

# UCLA Annual Foodservice Sustainability Policy Report

## 2012–2013

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The University of California, Los Angeles (UCLA) has three main food providers on campus: Associated Students UCLA, Housing & Hospitality Services, and the Medical Center. This document serves to report the specific goals, practices, initiatives and progress related to the UC Foodservices Sustainability Policy for these three UCLA divisions.

**Associated Students UCLA (ASUCLA)** is the not-for-profit organization governed by a student-majority Board of Directors. The Services and Enterprises branch of ASUCLA operates the Student Union, Bookstore, and Restaurants on UCLA’s campus. The ASUCLA Board of Directors and management team has aligned its sustainability efforts with UC and campus-wide goals and practices.

**Housing & Hospitality Services (H&HS)** incorporates Dining Services and is the department that is responsible for the operations of all the residence halls and eateries in the residential areas. H&HS has aligned its sustainability strategic planning to support UCLA’s sustainability goals and to meet or exceed the UC Policy on Sustainable Practices. H&HS has created an internal workgroup to address the Policy and participates in a campus-wide workgroup within the Chancellor’s Sustainability Committee. The H&HS Sustainability Strategic Plan can be found at [www.housing.ucla.edu/sustainability](http://www.housing.ucla.edu/sustainability).

**The Medical Center (MC)** provides foodservices for guests, staff and patients. The Department of Nutritional Services at Ronald Reagan Hospital (RRH), School of Medicine (SOM), and Santa Monica Hospital (SMH) has implemented sustainability practices in the areas of procurement, operations, waste reduction, education and external outreach in an effort to comply with the UC Policy on Sustainable Practices.

### Responsible Reporting Parties

<b>Associated Students UCLA (ASUCLA):</b>	Karen Noh, Director of Special Projects
<b>Housing &amp; Hospitality Services (H&amp;HS):</b>	Aliana Lungo-Shapiro, Sustainability Manager
<b>Medical Center:</b>	Guy Scimenes, Assistant Director of Nutrition

## 2012–2013 Highlights

- Ronald Reagan UCLA Medical Center exceeded 20% sustainable food purchases this fiscal year with 24.6% of food purchases meeting UCOP sustainable foods criteria.
- UCLA Dining Services piloted a reusable take-out container program at one boutique restaurant to cut back on food and food packaging waste.
- ASUCLA continues to source locally-grown produce within 215 miles of UCLA. A majority of the 30–35% of this locally sourced produce comes from within 150 miles of UCLA.
- UCLA foodservice operators have continued to increase sustainable food purchases to a campus-wide total of 13.7%—a 3% increase over the 2011-2012 fiscal year.

## UCLA Foodservice Operational Goals

- 1** Reach or exceed a minimum of 20% sustainable food as defined by the UC Sustainable Practices Policy on Foodservice.
- 2** Provide healthy and sustainable food options for the campus community and educate students, patients, and customers on dining sustainability efforts.
- 3** Employ third-party certifications for oversight and recognition of sustainable operations. Certify one restaurant as a green business and expand to other restaurants if cost effective.
- 4** Continue to innovate ways to reduce food waste, conserve energy and water, and otherwise reduce environmental impacts of all campus foodservice operations.

## UCLA Foodservice Sustainability Initiatives and Progress

Area	Goals Addressed	Initiative	Responsible Party	Status in 2011-12	Status in 2012-13 & Progress
FOOD & BEVERAGE PROCUREMENT	1	Increase sustainable food purchases yearly to reach policy goal of 20% sustainable food by 2020.	ASUCLA	Continued with about 11% of foods grown and processed locally. Working to procure cage-free eggs.	Almost all sustainable foods continue to be in the category of “locally grown” (within 250 miles of UCLA). Grew locally purchased foods to 18% with increases in all categories (listed in order from greatest increase to lowest increase): Dairy, Produce, Poultry, Meat, Grocery. Unable to procure cage-free eggs.
			H&HS	Sourced approximately 7.66% sustainable food and beverages.	Sourced approximately 9.8% sustainable food and beverages.  Goal for Sproul Dining is to achieve or exceed 20% sustainable food purchases upon opening.
			MC	Sourced approximately 14.5% sustainable food and beverages. Incorporated locally sourced, frozen vegetables.	Sourced approximately 25% sustainable food and beverages.
	1	Continue to cultivate relationships with vendors to maximize procurement of produce from local growers.	ASUCLA	Maintained amount of local purchases overall (approximately 40% of dairy is locally processed and 30% of produce is locally grown). Focusing on increases to local purchases of meat, poultry and produce.	Increased purchase of locally-grown produce from 30 to 35% over all. Fresno is the furthest location at 215 miles from UCLA, but most produce is grown within 150 miles.
			H&HS	Continuing to establish new purchasing relationships with local farms.	Working with members in the community to identify purchasing opportunities with local farms and ranches.  Sproul Dining will focus on farm-to-table food sourcing, highlighting local farmer in marketing materials.
			MC	60% of produce spend comes from local sources.	61% of produce spend comes from local sources.

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<b>FOOD &amp; BEVERAGE PROCUREMENT</b>	<b>1, 2</b>	<b>Explore expansion of Fair Trade product offerings.</b>	ASUCLA	Contributed to USAC Sustainability Week with Fair Trade Coffee discounts and donations. ASUCLA Board of Directors assessed criteria put forth by fairtradeuniversities.org. For increased compliance, added Fair Trade coffee option to ASUCLA Catering menus and implemented policy to serve Fair Trade coffee at all ASUCLA Services and Enterprises internal events.	Contributed to this year's USAC Sustainability Week to provide discounts on Fair Trade Coffee.  Continuing compliance with Fair Trade University guidelines.
			H&HS	Investigating more products to offer in addition to the Fair Trade Certified sugar packets for boutique restaurants.	On-going. Fair Trade Certified sugar is offered in all restaurants (boutique and dining hall).
			MC		
<b>WASTE</b>	<b>4</b>	<b>Increase recycled and biodegradable material food packaging and to-go containers.</b>	ASUCLA	On-going.	In North Campus Student Center, introduced biodegradable boxes and clamshells.
			H&HS	On-going exploration of options to reach goal of exclusively biodegradable to-go containers. Currently, all clamshells, napkins, pizza boxes, cups, and some bowls are compostable. Other bowls, lids, and straws were recyclable.	Identified a compostable coffee/tea lid for use at boutique restaurants. Continued exploration of fully compostable to-go containers.
			MC	Approximately 90% of all packaging is compostable and/or recyclable.	90% of all packaging is compostable and/or recyclable.
	<b>4</b>	<b>Reduce material packaging and source pre-packaged products in compostable containers.</b>	ASUCLA	On-going.	Offering boxed water in the Market in the UCLA Store in Ackerman Union.
			H&HS	On-going.	On-going.
			MC	90% of all packaging is compostable and/or recyclable.	90% of all packaging is compostable and/or recyclable.

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<b>WASTE</b>	<b>4</b>	<b>Reduce landfill waste with expanded recycling and reusable service ware.</b>	ASUCLA	Opened Bombshelter Bistro within Court of Sciences Student Center which offers china instead of disposable food packaging.  In partnership with UCLA ART Program, assessed waste stream for increased diversion to plastic recycling.	Changed out all recycling receptacles to accept more recyclable materials.  Partnered with ESLP/ ART to increase recycling through education and outreach. Partnered with ESLP/ ART to experiment with Zero Waste events at Pauley Pavilion.
			H&HS	Dining Services in concert with Food Pro began development of a waste tracking module to better monitor and control food waste.	On-going.
			MC		90% of all packaging is compostable and/or recyclable.
	<b>4</b>	<b>Eliminate Styrofoam.</b>	ASUCLA	Complete.	Complete.
			H&HS	Complete.	Complete.
			MC	Complete.	Complete.
	<b>4</b>	<b>Increase food donations when large quantities of food are left over.</b>	ASUCLA		
			H&HS	Continued to donate food to LA Mission annually for winter closure and after the New Student Welcome BBQ.	Donated 530 vegetarian boxed meals and 5,800 associated pastries after the New Student Welcome BBQ. Donated 8,200 lbs of produce for the winter closure.
			MC		Emergency supply food is donated when items are rotated.

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WASTE	4	Decrease single-use foodservice items by encouraging reusable alternatives.	ASUCLA	Continuing to promote refillable mug program using a price reduction.	With USAC and TGIF, procured funding to install hydration stations and gooseneck dispensers at drinking fountains around Student Union facilities to encourage use of refillable water containers.  Continuing to promote refillable mug program using a price reduction.  Aggressively promoted discount to customers for any reusable mug for dispensed beverages. Achieved significant increase in participation.
			H&HS	Continuing feasibility study for offering reusable Eco-Takeout containers, leading to development of new "Eco-To-Go" program.	Implemented a short-term pilot of the "Eco-to-Go" reusable take-out program for one boutique restaurant with 80 student participants. Currently evaluating on-going feasibility.
			MC	On-going discount on coffee in cafeterias with personal reusable mug.	Continued to offer discount with reusable mug. Further, each MC employee was provided a reusable water bottle. MC is also installing water fill stations in both hospitals.
	4	Expand pre- and post-consumer composting in dining services.	ASUCLA	Opened Court of Sciences Student Center with kitchen composting and recycling.	On-going.
			H&HS	On-going with approximately 60 tons of food waste diverted per month through composting at every dining hall and two boutique restaurants.	On-going with approximately 55 tons of food waste diverted per month through composting at every dining hall and two boutique restaurants.
			MC	On-going with all pre-consumer waste and postconsumer waste sent for composting.	On-going with all pre-consumer waste and post-consumer waste sent for composting.
	4	Paperless menus and ordering for dining services.	H&HS	Complete, excluding the use of some reusable menus in one boutique restaurant, Café 1919.	Complete, excluding the use of some reusable menus in one boutique restaurant, Café 1919.

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WASTE	4	Use SOMAT water recycling pulping system in dish rooms and recycle cooking oil.	MC	On-going.	On-going.
			ASUCLA		
HEALTH	2	Exclude trans-fat from food preparation.	H&HS	Complete.	Complete.
			MC	Complete.	Complete.
			ASUCLA	<p>Opened Fusion and Bombshelter Bistro, which offers fresh, homemade, whole ingredients.</p> <p>Performed nutritional analysis.</p>	<p>Hired Executive Chef to develop healthful menus.</p> <p>Opened operations that focus on more healthful and nutritious options including reduced calories meals, alternatives such as gluten-free pizzas and snacks, and increased fresh and homemade ingredients.</p> <p>New menu options list calorie counts. Launched “Healthy Benefits 4 U” campaign to highlight low-calorie and nutritious choices.</p>
	H&HS	<p>(1) First Nutrition Coordinator hired in Dining Services. (2) Built opened a Gluten Free Closet at De Neve Dining. (3) Planning has begun for Sproul Dining, which will feature more healthy and sustainable options. (4) Nutrition workshops and trainings on healthy eating, nutrition, and eating disorders have been provided to resident life staff, student leaders, and student residents. Nutrition counseling available to help students with food allergies and special dietary needs find foods in the dining halls that meet their needs. Social media nutrition education campaign launched to promote healthy eating in dining halls. For Fall 2012, plan to eliminate regular soy sauce and replace with low sodium soy sauce and offer higher fiber, low sugar cereals.</p>	<p>(1) Full menu development in progress for Sproul dining. Specific nutrition criteria set for Sproul menu items to reduce sodium, cholesterol, and saturated fat. Menu items focus on fresh items prepared via grilling, baking or roasting.(2) Nutrition workshops and trainings on healthy eating, nutrition, and eating disorders have been provided to resident life staff, student leaders, and student residents. Nutrition counseling is available to help students with food allergies and special dietary needs find foods in the dining halls that meet their needs. In addition, social media nutrition education campaign was launched to promote healthy eating in the dining halls.</p>		
2	Encourage and provide healthier food choices.				

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HEALTH		Encourage and provide healthier food choices.	MC	Continue to have no fried foods on any menus, offer salad bar at a reduced price of \$2 less per pound and with recent price increase, the sodas had a greater price increase than any other items. Had our first meatless Monday. Each day “sample” plates are set up to show appropriate sizes for salad bar and dressing sizes.	Currently exploring additional gluten-free meal options for patients and café. Added a complete line of gluten-free snacks in the café.
OPERATIONS	4	Expand tray-less options in dining halls and encourage tray-less behavior through education.	H&HS	On-going campaign to encourage Tray-Free Dining with signs and information throughout dining halls. Dish return stations retrofitted in one dining hall to better back-of-house operations with fewer trays. Retrofits will be rolled out to all dining halls.	On-going campaign to encourage Tray-Free Dining with signs and information throughout dining halls. Dish return stations currently being retrofitted across multiple dining halls to better back-of-house operations with fewer trays.
	3	Construction of and outreach on LEED® certified eateries.	ASUCLA	Completed construction of Court of Sciences Student Center in February 2012. LEED Certification pending.	Court of Sciences Student Center certified as LEED® Gold - N.C. v2.2.
			H&HS	Sproul Dining Hall currently under construction. Project will be certified LEED-Silver.	Sproul Dining still under construction and will be certified LEED Silver or Gold N.C.
	4	Retrofit all dining hall kitchen hoods to variable flow with the Melink system.	H&HS	Melink system will be included in Sproul Dining Hall.	Melink system is included in Sproul Dining.
	1, 2	Decrease beef purchases and implement Beefless Thursdays in dining halls.	H&HS	Beefless Thursdays: on-going during academic year in all dining halls.	Beefless Thursdays: on-going during academic year in all dining halls.



Area	Goals Addressed	Initiative	Responsible Party	Status in 2011-12	Status in 2012-13 & Progress	
<b>OPERATIONS</b>	3	Certify one eatery as a green business through the Green Restaurant Association (GRA).	ASUCLA			
			H&HS	Submitting final documentation for certification by the GRA.	One boutique restaurant is now a Certified Green Restaurant® by the GRA.	
<b>OPERATIONS</b>	2, 4	Plant organic herb garden and integrate herbs into dining hall dishes.	H&HS	Dining Organic Herb Garden physically expanded. On-going inclusion in dining meals.	Dining Organic Herb Garden replanted for Summer 2013. On-going inclusion in dining meals.	
				New Catering Organic Herb Garden in design phase.	New Catering Organic Herb Garden still in design phase.	
<b>EDUCATION &amp; ENGAGEMENT</b>	2, 4	Involve Dining Staff in planning less environmentally impactful meal options.	H&HS	On-going. Dining management vegan/veggie week continued and staff began a training program utilizing Spork Foods.	Debuted a Low Carbon Diet Meal on Earth Day that identified items on menus that have an overall reduced environmental impact (such as transportation, seasonality, and meat quantity).	
				ASUCLA	On-going campaigns for Refillable Mug Program and Fair Trade Coffee.	Two new major campaigns for this year are Recycling and Healthy Benefits 4 U. Major outreach via survey, emails, website, signs, table tents, and tabling at events.
					H&HS	Dining Services and ORL expand effort to support the "Swipes for the Homeless" program.
<b>EDUCATION &amp; ENGAGEMENT</b>	2	Educate students, raise awareness and publicize sustainability programs through restaurant signs, materials, tabling at campus events, and online information.	MC	We've developed a food map to post in Dining Commons to show where our produce and dairy come from. We are beginning to educate customers via posters on how/where to dispose of specific items in the cafeteria.	We have our local products identified in the café. Working on Santa Monica location.	

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<b>EDUCATION &amp; ENGAGEMENT</b>	<b>2</b>	<b>Support of and collaboration with student-run initiatives to promote and further sustainable practices.</b>	ASUCLA	<p>Partnered with USAC Internal Vice President's Office for USAC Sustainability Week.</p> <p>Stakeholder for 2012 ART Program promoting expanding recycling at Lu Valle Commons.</p>	<p>Partner with USAC Internal Vice President's Office for USAC Sustainability Week. Community partner with Nursing/ Public Health to assess healthful dining choices.</p> <p>Stakeholder for 2013 ESLP/ ART Program to increase Recycling. Stakeholder for 2013 ESLP/ ART Program to promote Zero Waste events at Pauley Pavilion.</p>
			H&HS	<p>Resulting from the 2011 ART project, H&amp;HS ordered local stone fruit during Summer Conference Season.</p>	<p>Stakeholder for 2013 ART program for Sustainable Food Systems (SFS) and the Water Action Team (WAT). SFS surveyed students to evaluate sustainable food preferences. Results will drive sustainable food purchases for Sproul Dining.</p>
			MC		<p>Educating patrons on reasons to eat less meat. Posters in café list these reasons to help educate patrons.</p>