

# **SUSTAINABLE FOODSERVICES 2011 ANNUAL REPORT AND ACTION PLAN**

**University of California, Riverside**

August 2011

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## INTRODUCTION



## MISSION STATEMENT

The mission of UCR Housing, Dining & Residential Services (HDRS) is to provide a safe, inclusive and diverse living experience that supports academic success and personal development.

## COMMITMENT TO SUSTAINABILITY

UCR Housing, Dining & Residential Services is committed to establishing a sustainable campus food system at the University of California, Riverside. We will do this by meeting or exceeding the goals of the University of California's system-wide Policy on Sustainable Practices and in accordance to the UCR Climate Action Plan. We will accomplish this through demonstrating leadership in the areas of Procurement, Operations, Education and External Outreach.



### Core Sustainability Goals:

- **Source** local and sustainable products
- **Save** water and energy
- **Reduce** Waste
- **Educate** our community about green living practices

## OUR DINING VISION

Housing Services and Dining Services work closely together to create a sense of community and offer social hubs focused around food in a comfortable environment. We offer our customers a variety of restaurants with high quality, authentic and healthy cuisine, and pride ourselves in providing a wide variety of food options daily in a cook-to-order and just-in-time format.

## **DINING LOCATIONS**

UCR Dining Services manages the self-operated Residential and Retail Dining locations on campus. In 2010-2011, we served over 2.5 million customers in our restaurants, café's and convenience stores, for a daily average of nearly 10,000 customers. In addition, we offer catering and conferencing services and provide concessions for athletic events. We employ more than 165 career 500 student employees.

### **Dining Locations within the Housing Community:**

- Lothian Residential Restaurant
- Aberdeen Inverness Residential Restaurant
- Lo-Go Café
- Bear's Den Convenience Store
- Bear Essentials Convenience Store
- Scotty's Convenience Store & Grill
- Spinelli's to Go

### **Restaurants on Campus**

- The Barn
- HUB (Highlander Union Building) Restaurants:
  - El Sol Cocina Latina
  - Honor Roll Sushi Café
  - La Fiamma Pasta, Pizza & Salads
  - Panda Express
  - Stacked Classic Deli
  - Bear Necessities Convenience Store
  - Latitude 55
  - Coffee Bean and Tea Leaf
- Ivan's @ Hinderaker
- Arroyo Vista Café
- Bytes Café at Engineering Building II
- Bear Tracks Coffee Truck
- Taco Fresco Truck

## **CURRENT BEST PRACTICES**

Dining Services has implemented many sustainable practices in the areas of Procurement, Operations, Waste Reduction, Education and External Outreach.

## **GREEN PROCUREMENT**

UCR is fortunate to be located in inland Southern California within 150 miles from the San Joaquin Valley, which is known as “the food basket of the world” because it is home to the majority of California’s agricultural production. This proximity allows the university access to large quantities of locally produced foodstuffs throughout the year. In addition, Dining Services purchases limited quantities of citrus fruit, mainly oranges and limes, from the UCR Citrus Station, and eggs produced by hens at the Campus Agricultural Operations. Most of the paper napkins are unbleached and made from 100% recycled content and a large portion of the disposable food service products are compostable and made from plant materials.

### **2010 – 2011 Green Procurement Highlights:**

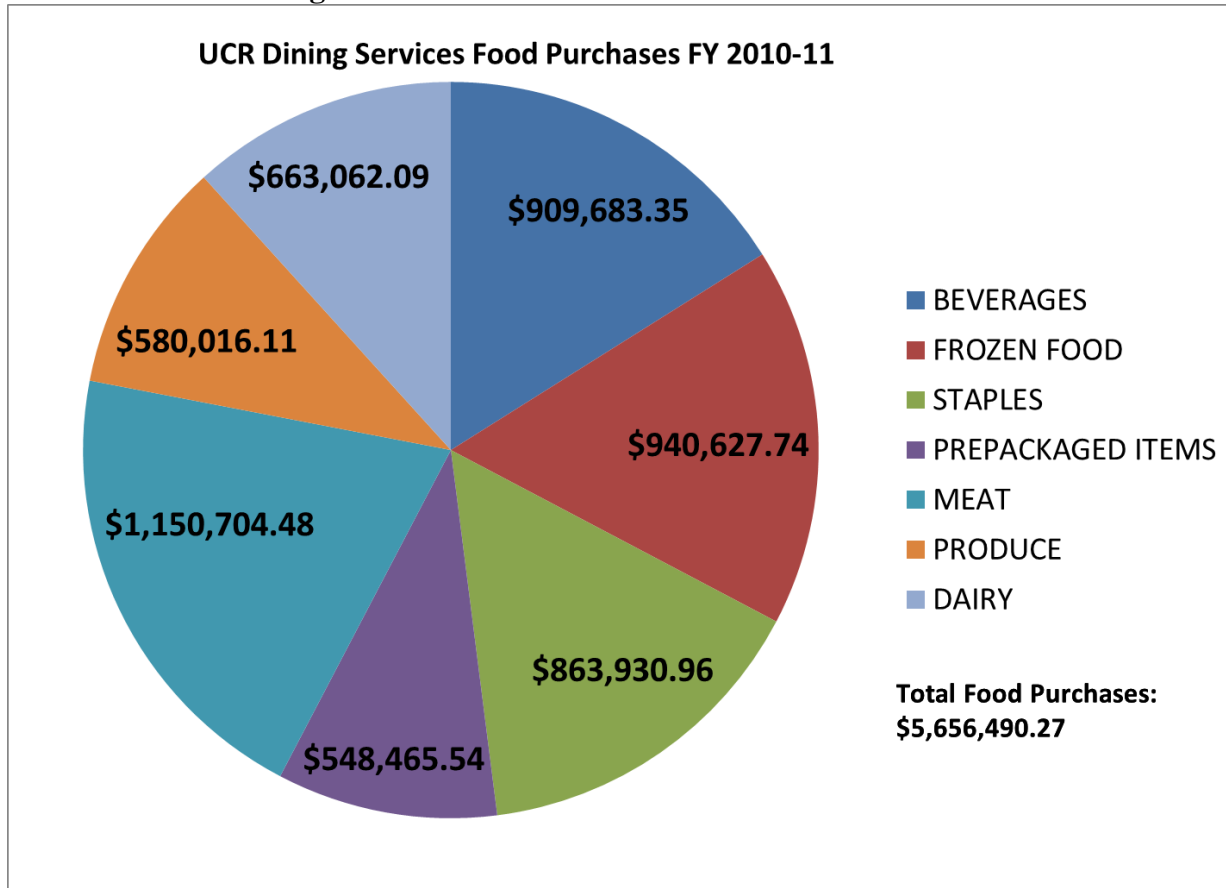
- Dining Services spent more than \$629,000, or 11% of the total food budget on sustainable foods as defined by the UCR Sustainability Plan and the UC Policy on Sustainable Practices. Almost \$500,000 of that went to products grown or raised, handled and distributed locally within 250 miles from the campus.
- Cage Free Eggs
  - Dining Services switched to cage free eggs at all restaurants.
  - We purchased more than 2,300 dozen eggs from hens raised on campus.
- Dining Services sourced oranges from a local citrus packing plant that obtained the fruit from groves within 250 miles from campus.
- Over \$154,024 or thirty-one percent of the purchase dollars spent on paper products went to compostable products.

## GREEN PROCUREMENT METRICS

### Sustainable Food Procurement

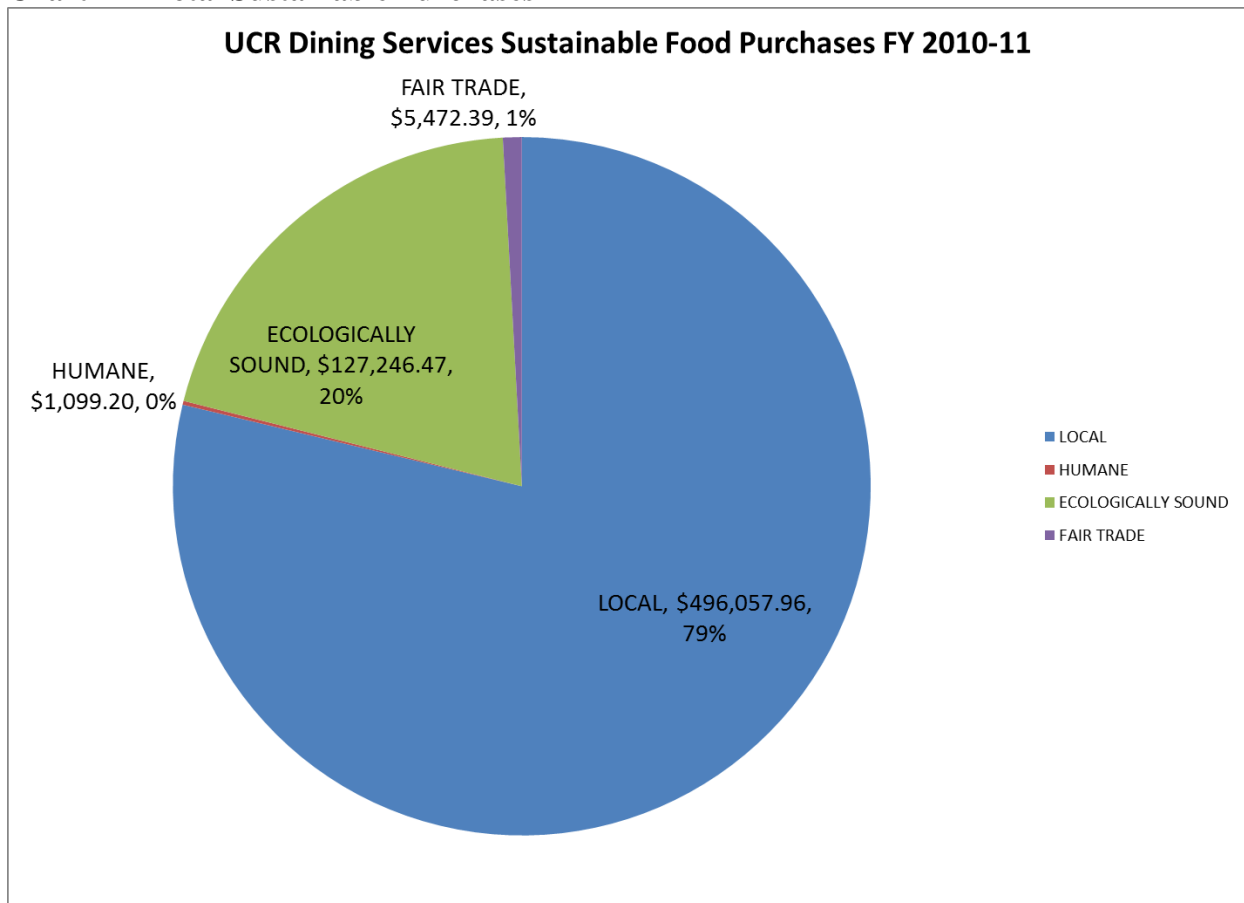
In FY 2010-2011 our food purchases totaled \$5,656,490.27. Total spend by category is shown in the chart below:

**Chart A – Total Dining Food Purchases**



Using the UCR and UC system-wide definitions for sustainable foods, it was determined that \$629,876, or 11 % of all the food purchases during this period qualified as sustainable. The UCR and UC system-wide sustainable food definitions are listed on page 18 of this report and can be organized in the following categories: Local & Community Based, Fair Trade, Ecologically Sound, and Humane. Chart B below illustrates the breakdown of the foods purchased that meet the sustainable food definition criteria. Most of the products purchased (79%) met the Local and Community Based definition, while the other 21% met a third-party certification label under the Ecologically Sound, Fair Trade or Humane categories.

**Chart B – Total Sustainable Purchases**



### **Compostable Products Procurement**

UCR Dining Services makes a considerable effort to practice environmentally-preferable purchasing for disposable paper products, utensils and food packaging supplies. In the Fall of 2006, Dining Services introduced biodegradable and compostable plates, containers and utensils in the retail restaurants. These products are made from renewable plant materials and break down much more quickly in landfills than Styrofoam and plastic items. The products used include: plates and bowls made from plant fibers such as sugarcane; and cutlery and cups made from corn resin. Additionally, Dining Services uses unbleached napkins made from 100% recycled fiber. Napkins are placed on tabletop dispensers, which have been shown to reduce napkin usage by at least 25% when compared to using centrally located dispensers. The university's most recent full year of data is listed in Table A.

**Table A. Compostable Products Procurement in Dollars**

2010 - 2011 Total Purchases	
Total Paper Products Purchases	\$492,258
Total Compostable Paper Product Purchases	\$154,024
Compostable as a Percentage of Total	\$31%

### **Green Seal Chemical Procurement**

Dining Services purchases Green Seal certified cleaning chemicals through Waxie Sanitary Supply, and uses products as appropriate to ensure food safety. These include restroom, glass and multi-surface cleaners. Dining Services began using the Ecolab Apex ware-washing system at all locations in February 2009. Although there is no Green Seal certification for dish washing chemicals, the Ecolab Apex products do provide environmental benefits, as they are designed to reduce water and energy consumption by the dishwashing machines. For a typical restaurant, this can translate into 10% annual savings, or up to 22,000 gallons of water, 5,500 kilowatts of electricity and 120 lbs of plastic packaging. In FY 2010-11, the Ecolab Apex products accounted for \$42,921, or 59% of the total chemical purchases.

Table B. Green Seal Chemical Procurement in Dollars

FY 2010- 2011Total Purchases	
Total Chemicals	\$73,271
Ecolab Apex Dish Washing Chemicals	\$42,921
Green Seal Certified Chemicals	\$6,978
Green Seal as Percentage of Non-Dish Washing Chemicals	25%
Green Seal as Percentage of Total Chemicals	10%

### **GREEN OPERATIONS**

UCR Dining Services collaborated with UC San Diego, UC San Francisco and UC Santa Barbara in a joint Leased Tenant Feasibility Study, which was submitted to UCOP in May, 2010. The study summarizes the challenges faced by the campus foodservice administrators, leased tenants and franchise operators in adopting sustainable practices. UCR Dining Services is unique from other UC campuses in that it operates both the retail and residential food services under one department. While this poses distinctive operational challenges, it also positions the department with the opportunity to be the driving force for sustainable food service practices on campus.

UCR currently has a limited number of leased or franchised food service providers. Currently, there is only one leased tenant (Panda Express) at the Highlander Union Building, which is the main dining destination at the center of campus. Dining Services owns and operates a Coffee Bean & Tea Leaf franchise that opened in November 2009. Two other tenants, the Getaway Café and Sub Station are located within the campus apartment community. The UCR Extension Center contracts with Sodexo to provide food services there. In addition, the Purchasing office maintains a list of more than forty restaurants and caterers which have been approved to provide catering services on campus.

Dining Services has established best practices for compostable product procurement, waste reduction, energy savings and educational outreach, and the leased tenant food service providers should be expected to follow suit. The university will need to work with Panda Express, the Sub Station, Getaway Café and Sodexo to implement the environmental practices and goals outlined in the UC Policy on Sustainable Practices.

Defining UCR's expectations through contractual obligations will help UCR achieve accountability and the desired sustainability results as opposed to non-binding recommendations and requests. However, failing to require companies to implement sustainable operations may provide them with a competitive advantage over campus-owned dining facilities. Additionally, UCR's attainment of sustainability goals such as zero waste could be compromised. Sustainability requirements should be included in all new contracts and lease agreements with outside food vendors, including requiring prospective caterers to follow sustainable practices as a condition for authorization as approved caterers.

### **Green Operations Best Practices**

UCR Dining Services has proactively reduced the amount of water consumed by its food service equipment. All kitchens are outfitted with low flow pre-rinse spray valves to minimize water consumption and water heating energy. All preparation, utility and hand sink faucets are equipped with low-flow aerators. The campus also retrofitted five walk-in refrigerators and one freezer at the Aberdeen-Inverness residential restaurant, producing 9,000 gallons of water savings per day. The project involved replacing aging water-cooled refrigeration systems with air-cooled compressors. Going trayless has impacted water usage as well, saving roughly 8,000 gallons each week.

Waste reduction is addressed by UCR on several fronts. The campus successfully eliminated trays and switched to smaller plates to reduce food waste. Dining Services uses the FoodPro menu management system to plan menus and food purchasing activities, which reduces waste by creating a more effective food service operation. The employees prepare properly-sized meals using the just-in-time method to further reduce waste and maximize quality. Dining Services offers a 15 cent discount to individuals that bring their own cup to its coffee venues to discourage use of disposable cups. The campus recycles all of its used cooking oil through Baker Commodities, which uses this waste product to produce pet food, biodiesel fuel and cosmetics. Surplus food is donated to Inland Harvest, an organization that distributes donated food to local homeless shelters. UCR sent nearly 4,700 pounds of food to Inland Harvest in FY 2009 - 2010.

Housing, Dining & Residential Services has implemented an integrated waste management program beginning in September 2009 through a partnership with Athens Services. The program involves the recycling of cardboard, mixed paper, CRV and other commingled materials. Athens Services works with the department to conduct waste characterizations and adjust the program according to specific needs at each facility. Although more materials are being recycled with this program, there currently is no system for measuring the diversion rate by building.

Also in September 2009, Dining Services began sending the kitchen scraps and post-consumer food waste to American Organics, a commercial composting facility which is a subdivision of Athens Services. Food Waste is collected in three yard bins twice a week from the Residential Restaurants and the Highlander Union Building and transported to a mini-transfer station on campus, where the bins are emptied onto two 20 yard roll-off containers. Once full, the containers are transported to the composting facility. Through this program, in FY 2010 – 2011, Dining Services diverted 253 tons of food waste from the landfill.



Dining Services actively works towards improving energy efficiency in the kitchens. The department purchases Energy Star rated equipment when possible for new construction, renovations and when replacing equipment in existing operations. In our recent construction and renovation projects, we have purchased several Energy Star certified kitchen appliances, including fryers, ovens, steamers, ice makers and dishwashing machines. Dining Services reviews the equipment efficiency reports provided by the Food Service Equipment Technology Center to help select equipment.

### **Other Waste Reduction Initiatives & Highlights:**

- Dining Services recycles 100% of the used cooking oil, which amounts to approximately 1,000 lbs per month. The oil is collected by Baker Commodities, which uses it to make pet foods, bio-diesel fuel and cosmetics.
- In addition to saving water and energy, trayless service has produced reductions in food waste by up to 6 oz per person per day.
- Dining Services has taken steps to reduce the use of disposable beverage cups, plastic bags and water bottles, including offering bring-your-own cup discounts, selling refillable water bottles, and installing Hydration Stations in the Residence Hall lobbies.
  - Housing, Dining & Residential Services provides incoming residents with reusable bags to use in our grab-n-go locations to help reduce the use of plastic bags. The program helped eliminate about 60,000 bags from the waste stream in FY 2009-10.
- Panda Restaurant Group collaborated with UCR Dining Services to eliminate Styrofoam containers from the Panda Express store at the Highlander Union Building. This was an important step to bringing the HUB Restaurants a step closer to achieving Zero Waste.

In order to maximize the recovery of food waste, Dining Services is taking a multi-faceted approach involving the steps shown in the Food Waste Recovery Hierarchy diagram below, with the exception of feeding animals. Dining Services consulted with the California Pork Council in 2007 to locate farmers who could use the leftover foods, but it was determined that there were no local pig farmers which were licensed to accept food scraps.

### **Food Waste Recovery Hierarchy<sup>1</sup>**

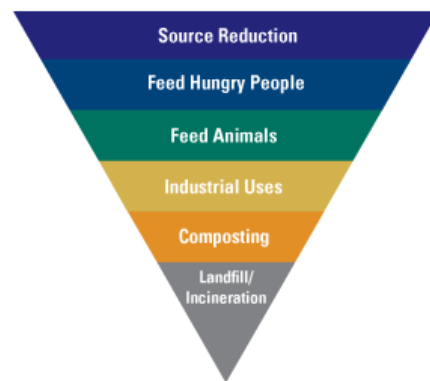
Source Reduction – Reduce the volume of food waste generated

Feed People – Donate extra food to food banks, soup kitchens and shelters

Feed Animals – Provide food to farmers

Industrial Uses – Provide fats for rendering and food discards for animal feed production

Composting – Convert food scraps into a nutrient rich soil amendment



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<sup>1</sup> United States Environmental Protection Agency

## EDUCATION & EXTERNAL OUTREACH

Housing, Dining and Residential Services has a prime opportunity and responsibility to help educate our community on green living practices. Dining Services has made a considerable effort to highlight vegetarian and vegan menu options, post nutritional information online, provide print materials and offer seminars to educate students, staff and faculty on health and wellness and sustainable foodservice practices. UCR students have demonstrated a growing interest in sustainability and Dining Services thrives on interacting with students to improve our operations and engage students in the decision-making process.

### Summary of Education and External Outreach Initiatives in FY 2010 - 2011

- Housing, Dining & Residential Services continued to support the Community Garden which was started in Spring 2009. One highlight was the delivery of a truck of food waste compost to the Community Garden in June 2011.
- Dining Services participates in the Campus Wellness Oversight Committee (CWOC), which promotes health and wellness program for UCR staff and faculty.
  - Housing, Dining & Residential Services helped CWOC create a Health Dining Guide as well as a Healthy Meetings brochure.
  - [http://wellness.ucr.edu/healthy\\_eating\\_on\\_campus.html](http://wellness.ucr.edu/healthy_eating_on_campus.html)
  - <http://wellness.ucr.edu/UCR%20Healthy%20Meeting%20and%20Events%20Guide.PDF>.
- Dining Services has highlighted “Lighten Up” menu offerings at the retail restaurants to point out food selections that meet certain nutritional guidelines as determined by the Campus Wellness Oversight Committee.
- Dining Services posts menus online at [www.dining.ucr.edu](http://www.dining.ucr.edu).
  - Vegan, Vegetarian and Healthy Options are featured at all campus restaurants.
- The Rejuvenation Station at the Residential Restaurants and features freshly squeezed orange juice and zero calorie beverages.
- Housing, Dining & Residential Services is an active participant in Earth Week activities on campus.
- Dining Services held the Farmers Market biweekly, alternating locations between Glen Mor Apartments and the center of campus.
- Beefless Fridays were introduced in the Residential Restaurants in January 2010.



## SUSTAINABLE FOOD SYSTEM GOALS & PROGRESS REPORT

### PROCUREMENT SHORT TERM GOALS (0-2 years)

**Goal 1: Establish a tracking system for both sustainable and non-sustainable food purchases.**

*This goal is a work in progress.* Due to the difficulty in assessing the sustainable procurement data from the purchasing reports provided by the vendors, Dining Services will work to utilize the FoodPro menu management system and Infogenesis point-of-sale system to track this data internally.

**Goal 2: Begin populating food procurement metrics**

*This goal is a work in progress.* To measure UCR's progress towards its goals, Dining Services must regularly compile performance data for food and service items procurement.

**Goal 3: Procure sustainable foods for 10 percent of total food purchases**

*This goal has been met.* In FY 2010-211, 11% of all food purchases qualified as sustainable.

**Goal 4: Create a culinary herb garden.**

*This goal is a work in progress.* A culinary herb garden will built as part of the Glen Mor II Student Apartments, currently under construction.

**PROCUREMENT INTERMEDIATE GOALS (2-5 years)****Goal 1: Procure sustainable foods for 20 percent of total food purchases.**

Sustainable produce often come with a higher price tag than foods produced using industrial farming practices. UCR will work to identify cost-effective ways to raise sustainable purchases to 20 percent of total food purchases.

**Goal 2: Reduce use of food stuffs with a large carbon footprint**

*This goal is a work in progress.* Some food items inherently have a high carbon footprint, such as meat and dairy. While UCR cannot eliminate these from its menus completely, the campus can identify such items and work with its food vendor to substitute preferable products.

- Review menus for opportunities to reduce energy-intensive food stuffs.
- Substitute local meat and dairy products, preferably organic, into the menu as economically feasible.
- This fall, Dining Services is participating in Food Day with a local theme of "Meatless Mondays" to encourage students to eliminate meat from their diets once a day.
- Dining Services will explore using the ProPurchaser online tool to measure the amount of carbon dioxide associated with the products we purchase.

**Goal 3: Create a seasonal menu that uses local and sustainable foods**

*This goal is a work in progress.* Creating a seasonal menu that takes advantage of regionally-sourced, in-season fruits and vegetables will provide customers with fresh foods that are transported fewer miles than out of season items.

- Coordinate with food vendors and use the Natural Resource Defense Council's Eat Local website to develop a seasonal menu appropriate to Southern California.
  - [www.nrdc.org/health/foodmiles](http://www.nrdc.org/health/foodmiles)
- The Residential Restaurant menus will feature locally grown fresh vegetables every day.

**Goal 4: Investigate the economic feasibility of purchasing sustainable food for 30 percent of total food purchases.**

UCR has set an ambitious goal to procure 30 percent sustainable food by the end of the long term goals. Given the cost increase associated with sustainable food procurement, the campus will need to take a strategic approach to produce selection.

- UCR can enlist students to analyze sustainable options for cost and availability, allowing the campus to target cost-effective produce.
- Consider establishing an internship position under the Chancellor's Committee on Sustainability Food Systems Workgroup.

## **PROCUREMENT LONG TERM GOALS (5-10 years)**

### **Goal 1: Procure sustainable foods for 30 percent of total food purchases**

The new UC Policy on Sustainable Practices adopted by the Regents in summer 2009 stipulates that campuses procure 20 percent sustainable food by 2020. UCR has set an ambitious goal to purchase 30 percent by 2020. Sustainable produce often comes with a higher price tag than foods produced using industrial farming practices. UCR will work to identify cost-effective ways to raise sustainable purchases to 30 percent of total food purchases.

- Maintain active participation in the UC Sustainable Foods Working Group and adopt a range of best practices and programs that have proven successful at other UC campuses.
- Develop a strategic approach to increasing sustainable food procurement within the campus's budget.
- Maintain a dialogue with farmers markets, local food organizations and nonprofits to keep pressure on vendors for sustainable products.

### **Goal 2: Incorporate social justice guidelines in food procurement decisions.**

Social justice is a highly important component of a sustainable food system. Verifying the social justice attributes of food is difficult, however many organizations and individuals are involved in this issue and are pushing forward with new ideas and ways to effectively incorporate social concerns into food procurement decisions.

- Stay abreast of progress in this area by urging all members of the UC Sustainable Foods Working Group to devote energy to developing methods for identifying producers with socially responsible labor policies and practices.
- Develop a definition of sustainable food that includes human and animal rights, and incorporates third-party certification programs that verify socially just and humane practices.

## **OPERATIONS SHORT TERM GOALS (0-2 years)**

### **Goal 1: Continue the implementation of the food waste diversion program and educational campaign.**

*This goal is a work in progress.* Expand the food waste composting program to all Dining locations and work to incorporate biodegradable/compostable disposable products to the composting program.

- Work with Athens Services to expand the food waste composting program to all Dining locations beyond the Highlander Union Building, and Residential Restaurants and expand it to the Barn, Arroyo Vista Café and other auxiliary food service locations within the campus. Work with the third-party retail food service providers to encourage them to compost the food waste.

- During Earth Week 2011, Dining Services began Food Waste Reduction Campaign in the Residential Restaurants to challenge students to reduce their food waste by 25%.
- At the HUB Restaurants, Dining Services began a Waste Separation Campaign to encourage guests to separate the compostable and recyclable items into the appropriate containers.
- Dining Services is investigating using food waste digesters and pulpers as means of reducing the costs and carbon footprint associated with the handling of food waste.
- Dining Services currently spends about a third of its paper supplies budget on compostable products. The department will work with its new paper supplier, American Paper & Plastics, to reach 100% compostable by June 30, 2012.

**Goal 2: Divert 75 percent of food waste.**

***This goal has been met.*** Roughly 80% of the food waste produced on campus is generated at the Residential Restaurants. Currently, food waste is collected there and at the HUB Restaurants. Dining Services will work to expand composting to other restaurants with the goal of reaching 100% food waste diversion by June 30, 2012.

**Goal 3: Join the National Restaurant Association's Greener Restaurants Program.**

***This goal is a work in progress.*** The Greener Restaurants program is sponsored by the National Restaurant Association and the Investor-Owned-Utility backed Food Service Equipment Technology Center. It offers best practices, educational videos and easy-to-use online tools designed to help restaurant operators green their business while reducing operating expenses. In January 2012, a subscription was purchased for Scotty's Convenience Store and Grill.

**Goal 4: Replace the aging dish washing machine at the Aberdeen-Inverness Residential Restaurant.**

***This goal has been met.*** The new dish machine was purchased and installed in April, 2011. It will save UCR more than 500,000 gallons of water annually. Additionally, the machine will reduce the amount of ware washing chemicals used at the restaurant by up to 40%.

**Goal 5: Expand the use of sustainable cleaning chemicals, ware washing products, and hand soaps in all dining operations.**

***This goal is a work in progress.*** Food service outlets are operated and maintained according to high health and safety standards. With this in mind, UCR Dining Services will maximize its use of Green Seal cleaning chemicals that are approved for use in food service operations.

- Inventory all cleaning chemicals and hand soaps used at UCR's food outlets, both Green Seal compliant and non-compliant.
- Research the availability of sustainable products that are approved for food service operations.
- Involve the food service staff in the decision-making process to secure their buy-in.
- Work with Waxie to reach 75% Green Seal certified cleaning chemical purchases (excluding ware-washing chemicals) by 2012.

**Goal 6: Explore the use of third-party "green business" certifications for sustainable dining operations.**

***This goal is a work in progress.*** Certify one Dining facility by December 2011 through a city or county green business program or a third party certification program. Dining Services designated Scotty's Convenience Store and Grill for this program and purchased a subscription to the National Restaurant Association's Greener Restaurants Program. Additional, we are working with the Office of Sustainability to obtain LEED-EBOM certification for Glen Mor 1, where the restaurant is located.

**Goal 7: Work with leased tenant food service operators to implement the Sustainable Foodservice Practices Goals for those operations.**

***This goal has been met.*** Participate in the UC Sustainable Food Services working group to share best practices.

- Work with the Campus Real Estate Office to build sustainability language in tenant lease agreements.
- Work with Office of Sustainability to reach out to Panda Express, Getaway Café, the Substation and UCR Extension Food Services to encourage them adopt the sustainable food service practices outlined in the UC Policy on Sustainable Practices.
- Work with the Purchasing office to develop sustainability requirements for the approved off-campus caterers.

**OPERATIONS INTERMEDIATE GOALS (2-5 years)**

**Goal 1: Divert 100 percent of food waste.**

As new students enter the university and older students cycle out, the proportion of students that are familiar with the food waste diversion program will increase. Each year, more students will be accustomed to using the bins and the diversion rate will steadily rise.

- Educate all incoming freshman and transfer students on the food waste diversion program goals, through welcome week activities and clear signage in the dining halls.

**Goal 2: Develop sustainability guidelines for kitchen equipment.**

Target energy and water use in the kitchen by creating guidelines for new equipment and upgrades/replacements. Having food service equipment guidelines in place that are regularly updated as technology advances will facilitate the purchase of resource-efficient equipment. Adopt maximum water flow and usage specifications for all kitchen equipment based on industry best practices.

- Test the latest energy-saving commercial kitchen equipment technologies at the Food Service Equipment Center, a learning facility located at the Energy Resource Center in Downey, California. This facility is managed by the Southern California Gas Company. Visitors are invited to bring their own recipes and ingredients to test and compare over 150 pieces of equipment. UCR's Southern California Gas Company representative can evaluate UCR's kitchens and coordinate a visit to the Energy Resource Center.
  - [www.socalgas.com/business/foodService](http://www.socalgas.com/business/foodService)
- Revisit the guidelines as manufacturers develop new technologies.

## OPERATIONS LONG TERM GOALS (5-10 years)

### **Goal 1: Achieve zero food waste by 2020.**

For UCR to meet the UC 2020 zero waste target, the entire food waste stream will need to be captured and diverted. Within the long term goals time frame, enough students will be accustomed to the food diversion program that a 100 percent diversion rate will be achievable.

- Educate all incoming freshman and transfer students on the food waste diversion program goals, through welcome week activities and clear signage in the dining halls.
- Gather feedback from diners to determine how the program could be improved.

### **Goal 2: Replace aging kitchen equipment with Energy Star appliances.**

Use the sustainability guidelines created in the intermediate goals time frame. When kitchen equipment is due for replacement, purchase Energy Star appliances exclusively.

- Use the Food Service Technology Center for cost calculators and rebate programs to help evaluate replacement kitchen equipment and guide resource efficient purchasing decisions.
  - [www.fishnick.com](http://www.fishnick.com)
- Continue to test new kitchen equipment at the Southern California Gas Company's Food Service Equipment Center, located at the Energy Resource Center in Downey, California. Select models that meet UCR performance requirements, are Energy Star rated, and are eligible for rebates.

## EDUCATION & EXTERNAL OUTREACH SHORT TERM GOALS (0-2 years)

### **Goal 1: Continue to implement the food waste diversion and recycling program and educational campaign.**

*This goal is a work in progress.* In order to sustain the efforts to meet the UC landfill diversion goals, UCR Housing, Dining and Residential Services needs to launch an ongoing educational campaign to educate students about the food waste diversion and recycling program.

- Continue the Food Waste Reduction Challenge at the Residential Restaurants to reduce the average waste per person per meal from 7 oz to 4.5 oz.
- Continue the Waste Separation Challenge at the HUB Restaurants to increase composting efforts.

### **Goal 2: Continue to support the campus community garden.**

*This goal is a work in progress.* The campus partnered with the Salvation Army to break ground a community garden in summer 2009. To ensure success, UCR will need to partner with the student Sustainable UCR organization to maintain the garden.

[www.communitygarden.org/index.php](http://www.communitygarden.org/index.php).

- Continue to arrange for food waste compost to be delivered to the community garden as needed.

### **Goal 3: Increase participation in the UC Sustainable Foods Working Group**

*This goal is a work in progress.* Involving more individuals in the monthly conference calls will facilitate best practices sharing and open channels of dialogue other campuses.



- Designate two regular UCR representatives to join the conference call and one alternate so that UCR will have two individuals participating in each call.
- Report back to the Chancellor's Committee on Sustainability Food Technical Workgroup with the call minutes.

#### **Goal 4: Increase participation in the UCR Sustainable Food Systems Working Group**

***This goal is a work in progress.*** Re-instate the monthly meetings and involve more individuals to facilitate communicating efforts from all parties in achieving the University's sustainability goals.

- Work with the Dining Services general managers to obtain their support for the department's sustainability initiatives.
- Encourage the participation of the leased tenant food service providers, specifically Panda Express, Getaway Café, Sub Station and Sodexo, and request their representation in the committee
- Encourage participation from Purchasing and other campus departments, student organizations, including the Residence Hall Association and the Associated Students of UCR, and faculty, staff and vendors.

### **EDUCATION & EXTERNAL OUTREACH INTERMEDIATE GOALS (2-5 years)**

#### **Goal 1: Create a labeling system to highlight sustainable food choices for diners.**

UCR will work on developing a Green Eating Program that will help diners make informed meal choices. The campaign will include signs at point of service; color coding based on relative distance items traveled to get to the campus; and different markers for organic, locally grown, vegetarian, and vegan options.

- Work with food vendors to develop a system for calculating the miles traveled and carbon footprint of foods served at UCR.
- Use this information to label the different food choices and highlight sustainable options.
- Implement this program consistently throughout all campus-operated dining facilities.
- Develop marketing material to educate the campus about the program, especially students living in the residence halls.

#### **Goal 2: Expand the Lighten Up menu panel to all retail restaurants.**

UCR Dining Services offers a “**Lighten Up**” Menu at the following locations on campus: The Barn, El Sol, and Honor Roll. Items featured as part of the Lighten Up menu meet the CA Dept. of Public Health's Healthy Entrée Guidelines for CALORIES and FAT.

#### **Goal 3: Use the community garden to establish an agroecology program.**

Student gardens provide an excellent opportunity for hands-on learning about ecology and agricultural production. UCR can enhance its course offerings by developing the community garden into a larger agroecology program.

- UC Santa Cruz established a residential living/learning program called the Program in Community and Agroecology (PICA). PICA presents a model for sustainable living with a student garden serving as the central demonstration site. Students and faculty interested



in developing a program for UCR can visit the garden, sit in on a PICA seminar, and learn about UCSC's experience with implementing this type of program.

- [www.ucscpica.org](http://www.ucscpica.org)

#### **Goal 4: Demonstration Projects**

##### **Project 1**

UCR can create a useful resource from food waste generated on campus by partnering with students to create a vermicomposting, or worm bin program. The campus will need to provide a safe area for bins and the tools students require to construct them. Students will be responsible for picking up coffee grounds and other food scraps from the campus dining outlets. Students will also provide general care for the worms. The resulting vermicompost, or worm castings, can be sold by students or used at the Community Garden. The Entomology Department is a good resource for both faculty oversight and interested students.

##### **Project 2**

Certify one of UCR's food service facilities using a third-party green business certification program. Earning certification will provide UCR with a sustainable dining operation that meets specific criteria for energy and water conservation, waste reduction and recycling, green cleaning, pollution prevention and education. Potential third-party certifiers include the Green Restaurant Association and Green Seal's Restaurants and Food Services Operations (GS-46) certification program.

- [www.dinegreen.com](http://www.dinegreen.com)
- [www.greenseal.org/certification/gs46\\_food\\_service\\_operations.cfm](http://www.greenseal.org/certification/gs46_food_service_operations.cfm)

##### **Project 3**

Join the Real Food Challenge, a campaign designed to use the purchasing power of colleges and universities to transform the food system into a more sustainable and just system. The challenge calls for participating campuses to redirect 20 percent of all food purchases towards "real food" by 2020. Real food falls under four categories: local, fair, ecologically sound, and humane. See the Real Food Challenge website for details.

- [www.realfoodchallenge.org](http://www.realfoodchallenge.org)

## DEFINITIONS

Local food (LEED) – food grown and harvested within 100 miles

Local food (STARS) – food grown and harvested within 150 miles

Local food (UCR) – food grown and harvested within 250 miles

Sustainable food (UC Systemwide) – food that meets one or more of the following criteria per UC Policy:

- 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 Grass-fed
- Pasture Raised
- Grass-finished/100% Grass-fed
- Certified Humane Raised & Handled
- 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.

Compostable product – a product that will degrade in a commercial composting facility in 180 days or less according to American Society for Testing and Materials (ASTM) International Standards 6400 or 6868

Biodegradable product – a product that will break down completely by microorganisms into carbon dioxide, water and biomass; no food service industry standard for this term exists at this time