



**Sustainable Food Service
Progress Report
September 10, 2013**

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Campus Overview

UC Davis sustainable food activities and purchases continued in an expanded and proactive manner in fiscal year 2013. Education programs were especially active in residential dining, and sustainable food promotions were prominent, even in retail and catering.

This report combines the efforts and spending data of Dining Services and the Coffee House. Dining Services is operated by Sodexo for residential, catering and retail operations. The Coffee House is operated by Associated Students and has a multi-cuisine site in the Memorial Union and a small café in the Student Community Center.

UC Davis Sustainable Food Spend (\$Millions)			
	Total Spend	Sustainable Spend	%UCOP Fulfilled
Dining Services Retail	2.60	0.36	13.7%
Dining Services Residential	6.81	1.63	24.0%
Coffee House	2.10	0.34	16.2%
Total	11.51	2.33	20.3%

While Retail and Residential percentage of spending on sustainable foods increased in 2013, Coffee House spending percentage decreased due to in-house review of foods that did not meet UC Office of the President (UCOP) criteria. UC Davis still met the 2020 UCOP policy goal of 20%.

UC DAVIS DINING SERVICES

Sustainable Foodservice Progress Report 2013



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Sustainable Food Procurement:

Resident Dining – 24.01% of all food purchases are from sustainable sources

- 27% of all meat, seafood and cheese purchases are sustainable
- 100% of all shell and liquid whole eggs are cage-free, humane
- 38% of dairy purchases are local, humane
- 100% coffee is Certified Fair Trade
- 49% of produce is local (within 250 miles)

Retail Dining – 13.7% of all food purchases are from sustainable sources

- 91% of dairy purchases are local, humane
- 5% of all beverages purchased are sustainable
- 70% of produce is local (within 250 miles)

Combined – 20.83% 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 Campus Coordinator and Lead Sponsor
- Hunger Relief – Food Recovery Network, annual Swipe Out Hunger drive, and partner with Table for Two
- Go Green Grant program supporting student and campus sustainability projects
- Participant in the Yolo County Farm-to-School Taskforce

Sustainable Operations:

Resident Dining

- All organic matter is converted into clean energy at biogas 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- and post-consumer organic waste is recycled into compost or energy at all retail food locations
- Reusable container discounts and plastic bag free operations
- Zero-Waste Aggie Stadium, University Catering, UC Davis Picnic Day, UC Davis Farmers Market



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 – Trudy’s, Crossroads and The Junction – located in each of the living areas. Prepared foods for resident dining come from the UC Davis Culinary Support Center and baked goods are made at the UC Davis Harvest Bakery.

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 businesses¹ and national franchises Taco Bell, Carl’s Jr., Pizza Hut and Starbucks. Foodservices are also provided at the West Village residential area with a full-service Bistro, Café and Market place. 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 scales. Retail dining utilizes the UC Davis Harvest Bakery and UC Davis Culinary Support Center for various retail food offerings.

Department of Sustainability and Nutrition:

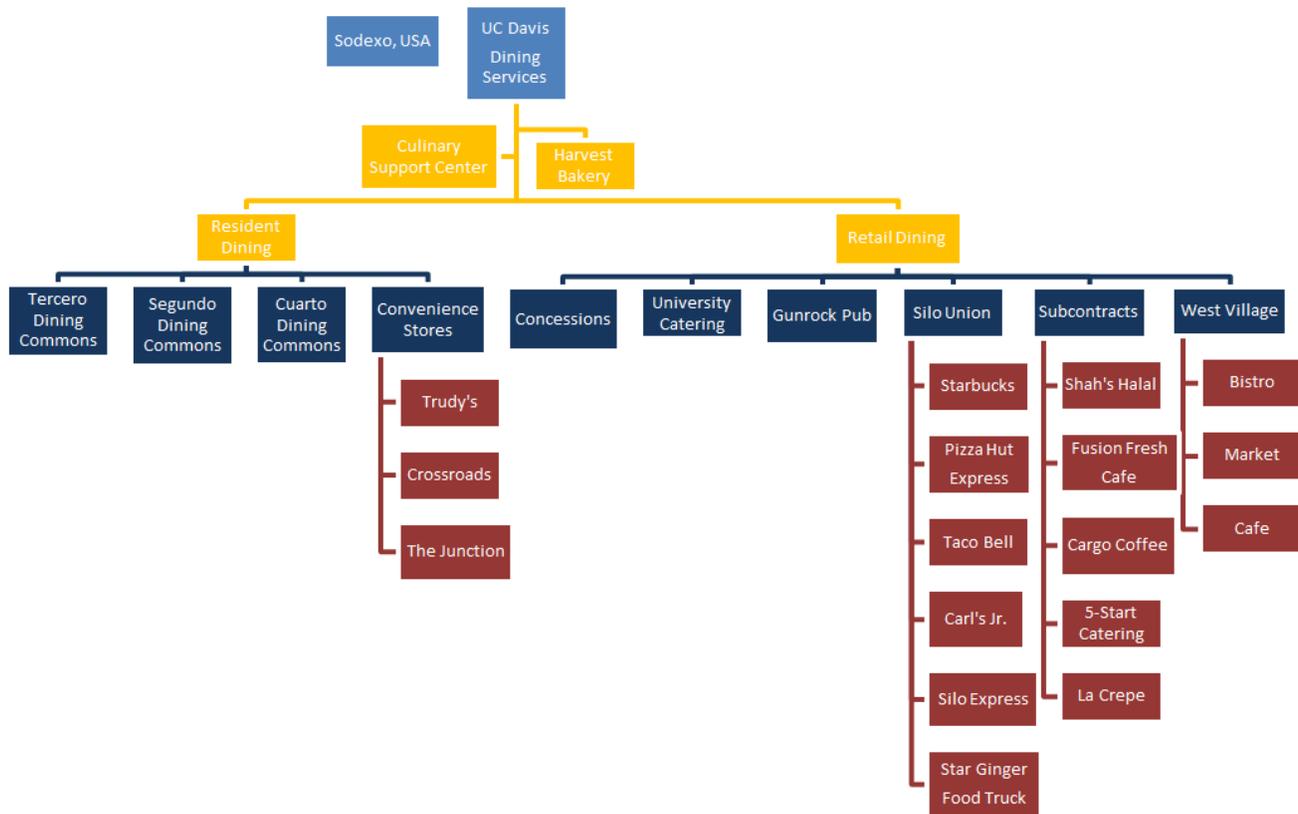
UC Davis Dining Services’ Department of Sustainability and Nutrition includes four full-time employees and over 35 UC Davis student interns that participate in quarter- or year-long internships. Linda Adams, RD is the director of the department, with over twenty years of food service experience at the UC Davis campus. Dani Lee is the outgoing Sustainability Manager with over seven years of food service experience at the UC Davis campus. Ben Thomas is the incoming Sustainability Manager with four years of food service experience. Samantha Lubow, Sustainability & Education Coordinator, and Samira Abedini, Nutrition Coordinator, are the newest additions to the office. Samantha has over three years of zero waste and sustainability education experience at UC Davis and Samira has two years of foodservice and nutrition education experience. Hanna Morris, Student Sustainability Coordinator and Environmental Science and Management major (2014), joined the Sustainability and Nutrition team for the summer to focus on sustainable food purchasing tracking and contributed significantly to compiling this report.

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 UC Davis Dining Services locations.

UC Davis Dining Services 2013 Food System Map

UC Davis Dining Services Foodservice Operations

¹ Subcontracted food vendors are not included in this report – this includes Shah’s Halal Food Cart, Fusion Fresh Café, La Crepe, Five-Star Catering and Cargo Coffee



About UC Davis Dining Services. UC Davis Dining Services has been serving the UC Davis campus for over 40 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.

UC Davis Dining Services food purchases for both resident & retail dining programs combined at the UC Davis Campus is just over \$9.4 million dollars each year. **Over the 2012/2013 fiscal year, 20.83% of Dining Services food purchases – just under \$2 million – were locally grown and/or sustainably produced.**

Reporting Techniques

UC Davis Dining Services utilizes the criteria listed by the University of California within the Sustainable Foodservices Policy² guidelines to determine % sustainable food purchases made each year. These criteria include:

² <http://policy.ucop.edu/doc/3100155/SustainablePractices>

- Locally Grown*
- Locally Raised, Handled, and Distributed
- 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.

¹ 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.

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, and the Dining Services sustainability coordinator. It 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.

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 shell and liquid whole pasteurized eggs are cage free and Certified Humane Raised & Handled or American Humane Certified in resident and retail 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 & raised: 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 University Catering, Gunrock Pub and Aggie Stadium. Over 15,000 pounds of organic, fresh tomatoes are harvested each year since 2009 from ASI’s Russell Ranch Sustainable Agriculture Research Facility and processed into a roasted tomato sauce served throughout the year in various campus eateries. UC Davis Russell Ranch dried tomatoes are also a standard in our dining program campus wide since 2011.

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. We also source wild and brown rice from Lundberg Farms, located in Richvale, CA. 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 Tercero and Segundo resident dining commons our farmers market special entrees feature campus or locally grown, seasonal and often times organic produce over pasta or organic rice and local or campus-produced olive oil. Farmers market specials are featured daily on the Cuarto dining commons' menu. Chef special entrees in all resident dining locations, available once a month, feature sustainable animal proteins.

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 all 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.

Fair Trade: All drip coffee and espresso served in resident dining is Fair Trade Certified. Starbucks and various coffee kiosks on campus also serve Fair Trade Certified blends weekly. All bananas served in resident dining on Fridays are Fair Trade Certified and organic since fall of 2012 and are available for purchase in retail food locations daily. Fair Trade Guayaki yerba mate tea is available in all resident dining commons and convenience stores since fall of 2012.

Local Fruit: During the apple growing season, all of our apples are sourced locally from Greene & Hemly Ranch from Courtland, CA and EGB Farms from Ripon, CA. All of our kiwis are locally grown by Frank Stenzel at Stenzel's Kiwis in Gridley, CA. Locally grown, organic strawberries from Coke Farms, an organic grower in San Juan Bautista, are featured each week during strawberry growing season in all resident dining locations and for sale in recyclable clamshells in retail locations. The berries are also highlighted in select catering functions and at the Gunrock Pub.

RESIDENT DINING - Sustainable Food Purchases

UC Davis Dining Services spent over \$6.8 million on food over the 2012/2013 fiscal year within the resident dining program. Over the past five years, Dining Services has shifted **20.83%** of food purchases, nearly **\$2 million** each year, towards local and sustainable growers and producers.

SUSTAINABLE FOOD PURCHASES	2009-2010	2010-2011	2011-2012	2012-2013	% Change (past year)
RESIDENT DINING	22.88%	21.35%	22.8%	24.01%	+5.3%

% SUSTAINABLE BY FOOD CATEGORY	2009-2010	2010-2011	2011-2012	2012-2013	% Change (past year)
BEVERAGES	8.29%	6.28%	6.73%	7.57%	+12.5%
MILK & ICE CREAM	4.09%	48.84%	36.55%	37.78%	+3.4%
GROCERIES	13.83%	12.26%	14.33%	15.2%	+6.1%
MEAT, EGGS & CHEESE	9.21%	24.11%	26.64%	27.15%	+1.9%
PRODUCE*	87.67%	45.54%*	40.22%	48.52%	+20.6%

% SUSTAINABLE BY CRITERIA (total food spend)	2009-2010	2010-2011	2011-2012	2012-2013	% Change (past year)
CAMPUS GROWN	0.18%	0.25%	0.64%	0.93%	+45.3%
LOCALLY GROWN (250 mi)*	18.55%	12.93%*	7.86%**	10.34%	+31.6%
LOCALLY RAISED/HANDELED/DISTRIBUTED**	n/a	n/a	4.72%	4.08%	-13.6%
FAIR TRADE CERTIFIED	0.71%	0.72%	0.92%	0.83%	-9.8%
FOOD ALLIANCE CERTIFIED	1.41%	1.52%	3.33%	2.7%	-18.9%
USDA CERTIFIED ORGANIC	2.07%	2.78%	3.22%	3.85%	+19.6%

PASTURE RAISED	0.31%	0.19%	0.18%	n/a	n/a
CERTIFIED HUMANE RAISED & HANDELED	0.32%	0.44%	0.81%	n/a	n/a
CAGE-FREE	0.33%	2.66%	4.16%	3.77%	-9.4%
SEAFOOD WATCH	0.96%	1.72%	0.92%	0.55%	-40.2%

*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 numbers since 2010/2011 are a more accurate representation of our sustainable produce purchases.

** Locally Raised/Handled/Distributed animal proteins (milk, cheese, eggs, meat, etc.) was a new criteria incorporated into policy in 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.

RETAIL DINING - Sustainable Food Purchases

UC Davis Dining Services spends nearly \$2.6 million on food every year within the retail dining program. Over the past five years, Dining Services has shifted over **13.7%** of retail food purchases, over **\$355 thousand** each year, towards local and sustainable growers and producers.

SUSTAINABLE FOOD PURCHASES	2009-2010	2010-2011	2011-2012	2012-2013	% Change (past year)
RETAIL DINING	3.50%	7.65%	9.15%	13.7%	+49.73%

% SUSTAINABLE BY FOOD CATEGORY	2009-2010	2010-2011	2011-2012	2012-2013	% Change (past year)
BEVERAGES	6.42%	5.91%	8.78%	4.91%	-44.1%
MILK & ICE CREAM	0.00%	63.60%	54.94%	90.84%	+65.3%
GROCERIES	1.87%	1.77%	4.42%	2.18%	-50.7%
MEAT EGGS & CHEESE	0.70%	1.21%	3.46%	3.26%	-5.8%
PRODUCE	12.93%	17.51%	16.69%	69.97%	+319.2%

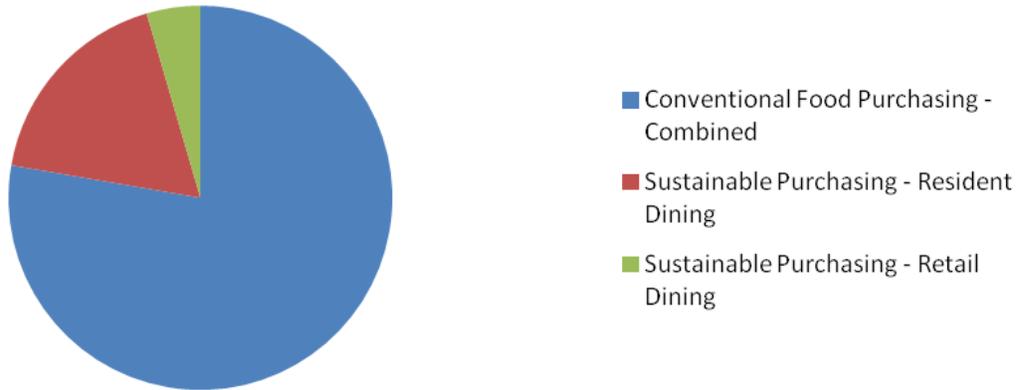
% SUSTAINABLE BY CRITERIA (total food spend)	2009-2010	2010-2011	2011-2012	2012-2013	% Change (past year)
CAMPUS GROWN	0.52%	0.12%	0.27%	1.27%	+3700%
LOCALLY GROWN	1.92%	6.06%	2.99%**	5.28%	+77%
LOCALLY RAISED/HANDELED/DISTRIBUTED**	n/a	n/a	1.58%**	6.19%	+292%
FAIR TRADE CERTIFIED	0.49%	0.37%	0.25%	0.32%	+28%
FOOD ALLIANCE CERTIFIED	0.01%	0.11%	0.04%	0.07%	+75%
USDA ORGANIC	0.66%	0.56%	0.25%	1.6%	+540%
SEAFOOD WATCH	0.02%	0.18%	0.05%	0.19%	+280%

** Locally Raised/Handled/Distributed animal proteins (milk, cheese, eggs, meat, etc.) was a new criteria incorporated into policy in 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.

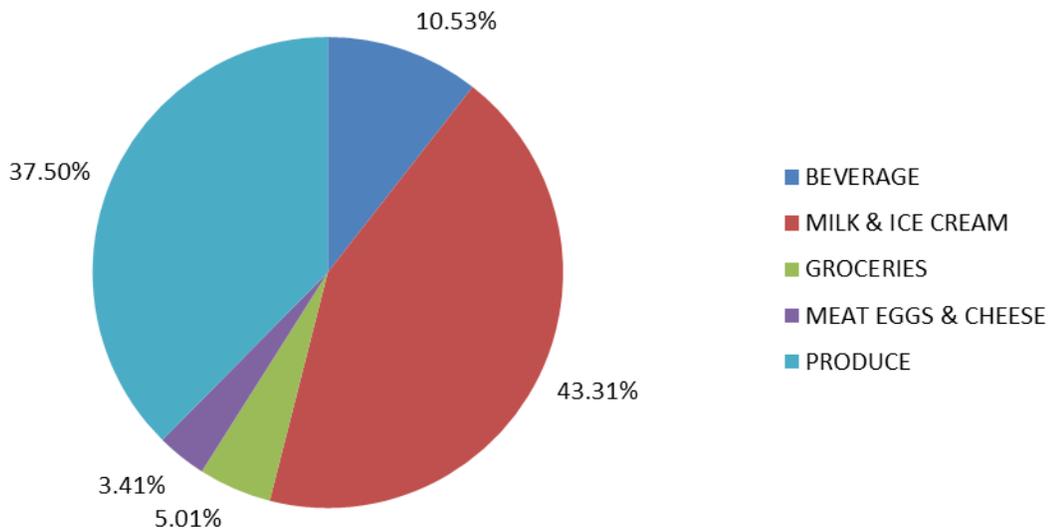
Charts 1-3: Sustainable Food Purchases: Overall and by Category (Resident Dining, Retail Dining)

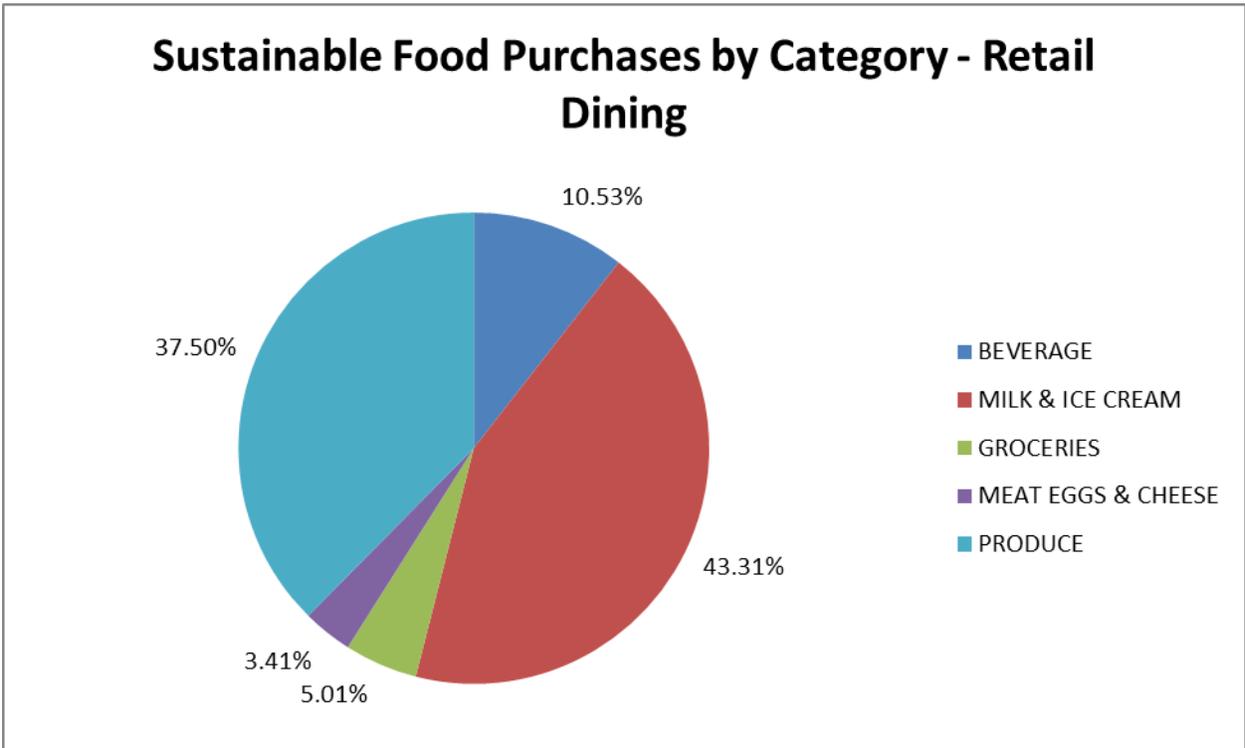
UC Davis Dining Services Sustainable Food Purchases

Total Sustainable – 20.83%

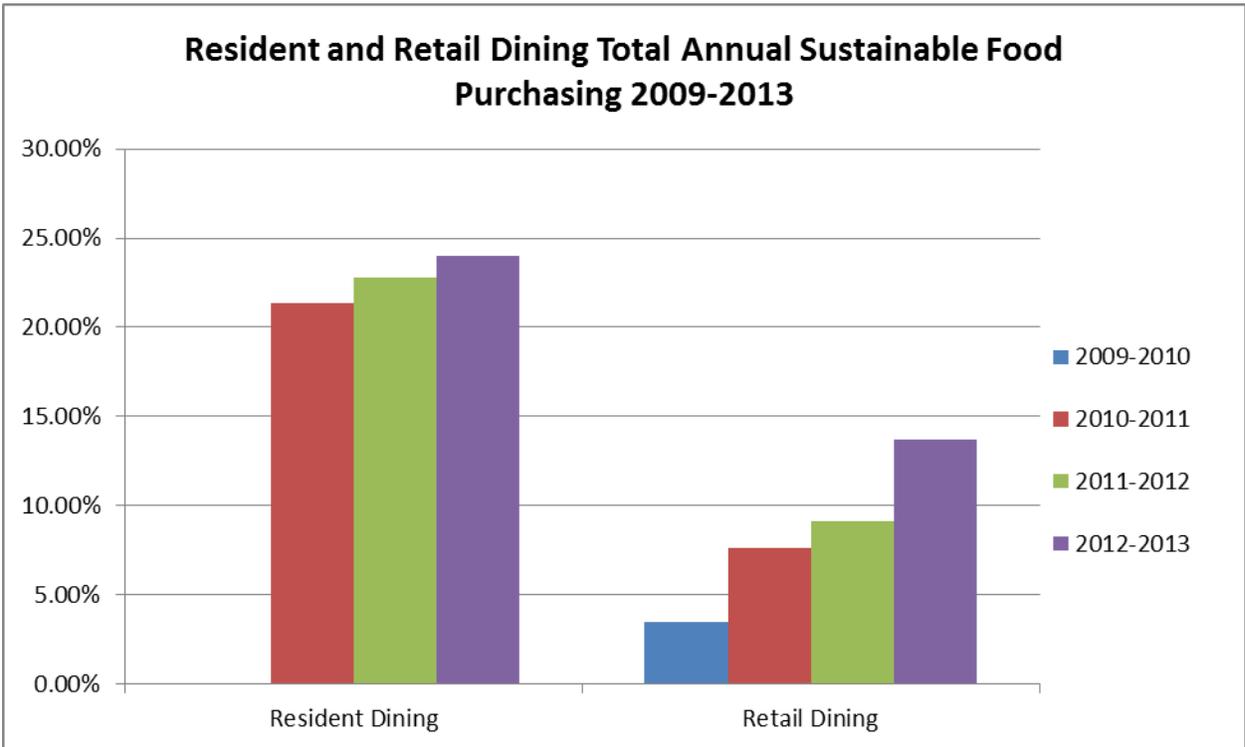


Sustainable Food Purchases by Category - Resident Dining





Charts 4: Annual Total Sustainable Food Purchasing



Sustainable Operations

UC Davis Dining Services is committed to waste reduction and environmental stewardship. We strive to support the UC Davis campus in meeting its goal of zero waste by 2020. Each year Dining Services diverts thousands of tons of organic waste, office paper, plastics, glass and metals from the landfill through recycling and composting programs. We are also striving to reduce the overall amount of 'waste' generated in our facilities.

Organic Waste Recycling

All campus dining facilities, including primary retail foodservice locations, are recycling all pre- and post-consumer organic waste into compost or biogas. The transition was complete in fall of 2012 with several retail locations coming on line with the capacity to collect organic waste from the customer. Organic waste diversion was launched in foodservice locations on campus in 2005.

Virtually all organic waste from the UC Davis Dining Services resident dining commons is being converted into clean energy at the Clean World Partners biogas plant, operated in Sacramento, CA. In the long run the full-scale UC Davis BioGas facility will be receiving all organic waste when its construction and commissioning is complete.

Pre- and Post-consumer Food Waste Reduction through Education and LeanPath

Through education, portion control, and implementing our Try-a-Taste and Just-Ask programs, UC Davis Dining Services helped students reduce plate waste, also known as post-consumer waste, to 1.84oz per person, nearly reducing plate waste by half since 2010.

Food waste tracking with LeanPath is utilized in both Segundo (2011) and Tercero (2012) Dining Commons to help reduce pre-consumer waste from overproduction and trim waste. *Learn more about the LeanPath program at <http://www.leanpath.com/>.*

Reducing Non-Recyclable Waste

Aggie Ware, a reusable dishware program, is available for all resident hall programming since 2010 and has helped eliminate disposable, non-recyclable/compostable plateware from being purchased by residents and resident hall advisers for resident socials. All retail and resident dining locations are plastic-bag free since 2009.

Zero Waste Concessions at Aggie Stadium

For the third year in a row, UC Davis Aggie Stadium was awarded Diversion Rate Champion within our division for the 2012 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://gamedaychallenge.org/>*

Zero Waste Events

UC Davis Dining Services continues to work with the campus to strengthen the campus-wide zero waste event program. All events catered by University Catering and Resident Dining are standard zero-waste, meaning that all the serviceware provided is either reusable, compostable or recyclable. Our catering team also works with event planners to identify menus that incorporate bulk instead of individually packaged items as much as possible to eliminate unnecessary packaging.

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/ssbp/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 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.

Potted Table Plants

Piloted in Cuarto Dining Commons since opening in 2010, houseplants have replaced all cut flowers on dining room tables in all three resident dining commons. This reduces overall carbon footprint by decreasing the import of chemically treated, greenhouse-grown flowers from the central coast.

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. We offer 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

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 in spring of 2012. Share the Harvest emphasizes the importance of local, sustainably grown foods that are rich in nutrients and also delicious. Specially developed entrees are added to our Gunrock Pub menus each quarter. In Fall 2012 the Simply to Go program was added. Purchase of this tasty meal includes an additional \$0.25 cents that serves to provide warm school lunches for over 11 million children annually in sub-Saharan Africa. During Fall 2012 and Winter 2013 quarters retail dining sold 937 meals which resulted in 937 nutritious hot meals being served to children in developing countries and a donation of \$234.25 to the charity.

Learn more about Table for Two at http://tablefor2.org/tft_usa/.

Healthy Food Labeling continues to expand

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. This label is featured on all Simply-to-Go packaging for express-to-go meals and resident dining menus. Student interns within the Sustainability and Nutrition office are currently inventorying retail location nutrition information to expand labeling to additional retail outlets.

The criteria for this program can be found online at <http://dining.ucdavis.edu/nutrition.html>.

Cooking with Katie

In fall of 2012, Dining Services partnered 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 Services created 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. The series of four videos was paired up with peer-to-peer education in the resident dining commons.

See episodes of Cooking with Katie here <http://youtu.be/OlVV6e4nHs>.

Healthy Aggies Blog

Armed with the desire to increase her skills in food and nutrition writing, nutrition intern and fourth year Clinical Nutrition student Joy Chen worked with dietitian Linda Adams to launch UC Davis Dining Services official nutrition blog – Healthy Aggies – in May of 2013. With weekly posts on topics geared towards busy UC Davis students, Healthy Aggies is one additional way Dining Services is engaging the campus community on health and wellness.

Check out the blog here <http://healthyaggies.com/>.

From-Scratch Cooking

The UC Davis Culinary Support Center prepares and distributes soups, dressings and hot vegetables from fresh ingredients to the Dining Commons, Catering and the Gunrock Pub. In fall of 2011, 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 infused water program offerings in resident dining expanded in 2012-13 to include infused Tazo black teas – often utilizing product produced here on campus at the Student Farm. Minimally processed, campus-grown Student Farm vegetables have been featured in all resident dining common salad bars and the Gunrock Pub since Fall 2012.

Take Action! Employee health incentive program

During summer and Fall quarters 2012, Linda Adams RD and planning team did pre-work to introduce a 12-week long healthy eating incentive program during Winter 2013. The program had teams of employees competing against each other to increase their daily intake of fruits and veggies. Individuals within the teams worked towards their own goal and the % of members reaching their goal 4 or more times during each week was measured. Weekly incentives could be collected or banked. Various education events were held. **85 employees (12 teams) finished the competition.** We began with 187 employees (22 teams). At the halfway point, 124 employees (15 teams) were participating. The program was effective in increasing consumption of fruits and vegetables of participating employees.

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, Healthy 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 provides 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. The program has expanded to seven paid student sustainability coordinator positions focusing on waste reduction, campus grown programs, sustainability education and managing the resident garden and a team of volunteer interns to support each area. There are six paid student Nutrition coordinators and a team of volunteer nutrition students supporting nutrition initiatives. Learn more about the internship program here <http://dining.ucdavis.edu/sus-internships.html>.

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 two 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 nearly tripled since a stronger relationship between the students at the farm and UC Davis Dining Services chefs was created in 2011. The student-grown produce is featured in all resident dining commons (daily in Cuarto dining commons), the Gunrock Pub and University Catering. Students and chefs meet quarterly to plan for production for the upcoming growing seasons.

The program has created a great opportunity for students, chefs and campus community members to experience field-to-table style dining first-hand. The program has also increased Dining Services ability to engage external stakeholders on the importance of a more regionalized food system. Through a partnership with the UC Davis Student Farm and the Center for Land Based Learning, the

chefs at Cuarto Dining Commons hosted over 300 middle- and high-school students for a lunch after touring the farm over the 2012-2013 academic year.

Learn more about the UC Davis Student Farm at <http://studentfarm.ucdavis.edu/>.

Green Chef Challenge

During fall and winter quarters, student sustainability coordinators within Dining Services organized two Green Chef Challenges - cooking competitions between the three resident dining facilities with teams consisting of students, 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. This year's winning entrees included a kohlrabi stacker and a delicious roasted and pureed beet pasta dish.

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, educational displays, and engaging students and guests in various aspects of sustainability within our food system. The fall Farm-to-College event was scheduled to align with the nationally celebrated Food Day on October 24th, 2012. In addition to the incredible farm-to-table meal in all three resident dining commons on Food Day, several additional activities happened throughout 'food week' to support the campus community in engaging in a more localized, humane, fair and sustainable food system.

Learn more about Food Day at <http://www.foodday.org/>.

UC Davis Farmers Markets

As of fall 2012, UC Davis Dining services became the lead campus sponsor and liaison for the UC Davis Farmers Market which occurs in both the fall and spring quarters. Aggie Cash, a declining debit account for on- and off-campus dining locations, is now accepted at the UC Davis Farmers Market. All meal-plan holders have Aggie Cash, further increasing students access to fresh, locally grown produce. Learn more about the UC Davis Farmers Market at <http://farmersmarket.ucdavis.edu/>.

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, nearly 400 **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

In spring of 2013, the UC Davis Food Recovery Network launched in partnership with sustainability intern Stefanie Scott, and a group of students from various campus organizations including CALPIRG, Key Club and the Environmental Policy and Planning Commission. The UC Davis Food Recovery Network, a new student organization on campus, was founded in winter of 2013 and began bi-weekly deliveries of overproduced food from the three resident dining commons, donating it to local community stakeholders including Davis Community Meals.

Resident Dining meal plan holders donated an equivalent to **3,754 meals** through their 'swipes' to support the Yolo County Food Bank in the annual 2012 Swipe Out Hunger campaign. All proceeds

from the annual Davis Farmers Market Pig Day breakfast in central park benefit the Yolo County Food Bank – this year Dining Services raised \$8,447 through this annual fundraiser. *Learn more about the UC Davis Pantry at <http://thepantry.ucdavis.edu/>.*

Go Green Grant Program

For the second year, Dining Services provided \$6,000 worth of grant funding to campus and student sustainability projects through the UC Davis Go Green Grant. Grant awardees in 2013 included the UC Davis Education for Sustainable Living Program, ASUCD Bike Barn Tire Recycling Project, Wild Campus program and the Red Cup Cleanup project. *Learn more about the Go Green Grant program at <http://dining.ucdavis.edu/sus-green.html>.*



2013 Progress Report

Compiled by:

Associated Students
Coffee House

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Director

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Coffee House

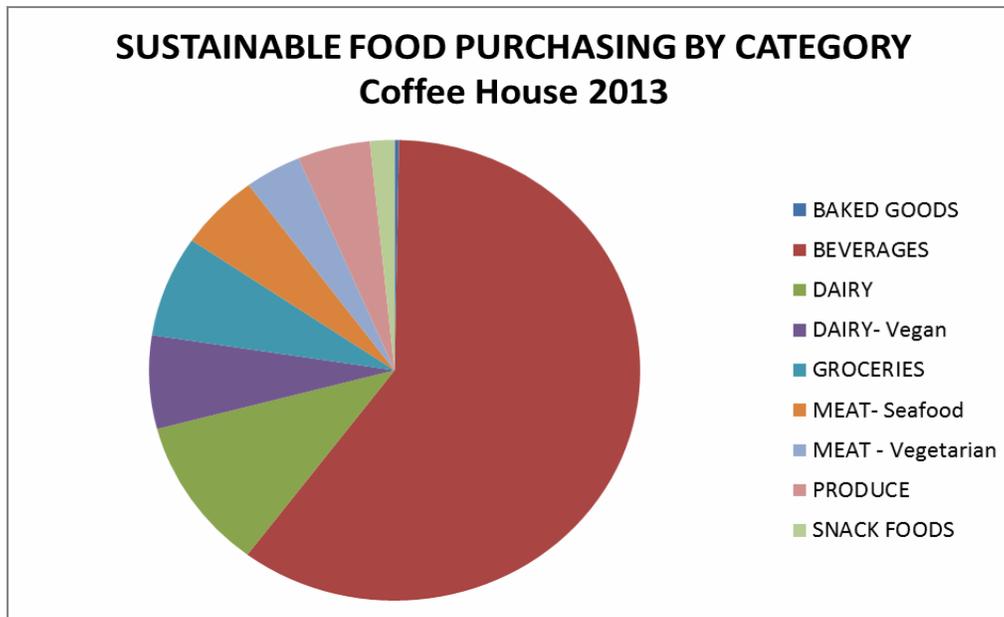
The Coffee House (“CoHo”), the CoHo-To-Go convenience store and the CoHo South Café provide unique and inviting dining experiences with a workforce of nearly 300 student employees. This is retail campus dining operation rarely seen: customers get from-scratch cooked entrees, and the flavor palette is remarkably diverse. Behind the counter, students chop vegetables, serve entrees, ring up customers and work early mornings and late evenings to enhance the experience of the UC Davis community. For experiential learning, the career staff is proud to train future leaders in ethics, group dynamics, safety and sanitation policy and enforcement and how to effectively lead a group of people to accomplish daily production and service goals. These retail outlets are operated by Associated Students Dining Services.

Students working in AS Dining Services operations often remain throughout their university experience, with the ASUCD Coffee House recognized annually by The California Aggie as the “Best Place to Work in Davis”.

Sustainable Food Purchasing

The Coffee House, the CoHo-To-Go and the CoHo South Café are proud to be sustainable retail options on the UC Davis campus. We source sustainable and local items whenever possible. Our coffee is purchased at fair-trade pricing, organic and shade-grown, and 99% of our service containers are compostable. Nine different local businesses sell their product to the Coffee House, including the UC Davis Student Farm, with which the Coffee House has had a relationship (purchasing organically grown vegetables) for over 25 years. Bagels, breads, tortillas, tofu, almonds and rice are all locally grown or produced and delivered to the Coffee House on a regular basis.

All of these facets of the AS Dining Services operation add up to a very strong sustainable foodservice presence within the University of California system. For the 2012-2013 school year **16.2%** of all AS Dining Services’ food expenditures met the University of California Office of the President (UCOP) sustainability criteria. This percentage is substantially less than in FY 2012, which is due to careful review of CoHo purchasing practices by the new director. Further review of purchases may revise the percentage upwards, but conservative interpretation of UCOP criteria lead to this result.



The bulk of sustainable purchases at CoHo were beverages, primarily coffee. While purchasing practices did not change significantly from 2012 to 2013, the percentage of qualifying purchases declined in 2013 due to more stringent review of purchases.

LEED Gold Renovation

The \$8M 2009-2010 renovation of the Coffee House facility received a LEED CI Gold certification from the US Green Building Council, with such features as:

- Reused 40-50% of kitchen equipment
- Renewable materials for tabletops and cabinet faces
- Re-used table bases
- Lighting control systems to ensure efficiency
- Variable fan kitchen exhaust systems

Zero Waste Commitment

AS Dining Services is a key partner for UC Davis in meeting its zero landfill goals by 2020. All plates, cups, bowls and flatware are compostable. We worked with our in-house sushi provider (Ikoma Sushi) to utilize compostable sushi containers. In fact, the CoHo continues to maintain a 99% compostable level of food packaging, with only chip bags, grab and go plastic baggies, yogurt and cottage cheese containers remaining that are not compostable or recyclable. Clearly messaged triple bins labeled "Compost", "Recyclables" and "Landfill" are spread throughout the Memorial Union, and education has taken hold of customer habits so that compost and landfill are rarely contaminated with the opposite items. Results are forthcoming of an audit of our waste stream by the campus Waste Reduction and Recycling department.

Compost Compactor

The Coffee House continues to successfully oversee a flourishing pre- and post-consumer composting program. The large sun-powered post-consumer compost compactor provides a second site on campus where compostable items may be deposited. This greatly reduces transit times for groundskeepers and custodial services. As always, the CoHo continues to divert 100% of its pre-

consumer food waste (kitchen scraps and coffee grounds) to either the compactor or compost bins collected by the UCD Student Farm.

Zero Landfill Event Support

AS Dining Services continues to support zero waste at large events such as Picnic Day on the Quad by providing compostable food containers to all student vendors. This assures that these energetic food booths will be a zero waste success without complicated review of their cutlery and containers. As a result the Quad had essentially zero landfill waste last Picnic Day, and in the words of one grounds keeper, the Quad had “never been so clean”. In 2012 UC Davis Pan Hellenic Society arranged for all sorority fundraising events to be zero waste, and CoHo provides food containers at cost. This continued in 2013.

Other sustainable food education and outreach

CoHome-Made: A combination of “Coffee House Made” and “Homemade,” “CoHome-made” exemplifies another unique aspect of AS Dining Services’ sustainable practices. Whenever possible, the CoHo makes its menu items from scratch, using fresh, whole ingredients in order to offer the best-tasting items possible. This “slow-food” approach minimizes excess packaging and serves to educate our employees as to the benefits

Employee Education: In addition to making sustainability-conscious purchasing decisions, AS Dining Services believes in the importance of educating its employees on the benefits of living a sustainable lifestyle. As an employer of over 250 college students, the Coffee House strives through its training to bestow upon its employees a sense of pride in the social impact made by their employer.

Meatless Mondays: In fall of 2012 the Coffee House launched a variation of a Meatless Monday program. Educational tabling, staffed by student volunteers, was done every Monday all year to promote the sustainability of a vegetarian and vegan diet. In conjunction, the Coffee House offered discounts on selected vegetarian and vegan menu items on those days. The program was a huge success, educating students, staff and faculty on vegetarian and vegan options served by the CoHo that they normally wouldn’t have noticed or thought to try. Sales of vegetarian and vegan options spiked when deals were offered, and were sustained at a higher level post-promotion than they were before being offered as part of the Meatless Monday program.

Sustainability Intern Position: In fall of 2012, AS Dining Services created a sustainability intern position which was tasked with maintaining accurate sustainable purchase data and auditing all aspects of the three operations to ensure that sustainability goals are being reached and expanded upon. This intern (Elaine Swiedler) also worked with the AS Dining Services Director to formulate educational opportunities, act as a liaison between sustainability-focused student groups, and to reach out to local growers and producers to bolster the relationship between them and AS Dining Services. Some specific highlights of Elaine’s work include a composting program for the back-of-the-house for the espresso bar, tabling every Monday for the Meatless Monday program, working as a liaison with the campus Student Farms to provide ASDS with product availability, research on reusable water bottles and the possible elimination of plastic water bottles in ASDS operations, and many other items. Elaine was truly a valuable addition to the AS Dining Services team.

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/>