

UC Irvine Reporting Document for the UC Office of the President UC Policy on Sustainable Foodservice

Introduction

UCI Dining is committed to improving the quality of campus life and conserving resources for future generations. In recent years, UCI Dining has implemented several programs to prioritize sustainable food procurement, reduce pre- and post-consumer food waste, and minimize energy consumption in dining operations. In addition to integrating environmentally sound practices into daily operations, UCI Dining initiatives are designed to educate students about the impact their food choices have on the regional economy and the environment. UCI Dining has supported two undergraduate Sustainable Agri-food Systems (SAS) Fellows to conduct research and develop educational programs around sustainable food at UC Irvine. Furthermore, UCI Dining has collaborated with student groups such as the Real Food Challenge, Green Campus, and Irvine Students Against Animal Cruelty to host educational programs about food, sustainability, and social justice. By continuing to educate the campus community, adopting aggressive procurement guidelines for sustainable food, and implementing waste reduction programs, UC Irvine will achieve the goals of the UC Policy on Sustainable Foodservice and continue to nourish the campus community.

Purpose

Increase the amount of sustainable and socially responsible food offered on campus, implement environmentally responsible programs in dining operations, and educate the campus community.

Organizational Structure

UCI Dining is collaborating with the Sustainability Intern to establish a Food Systems Working Group (FSWG) in order to implement sustainability initiatives and engage with the campus community about food systems issues. Beginning in Winter 2011, the UCI FSWG will meet quarterly to draft goals, give updates, and track our progress toward the UCOP goals and the goals of this document. Two students will be designated as the FSWG Coordinators, and they will collaborate with dining administrators to create the meeting agendas, invite participants, and facilitate the meetings.

Suggested Participants shall include (but need not be limited to) the following stakeholders:

- UCI Dining and Aramark representatives
- Students (from the Real Food Challenge at UCI, other student environmental or social justice groups, student government, etc.)
- Faculty
- Labor representatives
- SYSCO representative
- Representatives from the franchised dining operations
- Representatives from the UCI Medical Center
- Representatives from community groups (e.g. the OC Sustainable Food Collaborative)
- Local food producers
- Special Guests: Union members, etc.

By regularly engaging with campus and community stakeholders, UCI Dining will strengthen its efforts to increase sustainable food procurement and educate the community about food systems issues.

	Objective	Metric	Status
Procurement	By 2015, 20% of all food purchases will adhere to UCOP sustainable foodservice procurement guidelines.	% of compliant purchases	In progress; currently 13.04%
	Conduct a feasibility study on implementing these goals in the on-campus, franchised operations by December 15, 2011.	Study completed	Not started
	Conduct a feasibility study on implementing these goals in the UCI Medical Center by May 15, 2011.	Study completed	Not started
	Establish a system to prioritize food grown within 250 miles of campus.	System established	Completed
	Create goals, metrics, and an annual review process for increasing procurement of local, organic food by Spring 2012.	Report on goals and metrics; review process established	In progress
	Support a student-led sustainability audit of residential food procurement yearly.	Audit completed	On-going
	Implement an organic egg purchasing program to provide 100% certified organic, cage-free eggs in all Aramark-managed locations. Conitune cage-free egg program in all Aramark managed locations.	Program implemented	Completed
	Offer organic food options in the Zot-n-Go Market and East Student Center Food Court.	Program implemented	On-going
	Eliminate trans-fats from all dining locations.	% of trans-fats in dining locations	Completed
	Offer Eco Grounds and Fair Trade coffee in all dining locations.	# of dining locations	Completed
	Establish a seafood purchasing program to prioritize seafood considered sustainable by the Monterey Bay Aquarium Seafood Watch	Program implemented	Completed
	Implement a "Meatless Mondays" Campaign in the residential dining halls. Analyze cost savings to use towards purchasing additional sustainable foods.	# of meatless days; % savings directed toward sustainable meat	In progress
	Evaluate opportunities to minimize procurement of food containing preservatives and synthetic sweeteners by Fall 2012.	Study completed	Not started
	Implement more seasonal foods in the menu by Fall 2011.	Study completed	On-going
	Evaluate opportunities to increase nutritious offerings (e.g. whole grains, fresh fruits and vegetables, etc.) by Fall 2011.	Study completed	On-going
	Evaluate feasibility of increasing hydration stations and reusable water mugs awareness by	Study completed	On-going

	Fall 2011.		
	Objective	Metric	Status
Operations	Certify [name of location] according to [Green Seal's Restaurants and Food Services Operations certification standards or the Green Restaurant Association certification standards] by December 2011.	Dining location certified	Not started
	Enhance/upgrade back-of-the-house recycling programs for all residential dining locations by Fall 2011.	Program implemented	In Progress – Mesa and Brandywine Commons Complete
	Enhance/upgrade back-of-the-house-recycling programs for all retail locations by Fall 2011.	Program Completed	Completed (except at Phoenix) and On-going
	Implement food and trash waste separation in the back-of-the-house at the East Food Court by Spring 2011	Program Completed	Completed and On-going
	Implement trayless dining in residential dining locations by Fall 2008.	Program implemented	Completed
	Collaborate with Green Campus interns to implement De-Light-ed Dining and reduce energy consumption in residential dining locations.	De-Light-ed Dining program implemented	Completed
	Examine feasibility of establishing a pilot composting program at Mesa Commons by Fall 2010.	Study completed	Completed
	Phase out non-recyclable and non-compostable to-go containers in retail locations and replace them with compostable or reusable containers.	100% reusable or compostable containers in all dining locations	Completed
	Pilot program at Brandywine commons to source reusable to-go containers (Clamshells) as a way to reduce the use of biodegradable to-go containers	Program implemented	Completed
	Implement reusable to-go containers at all residential locations by Fall 2011	Program implemented	In progress
	Encourage students to recycle by placing recycling bins outside all dining locations.	Recycling bins in all locations	Completed
	Establish a system for recycling 100% of fryer grease in all dining locations.	Program established	Completed
	Begin using only eco-friendly chemicals and cleaning agents in all dining locations.	100% eco-friendly	Completed

		chemicals used	
	Implement reusable serviceware in all residential dining locations.	Program implemented	Completed
	Establish a system for monitoring carbon emissions related to food procurement and consumption and evaluate opportunities to reduce emissions.	System established; monitoring in progress	In progress
	Include UCOP food system guidelines into RFPs (Requests for Proposal) for all campus dining facilities by Fall 2011.	Guidelines included in RFPs	Not started
	Establish a program for purchasing only Energy Star appliances in dining locations.	Program implemented	Completed
	Implement first zero waste dining facility at UCI.	Program implemented	Completed – Mesa Commons
	Implement a second zero-waste facility at Brandywine commons and a first Green Café at Café Med by Spring 2012	Program implemented	In progress
	Implement 100% recycled paper napkins in all dining locations.	100% recycled paper napkins	Completed
	Implement paper cups instead of Styrofoam in our Jamba Juice location at UCI.	Program implemented	Completed
	Objective	Metric	Status
Education	Conduct quarterly audits of student food waste and distribute educational materials about waste reduction and sustainable food.	Auditing program established; events ongoing	Audits ongoing
	Co-sponsor an educational series with the Real Food Challenge at UCI about food, sustainability, and social justice in Spring 2011.	Series completed	Completed
	Host two Real Food Community Dinners per year beginning in the 2010-2011 academic year; serve local, organic food and host a speaker or panel discussion about sustainable food issues	# of Real Food Dinners per year	1 dinner in 2010; 1 dinner in 2011
	Support a student-conducted survey of student attitudes and behaviors around sustainable food options on campus and resurvey by Spring 2012.	Survey completed	On-going
	Promote waste reduction practices by participating in RecycleMania every year.	Program established	Completed; participation ongoing
	Display table tents and posters with sustainability information each quarter.	Program established	Completed
	Implement a “Carbon Food(t)print” labeling	Labeling system	On-going

	system to educate students about the environmental impacts of their eating habits.	established	
	Encourage students to reduce waste by offering them a discount for using personal mugs.	Discount program established	Completed
	Partner with Irvine Students Against Animal Cruelty (ISAAC) to host educational dinners about the benefits of vegetarian and vegan dining.	# of dinners hosted	3 Dinners Completed
	Conduct yearly sustainability trainings for hourly food service employees and quarterly sustainability trainings for managers by Fall 2010.	# of trainings; % of staff participation	On-going
	By Fall 2010, develop a sustainability internship for undergraduates to assess sustainable food procurement and create educational programs for their peers.	Internship program established	In progress
	Collaborate with the Real Food Challenge at UCI and the ASUCI Garden Commission to develop educational programs in conjunction with the campus garden.	Program established	Not started
	Provide resources and support for the campus garden.	# Quarterly meeting	1 meeting in Winter, 1 meeting in Spring; On-going
	Participate in Real Food Challenge events, such as: educational movie screenings and a “Giant Eater Potluck”	# of events participated	1 event in Fall, and 2 events in Spring
	Establish a “Green Captain” Program which all retail and residential dining locations have a “Captain” to make sure sustainability is being practiced at their operation; they are given a monthly focus to train their team on	Program established	Completed and on-going
	Create a “going green” video on how UCI Hospitality and Dining is doing its part for the environment	Video Completed	Completed
	Conduct quarterly Weigh the Waste events in residential dining to promote waste reduction practices.	# of events per year	Completed

	Objective	Metric	Status
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External Outreach	Encourage at least one UCI Dining/Aramark staff member and one student to participate in the monthly UC-wide Sustainable Foodservice Working Group conference calls.	# of participants on each call	1 student & 1-2 staff members per call
	Evaluate opportunities to collaborate with community organizations to host events around food sustainability and social justice.	Report on opportunities	On-going
	Evaluate opportunities to share best practices with other UC campuses and local schools (both K-12 and postsecondary).	Report on opportunities	On-going
	Encourage at least one UCI Dining/Aramark staff member and one student to participate in the monthly meetings of the newly established OC Sustainable Food Collaborative.	# of participants at each meeting	Not started