Dear Catering Manager

I am writing to ask [University name] to consider improving your provision of vegan food. There are more and more vegans in the UK, however vegan food has benefits that can be enjoyed by everyone.

Veganism is a way of living which seeks to exclude, as far as is possible and practicable, all forms of exploitation of, and cruelty to, animals for food, clothing, or any other purpose.

**Inclusive**

In the UK, vegans are protected under the Human Rights Act 1998 and Equality Act 2010 in England, Wales, and Scotland. There is an obligation not to interfere with a vegan’s right to freedom of conscience by act or omission, a responsibility under the Equality Act 2010 to avoid discrimination on the grounds of veganism, and a requirement to eliminate discrimination, advance equality of opportunity and foster good relations under the Public Sector Equality Duty 2011. This means all necessary steps should be taken to accommodate the needs of vegans to prevent discrimination, and public sector policies and practices must be developed with vegans in mind to comply with the public sector equity duty (PSED).

This extends to the provision of suitable food, and I would like to see tasty, nutritious, appropriate vegan meals on every daily menu at [University name] as standard. I realise that menu changes may seem challenging or expensive at first, but there is plenty of support available via The Vegan Society.

**Sustainable**

Providing vegan options does not just protect the rights of vegans. Vegan food can be enjoyed by vegans and non-vegans alike. Increasing your vegan food provision will support the University’s environmental initiatives. A vegan diet can reduce your food related carbon emissions by 50%. If you’re interested in the environmental benefits of veganism you (or [University name]) might want to try The Vegan Society’s ‘[Plate Up for the Planet](https://www.vegansociety.com/plateup)’ seven day challenge.

**Healthy**

Both the British Dietetic Association and the American Academy of Nutrition and Dietetics recognise that totally plant-based diets are suitable for every age and life stage.

It’s easy to produce tasty options that are rich in fibre and low in saturated fat, provide multiple servings of fruit and vegetables, and exclude processed meat, which the World Health Organisation has classified as a cause of cancer. In addition, some research has linked vegan diets with lower blood pressure and cholesterol, as well as lower rates of heart disease, type 2 diabetes, and some types of cancer.

The Vegan Society can help your catering team to build vegan meal plans. They have an in-house dietitian who can help with balanced meals and answer any questions you may have. You can contact Heather Russell on nutrition@vegansociety.com. They also have resources for caterers [here](https://www.vegansociety.com/cateringforeveryone).

***I hope you will consider offering a vegan option to everyone every day, for the good of the planet, our public health, and for animals.***

Yours sincerely

[Sender name]