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 annuallyLakeside Catering\$500,000 annuallyThe 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				
Objective	Metrix	Status		
Purchase Local Produce	% Local / Total			
when in season	Produce	In Progress		
Establish a Seasonal Produce				
Calendar	Calendar in Place	In Progress		
Evaluate feasiblity of Organic				
Salad bar	Not Started	Not Started		
Establish "Quick & Dirty"				
vendor forms to lure in small	Handout available	Completed		
Emphasis on regional				
produce in RFP	Included in RFP	In Progress		
•				
Local Dining Vendor Fair	Fall 2010 Opening	Not Started		
Prime Vendor a Certified				
Green Business	Implemented	Completed		
By 2015, 20% of all				
purchases will meet UCOP				
sustainable guidelines	% purchases	In Brogross		
Offer Fair Trade Coffee at all		In Progress		
		To Due succes		
locations	All Locations	In Progress		
Development and implement				
Seafood Purchasing Program	Program			
to model MBASW standards	Implemented	Not Strated		
Increase seasonality of				
rotating menus	Implemented	Completed		
	Hold event with local			
"Why Buy Local" Campaign	vendors	Not Strated		
	Link w/ Strategic			
Consider cage-free eggs	Sourcing	In Progress		
Develop a map with pins to				
identify region of produce for				
, , , ,				
customers to see in dinign	T I. II. M			
room	Install Map	Not Started		
L	1			

Procurement

Objective	Metrix	Status
	Show Students	
	volume of waste	
	form 1 week of	
Set up,"You Wasted This" campaign at	eating out vs dining	
trayveyer to encourage dining in	lin	Ongoing
Spring 2010 Table Tents - Napkin awareness	Publish	Development Stage
	Partner with	
Own Cup Discount Program Marketing	Bookstore	Ongoing
Pilot "Eco-container" exchange program to	50 students / 2 mo	
Green Residence Hall	trial	Expected Start March1
Achieve 95% composting of pre-consumer		
goods in back of the hosue	Trash can Audits	Development Stage
	% proper size / total	
Audit of portion control	portions audited	Ongoing
Corret Chapping of amployage		
Secret Shopping of employees	99% attendance out	
Organize a sustainability training session for		National Characteria
student employees - standardize training	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
	1	

Education

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Education

UC Merced Sustainability Report for OP Objective Metrix Status				
Explore Post-Consumer				
Recycling with Waste Partner with Green business	Establish Program	Not Started		
	Establish partnership	Not Strated		
in the Valley Continue to participate in	program			
CAFF	1 meeting / semester	Ongoing		

External Outreach

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

Operations