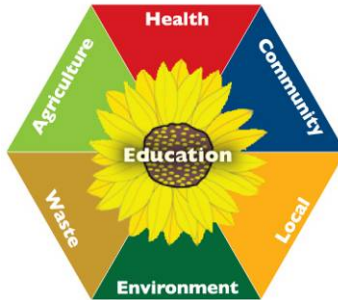




Sustainable Foodservice Progress Report 2012



Compiled by:

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UC Davis Dining Services – Sustainable Foodservice Progress Report 2012 at a Glance



Sustainable Food Procurement:

Resident Dining – 22.8% of all food purchases are from sustainable sources

- 27% of all meat and seafood purchases are sustainable
- 95% of all eggs are cage-free, humane
- 36% of dairy purchases are local, humane
- 100% coffee is Certified Fair Trade
- 40% of produce is local (within 250 miles)

Retail Dining – 9.15% of all food purchases are from sustainable sources

- 55% of dairy purchases are local, humane
- 9% of all beverages purchased are sustainable
- 17% of produce is local (within 250 miles)

Combined – 19.08% of all food purchases made by UC Davis Dining Services Resident & Retail dining locations are from sustainable sources

Education:

Campus-wide education programming, including:

- Meatless Monday promotions
- Farm-to-College & Food Day programming
- Nutrition, allergen and ingredient information at all resident dining locations and select retail locations
- Nutrition and Sustainability Education Programs
- Nutrition and Sustainability Internships
- Resident garden
- Bi-annual student Green Chef challenges



External Stakeholder Engagement:

- UC Davis Farmers Market sponsor and Davis Farmers Market event support
- Hunger Relief - annual Swipe Out Hunger drive, UC Davis Food Pantry donations and partner with Table for Two
- Go Green Grant program supporting student and campus sustainability projects
- Sponsor of the 2012 CA Higher Education Sustainability Conference at UC Davis

Sustainable Operations:

Resident Dining

- All organic matter is recycled into compost or sent to a Bio Gas plant
- Trayless dining rooms since 2009
- Reusable Aggie Ware program for resident hall programs
- Sustainable Business Certification for all three resident dining locations
- Cuarto Dining Commons is certified LEED Gold for commercial interiors
- Potted plants on all tables instead of cut flowers

Retail Dining

- Pre-consumer organic waste is recycled into compost or energy; customer waste composting at select locations
- Reusable container discounts and plastic bag free operations
- Zero-Waste Aggie Stadium, University Catering, UC Davis Picnic Day, UC Davis Farmers Market



Overview of UC Davis Dining Services

UC Davis Dining Services is committed to actively engaging in procedures, policies, and practices that foster sustainable solutions at the University of California, Davis.

Resident Dining Program:

UC Davis Dining Services, provided by Sodexo, operates three resident dining commons on the UC Davis campus: Segundo, Tercero and Cuarto Dining Commons. The resident dining program provides approximately 50 thousand meals each week and 375,000 retail transactions at resident convenience stores. The resident dining program also includes the central UC Davis Commissary and UC Davis Harvest Bakery and three convenience stores located in each of the resident living areas – Trudy’s, Crossroads and The Junction.

Retail Dining Program:

Dining Services also operates retail dining at the Silo Union, Gunrock Pub, Scrubs, BioBrew, Star Ginger Food Truck and manages contracts with small, local businesses* and national franchises Taco Bell, Carl’s Jr., Pizza Hut and Starbucks. There are additional concessions across campus for large campus events, arts & entertainment and athletics. Over 26 thousand transactions are made each week at these retail operations on campus. University Catering is also managed by Dining Services and provides food to over 5,000 events every year on large and small scale. Retail dining utilizes the UC Davis Harvest Bakery and UC Davis Commissary for various retail food offerings.

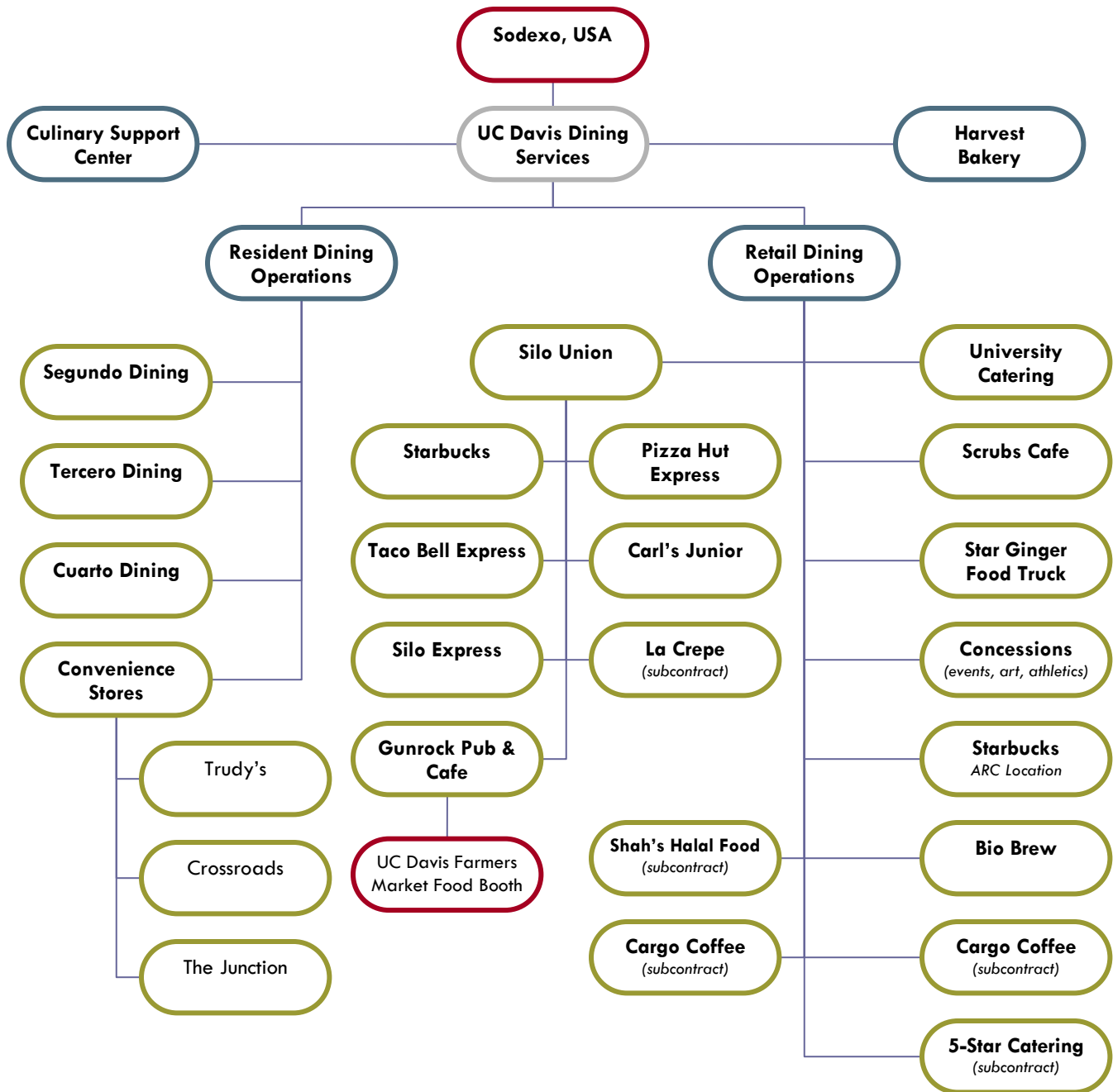
Department of Sustainability and Nutrition:

UC Davis Dining Services’ Department of Sustainability and Nutrition includes three full-time employees and over 35 UC Davis student interns that participate in quarter- or year-long internships. Linda Adams, RD is the director of the department, with over 20 years of food service experience at the UC Davis campus. Dani Lee is the Sustainability Manager with over 6 years of food service experience at the UC Davis campus. Sara Kosoff is the Sustainability and Education Coordinator with 2 years of food service experience. The Department of Sustainability & Nutrition manages the UC Davis Dining Services sustainability program, which oversees seven core sustainability practices: *education, health and wellness, community and culture, sustainable agriculture, locally grown and produced, waste reduction and elimination and environmental stewardship*. This program is implemented campus-wide in all Dining Services locations.

* Subcontracted food vendors are not included in this report – this includes Shah’s Halal Food Cart, La Crepe, Five-Star Catering and Cargo Coffee

UC Davis Dining Services 2012 Food System Map

UC Davis Dining Services Foodservice Operations



About UC Davis Dining Services. UC Davis Dining Services has been serving the UC Davis campus for over 35 years through various management companies including Service Systems, Marriott, Sodexo-Marriott and now Sodexo. UC Davis Dining Services manages over 750 employees – many of which are University of California, Davis employees. To learn more about Dining Services and their commitment to sustainability, please visit <http://dining.ucdavis.edu/sustainability.html>

About Sodexo. Sodexo provides a wide range of Foodservice and/or Facilities Management services to the following sectors: Corporate Services, Defense, Justice, Remote Sites, Health Care, Seniors, **Education** and Sports & Leisure. Sodexo is a multinational corporation founded in Paris that serves the US, Ireland, the UK and France. Within the Education sector alone Sodexo manages over 6,238 sites and has over 90,438 employees serving educational facilities. To learn more about Sodexo and their commitment to sustainability, please visit <http://www.sodexousa.com/usen/roles/corpcitizn/corpcitizn.asp>

Sustainable Food Procurement

Since implementing a sustainable food program in 2006, UC Davis Dining Services continues to expand sustainable food choices in both resident and retail dining.

Reporting Techniques

UC Davis Dining Services utilizes the criteria listed by the University of California within the Sustainable Foodservices Policy guidelines to determine % sustainable food purchases made each year. These criteria include:

- Locally Grown[†]
- Locally Raised, Handled, and Distributed **new criteria**
- Fair Trade Certified
- Domestic Fair Trade Certified
- Shade-Grown or Bird Friendly Coffee
- Rainforest Alliance Certified
- Food Alliance Certified
- USDA Organic
- AGA Grassfed
- Pasture Raised
- Grass-finished/100% Grassfed
- Certified Humane Raised & Handled
- Cage-free
- Protected Harvest Certified
- Marine Stewardship Council
- Seafood Watch Guide “Best Choices” or “Good Alternatives”
- Farm/business is a cooperative or has profit sharing with all employees
- Farm/business social responsibility policy includes (1) union or prevailing wages, (2) transportation and/or housing support, and (3) health care benefits
- Other practices or certified processes as determined by the campus and brought to the Sustainable Foodservices Working Group for review and possible addition in future policy updates.

In addition to the criteria listed above, UC Davis Dining Services also includes ‘Campus Grown’ in the criteria for sustainable food.

UC Davis Dining Services sustainable food purchases report is based on a full fiscal year analysis of all food purchases including summer conference services and summer sales in retail locations. All Dining Services operated foodservice locations within both UC Davis’ resident and retail dining programs, excluding subcontractors, is included in the analysis.

The analysis process is completed by a team of UC Davis students, the Dining Services sustainability manager, sustainability coordinator and takes a total of 80+ combined hours to complete. Dining Services is thankful for our suppliers in working with us to provide an accurate and detailed look at our purchases.

UC Davis Dining Services food purchases for both resident & retail dining programs combined at the UC Davis Campus is just over \$8 million dollars each year. **Over the 2011/2012 academic year, 19.08% of all food purchases – just over \$1.5 million – were locally grown and/or sustainably produced.**

[†] UC Davis Dining Services defines “local” as grown/raised within 250 miles from the UC Davis campus, with an emphasis on 50-mile and 100 miles from campus.

Resident & Retail Dining Sustainable Food Highlights

Key strengths of the UC Davis resident and retail dining programs for sustainable food procurement include:

Cage free eggs: All whole and shell eggs are cage free and Certified Humane Raised & Handled or American Humane Certified in resident dining.

Sustainable and local dairy products: All milk and some additional dairy products including yogurt and select cheeses served in the resident dining commons and retail locations are sourced from Clover Stornetta Farms, a leader in sustainable dairy practices. These products are American Humane Certified.

Food Alliance Certified beef hamburgers: Food Alliance Certified Country Natural Beef hamburgers are featured once a week in Segundo and Tercero Dining Commons and daily in Cuarto Dining Commons.

Campus grown: Organic, student-grown produce from the Agricultural Sustainability Institute (ASI) at UC Davis' Student Farm Market Garden is served in all three resident dining commons, University Catering and the Gunrock Pub. UC Davis Olive Oil is featured on the salad bars and in select entrees in the dining commons, the Gunrock Pub and University Catering. UC Davis Animal Science Meat Lab products are featured in Cuarto Dining Commons, Gunrock Pub and Aggie Stadium. Over 11,000 pounds of organic, fresh tomatoes are harvested each year from ASI's Russell Ranch Sustainable Agriculture Facility and processed into a roasted tomato sauce served throughout the year in various campus eateries. Dining Services worked with Russell Ranch in 2011 to create a **new campus-grown product** – UC Davis Russell Ranch dried tomatoes – which are now available for sale online and the UC Davis stores. Russell Ranch dried tomatoes have replaced all dried tomatoes in UC Davis Dining Services kitchens and are highlighted in various recipes and spreads campus wide.

Sustainable burrito bar: Twice a month, our popular Burrito Loco sustainable burrito bar features Food Alliance Certified Pure Country Pork, Country Natural Beef, organic Rue & Forsman Ranch rice, and house-made salsas in all resident dining commons.

Organic, locally grown rice and organic whole grains: All white and brown rice served in the resident dining commons is sourced from Rue & Forsman Ranch from Marysville, CA. Lundberg Farms, located in Richvale, CA, wild and brown rice is also a standard on our menu. All quinoa served in the dining commons is certified organic. University Catering and the Gunrock Pub also feature Rue & Forsman and Lundberg rice.

Seasonal farmers market special entrees and chef special entrees: twice a month in the resident dining commons our farmers market special entrees feature campus or locally grown, seasonal and often times organic produce over pasta or organic rice. Chef special entrees, available once a month, feature sustainable animal proteins.

Organic apples: all apples purchased during fall through winter are sourced from Coco Ranch, an organic farm located in Davis, CA.

Sustainable seafood: Dining Services strives to source only sustainably raised/caught seafood that meets Seafood Watch 'good' or 'best' criteria or is Marine Stewardship Council certified for most seafood entrees served, with the exception of canned tuna. University Catering works with campus event planners to understand what sustainable seafood options are available when developing menus.

RESIDENT DINING - Sustainable Food Purchases

UC Davis Dining Services spent over \$5.8 million on food over the 2011/2012 academic year within the resident dining program. Over the past five years, Dining Services has shifted **23%** of food purchases, nearly **\$1.4 million** each year, towards local and sustainable growers and producers.

SUSTAINABLE FOOD PURCHASES	2009-2010	2010-2011	2011-2012	% Change (past year)
RESIDENT DINING	22.88%	21.35%	22.8%	+1.45%

% SUSTAINABLE BY FOOD CATEGORY	2009-2010	2010-2011	2011-2012	% Change (past year)
BEVERAGES	8.29%	6.28%	6.73%	+0.45%
MILK & ICE CREAM	4.09%	48.84%	36.55%	-12.29%
GROCERIES	13.83%	12.26%	14.33%	+2.07%
MEAT, EGGS & CHEESE	9.21%	24.11%	26.64%	+2.53%
PORK	3.89%	12.46%	30.52%	+18.06%
POULTRY	4.27%	2.60%	2.07%	-0.53%
RED MEAT	5.35%	12.32%	15.88%	+3.56%
SEAFOOD	78.41%	87.77%	39.18%	-48.59%
CHEESE	4.40%	6.63%	16.23%	+9.6%
EGGS	13.39%	90.22%	94.69%	+4.47%
PRODUCE*	87.67%	45.54%*	40.22%	-5.32%

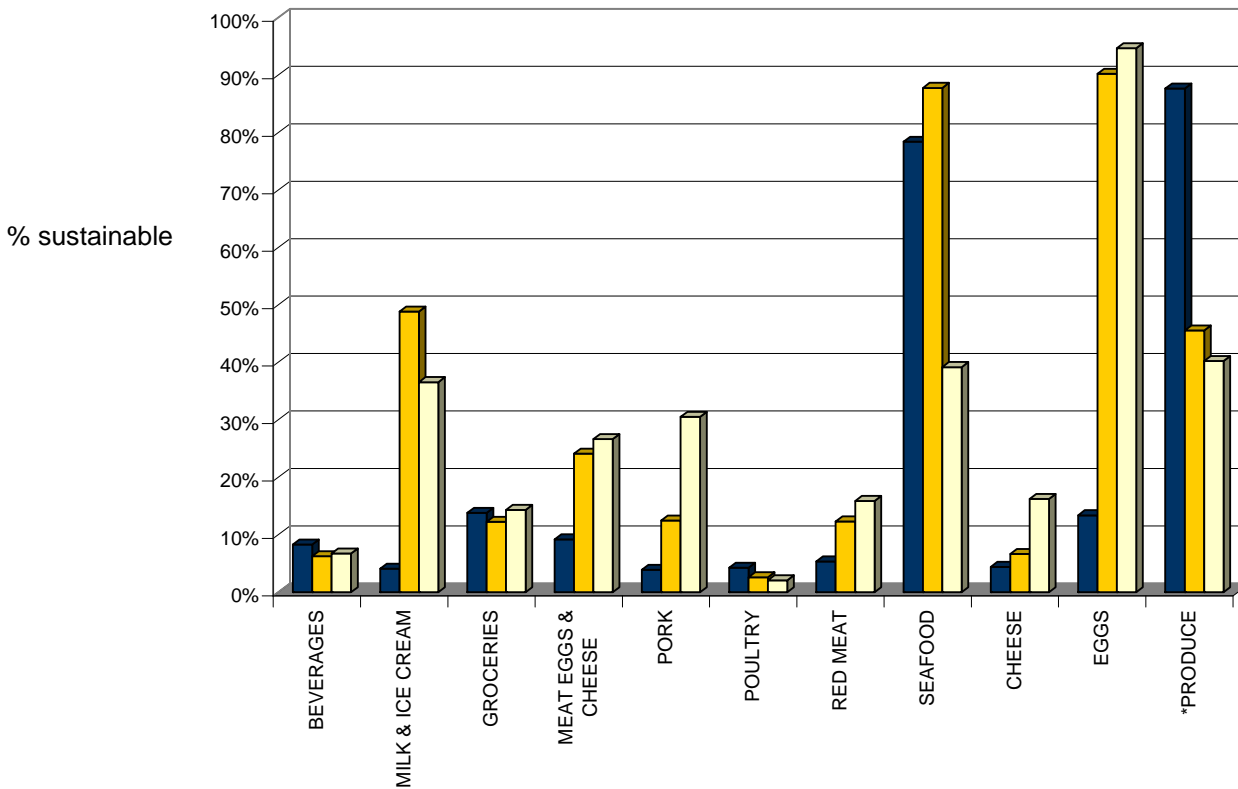
% SUSTAINABLE BY CRITERIA (total food spend)	2009-2010	2010-2011	2011-2012	% Change (past year)
CAMPUS GROWN	0.18%	0.25%	0.64%	+0.39%
LOCALLY GROWN (250 mi)*	18.55%	12.93%*	7.86%**	-5.07%
LOCALLY RAISED/HANDELED/DISTRIBUTED**	n/a	n/a	4.72%	n/a
FAIR TRADE CERTIFIED	0.71%	0.72%	0.92%	+0.20%
FOOD ALLIANCE CERTIFIED	1.41%	1.52%	3.33%	+1.81%
USDA CERTIFIED ORGANIC	2.07%	2.78%	3.22%	+0.44%
PASTURE RAISED	0.31%	0.19%	.018%	-0.01%
CERTIFIED HUMANE RAISED & HANDELED	0.32%	0.44%	0.81%	+0.37%
CAGE-FREE	0.33%	2.66%	4.16%	+1.5%
SEAFOOD WATCH	0.96%	1.72%	0.92%	-0.80%

*Reporting techniques for produce purchases varied greatly from 09/10 to 10/11, accounting for the notable decrease in % sustainable purchases in produce. The 09/10 numbers were based on estimates from our produce vendor. As our produce vendor has increased its capacity to track for local and sustainable purchases within the past year, the 10/11 numbers are a more accurate representation of our sustainable produce purchases.

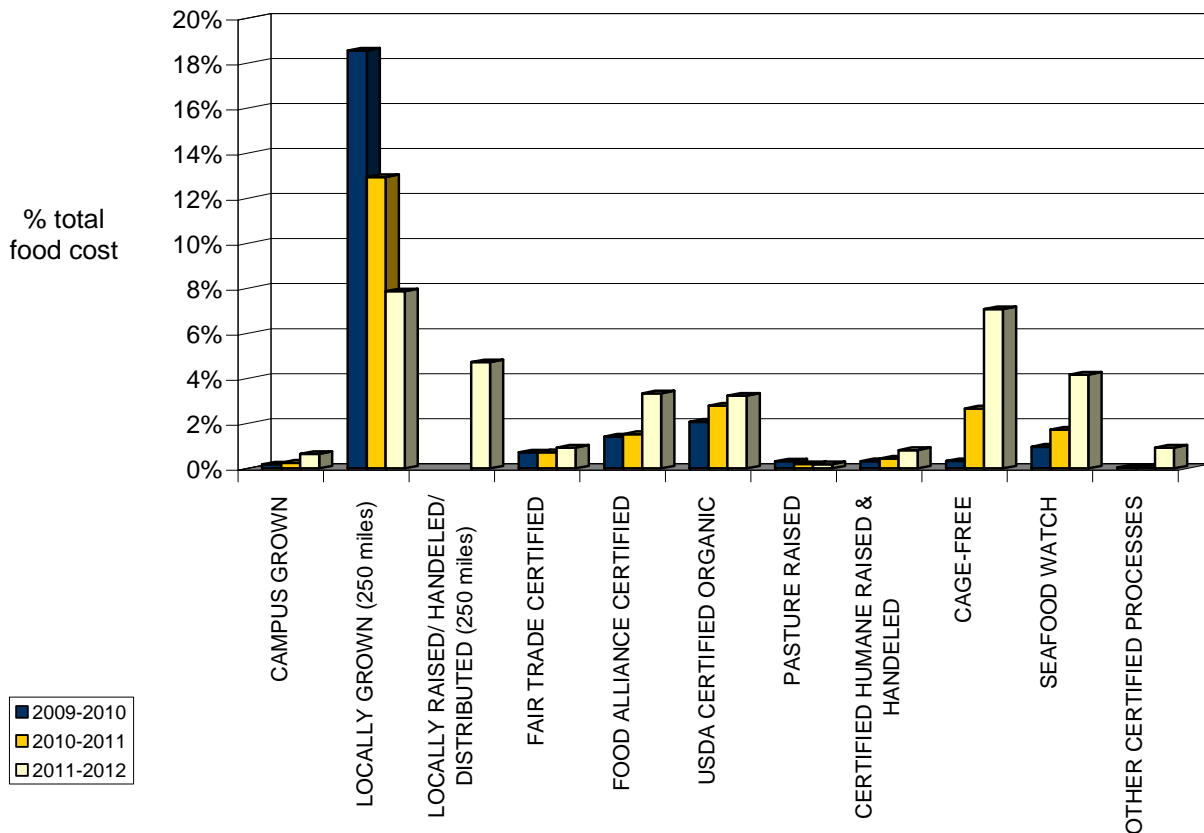
** Locally Raised/Handled/Distributed animal proteins (milk, cheese, eggs, meat, etc.) is a new criteria as of 2011; reporting for this criteria was incorporated into the Locally Grown (250 miles) for 09/10 and 10/11 reporting dates, which shows a decrease in purchases meeting the 'locally grown' criteria. Locally Raised/Handled/Distributed is defined as within 250 miles from campus.

RESIDENT DINING - Sustainable Food Purchases

Sustainable Food Purchases by Category



Sustainable Food Purchases by Criteria



■ 2009-2010
■ 2010-2011
■ 2011-2012

RETAIL DINING - Sustainable Food Purchases

UC Davis Dining Services spends nearly \$2.2 million on food every year within the retail dining program. Over the past five years, Dining Services has shifted over **9%** of retail food purchases, over **\$200 thousand** each year, towards local and sustainable growers and producers.

SUSTAINABLE FOOD PURCHASES	2009-2010	2010-2011	2011-2012	% Change (past year)
RETAIL DINING	3.50%	7.65%	9.15%	+1.5%

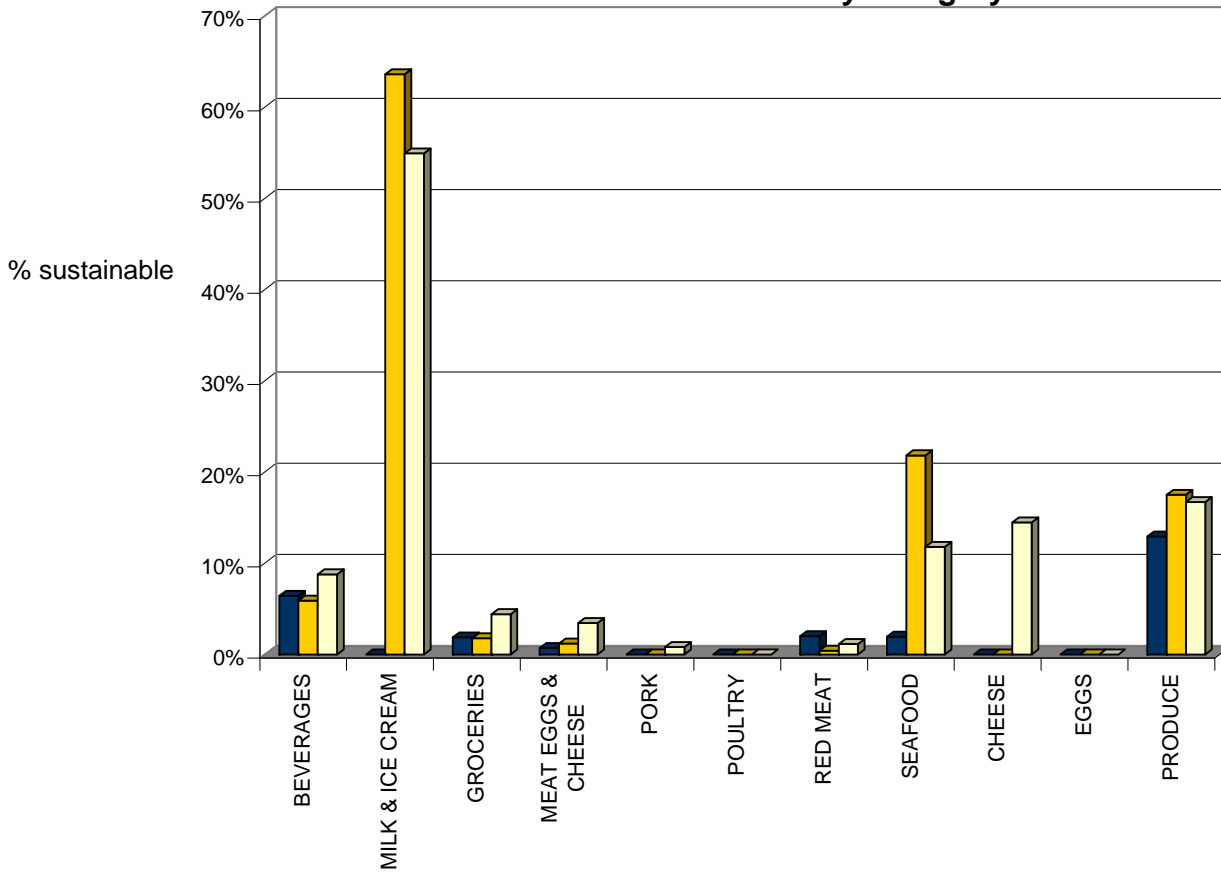
% SUSTAINABLE BY FOOD CATEGORY	2009-2010	2010-2011	% Change	% Change (past year)
BEVERAGES	6.42%	5.91%	8.78%	+2.87%
MILK & ICE CREAM	0.00%	63.60%	54.94%	-8.36%
GROCERIES	1.87%	1.77%	4.42%	+2.65%
MEAT EGGS & CHEESE	0.70%	1.21%	3.46%	+2.25%
PORK	0.00%	0.00%	0.81%	+0.81%
RED MEAT	2.01%	0.40%	1.15%	+0.75%
SEAFOOD	1.95%	21.83%	11.78%	-10.05%
CHEESE	4.40%	6.63%	14.48%	+7.85%
PRODUCE	12.93%	17.51%	16.69%	-0.82%

% SUSTAINABLE BY CRITERIA (total food spend)	2009-2010	2010-2011	% Change	% Change (past year)
CAMPUS GROWN	0.52%	0.12%	0.27%	+0.15%
LOCALLY GROWN	1.92%	6.06%	2.99%**	-3.07%
LOCALLY RAISED/HANDELED/DISTRIBUTED**	n/a	n/a	1.58%**	n/a
FAIR TRADE CERTIFIED	0.49%	0.37%	0.25%	-0.12%
FOOD ALLIANCE CERTIFIED	0.01%	0.11%	0.04%	-0.07%
USDA ORGANIC	0.66%	0.56%	0.25%	-0.31%
SEAFOOD WATCH	0.02%	0.18%	0.05%	-0.13%

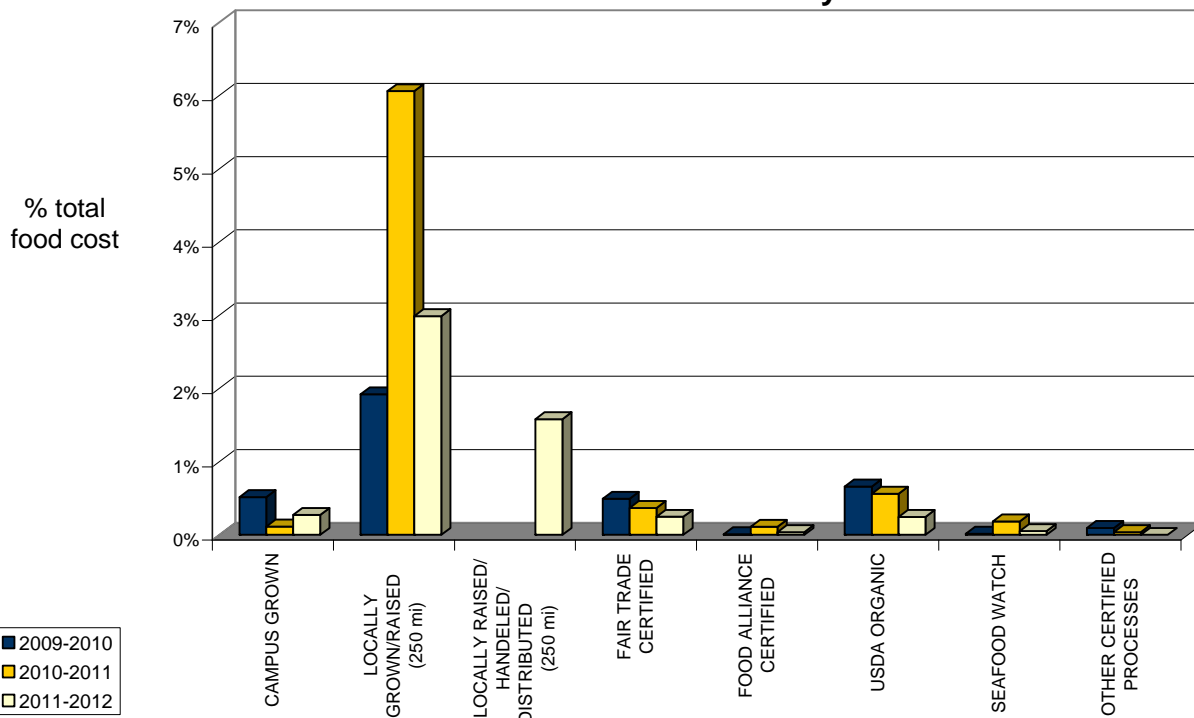
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RETAIL DINING - Sustainable Food Purchases

Sustainable Food Purchases by Category



Sustainable Food Purchases by Criteria



■ 2009-2010
■ 2010-2011
■ 2011-2012

Sustainable Operations

UC Davis Dining Services is committed to waste reduction and environmental stewardship. We strive to support the UC Davis campus meet the goal of zero waste by 2020.

Recycling, Composting and Food Waste

Each year Dining Services diverts thousands of tons of organic matter, office paper, plastics, glass and metals from the landfill through recycling and composting programs. Key program strengths and highlights from 2011/2012 are listed below:

- All events hosted and catered on campus by UC Davis Dining Services are standard zero-waste.
- All dining commons are trayless operations.
- Plastic-bag free for retail and resident dining operations.
- Aggie Ware, a reusable dishware program, is available for all resident hall programming.
- Composting of all pre- and post-consumer food waste in resident dining commons, commissary, bakery, Scrubs Café, Starbucks at the ARC. Pre-consumer composting rolled out in all Silo Union facilities in July 2012. Post-consumer composting program for customers at the Silo Union will be piloted Fall of 2012.
- UC Davis Dining Services supported the UC Davis Bio Gas Energy Project by providing food waste from the resident dining commons for their pilot study during spring/summer 2012.

LeanPath

Segundo Dining Commons continues to utilize the LeanPath food waste tracking system to help reduce pre-consumer waste from overproduction and trim waste. *Learn more about the LeanPath program at <http://www.leanpath.com/>.*

Zero Waste Aggie Stadium

For the second year in a row, UC Davis Aggie Stadium was awarded Diversion Rate Champion for the 2011 nation-wide Environmental Protection Agency's WasteWise Game Day Challenge - a friendly competition for colleges and universities to promote waste reduction at their football games. Dining Services operates the zero-waste concessions program at the stadium. *Learn more at <http://www.epa.gov/epawaste/conservesmm/wastewise/challenge/gameday/index.htm>*

Sustainable Business Certification

All three resident dining operations are certified by the Sacramento Area Sustainable Business program for energy conservation, water conservation, pollution prevention, solid waste reduction, green building, transportation & air quality. *To learn more about Sacramento Area Sustainable Business Certification, please visit <http://www.sacberc.org/Web/programs/sbbp/program.php>.*

Green Buildings

Cuarto Dining Commons is a LEED certified facility at the gold level. Features of the building include mechanical system improvements, lighting energy use reduction, renewable energy, non-chemical water treatment systems, solar heat recovery system with high-efficiency boilers and pumps, lighting controls integration and utilization of recycled-content materials. Cuarto Dining Commons was received the 2011 California Higher Education Energy Efficiency and Sustainability Best Practice Award for Sustainable Foodservice.

Campus Grown Floral Arrangements

Launched in winter of 2011, University Catering receives weekly deliveries of campus clippings from the UC Davis Grounds division and turns pruning, which would have otherwise been mulched, into floral inspired arrangements for decorative use at events. This program achieved an 'honorable mention' for the 2012 Sustainability Innovation Best Practice Award at the CA Higher Education Sustainability Conference.

Health and Wellness

Promoting a healthy mind, body and soul is essential for the physical sustainability of our students and employees. UC Davis Dining Services is a leader in providing healthy, well-balanced meals to the campus community and providing enriched educational materials that support healthful food choices. Dining Services features from-scratch cooking in our dining rooms, restaurants and catering events, as well as offering healthy to-go meal items for students on the run and support students' health by providing alternative beverage options in the resident dining commons, convenience stores and retail operations.

Over the past academic year, Dining Services launched and expanded many programs to promote health and wellness. Highlights are listed below:

Table for Two program

UC Davis Dining Services partnered with the Blum Center for Developing Economies and the Table for Two program, launching **Share the Harvest** in the Gunrock Pub restaurant on campus. Share the Harvest emphasizes the importance of local, sustainably grown foods that are rich in nutrients and also delicious. "Chicken Marrakesh" was added to the Pub's spring menu. Purchase of this tasty meal includes an additional \$.25 cents that serves to provide warm school lunches for over 11 million children annually in sub-Saharan Africa.

Since its founding in 2007, in Japan, TFT has provided over 11.5 million meals, reaching 37,800 elementary and nursery school children in impoverished countries such as Ethiopia, Uganda, Rwanda, and Tanzania. The schools supported by TFT programs receive meals that are nutritious and nearly 100% locally grown. By supporting locally grown ingredients, TFT funds provide a healthy meal while simultaneously investing in the local economy. Providing school meals increases enrollment, attendance and learning. Plans are currently underway to introduce a TFT Simply to Go option in Fall 2012. *Learn more about Table for Two at http://tablefor2.org/tft_usa/.*

Healthy Food Labeling continues to expand

The Happy Healthy Apple nutrient density labeling program, featured on all Simply-to-Go packaging and Resident Dining menus, took a trial run in Vending with a 100% healthy vending machine in The Student Health and Counseling Center. As the trial is evaluated the goal is to incorporate the Happy Healthy apples into all vending machines on campus with the goal being 30% of foods sold in the convenience stores and vending machines on campus carrying the HHA designation and being marketed as best options.

The Happy, Healthy Apple program helps students and customers identify which items are 'healthy' choices based on nutrient density. The more nutrient-dense an item is, the more 'apples' it receives. *The criteria for this program can be found online at <http://dining.ucdavis.edu/nutrition.html>.*

Guide to Healthy Eating

This Fall Dining Services is partnering with Katie Anderson, a student whose Davis Honors Challenge project involved the development of a Guide to Healthy Eating for Students on campus. Katie and Dining will create a video series called Cooking with Katie to engage students throughout the year about cooking on their own when they move out of the residence halls.

From-Scratch Cooking

The class of 2016 took advantage of the expanded from-scratch items offered in Resident Dining. House made croutons became standard, house made syrups enhanced the breakfast

menu, natural cheeses replaced processed versions and virtually all processed frozen potato products have been replaced with fresh potatoes.

The class of 2017's freshman year will also include expansion of the infused water program offering infused Tazo black teas – often utilizing product produced here on campus at the Student Farm; expanded use of Student Farm product in the salad bars of all three dining rooms and some delicious variations on our baked French fry program, including buffalo fries, wasabi fries and bleu cheese fries.

Education and Engagement with External Stakeholders

Education is at the core of UC Davis Dining Services sustainability program with the goal of providing a living lab and educational environment to engage and encourage students to be conscious consumers.

UC Davis Dining Services works closely with UC Davis Student Housing and the community to support efforts to provide a more localized, community based food system.

Healthy Planet, Health Me!

The Healthy Planet, Healthy Me! education program runs through the academic year in all resident dining commons and select retail locations and provides education on the seven core sustainability practices behind UC Davis Dining Services sustainability program. Healthy Planet, Healthy Me provide students and guests the opportunity to learn how they can make a positive impact on their community and environment through peer to peer engagement, educational activities, table tents, games, events, engaging displays and posters.

Nutrition Talk

The Nutrition Talk education program runs through the academic year in the resident and retail dining locations and provides students and guests opportunities to learn key strategies to eat healthy and exercise right. The program features a nutrition bulletin board loaded with information about the weekly topics addressing some of the most common questions related to nutrition, wellness and exercise. For even greater personalized care, nutrition interns, as well as the resident Registered Dietitian, Linda Adams, are available to address students and guests questions related to nutrition, health, wellness and exercise.

Student Sustainability & Nutrition Internships

Dining Services offers a variety of sustainability and nutrition-related internships over the academic year – providing over 35 UC Davis students leadership experience in sustainable food systems, health and wellness.

Resident Garden

The Resident Garden at Segundo is a space for on-campus residents to learn about edible plants, how they are grown and cared for and how they can be prepared after harvesting. Planted in spring of 2011, the resident garden celebrated its one year anniversary! Over 80 students and 10 Dining Services' employees were involved in the garden over the past academic year by joining in garden work parties which included plantings, harvesting, garden maintenance, and cooking demonstrations. *Learn more about the Resident Garden at <http://dining.ucdavis.edu/sus-garden.html>.*

UC Davis Student Farm

Purchases from the on-campus, organic UC Davis Student Farm Market Garden has increased significantly over the past academic year. The student-grown produce is featured more prevalently in all resident dining commons, the Gunrock Pub and University Catering.

Quarterly Student Farm and Dining Services lunches and tours with first-year students and dining services employees at the Student Farm has provided a great opportunity for students and staff to connect with their food system. Student Farm popcorn has been a great addition to many of the tabling and educational activities that happen through the Healthy Planet, Healthy Me! program.

After several meetings between dining services chefs and student farm students and employees, the UC Davis Student Farm will be expanding their organic production at the Market Garden to increase the amount of student grown produce going to our various campus eateries. *Learn more about the UC Davis Student Farm at <http://studentfarm.ucdavis.edu/>.*

Green Chef Challenge

During fall and winter quarters Dining Services organized two Green Chef Challenges - cooking competitions between the three resident dining facilities with teams consisting of students, student sustainability interns and dining staff from each resident area. Teams were provided a basket of seasonal produce from the UC Davis Student Farm and the winning team's seasonal entrée was featured on the menu for the entire resident dining community.

Farm-to-College and Food Day Events

Once again, Dining Services hosted its Farm-to-College special meals in fall and spring of this past academic year, bringing together the campus and local community to celebrate sustainable agriculture and regional food systems. The menus featured local and campus grown items, sustainable proteins and from-scratch favorites. The events were also rich in hands-on activities and educational displays, engaging students and guests in various aspects of sustainability within our food system.

Dining Services also hosted numerous Food Day activities on October 24th, 2011. Food Day is a nationwide celebration and a movement for healthy, affordable, and sustainable food. *Learn more about Food Day at <http://www.foodday.org/>.*

Davis and UC Davis Farmers Markets

Dining services supports the Davis Farmers Market as well as the UC Davis Farmers Market, rebranded this spring, and located in the Silo courtyard. Nutrition interns conducted cooking demos complete with recipe cards and tastings at each campus market. Dining Services chefs supported the launch of and continued celebration of the Davis Farmers Market Cookbook, conducting demos and tasting of recipes from the book at select Saturday farmers markets in downtown Davis.

New to the Silo courtyard for the spring 2012 UC Davis Farmers Market was the Gunrock Pub food booth, featuring campus and locally grown menu items, fresh baked goods and infused waters. Dining Services also worked with UC Davis Waste Reduction & Recycling and the Education for Sustainable Living program to make the UC Davis Farmers Market a zero-waste event. The program was modeled off of the successful Davis Farmers Market Picnic in the Park zero waste efforts. Student research and waste audits conducted during the market kick-started the new Silo Union zero waste program, which rolled out a comprehensive pre- and post-consumer composting, recycling and packaging reduction program in summer 2012.

First years students continued to utilize their meal plans at the UC Davis Farmers Market this past spring 2012. Participation in this program increased two-fold since last academic year, which in turn doubled sales for our local growers at the market. *Learn more about the UC Davis Farmers Market at <http://farmersmarket.ucdavis.edu/> and the Davis Farmers Market at <http://www.davisfarmersmarket.org/>.*

Meatless Monday

Although meat is still provided on Mondays, UC Davis Dining Services does engage students and guests about the nation-wide Meatless Monday campaign through education activities, taste-tests and nutrition and sustainability education. This past academic year, over **680 UC Davis students pledged** to cut out meat one day a week through the Dining Services Meatless Monday campaign. *Learn more about Meatless Monday at <http://www.meatlessmonday.com/>.*

Hunger Relief

UC Davis Dining Services partners with the UC Davis Pantry to provide food donations for UC Davis students. Students donated an equivalent to **2.7 thousand meals** through their 'swipes' to support the Yolo County Food Bank in the annual 2011 Swipe Out Hunger campaign. All proceeds from the annual Davis Farmers Market Pig Day breakfast in central park benefit the Yolo County Food Bank. *Learn more about the UC Davis Pantry at <http://thepantry.ucdavis.edu/>.*

Go Green Grant Program

Numerous UC Davis campus and student sustainability projects were provided \$6,000 worth of grant funding in 2012 through the UC Davis Go Green Grant Program provided by Dining Services. Grant awardees included the UC Davis Education for Sustainable Living Program, Wild Campus program, Plant & Environmental Sciences Salad Bowl Garden, Aggie ReStore, Field Guide to Sustainability and the Biological Orchard & Garden project. *Learn more about the Go Green Grant program at <http://dining.ucdavis.edu/sus-green.html>.*

2012 CA Higher Education Sustainability Conference at UC Davis

UC Davis Dining Services/Sodexo was a sponsor of the state-wide sustainability conference for higher education, hosted at the UC Davis Campus during June of 2012. *Learn more about the Sustainability Conference at <http://cahigheredusustainability.org/>.*

Sustainability Resources

UC Davis Dining Services

<http://dining.ucdavis.edu/sustainability.html>.

Sodexo, USA

<http://bettertomorrow.sodexousa.com/home/>

UC Davis

<http://sustainability.ucdavis.edu/>

UC Davis Student Housing

<http://www.housing.ucdavis.edu/>

Agricultural Sustainability Institute at UC Davis

<http://asi.ucdavis.edu>

University of California

<http://www.universityofcalifornia.edu/sustainability/>