

Fairtrade Impact Report 2022-2023

Introduction

Queen's University Belfast recognises the importance of Fairtrade and ethical trading, due to the impact these activities can have on worldwide communities. By supporting Fairtrade, the University is supporting enhanced opportunities, better pay and improved working conditions for farmers and suppliers across developing nations.

To ensure Queen's commitment is absolute, we are aiming to become accredited with Fairtrade status in 2023. As part of the criteria, this report has been created to provide an overview of Fairtrade activities, and an understanding of Fairtrade recognition, within Queen's University Belfast.

Fairtrade events

A range of events highlighting Fairtrade and focusing on ethical consumption were hosted throughout the year, including during Fairtrade Fortnight.

Panel Discussion: 'Does Fashion have to Cost the Earth?'

As part of European Week for Waste Reduction, Queen's University Sustainability Team and Belfast City Council hosted a panel discussion that allowed staff, students and the local community to join key leaders in our fashion and sustainable textiles industry to discuss ethical consumption within the fashion industry. Panelists included Dr. Laura Steele from Queen's University School of Management, Kathryn Tims from Wrap, Alison Gault from Ulster University, Becky and Connor from Another World Belfast. In total 25 people attended the event. Further information can be found [here](#).

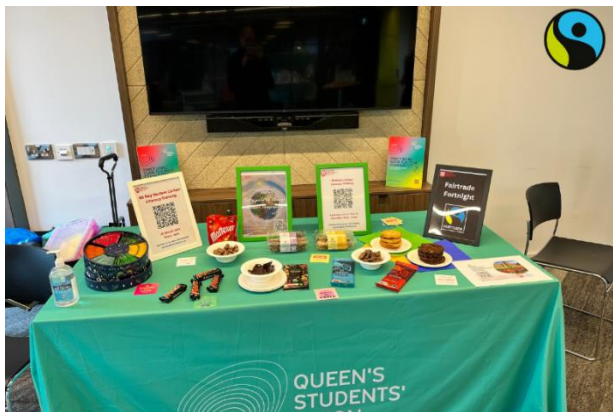


Fairtrade Fortnight

As part of Fairtrade Fortnight, staff and students were encouraged to host a Fairtrade Coffee Morning, with photos posted on social media entered into a Fairtrade Competition. In total, five coffee mornings took place across the two weeks with two winners chosen – Faculty of Medicine, Health and Life Sciences (staff entry) and the Graduate School (student entry).



Within Fairtrade Fortnight, SU Volunteer hosted a 'Community Gardening with a Twist' workshop. Fairtrade products were promoted and provided at the event.



Sustainable Cookery Sessions, in partnership with Belfast City Council, took place throughout February and March for students in Elms Accommodation. In total, 23 students attended the cookery demonstrations.

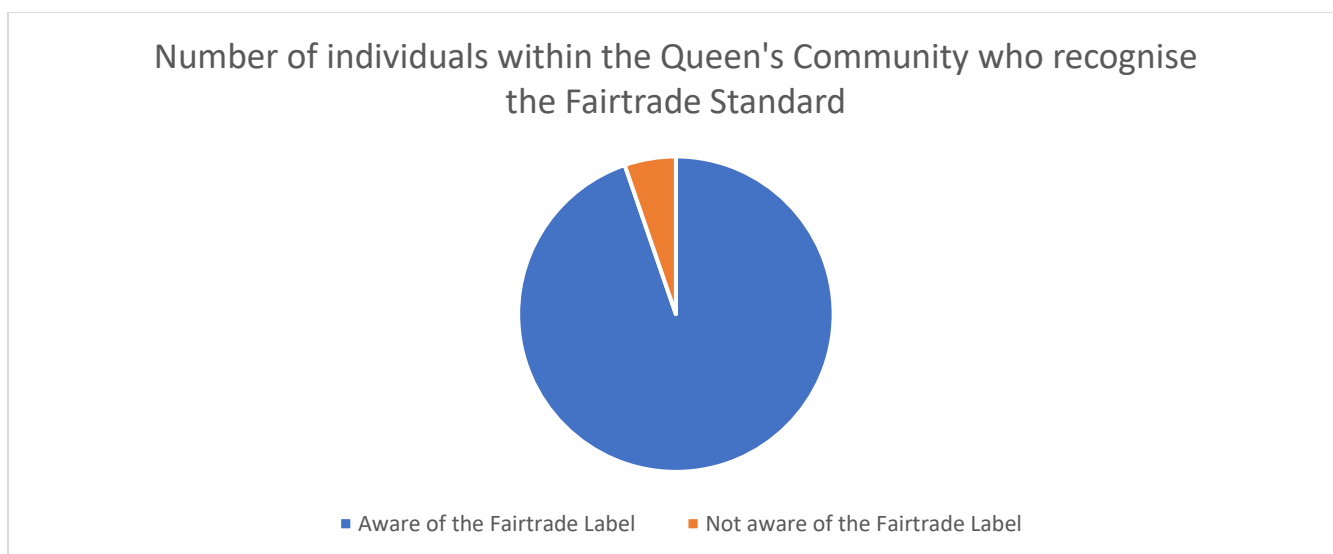


World Fairtrade Day

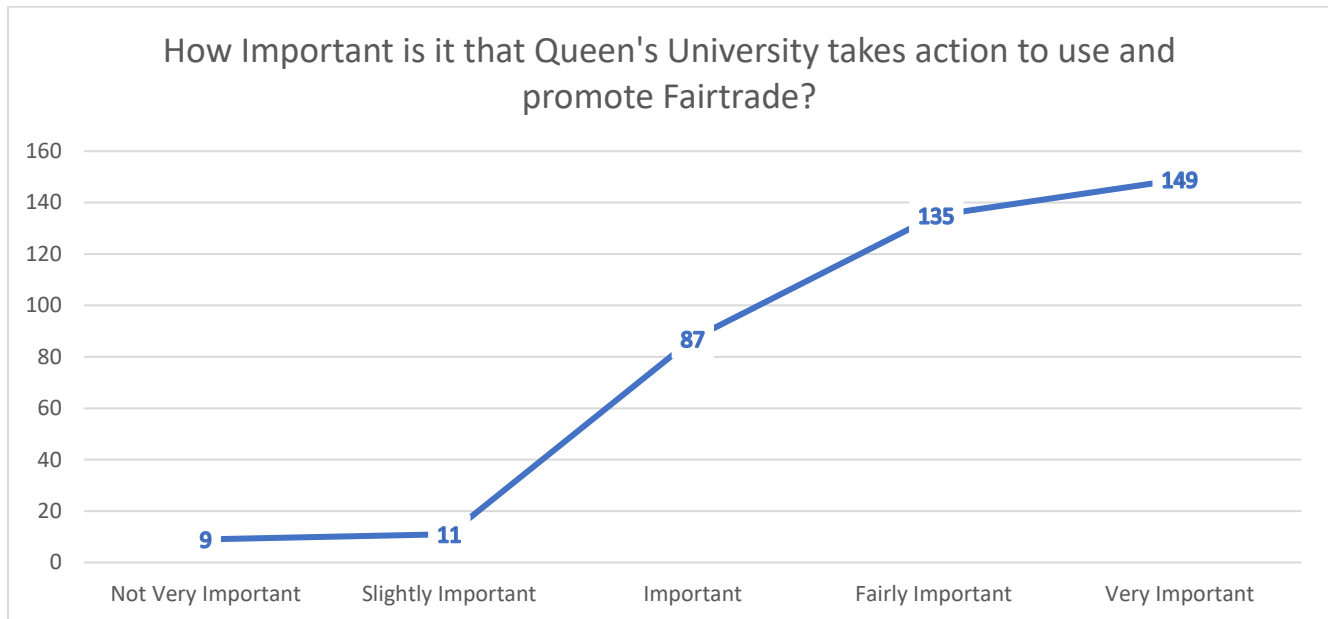
World Fairtrade Day is celebrated in May and will be recognised in Queen's University via a campaign or lunchtime 'Fairtrade, trade justice and ethics talk'.

Recognition of Fairtrade in Queen's University Belfast

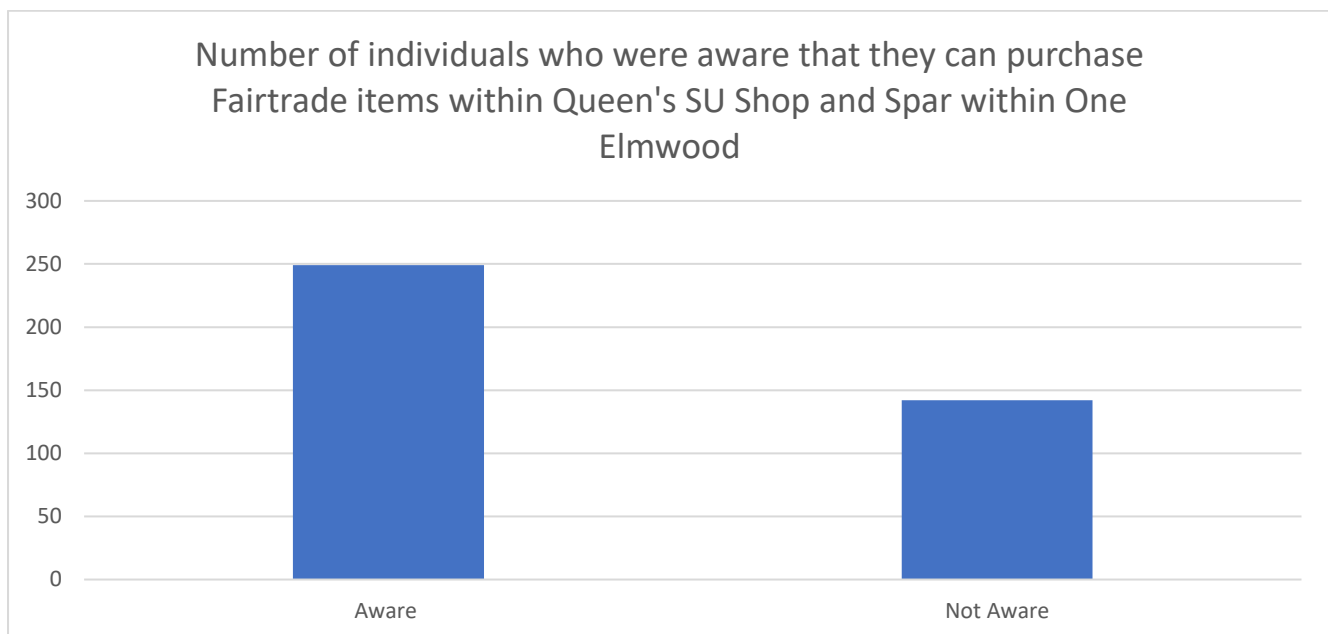
Campus Food and Drink Team within Queen's released a survey in March 2023 to determine if our community recognised and understood the Fairtrade Standard and were aware of the initiatives undertaken within the University around Fairtrade. In total, 391 individuals responded to the survey.



When asked how important it is for the University to take action to use, and promote, Fairtrade 76% of respondents indicated it was important/very important.



Our community were also asked if they were aware that they can purchase Fairtrade items within the SU Shop and Spar within One Elmwood. In total, 64% indicated they were aware the shop sold Fairtrade items.



Overall, survey results were positive and indicate that infrastructure and communications are ensuring our community is aware of Fairtrade. We look to improve these figures year-on-year and measure change via The Campus Food and Drink Survey.

Key actions discussed and agreed following the survey include:

- Enhancing communications around Fairtrade, to ensure staff, students and the local community recognise that Queen's University are supporters of Fairtrade. Communications will be enhanced and included in newsletters, social media and LCD screens.
- Creation of a dedicated Fairtrade stand will be located in the shop location in our One Elmwood building.
- Future Fairtrade events will continue to include both internal and external individuals to promote Fairtrade and ethical consumption.

Research and Education

Key academics are engaged with to ensure trade justice, and ethical consumption, is embedded within modules. Further, the Sustainability Team and Campus Food and Drink work with academics to ensure research opportunities are provided for students within Queen's.

For example, in Queen's Management School discussion in relation to Fairtrade is integrated into a module on Contemporary and Emerging Issues in Management. It is considered within the context of business, human rights, and sustainability. In addition, Dr Laura Steele, a Senior Lecturer within the School, has published a case study and teaching note on ethics and sustainability issues within the global tea industry, which highlights the role of the Fairtrade movement in securing better working conditions on tea estates. Dr Steele produced an accompanying podcast titled ['How do you make a 'good' cup of tea?'](#) in conjunction with Suki Tea, a local Fairtrade certified business.

Looking to the future

The university is committed to moving forward with improving Fairtrade in the following areas:

- Leadership and Strategy
- Campaigning and Influencing
- Procurement
- Retail and Catering
- Research and Curriculum

Progress is reported as a standing agenda item in quarterly Fairtrade Steering Group meetings. This plan will be reviewed every 12 months by members of the steering group.