

UC Berkeley Sustainable Foodservices Working Group Annual Report, 2011-2012

Date: August 15, 2012

Summary

This annual report captures the work of the campus Sustainable Foodservices Working Group and of others on campus to comply with the UC "Policy on Sustainable Practices." Campus vendors continue to show leadership in their percentage of purchases of sustainable food, and reported percentages this year have remained essentially steady. Interestingly, 15-20% of the purchases this year meet the criteria for more than one category. Data includes both Cal Dining and other vendors who reported sustainable food purchases. Among other interesting projects this past year, Cal Dining used the LeanPath ValuWaste food waste tracking system to save thousands of dollars.

Food At A Glance

- [Cal Dining](#) has four certified organic salad bars; offers pre- and post-consumer composting in its kitchens and dining halls; sells its waste oil to be converted to biodiesel; has trayless dining at all locations; offers compostable containers, kitchenware, and cups; serves Marine Stewardship Council certified seafood; offers a discount for reusable coffee cups; uses 100% organic milk in dining halls and 100% organic eggs in all facilities; ensures 75% of entrees are vegetarian; partners with Buy Fresh, Buy Local and Community Alliance with Family Farmers; and donates food to a non-profit family shelter.
- Cal Dining's food is 99.9% free of trans fat and hydrogenated oils.
- The [UC Berkeley Sustainable Foodservices Working Group](#) is implementing a workplan to achieve the sustainable food purchase goal for campus vendors.
- The [ASUC Sustainability Team](#) runs The Local, an organic vegetable and fruit stand.
- The [Eat Well Berkeley Initiative](#) integrates sustainable food practices with nutrition guidelines for healthier meetings, vending machines, catering, and restaurants. Recent accomplishments include the launch of the Eat Well Berkeley Restaurant program at Pat Brown's and QualComm Café, two Cal Dining Retail campus restaurants.

Achievements

Sustainable Food Purchases FY11-12 The UC Berkeley Sustainable Foodservices Working Group again asked all vendors to track and report the percentage of their food budget spent on sustainable food. To date, three have submitted data, and one more vendor's submission is expected later in August. For the second time, the reported data include Cal Dining and these additional vendors. The data on purchases is also presented two ways for 2009-2011. The first number includes purchases that are locally grown, organic, fair trade, or humane. The second number also includes purchases produced by locally-owned businesses. Interestingly, 15-20% of the purchases meet the criteria for two different categories.

Sustainable Food Purchasing at UC Berkeley, 2008-2011

	2008	2009	2010	2011
Total sustainable purchases (%)	24%	22%/27%	25%/32%	24%/33%

Total Sustainable Food: Data for 2008 are from Cal Dining only, using the Real Food Challenge criteria. Data for 2009 are from Cal Dining only; 2010 and 2011 data from Cal Dining and two additional campus foodservice vendors. For 2009-2011: first number includes purchases that are locally grown, organic, fair trade, or humane. Second number also includes purchases produced by locally-owned businesses.



Continuous Improvement in Action A new [Operational Excellence project](#) at Cal Dining using the LeanPath ValuWaste food waste tracking system is saving thousands of dollars, fostering environmental sustainability, and empowering staff to make it all happen. Since the program launched in August, Cal Dining has reduced kitchen waste by over a third—from over 3,000 pounds a week to about 2,000 pounds—which has resulted in savings from avoided food purchases of more than \$1,600 each week. The project was funded primarily through a grant from the [StopWaste Partnership](#), a public agency partnership between Alameda County’s Waste Management Authority and its Source Reduction and Recycling Board.

Eat Green Program Promotes Healthy & Sustainable Food Habits

Health*Matters offered a 4-week, email-based [behavior change program](#) designed to help faculty and staff create healthy and sustainable food habits. Participants learned to purchase, prep, cook, and serve in a more environmentally friendly way. The program consisted of a weekly one-page newsletter with information about that week’s topic along with several goals related to the topic. Those who completed the four weeks program were entered into a prize drawing for one of several Eat Green sustainability kits, I Heart Tap Water bottles, and Cal reusable Chico bags.



Food Collective’s Super Green Gala Berkeley’s Student Food Collective hosted their annual Gala Event with an extravagant four course menu using organic, local, and ethically sustainable produce. The non-profit UCB student-run organization celebrated its one year of education and sustainable business, providing the community with ecologically sound, local, fair, and humane food from their storefront on Bancroft Street across from campus.



UC Berkeley Eats Real In October 2011, UC Berkeley celebrated the first ever Food Day. Food Day is a nationwide effort that seeks to bring together Americans from all walks of life to push for healthy, affordable, and delicious food produced in a sustainable, humane way. The event featured a [BYO lunch picnic](#), a welcome address by Michele Simon, public health lawyer and food activist, and a mini Sustainable Food and Vendor Showcase (sponsored by Cal Dining). In addition, UCB participated along with all UC campuses in promoting the Systemwide Food Day Pledge.

Campus is Recognized for Its Efforts – UC Berkeley was recognized as a ‘Real Food Pioneer ‘ by the [Real Food Challenge](#), for piloting their calculator as a way to measure the percent of their budget that is spent on local and community-based, fair, ecologically sound or humane food. UC Berkeley was also named one of the ‘Most Vegan Friendly Colleges’ for 2011. Using student voting and a series of food assessments, People for the Ethical Treatment of Animals (PETA) recognized UC Berkeley (#9) for maintaining its standard of excellence in being green.

Cal Catering Becomes a Green Department Cal Catering became a **green department** in July 2012. They were certified at the highest level with 20 points for initiatives that include composting and recycling, programming monitors to switch to standby mode, collecting and using one-side clean paper in a printer, using only 100% recycled content paper, maintaining a herb garden, using 100% compostable kitchenware, donating excess food to a charity, and collecting e-waste. They were also audited in March 2012 by the Food Service Technology Center.

Plans

The UC Berkeley Sustainable Foodservices working group plans to conduct a gap analysis on current programs and on whether there are related guidelines for foodservice vendors. The working group will also develop standard language for foodservice operator contracts to codify policy and work with procurement staff to identify ways to offer Strategic Sourcing prices to the smaller food vendors.

Other upcoming projects include expanding the in-house food preparation for the Berkeley Student Food Collective, Cal Dining Sustainability Team interns doing audits and outreach, and a study to determine the costs and benefits of reusable and biodegradable food containers and to test the feasibility of a reusable food container program in Cal Dining. Another project will focus on sustainable family living at University Village.

A renovation at Pat Brown's, a retail unit, is expected to be certified LEED Gold in the coming year and will also become a registered Alameda County Green Business.