

UC Merced Sustainable Food Services Report

Office of the President

UC Policy on Sustainable Foodservice

Introduction

There is no doubting the social, environmental and economical importance of sustainability in today's world. UC Merced's commitment to sustainability sets forth a clear list of expectations for the campus in the future. As a stakeholder on the Chancellors Sustainability Committee, UC Merced Dining Services is committed to increasing awareness around sustainability, defining it both technically and in practice for our customers to witness and hopefully model. As a small University, we have an opportunity to build sustainable practices from the ground up. Since the Universities inception back in 2005, a multitude of Dining sustainability efforts have been implemented, including an emphasis on green purchasing, creation of a pre-consumer compost program, installation of energy efficient equipment, and in-house waste awareness education. As this document will detail, Sustainability is a focal point for UCM Dining and will continue to be so for years to come.

Organizational Structure

UC Merced Dining is unique as we are the only food service on campus at this time. Catering, Kiosk, Concessions, and Residential Dining all lie under Dining Services.

Yablokoff-Wallace Dining Center	\$2,800,000 annually
Lakeside Catering	\$500,000 annually
The Lantern Café	\$240,000 annually

Our key partners to success include:

- UC Merced Purchasing
- Dining Advisory Board (currently being developed)
- Prime Vendor – US Foodservice (green business)
- Chancellors Sustainability Advisory Committee
- Local growers and vendors
- UC Merced Green Club
- UC Merced Green Hall
- Systemwide colleagues

UC Merced Sustainability Report for OP

Education

	Objective	Metrix	Status
	Set up, "You Wasted This" campaign at trayveyer to encourage dining in	Show Students volume of waste form 1 week of eating out vs dining in	Ongoing
	Spring 2010 Table Tents - Napkin awareness	Publish	Development Stage
	Own Cup Discount Program Marketing	Partner with Bookstore	Ongoing
	Pilot "Eco-container" exchange program to Green Residence Hall	50 students / 2 mo trial	Expected Start March1
	Achieve 95% composting of pre-consumer goods in back of the hosue	Trash can Audits	Development Stage
	Audit of portion control	% proper size / total portions audited	Ongoing
	Secret Shopping of employees		
	Organize a sustainability training session for student employees - standardize training	99% attendance out of 3 sessions	Not Started
	Offer a 'Sustainability Dinner' w/ Housing	1 in Spring 2010	Planning Stages
	Spring 2010 Table Tents - Portion Control	Publish	Development Stage
	Spring 2010 Table Tents - Why Dine In?	Publish	Development Stage
	Student Survey on Sustainability	Release Fall 2010	In Progress

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Operations

Objective	Metrix	Status
Establish a surcharge for all "To-Go" orders	Implement Charge of \$0.50	Completed
Yearly analysis of lighting schematic and reprogramming of schedule	Lights programmed based on d/n cycles	Not Strated
Move to Green Chemicals	100% Green Chemicals	Completed
Green Business Certify YWDC		
Installation of variable speed hood at grill	Install date 8/09	Completed
Replace non-recyclable items with green friendly products	100% reusable or bio/compost containers	In Progress
Expand Back of the House Recycling program	Implemented	In Progress
Compost all coffee grinds from Kiosk	Program in Place	Completed
Reconsideration of waste bins and locations	Map based on traffic patterns	In Progress
Recycling of all Grease Waste	Agreement w Vendor	Completed
Grown herbs and flowers for use in centerpeices	Most Events in Private Dining	In Progress
Use compost in herb bins	2 cubic ft plus per bin	Completed
Encourage use of Private Dining Room to decrease travel around campus	10 Events per week in Private Dining	In Progress
Wasteless Wednesdays Dine-In Only	Hold 1 wk in Fall	Not Started
Purchased purified drinking water / ice dispenser to encourage canteen filling	Purchased	In place, needs more marketing
Evluate entire disposables program	Porduce report on how to downsize	Not Started