

UC Berkeley Sustainable Foodservices Working Group Annual Report, 2010-2011

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Summary

The campus Sustainable Foodservices Working Group continued to implement its workplan to increase the sustainability of food purchases and operations. This annual report captures the work of the committee 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, which has gone up by almost three percentage points in the past year. Several vendors also reported significant sustainable food purchases. For the first time, the reported data include Cal Dining and these additional vendors. Among other interesting projects this past year, the Berkeley Student Food Collective opened its new store location, Cal Dining received MSC certification, and a student referendum to ban bottled water passed by a 5 to 1 margin.

Food At A Glance

- ✓ [Cal Dining](#) has four 100% 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; 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 partially 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.
- ✓ Certified Alameda County Green Businesses: Cal Dining (all four dining halls), Free Speech Movement Café.
- ✓ Certified Bay Area Green Business: Global Gourmet Catering (Cal Performances)
- ✓ The Office of Sustainability has certified 59 **green events** in the past year, 61% of which offered at least 10% sustainable food.

Achievements

Sustainable Food Purchases FY10-11 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 more have submitted data, although one vendor's submission was incomplete. For the first time, the reported data include Cal Dining and these additional vendors. The data on purchases is also presented two ways for both 2009 and 2010. 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.

Sustainable Food Purchasing at UC Berkeley, 2008-2010

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

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 data from Cal Dining and two additional campus foodservice vendors. For 2009 and 2010: first number includes purchases that are locally grown, organic, fair trade, or humane. Second number also includes purchases produced by locally-owned businesses.

Get Your Sustainable Bite On at the Newly Opened Student-Run Food Cooperative The [Berkeley Student Food Collective \(BSFC\)](#) officially opened its doors on Bancroft Way in November 2010, reflecting an 18-month effort to bring healthier and sustainable eating alternatives to UC Berkeley. The co-op's journey initially began as an alternative to a proposed campus fast food establishment. Carrying fresh, healthy, environmentally sustainable, local and ethically produced food at affordable prices, BSFC is incorporated as a nonprofit organization, and run by member volunteers who make decisions through a democratic process.

Cal Dining Achieves Sustainable Seafood Certification Five years after becoming the first university dining program in the country to earn organic certification, Cal Dining has again raised the sustainability bar and become the first public university to earn [Marine Stewardship Council \(MSC\)](#) certification. This "Chain of Custody" certification ensures that Cal Dining is purchasing seafood that sources back to a sustainable fishery. Working to promote the health of oceans and fish populations and reward fisheries that operate sustainably, MSC provides an 'ecolabel' which will start to appear on menus and at food stations in the Cal Dining commons.

Berkeley Team Helps Bring Locally-Farmed Berries to Sacramento Schools Through the UC Division of Agriculture and Natural Resources (ANR), a Berkeley team works with the UC Cooperative Extension researchers to make 'eating local' a reality for Sacramento school children. The ["Farm to School"](#) program is an interdisciplinary academic group focused on education and research in areas ranging from food production to consumption. Guided by Dr. Jennifer Sowerwine's research team, the innovative new program involves the convergence of local small family farms and school cafeterias, where children are given fresh fruit that is oftentimes not available to them at home.

Alternative Spring Break Trip Looks at Food Justice and Local Farming Berkeley students spent their spring break learning about food justice issues and performing hands-on work at local Bay Area farms. Through the Cal Corps Public Service Center, this student-led [Alternative Spring Break](#) program named "Food for Thought" began with a semester-long DeCal exploring food accessibility, environmental impacts of conventional farming, political impacts of patenting, and the relation of food to the community. The students traveled to five Bay Area farms active in the local food movement and sustainable agricultural, performing duties ranging from hoeing and pruning seedlings to building chicken shelters.

UCB Journalism Students Produce Multi-Media Account of Urban Bee Project Students from Berkeley's School of Journalism captured the importance of bees to food systems and to local urban gardens in their multi-media ["Backyard Buzz"](#) project. The project uses video footage, facts, and photos to highlight the value of bees both in agriculture and in gardens. The most

effective pollinators in the world, bees pollinate at least one third of temperate vegetable, fruit and nut crops, as well as most wildland flowers; however, bee populations are in decline due to habitat destruction. The [Urban Bee Project](#) works out of a lab at UC Berkeley, observing native bees and their favorite flowers and offering information on how to attract some of the 81 known bee species local to urban Berkeley.

ASUC Water Referendum Vote Passes In this year's ASUC student elections, Berkeley students voted over 5 to 1 in favor of the "End the Sale of Bottled Water Initiative." Part of an effort to reduce waste and encourage students to refill reusable canteens, the referendum requested the renegotiation of existing campus contracts to "phase out" the sale of bottled water through better maintenance of water fountains and more hydration stations.

New and Easy to Find Hydration Stations [I Heart Tap Water](#) promotes education about the health and sustainability benefits of drinking tap water and seeks to make improvements to campus infrastructure by increasing accessibility to water bottle refill stations. Thanks to a 2010 TGIF grant, Capital Projects was able to develop design standards for installing refill stations, and a new station was installed in Dwinelle Hall. You can now find all refill locations and campus drinking fountains on [Googlemaps](#).

CLI E-Waste Works to Recycle Electronics and Educate Dedicated to improving electronic waste disposal efforts among the UC Berkeley community, the [Cal Leadership Institute's \(CLI\) E-Waste student group](#) partnered with Cal Dining and Cal Surplus and Salvage to recycle old cell phones, batteries, old ink cartridges, printers, CDs, and even old computers. This initiative seeks to educate students on the importance of e-waste recycling (seeing that e-waste makes up 70% of all toxic waste in landfills, with over 50 million tons generated a year). You can find their RED e-waste disposal bins at Golden Bear Café, Ramona's, Terrace Café, Pat Brown's, Common Grounds, and Pro Shop.

Plans

- The UC Berkeley Sustainable Foodservices working group will again query all campus vendors and report on sustainable food purchases to the UC Office of the President.
- Cal Dining plans to verify their sustainable food purchases through the Real Food Challenge, continue to investigate the use of reusable to-go containers in their dining halls, and implement LeanPath (a food waste tracking system).
- Health*Matters will host a 4-week "Eat Green" series and has taken the lead on coordinating Food Day activities on campus.
- There will be a BYOM (Bring Your Own Mug) campaign to reduce purchases of single-use coffee cups.