in hall?

I had a conversation with a porter to get more information on who I can contact re the person who waters the plants, to see if it's at all possible to also quickly water the MCR plants during summer/ holidays as they looked really dry (I gave them a good watering), and the porter told me that it's just plants (kind of "get over yourself") and it's the MCR's responsibility, which is true. It felt rather in contrast to the college's effort- we even have garden tours, a resident gardener talking to us about plants...

i love plants and growing my own vegetables/fruit...so i can help with that at the college if needed:)

I understand that the up-front costs of decarbonising our buildings is high, but I'm concerned that for that reason it's in danger of being put off. I hope we can come up with some really robust strategies for finding the money soon - including co-operation with other institutions nearby to share some of the infrastructure costs if that's doable.

In kitchens must be made easier to recycle. Probably with detailed poster on what can be recycled. And food waste if supported by council?

It would be good to know that account will be taken of disability - a bit tricky to respond to some of the questions because of disability being a dietary factor and also in respect of mode of transport (e.g. driving necessary because public transport not suitable for health reasons). Thank you!

Keep up with the good work!

NA

Please do not eliminate meat.

probably too busy to be involved in focus groups or planning etc. but if instructions/information/policy put in place I would be more than happy to follow and assist in the College's goals

026

Signage on recycling bins is sufficient I'd have thought but people still seem incapable of sorting things properly - v frustrating!!

Sustainability goals and priorities should not result in extra cost for students.

Thank you for all of your extremely important work!

The focus by students on sustainability appears (from discussions with peers) to be great and sustainable ways of living and studying are sought after. This does not appear to translate to other areas of the College as I have not seen any clearly marked recycling bins in College or at College accommodation(s). The importance of having the bins be clearly marked is due to my experience as an international student not knowing the exact recycling bin bag colours/expectations etc in the UK. A card or so above each bin explaining what should be deposited in the bin would be beneficial. I appreciate that the College used to do organic waste (compost) and this was discontinued but I would be extremely pleased to be able to dispose of my carrots peels/apple cores etc in a more sustainable way than putting them together with general rubbish in the same bin. At 11 Norham Gardens for example, there is a garden which could have a worm farm or so to assist in sustainable waste management.

The most important thing is encouraging research into better alternatives to polluting habits. Until there are economically better alternatives to single-use plastics and fossil fuels no-one who is not in a privileged position already is going to want to switch and China will keep pumping out 100 St Hilda's worth of coal fumes each minute - no-one in a developing country is going to care about the implications 50 years down the line of using diesel generators as in the here and now it allows them to actually have a decent quality of life. The college reducing its 'carbon footprint' is a nice idea but more or less amounts to virtue signalling. If St Hilda's wants to have an actual impact on the environment then it is much better to make life as cheap and easy for students (e.g. removing the silly controls from the radiators so they can actually have warm rooms), and to nurture research, so that they are then more likely to go on and create novel solutions to problems, rather than buying carbon credits in the form of a wood. The 'solution' to pollution is to create alternatives that are far better than the current options as then people and countries will clamour to adopt them - just like how people don't need to be persuaded that a car is better than a horse and carriage, if a cheaper and more reliable method of generating power than coal and oil comes along then countries will clamour to adopt it.

There should be more focus on reducing oil and gas consumption, and increasing solar and wind power, either in UK, or helping hot and windy Commonwealth countries instead of focusing on changing diets. St Hilda's/Oxford University has students and alumni who work in oil companies. Helping to turn their attention to cleaner energy, and not focusing on the profit to be gained from oil and gas, would solve this on a global scale much quicker than dietary changes. Even the vegetables and fruits we eat are being compromised by oil, plastic, air pollution and so on.

Tree planting in Radley sounds great-I would get involved in this.

# 10 Appendix 2: Carbon emission calculations

#### Car emissions:

The average petrol car's CO<sub>2</sub>e emissions are 0.18kg/km (<a href="https://www.gov.uk/government/publications/greenhouse-gas-reporting-conversion-factors-2019">https://www.gov.uk/government/publications/greenhouse-gas-reporting-conversion-factors-2019</a>). Assuming average speed of 30mph or 48km/h (<a href="https://www.statista.com/statistics/303443/average-speed-on-different-roads-in-great-britain-by-vehicle-type/">https://www.statista.com/statistics/303443/average-speed-on-different-roads-in-great-britain-by-vehicle-type/</a>), we estimate 8.64 kg CO<sub>2</sub>e emitted per car passenger-hour (a conservative estimate, as average speed is likely much slower due to traffic).

Mean 3.6 h/week/person \* 8 weeks/term \* 3 terms/year \* 800 members of college \* 8.64 kg  $CO_2e$ /passenger/hour = 597,197 kg  $CO_2e$ /academic year.

#### Aircraft emissions:

For economy class on an international flight to/from the UK, the average CO<sub>2</sub>e emissions per passenger-kilometer are 0.14kg/km, accounting for radiative forcing (<a href="https://www.gov.uk/government/publications/greenhouse-gas-reporting-conversion-factors-2019">https://www.gov.uk/government/publications/greenhouse-gas-reporting-conversion-factors-2019</a>). Assuming average cruising speed of 900km/h, we estimate 126 kg CO<sub>2</sub>e emitted per aircraft passenger-hour (a conservative estimate, as average speed is slower and some passengers may fly in higher classes).

Mean 11 h/year/person \* 800 members of college \* 126 kg  $CO_2e$ /passenger/hour = 1,108,800 kg  $CO_2e$ /year