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

Introduction

UCI Hospitality & Dining is committed to improving the quality of campus life and conserving resources for future generations. In recent years, UCI Hospitality & 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 Hospitality & Dining initiatives are designed to educate students about the impact their food choices have on the regional economy and the environment. UCI Hospitality & Dining supports Social Ecology Sustainability Field Study Interns to conduct research and develop educational programs about sustainable food at UC Irvine. Furthermore, UCI Hospitality & Dining has collaborated with student groups such as the Real Food Challenge, PowerSave Green Campus, The Green Initiative Fund, The Garden Commission 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.

Procurement

Goal	Metric	Status
By 2015, 20% of all food purchases will adhere to UCOP sustainable foodservice procurement guidelines	% of compliant purchases	In progress. Currently 16.75%
Conduct a feasibility study on implementing these goals in the on-campus, franchised operations by December 14, 2012	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 Fall 2013	Report on goals and metrics; review process established	In progress
Support a continual sustainability audit of food procurement lead by sustainability coordinator	Audit completed	Ongoing
Implement an organic egg purchasing program to provide 100% certified organic, cage-free eggs in all Aramark-managed locations. Continue cage-free egg program in all Aramark	Program implemented	Completed

managed locations		
Offer organic food options in the Zot-n-Go Market and East Student Center Food Court	Program implemented	Ongoing
Eliminate trans-fats from all dining locations	% of trans-fats in dining locations	Completed; 0 trans-fats
Offer Eco Grounds and/or Fair Trade coffee in all dining locations that offer coffee	# of dining locations	Completed; 3 residential dining locations; 9 retail dining locations; 3 convenience stores
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 all residential dining locations. Analyze cost savings to use towards purchasing additional sustainable foods	Frequency of meatless days; % savings directed toward sustainable meat	Ongoing; Meatless Monday every Monday
Conduct survey to identify community perception of “Meatless Monday” and utilize results to make improvements to program by Spring 2012	Study completed	Completed
Implement more seasonal foods in the menu by Fall 2011	Study completed	Ongoing
Evaluate opportunities to increase nutritious offerings (e.g. whole grains, fresh fruits and vegetables, etc.) by Fall 2011.	Study completed	Ongoing
Evaluate feasibility of increasing hydration stations and reusable water mugs awareness by Fall 2011.	Study completed	Ongoing; Give out 4,000 water bottles to first-years beginning of each Fall Quarter

Operations

Goal	**Metric**	**Status**
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	8 locations identified for Green Restaurant Association standards
Enhance/upgrade back-of-the-house recycling programs for all residential dining locations by Fall 2011.	Program implemented	Completed and ongoing; updated

		again in 2013
Enhance/upgrade back-of-the-house-recycling programs for all retail locations by Fall 2011.	Program Completed	Completed and ongoing
Implement food and trash waste separation in the back-of the-house at the East Food Court by Spring 2011	Program Completed	Completed and Ongoing
Implement tray-less 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
Implement locally sourced, reused-content, recyclable containers at Organic Greens to Go	Program implemented	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	Completed
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 chemicals used	Completed
Implement reusable service-ware 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 residential dining facility at UCI.	Program implemented	Completed – Mesa Commons
Implement a second zero-waste residential dining facility at Brandywine commons and a first Green Convenience Store at Zot N Go by Winter 2013	Program implemented	Completed
Implement a third zero-waste residential dining facility at Pippin commons	Program implemented	Completed
Implement zero-waste concessions at UCI	Program implemented	Completed – Bren Events Center
Implement a zero-waste retail food court at Phoenix Food Court	Program implemented	In progress; started June 2013
Implement 100% recycled paper napkins in all dining locations.	100% recycled paper napkins	Completed
Replace utensil holders with Smart Stock dispensers to reduce waste	Program implemented	Completed
Implement receipt recycling at all retail locations	Program implemented	Completed
Implement paper cups instead of Styrofoam in our Jamba Juice location at UCI.	Program implemented	Completed
Implement special Meatless Monday events, including sampling events and cooking demonstrations.	Events implemented	Completed – educational events held each year
Implement receipt-less transactions as default in all locations	Program implemented	Completed
Implement ink and toner recycling program in all locations	% of cartridges recycled	100%
Implement sustainable packaging options at Subway locations	Program implemented; alternative packaging used	Completed; sub-wrap sticker replaces plastic bag

Education

Implement Earth Week sustainability programs	Programs implemented	Meatless Monday, Sustainable Seed Planting, Sustainable Sampling, Know Your Recyclables

		activity
Implement education programs supporting national and international sustainability movements	Programs implemented	World Fair Trade Day, World Water Day, National Food Day, Campus Sustainability Day, World Health Day
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; 2 dinners in 2012; 1 dinner in 2013
Support a student-conducted survey of student attitudes and behaviors around sustainable food options on campus and resurvey by Spring 2012.	Survey completed	Ongoing
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 system to educate students about the environmental impacts of their eating habits.	Labeling system established	Ongoing
Encourage students to reduce waste by offering them a discount for using personal mugs, cups, or bottles.	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	Ongoing
By Fall 2010, develop a sustainability internship for undergraduates to assess sustainable food procurement and create educational programs for their peers.	Internship program established	Completed and ongoing; Sustainability Field Study Internship
Collaborate with the Real Food Challenge at UCI and the ASUCI Garden Commission to develop educational programs in	Program established	In progress; featured ASUCI

conjunction with the campus garden.		Garden Commission at Earth Week Seed Planting event Spring 2013
Provide resources and support for the campus garden.	# Quarterly meeting	Ongoing; assistance in building of garden and harvesting
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 in which retail and residential dining locations have "Captains" 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 ongoing
Create a "going green" video on how UCI Hospitality & 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; 18 events per year
Conduct Guess the Waste events in conjunction with all Weigh the Waste events	Program implemented	Completed; began Winter 2013
Educate at Panda Express about environmental benefits of choosing plates instead of to-go containers	Program implemented – MTCE diverted	Completed and ongoing. "Pick a Plate" program began Fall 2012. 1.78 MTCE per quarter diverted

External Outreach

Goal	**Metric**	**Status**
Encourage at least one UCI Hospitality & 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	2-3 staff members per call
Evaluate opportunities to collaborate with community organizations to host events around food sustainability and social justice.	Report on opportunities	Ongoing; featured Earth Resource Foundation and YERT at

		sustainability film panel Winter 2013
Evaluate opportunities to share best practices with other UC campuses and local schools (both K-12 and postsecondary).	Report on opportunities	Ongoing; 7 CHESC presentations (1 in 2010, 2 in 2011, 1 in 2012, 3 in 2013)