

University of California Irvine Medical Center  
**Feasibility Study on the Implementation of  
Sustainable Foodservice Practices Policy Guidelines**

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The University of California's Policy on Sustainable Practices, Section VIII., Sustainable Foodservice Practices encourages that a feasibility study be performed by Medical Center Foodservice Operations on the implementation of the Sustainable Foodservice Practices Policy Guidelines.

In response, UC Irvine Medical Center would like to report the following:

- We will begin reporting the percentage of total food budget spent on sustainable food beginning August 15, 2010 with the goal of reaching 20% sustainable food purchases by 2020.
  - Current status:
    - Our current spend from our prime vendor (Sysco) is 6.13% sustainable as defined by the UC Sustainable Foodservice Working Group.
    - All liquid dairy products purchases through Alta Dena dairy is local as defined by the UC Sustainable Foodservice Working Group. Percentage spend will be quantified in August report.
    - Fresh Point produce is now designating on their invoices products that are (L)Local; (S)Sustainable; (O)Organic as defined by the UC Sustainable Foodservice Working Group. Percentage spend will be quantified in August report.
  
- Included in our report will be our updates on the programs that we are using to raise awareness on dietary health, wellness and sustainability and updates on our goals, standards, initiatives and progress made towards wellness and sustainability.
  - Current status:
    - We are using Sodexo "Wellness and You" program tools, recipes and marketing collateral as well as other material.
    - We are working with our Dean, Dr. Clayman; our Chief of Cardiology, Dr. Narula; Business development/marketing and Senior Management to develop a comprehensive health and wellness program for employees and visitors that will include tiered pricing (healthy cheaper, unhealthy more expensive), reduction of unhealthy foods and lots of education.

In closing the Food & Nutrition Services department at UC Irvine Medical Center is pleased to commit to these policy guidelines and look forward to working towards meeting our goals.

