



**Sustainable Food Service
Progress Report
August 15, 2014**

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Campus Overview

UC Davis sustainable food activities and purchases continued in an expanded and proactive manner in fiscal year 2014. Education programs were 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 at the Davis campus. 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	3.1	0.34	11.0%
Dining Services Residential	6.4	1.83	28.6%
Coffee House	2.33	0.472	20.3%
Total	11.8	2.6	22.3%

Overall sustainable food spend increased from 20.2 to 22.3% in 2014. Sodexo retail spending decreased slightly, while residential spending on sustainable foods increased from 24.0 to 28% in 2014, Coffee House spending percentage rebounded in 2014 due to careful tracking of vendors and UC Office of the President (UCOP) criteria.

UC DAVIS DINING SERVICES

Sustainable Foodservice Progress Report 2014

Compiled by: UC Davis Dining Services,



Department of Sustainability and Nutrition

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Kiko Barr, Student Sustainability Coordinator, UC Davis Sustainable Agriculture and Food Systems Undergraduate, '15



UC Davis Dining Services – Sustainable

Foodservice Progress Report 2014 at a



Glance

Sustainable Food Procurement:

Resident Dining – 29% of all food purchases are from sustainable sources

- 27% of all meat and seafood purchases are sustainable
- 100% of all eggs are cage-free, humane
- 50% of dairy purchases are local and humane certified
- 70% of produce is local (within 250 miles) and/or organic certified

Retail Dining – 11% of all food purchases are from sustainable sources

- 75% of dairy purchases are local and humane certified
- 28% of produce is local (within 250 miles)

Combined – 23% of all food purchases made by UC Davis Dining Services Resident & Retail dining locations are from sustainable sources



Education:

Campus-wide education programming, including:

- Farm-to-College & Food Day programming
- Nutrition, allergen and ingredient information at all resident dining locations and select retail locations
- Nutrition and Sustainability Education in the Dining Commons and Residence Programs
- Nutrition and Sustainability Internships
- Resident Garden
- Annual student Green Chef Challenge
- Wasteless Winter Quarter Educational Programming

Sustainable Operations:

Resident Dining

- All organic matter is converted into clean energy at the Renewable Energy Anaerobic Digester at UC Davis
- 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
- Reusable containers offered for to-go meals

Retail Dining

- Pre- and post-consumer organic waste is recycled into compost 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



External Stakeholder Engagement:

- UC Davis Farmers Market lead campus sponsor
- Hunger Relief – Food Recovery Network, 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
- Participant in the Yolo County Farm-to-School Taskforce

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 operates three resident dining commons on the UC Davis campus: Segundo, Tercero and Cuarto Dining Commons. The resident dining program provides approximately fifty thousand meals each week. The resident dining program also includes the UC Davis Culinary Support Center and UC Davis Harvest Bakery, serving resident and retail dining with fresh, from-scratch bulk production.

Retail Dining Program:

Dining Services also operates retail dining at the Silo Union, Gunrock Pub, Scrubs, BioBrew, King Hall Coffee, Star Ginger Food Truck and manages contracts with small, local businesses* and the national franchises Taco Bell, Carl's Jr., Pizza Hut and Starbucks. The retail dining program also includes three convenience stores located in the residence living areas – Trudy's, Crossroads and The Junction. There are additional concessions across campus for large campus events, arts & entertainment and athletics. Over 26,000 transactions are made each week at these retail operations on campus. University Catering is also managed by Dining Services and provides food to over 3,000 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:

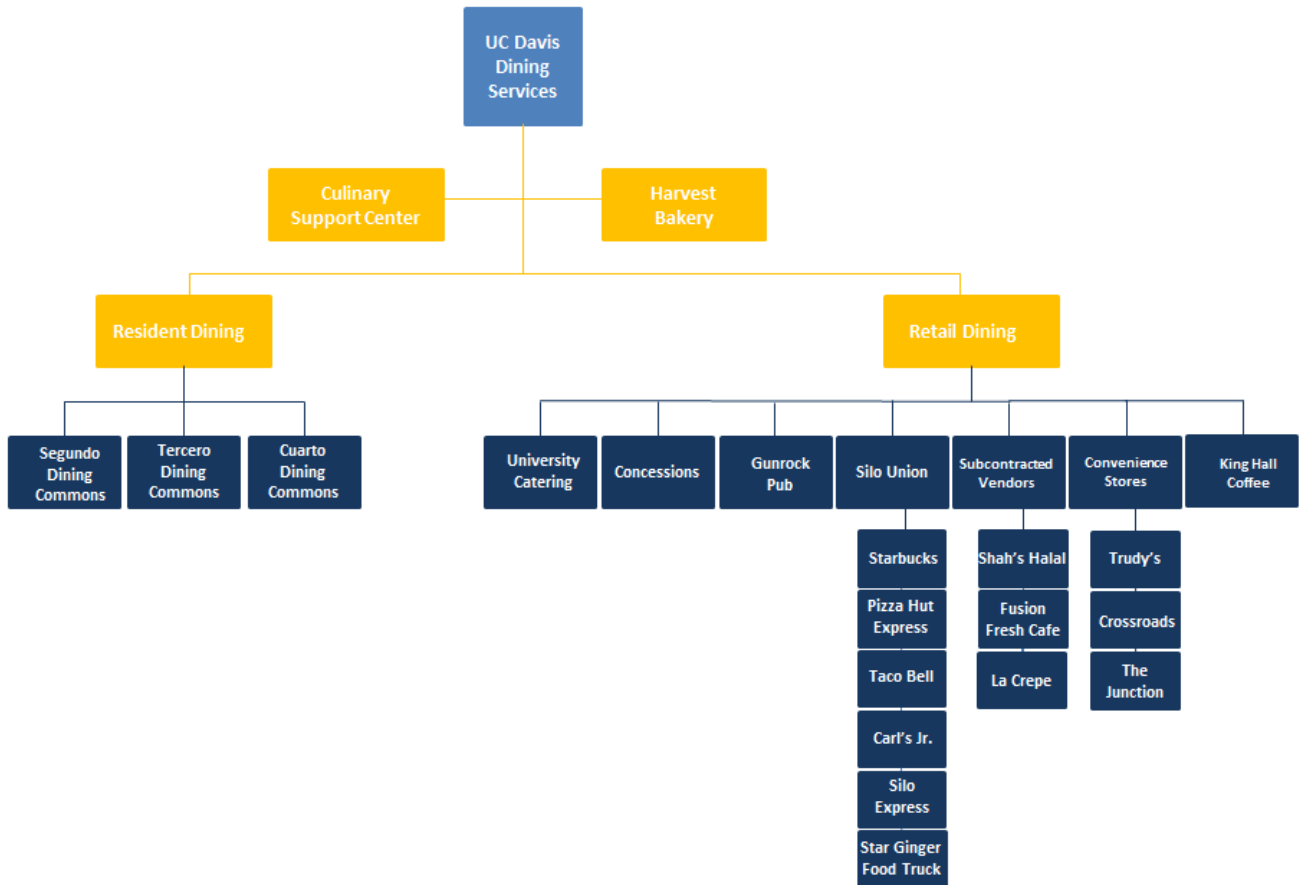
UC Davis Dining Services' Department of Sustainability and Nutrition includes four full-time employees and over 35 UC Davis student interns that participate in quarter- or year-long internships. Linda Adams, RD is the Director of the department, with twenty-five years of food service experience at the UC Davis campus. Ben Thomas is the Sustainability Manager, with five years of food service experience. Samantha Lubow, Sustainability & Education Coordinator, and Samira Abedini, Nutrition Coordinator, are the newest additions to the department. Samantha has four years of zero waste and sustainability education experience at UC Davis and Samira has three years of foodservice and nutrition education experience. Kiko Barr, Student Sustainability Coordinator and Sustainable Agriculture and Food Systems major (2015), has served for two years as Aggie Grown Coordinator with the Sustainability and Nutrition team, shifting for summer to focus on sustainable food purchasing tracking and 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.

* 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

UC Davis Dining Services 2014 Food System Map

UC Davis Dining Services Foodservice Operations



About UC Davis Dining Services

UC Davis is recognized as having one of the best dining programs and being among the best colleges for food in the United States, having contributed to UC Davis earning the #1 Cool School *Sierra Magazine* award and an “A” rating from *College Prowler*. It is ranked 17th best college dining services by the *Daily Meal*, and has been awarded for its vegan-friendly dining program. Campus-grown products, natural materials, foods, and packaging, good farming and trade practices, and recycling programs are an integral part of everyday operations. To learn more about Dining Services and their commitment to sustainability, please visit <http://dining.ucdavis.edu/sustainability.html>

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 \$9.5 million dollars each year. **Over the 2014/2015 fiscal year, 23% of all food purchases – \$2.1 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 Policy[†] guidelines to determine % sustainable food purchases made each year. These criteria include:

- 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
- Grass-finished/100% Grassfed
- Certified Humane Raised & Handled
- American Humane Certified
- Animal Welfare Approved
- Global Animal Partnership (steps III,IV,V)
- 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.

*

* 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.

** Fair Trade Certified products must be third party certified by one of the following: IMO Fair For Life, Fairtrade International (FLO), Fair Trade USA

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 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.

[†] <http://policy.ucop.edu/doc/3100155/Sustainable%20Practices>

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 eggs are cage free and Certified Humane Raised & Handled or American Humane Certified in resident dining. Shell eggs are also local, from Glaum Egg Ranch in Aptos, California.

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 proteins: Food Alliance Certified Country Natural Beef hamburgers are featured daily in Cuarto Dining Commons and were featured daily in Segundo and Tercero Dining Commons during fall quarter. Food Alliance Certified Truitt Brothers Beans are our standard in Resident Dining and Catering.

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 22,000 pounds of organic, fresh tomatoes are harvested since 2009 from ASI's Russell Ranch Sustainable Agriculture 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.

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. 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 Dining Commons, our Farmers Market Special entrees feature campus or locally grown, seasonal and often 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's 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's 'good' or 'best' criteria or is Marine Stewardship Council certified, 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 served in the resident dining commons is Fair Trade Certified. Starbucks and various coffee kiosks on campus also offer promotional Fair Trade Certified blends. All bananas served in the resident dining commons 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. Bottled Honest Tea and Honest Ade are available in all convenient stores.

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. Kiwis come from heirloom grower 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. The berries are also highlighted in select catering functions and at the Gunrock Pub. Grower-identified whole fruit are offered seasonally.

RESIDENT DINING - Sustainable Food Purchases

UC Davis Dining Services spent over \$6.4 million on food over the 2013/2014 fiscal year within the resident dining program. Over the past six years, Dining Services has shifted **28.60%** of food purchases, over **\$1.8 million** each year, towards local and sustainable growers and producers.

SUSTAINABLE FOOD PURCHASES	2009-10	2010-11	2011-12	2012-13	2013-14	% Change (past year)
RESIDENT DINING	22.88%	21.35%	22.80%	24.53%	28.60%	16.59 %

% SUSTAINABLE BY FOOD CATEGORY	2009-10	2010-11	2011-12	2012-13	2013-14	% Change (past year)
BEVERAGES	8.29%	6.28%	6.73%	7.66%	11.25%	46.87%
MILK & ICE CREAM	4.09%	48.84%	36.55%	37.79%	50.48%	33.58%
GROCERIES	13.83%	12.26%	14.33%	24.19%	7.63%	-68.46%
MEAT, EGGS & CHEESE	9.21%	24.11%	26.64%	23.53%	27.41%	16.49%
PRODUCE*	87.67%	45.54%*	40.22%	46.40%	69.64%	50.09%

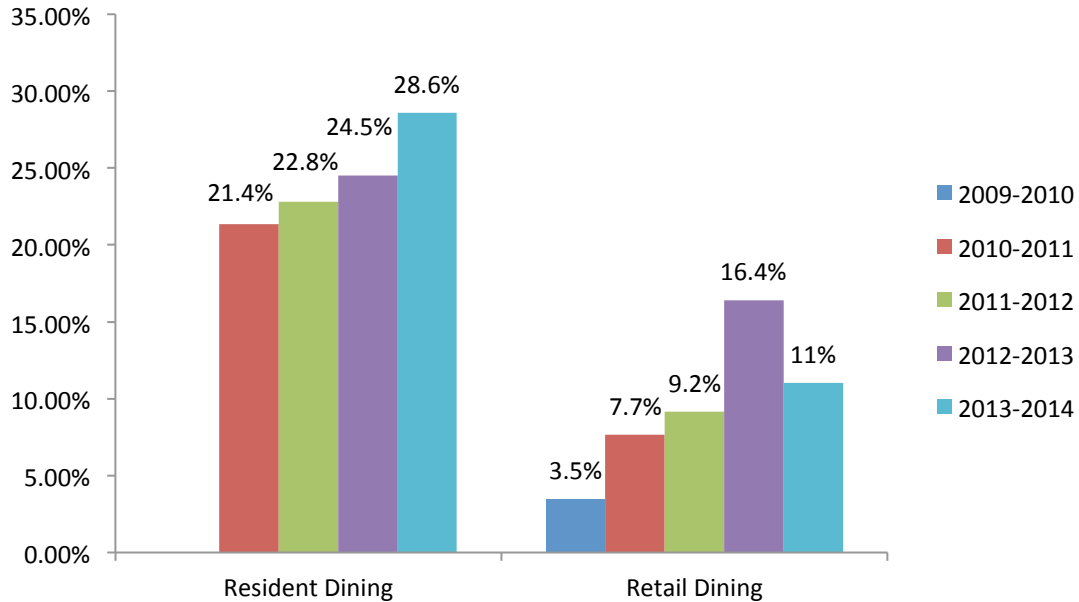
% SUSTAINABLE BY CRITERIA (total food spend)	2009-10	2010-11	2011-12	2012-13	2013-14	% Change (past year)
CAMPUS GROWN	0.18%	0.25%	0.64%	0.47%	0.71%	51.06%
LOCALLY GROWN (250 mi)*	18.55%	12.93%*	7.86%**	10.33%	10.11%	-2.18%
LOCALLY RAISED/HANDELED/DIST'D**	n/a	n/a	4.72%	6.39%	8.89%	35.38%
FAIR TRADE CERTIFIED	0.71%	0.72%	0.92%	0.83%	0.83%	0%
FOOD ALLIANCE CERTIFIED	1.41%	1.52%	3.33%	2.29%	2.73%	16.12%
USDA CERTIFIED ORGANIC	2.07%	2.78%	3.22%	3.81%	4.54%	19.21%
CAGE-FREE	0.33%	2.66%	4.16%	3.52%	3.55%	0.85%
SEAFOOD WATCH	0.96%	1.72%	0.92%	0.55%	0.23%	-58.18%

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.

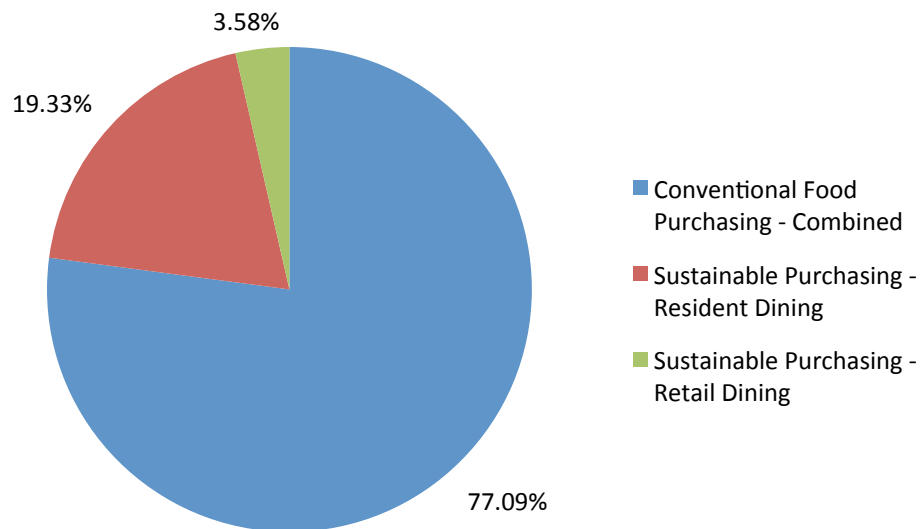
** Locally Raised/Handled/Distributed animal proteins (milk, cheese, eggs, meat, etc.) was a new criteria incorporated into policy in 2011; reporting for this criteria was incorporated into the Locally Grown (250 miles) for 09/10 and 10/11 reporting dates, which shows a decrease in purchases meeting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

Charts 1-3: Total Annual Sustainable Food Purchasing 2009-2013 and by food category, Combined and Resident Dining, 2013-2014

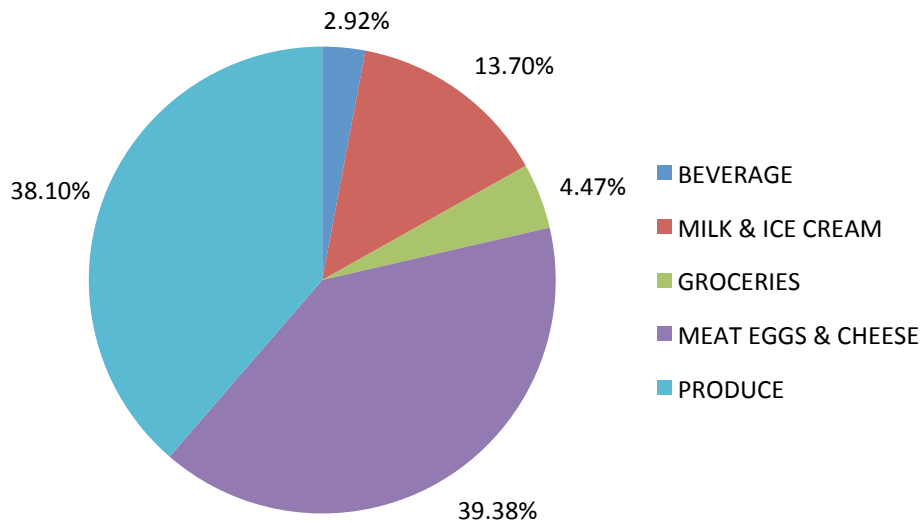
Resident and Retail Dining Total Annual Sustainable Food Purchasing 2009-2014



UC Davis Dining Services Sustainable Food Purchases (13-14)



Sustainable Food Purchases by Category - Resident Dining (13-14)



RETAIL DINING - Sustainable Food Purchases

UC Davis Dining Services spends nearly **\$3.1 million** on food every year within the retail dining program. Over the past seven years, Dining Services has shifted **11%** of retail food purchases, over **\$340 thousand** each year, towards local and sustainable growers and producers.

SUSTAINABLE FOOD PURCHASES	2009-10	2010-11	2011-12	2012-13	2013-14	% Change (past year)
RETAIL DINING	3.50%	7.65%	9.15%	16.40%	10.98%	-49.36%

% SUSTAINABLE BY FOOD CATEGORY	2009-10	2010-11	2011-12	2012-13	2013-14	% Change (past year)
BEVERAGES	6.42%	5.91%	8.78%	4.94%	3.63%	-26.51%
MILK & ICE CREAM	0.00%	63.60%	54.94%	77.53%	74.66%	-3.70%
GROCERIES	1.87%	1.77%	4.42%	10.83%	3.46%	-68.05%
MEAT EGGS & CHEESE	0.70%	1.21%	3.46%	8.00%	7.20%	-10.00%
PRODUCE	12.93%	17.51%	16.69%	69.97%	27.71%	-60.40%

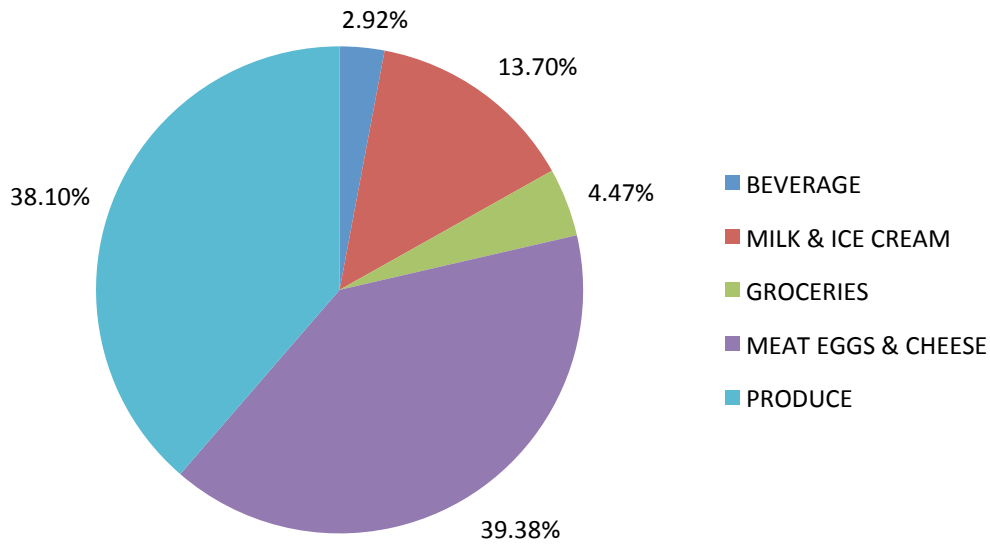
% SUSTAINABLE BY CRITERIA (total food spend)	2009-10	2010-11	2011-12	2012-13	2013-14	% Change (past year)
CAMPUS GROWN	0.52%	0.12%	0.27%	0.49%	0.14%	-71.43%
LOCALLY GROWN	1.92%	6.06%	2.99%**	5.29%	2.14%	-59.54%
LOCALLY RAISED/HANDELED/DIST'D**	n/a	n/a	1.58%**	2.73%	2.91%	6.59%
FAIR TRADE CERTIFIED	0.49%	0.37%	0.25%	0.12%	0.18%	50.00%
FOOD ALLIANCE CERTIFIED	0.01%	0.11%	0.04%	0.43%	0.54%	25.58%
USDA ORGANIC	0.66%	0.56%	0.25%	0.76%	1.02%	34.21%

SEAFOOD WATCH	0.02%	0.18%	0.05%	0.07%	0.11%	57.14%
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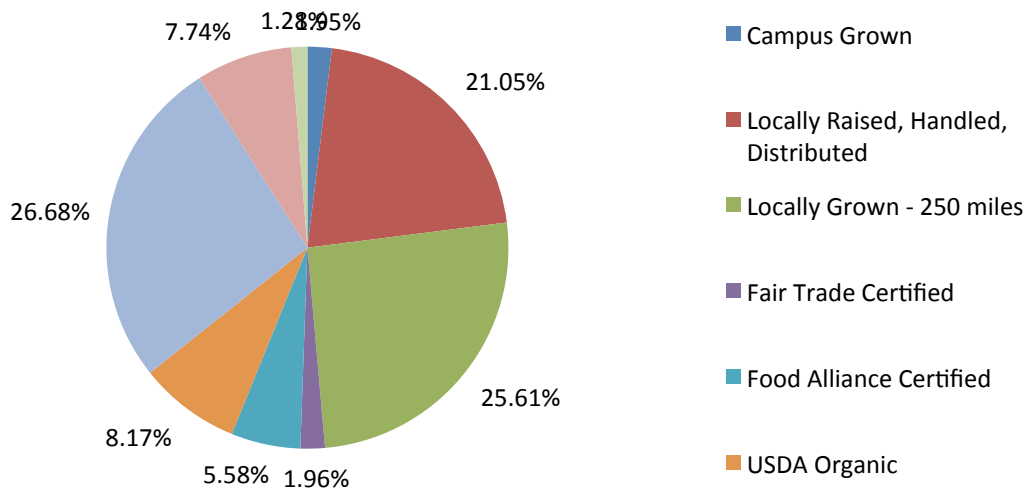
**** Locally Raised/Handled/Distributed animal proteins (milk, cheese, eggs, meat, etc.) was a new criteria incorporated into policy in 2011; reporting for this criteria was incorporated into the Locally Grown (250 miles) for 09/10 and 10/11 reporting dates, which shows a decrease in purchases meeting the 'locally grown' criteria. Locally Raised/Handled/Distributed is defined as within 250 miles from campus.**

Charts 4-5: Sustainable Food Purchases by food category, Retail Dining, and by sustainability criteria, 2013-2014

Sustainable Food Purchases by Category - Retail Dining (13-14)



Sustainable Food Purchasing by Criteria 13/14 (Combined)



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. 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. Organic waste diversion was launched in foodservice locations on campus in 2005.

All organic waste from the UC Davis Dining Services resident dining commons is being converted into clean energy at the Renewable Energy Anaerobic Digester (READ) operated on the UC Davis Campus by Clean World Partners.

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

Through education and portion control, 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 utilizing 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 plate ware 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 fourth year in a row, Dining Services operated the zero-waste concessions program at the UC Davis Aggie Stadium. This year, we achieved an 84% average diversion rate by offering recycling and composting for guests and staff. In the sixth home football game of the season this year against North Dakota, a season high 97% of waste was diverted from the landfill. UC Davis was recognized for having the highest diversion rates in the nation at Aggie Stadium in the US Environmental Protection Agency's WasteWise Game Day Challenge from 2011-2013.

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 service ware 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. Segundo Services Center, home of the Dining Services administrative offices, received LEED Platinum certification in early 2014.

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. 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 the 2013-14 academic year an additional 1952 meals were served and \$488 donated to children in need, more than double the previous year. *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>.*

SPE Certified Meals

UC Davis Dining Services partnered with SPE certified in Fall of 2013 to bring students and other dining meal guests that are third party certified for nutrient density and sustainability. One format in the dining room, TASTE, was reserved for these meals and featured updated recipes including the campus favorite, **Santa Fe Chicken Salad**. Changes were made to the recipe to result in “more of what you need, less of what you don’t.” The salad contains antibiotic free meat (an SPE criteria), greek yogurt dressing and roasted pumpkin seeds for crunch instead of fried tortilla strips. The resulting dish contained 35% more dietary fiber, 25% less sodium and 20% fewer calories... and the TASTE was magnificent! Other featured dishes included **Roasted Corn and Mushroom Quesadilla**, **Capellini Sofrito** and **Chard and Vietnamese Dragon Fish**.

Healthy Aggies Blog

With weekly posts on topics geared towards busy UC Davis students, the Healthy Aggies blog, begun in May 2013, continues with fourth year nutrition student, Caitlyn Heffley writing the content. This is one additional way UC Davis Dining Services is engaging the campus community and beyond on health and wellness.

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

From-Scratch Cooking

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.

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! 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. During the 2013-2014 academic year, education on SPE Certification was included in this educational program. 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 Sustainability Internship program includes eight paid student sustainability coordinator positions focusing on waste reduction, campus grown programs, sustainability education, sustainability marketing and managing the resident garden as well as a team of volunteer interns to support each area. 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. Over 50 students, an intern from Campus Center for the environment and a volunteer intern were involved in the garden over the past academic year by joining in garden work parties, which included planting, 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 have 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 winter quarter, student sustainability coordinators within Dining Services organized the Green Chef Challenge, a cooking competition 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 entrée was the "Farm Fresh Fennelicious Frittata" featuring cage-free eggs and vegetables from the UC Davis Student Farm.

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. The fall Farm-to-Fork event was scheduled to align with the nationally celebrated Food Day on October 24th, 2013. 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. Over 3,200 students and community members attended Farm to College on June 5th, 2014.

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. The UC Davis Farmers Market unites students and organizations dedicated to promoting sustainability and nutrition on campus. 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 coordinator, Stefanie Scott, and a group of students from various campus organizations including the Education for Sustainable Living Program, CALPIRG, Key Club and the Environmental Policy and Planning Commission. The UC Davis Food Recovery Network continued bi-weekly deliveries of overproduced food from Segundo and Tercero Resident Dining Commons, donating it to local community stakeholders including Davis Community Meals.

Since 2011, UC Davis Dining Services provides food donations for UC Davis students in need to the UC Davis Food Pantry. 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

In its second year, numerous UC Davis campus and student sustainability projects were provided \$6,000 worth of grant funding in 2014 through the UC Davis Go Green Grant Program provided by Dining Services. Grant awardees included the Fresh Focus ASUCD Pantry project, the first Field Guide to Sustainability summer course, Wild Campus and the Baggins' End Wastewater Awareness and Diversion Domes greywater laundry system installation. *Learn more about the Go Green Grant program at <http://dining.ucdavis.edu/sus-green.html>.*

Associated Students Dining Services Coffee House Sustainability Progress 2013-14

Darin Schluep, *Director, ASUCD Coffee House*

Susie Houlden, *Sustainability Coordinator*

Elaine Swiedler, *Sustainability Intern*

Overview of Retail Sustainable Food Service

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 over 320 student employees. This is a 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. The career staff overseeing these operations are proud to provide experiential learning opportunities to future leaders on 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 historically recognized by The California Aggie as the “Best Place to Work in Davis”.

Sustainable Food Procurement

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 30 years. Bagels, breads, tofu, almonds, rice and a variety of herbs, fruits and vegetables are all locally grown or produced and delivered to the Coffee House on a regular basis. Reusable plastic bins were purchased this year for all campus student farm deliveries, eliminating the need for cardboard boxes.

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 2013-2014 school year **20.24%** of all AS Dining Services' food expenditures met the UCOP sustainable criteria (see attachment 1, "CoHo Calculator 2013-2014".) When factoring in locally *produced* items (which do not fit the UCOP sustainable criteria) AS Dining Services purchased over \$1.3M of sustainable and locally produced food items in the 2013-2014 school year (which is over 58% of \$2.3M in total food purchases.)

Coffee House Sustainable Procurement Analysis		
Sustainability Criteria	Total Dollars Spent	% food cost
Locally Raised, Handled, Distributed	\$54,366	2.33%
Locally Grown - 250 miles	\$130,887	5.62%
Locally Processed - 250 miles	\$666,677	28.61%
Fair Trade Certified	\$45,589	1.96%
Domestic Fair Trade Certified	\$0	0.00%
Shade-Grown or Bird Friendly Coffee	\$155,435	6.67%
Rainforest Alliance Certified	\$1,213	0.05%
Food Alliance Certified	\$0	0.00%
USDA Organic (at least 70% organic)	\$289,776	12.43%
AGA Grassfed	\$0	0.00%
Pasture Raised	\$0	0.00%
Grass-finished/100% Grassfed	\$0	0.00%
Certified Humane Raised & Handled	\$0	0.00%
Cage-free	\$0	0.00%
Protected Harvest Certified	\$0	0.00%
Marine Stewardship Council	\$0	0.00%
Seafood Watch Guide	\$9,576	0.41%
Farm cooperative	\$0	0.00%
Farm social responsibility policy	\$0	0.00%
Other certified processes	\$0	0.00%
Total Food	\$2,330,449	
Sustainable Food (including Locally Processed)	\$1,353,519	58.08%
Sustainable Food (UCOP)	\$686,842	29.47%
Sustainable Food (UCOP) Single Count Only	\$471,693	20.24%

Sustainable Operations

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
- * Water conservation measures such as on-demand hand washing sinks, variable flush toilets and removal of all traditional garbage disposals

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 very few items that are not offered in compostable or recyclable packaging. Clearly messaged triple bins labeled “Compost”, “Recyclables” and “Landfill” are spread throughout the Memorial Union. Contamination rates of the post-consumer compost have been measured at only 3.8% (See attachment 2, “CoHo Compost 2013”). However, there is room for improvement as the landfill contamination rate (measuring the percentage of waste in the landfill bins that could potentially be diverted) is at 73.5% (See attachment 3, “CoHo Landfill 2013”). This tells us that there are opportunities for us to increase the percentage of overall waste that is being diverted away from the central landfill and into recycling and composting facilities.

In order to move towards diverting a higher percentage of landfill waste into sustainable streams, the Coffee House instituted a volunteer program this fall with ASUCD’s Environmental Policy and Planning Commission (EPPC.) Volunteers were recruited to stand adjacent to the waste bins at the Coffee House during peak times for the first two weeks of spring quarter to help educate customers on the waste stream and help them sort their waste effectively. This program generated a good deal of positive feedback and plans are in place to expand upon it for the upcoming fall quarter.

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 ASUCD’s Project Compost, who manage the piles and provide the end product to the UCD Student Farm for use in their fields.

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 the pilot site will be a success without a complicated review for each vendor. 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.

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 of a made-from-scratch diet.

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 320 college students, the Coffee House and its satellite operations strive through their training to bestow upon their employees a sense of pride in the social impact made by their employer.

Three back-of-house areas of the Coffee House have transitioned to accepting post-consumer waste: The dish room (food scraps), espresso bar (milk cartons) and bakery (butter wrappers.) Each of these locations is an opportunity to educate our student staff on ways to creatively participate in sustainable efforts, beyond traditional pre-consumer vegetable waste composting.

Meatless Mondays

Every Monday the Coffee House converts one of its service platforms (Cooks—Home-style Favorites) to completely vegan or vegetarian dishes. These include a wide variety of made-from-scratch deli-style salads, pasta sauces, quiche, lunch entrees, soups and casseroles. Customers are presented a plethora of non-meat options, which illustrate the depth and variety of delicious and socially conscious culinary options available to someone who chooses a vegan or vegetarian lifestyle.

Sustainability Coordinator and Intern Positions

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.

In order to provide career support to Elaine in her role as Sustainability Intern, Susie Houlden, Kitchen Production Manager, was assigned to the additional role of Sustainability Coordinator for AS Dining Services. In this role Susie oversees the Sustainability Intern and coordinates all sustainable purchasing

and strategic relationships, and helps identify ways in which AS Dining Services can become a leader in retail dining sustainability.

Some specific highlights of Susie and Elaine's work include the new Meatless Monday program noted above, coordinating to a greater degree with the campus Student Farms to provide ASDS with more product (and the purchase of reusable plastic bins for deliveries, eliminating the need for cardboard packaging), research on compostable utensil and cold beverage lid options, and the exciting new partnership with Terracycle (see below.)

Terracycle partnership:

In March 2014 the Coffee House initiated a relationship with Terracycle, a business dedicated to taking hard-to-recycle products and turning them into affordable green products. Coffee House sustainability coordinator Susie Houlden and intern Elaine Swiedler worked with Terracycle representatives to add Kettle Chip bags and Odwalla Bar wrappers (two items that were otherwise being disposed of in the landfill bin) to their approved list of recyclable products (see below.) They then developed signage and a collection method, which has, up until now, yielded over 15 pounds of chip and bar wrappers being diverted from the landfill. Future marketing and improved collection processes will bolster this program, which has philanthropic benefits as well: Terracycle contributes a small amount of money for each batch of chip bags and bar wrappers to the charitable organization of our choice... in this case the ASUCD Scholarship Fund.

Donate your wrappers!

The UCD Coffee House is collecting energy bar wrappers! For every wrapper that goes into our collection bin instead of the trash, money will be donated to the ASUCD Scholarship Fund AND your wrapper will be recycled so it won't end up in a landfill! It's an easy way to help UC Davis Students and the environment! To participate, just put your wrappers in the bin in the CoHo (located near the cash registers).



We accept any **foil-lined** energy bar wrapper, including the following:

1. Odwalla bar wrappers
2. Clif Bar wrappers from Clif SHOT, Clif Twisted Fruit, Clif Blocks, and Clif Gels
3. All LARABAR wrappers
4. All Cascadian Farm foil-lined bar wrappers

The ASUCD Awards Endowment provides scholarships for outstanding UC Davis students annually with prizes of \$500 to \$1,000 awarded every fall and spring quarter.

Sustainability Resources

UC Davis Dining Services

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

UC Davis Student Housing

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

Sodexo, USA

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

UC Davis

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

Agricultural Sustainability Institute at UC Davis

<http://asi.ucdavis.edu>

University of California

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