



University of Exeter

Food and Drink Insights from attendance at the Intercultural Cafe December 2023

On 13th December 2023 we attended two Intercultural Café sessions where we asked our International students a series of open questions:

1. What is your experience of food and drink on campus?
2. What is important to you when it comes to your eating preferences?
3. How important is sustainable food? (1- not important, 10 –very important)
4. How would you feel if we were a meat free campus?
5. How could we meet your cultural requirements better?
6. How can we give a better overall experience across our outlets?

The key themes and messages that came from these sessions are:

- As an international student, our soup flavours are very odd! E.g. Pea and Ham. These flavours are less favourable!
- Pizza in La Touche, Isca Eats and Cross Keys is really good as it has an Italian base.
- Outlets have good quality meals and good prices
- Forum Kitchen is popular with comments including 'diverse menus'
- Our Pad Thai is very good – authentic
- When it comes to eating, the flavour and taste of the food are most important. Many of our dishes need more spices!
- Sustainable food is important, but it also needs to be a suitable price. There is a high awareness of food waste and a personal responsibility to reduce this.
- Choice is very important. A meat-free campus is not desired.
- Barisca coffee is a good quality and price.

Our culinary team are taking on board the comments about the soup flavours and spices and will use this feedback to adapt dishes during the menu development process.