

Eight strategic principles to guide our decisions



Prioritise Tasmanian-grown, ethical, fresh and in-season food.



Eating in Place by focusing on retaining or creating sites that contribute positively to student experience.



Procure local by preferencing and promoting Tasmanian suppliers.



Prioritise suppliers with Health, Nutrition & Sustainability initiatives.



Attract small-scale, affordable, commercially viable and market driven pricing.



Outlets will not be exclusive nor subsidised, they will be commercially viable and meet student affordability.



Bring the learnings and expertise together in a Food Charter co-designed by staff and students.



Sustainability will be embedded; particularly with packaging, food security and reduction of waste to landfill.