

# **Sustainable Food Service Practices Annual Report to UCOP**

**University of California, Riverside**

August 2013

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## **Purpose**

This report is a summary of UCR Dining Services' progress and accomplishments in the ongoing implementation of foodservice goals, initiatives and practices in compliance with the UC Sustainable Practices Policy.

## **Overview of Food Services at UCR**

UCR Housing, Dining & Residential Services is responsible for the operation of the restaurants, convenience stores, cafés and food trucks in the residential areas and the campus core.

## **Key 2012/13 UCR Dining Facts:**

Self-op food services:

- \$6,726,746 annual food purchases, up 10% from FY 2011/12
- \$865,939 annual non-food purchases, up 24% from FY 2011/12
- \$23,548,748 annual sales, up 24% from FY 2011/12
- 2.25 million meals/transactions served annually
- 9,500 average daily meals/transactions
- 2 residential dining all-you-care-to-eat restaurants
- 2 residential take-out restaurants
- 4 convenience stores
- 9 self-op retail restaurants & cafés
- 2 food trucks
- Catering & special events
- Conference Services
- Online ordering for pick-up
- Concessions
- 170 career employees
- 700 student employees

Additionally, there are four third party retail food service providers.

- 3 leased tenant foodservice providers on the main campus
- 1 contracted food service provider at the University Extension Center

## UC Policy on Sustainable Practices

UCR Dining Services is making considerable progress in an effort to meet the UC policy guidelines of section H.1. Campus and Medical Center Foodservice Operations. This year's notable accomplishments are detailed below for each of the subsections of the policy:

- A. Food procurement
- B. Education
- C. Engagement with external stakeholders
- D. Sustainable operations

### A. Food Procurement

Policy guideline: 20% sustainable food procurement by the year 2020. Dining Services continues to develop a system to track food purchases, using the FoodPro menu management system.

- UCR's 2010 Climate Action Plan calls for Dining Services to implement a comprehensive food procurement program that supports local and/or sustainable foods and to procure sustainable foods for 30% of total food purchases.
- Dining Services' annual spend on food for FY 2012/13 totaled \$6,726,746.
- Approximately 14% or \$922,694 of the total food purchases went to products that meet one or more of the UC Policy on Sustainable Practices sustainable food definitions.
- Approximately 27% of the menu entrees served at the Residential Restaurants are vegan or vegetarian.
- Dining Services buys oranges from the Campus Agricultural Operations to provide fresh-squeezed orange juice in the residential and retail restaurants.
- In 2013/14 Dining Services will work with the R'Garden to procure fresh produce for use in the restaurants.

<b>DINING SERVICES</b>						
<b>Total Food Purchases - FY 2012/2013</b>						
	<b>Residential Restaurants</b>	<b>Retail Restaurants</b>	<b>Catering</b>	<b>Convenience Stores</b>		<b>TOTAL ALL VENUES</b>
<b>BC 50 - FOOD &amp; STAPLES</b>						
802110: Food Pre-packaged	(132,275)	38,571	482	751,716		<b>658,494</b>
802120: Food Beverages (Non-Dairy)	232,172	291,817	24,656	545,756		<b>1,094,401</b>
802150: Food Frozen Food	580,933	312,743	70,504	50,388		<b>1,014,568</b>
802160: Food Meats	888,055	472,410	53,442	54,064		<b>1,467,971</b>
802170: Food Dairy	335,250	202,662	19,921	159,174		<b>717,007</b>
802190: Food Produce	490,786	233,155	56,839	13,076		<b>793,855</b>
802200: Food Staples and Other	561,955	304,352	29,275	39,951		<b>935,533</b>
802210: Retail Sundries	-	(569)	-	45,486		<b>44,917</b>
<b>TOTAL BC 50</b>	<b>2,956,874</b>	<b>1,855,140</b>	<b>255,120</b>	<b>1,659,611</b>		<b>6,726,746</b>
<b>SUSTAINABLE FOOD PERCENTAGE</b>	<b>14%</b>	<b>16%</b>	<b>5%</b>	<b>12%</b>		<b>14%</b>
<b>APPROXIMATE SUSTAINABLE PURCHASES</b>	<b>413,962</b>	<b>296,822</b>	<b>12,756</b>	<b>199,153</b>		<b>922,694</b>

### B. Education

Policy guideline: Each campus and medical center shall provide patrons with access to educational materials that will help support their food choices. UCR Dining Services actively provides ongoing education on sustainable foodservices through

printed materials, digital and online media, product displays and demonstrations, special events and educational sessions. Here are some noteworthy accomplishments of our ongoing educational campaigns:

- Ongoing educational programs include *Meatless Mondays*, which was launched on Food Day 2011, and is intended to encourage patrons to eliminate meat from their diets one day a week.
- Dining Services continues to promote *Beefless Fridays* by not featuring beef on the menu at the Residential Restaurants one day a week.
- Dining Service launched an annual month-long Nutritional Awareness Campaign on Food Day, October 24, 2012. All of the Dining Services operations participated in promoting a portion educational control program designed to meet the USDA's MyPlate nutrition guidelines. At the convenience stores, items that meet the UC sustainable food criteria were promoted with shelf talkers and samplings. In the retail restaurants, posters and signs were used to educate patrons about how to make their food order fit the MyPlate nutrition guidelines. Employees were engaged, successfully helping Dining Services generate the majority of the Food Day Pledges on campus, and UCR get the most pledges UC system-wide.
- Earth Week is a weeklong celebration focusing on Earth Day and sustainable food systems.
  - Fresh-squeezed juice made from tree-ripened fruit from the UCR Citrus Varietal Collection.
  - Gave away over 1,100 vegan tacos made with locally-sourced ingredients from the Culinary Chameleon food truck during an Earth Week promotion.
  - Vendor representatives gave away samples of cage-free eggs at the Bell Tower Mall.
  - A *Food Waste Reduction Challenge* was run at the residential restaurants to educate residents about how they can take action at each meal to reduce food waste.
  - A *Food Waste Separation Campaign* was run at the Highlander Union restaurants, raising awareness among our patrons regarding separating recyclable items from trash.
  - R'Talk - Ran slides in digital screens at the residential restaurants about HDRS sustainability initiatives.
- Dining Services features vegan and vegetarian options for lunch and dinner at the two residential restaurants. 27% of all entrees served in the residential restaurants are vegan or vegetarian
- UCR Dining Services offers a "Lighten Up" Menu at several retail restaurants. Items featured meet the CA Dept. of Public Health's *Healthy Entrée Guidelines* for CALORIES and FAT.
- The campus Wellness Program offers 1:1 wellness consultations to staff.

- The Wellness Program offers [Eating Well Nutrition Sessions and Health Cooking Demos](#).

### **C. Engagement With External Stakeholders**

Policy guideline: Campus and medical center departments, organizations, groups and individuals shall engage in activities within their surrounding communities which support common goals regarding sustainable food systems. Here are some accomplishments during the past year:

- Dining Services actively collaborates with the Campus Wellness Program for Faculty & Staff by attending the monthly Campus Wellness Oversight Committee (CWOC) meetings to help shape programs that promote health and wellness. Some of the notable accomplishments of CWOC in the past three years:
  - [Health Eating Guidelines](#)
  - [Healthy Meetings Guide](#)
    - Piloted the *Wellness Works in Dining* program to provide career Dining employees with a six month lifestyle management program designed to provide awareness, education, support and motivation to improve health and productivity. The program was extended to Housing Services this past year.
    - Partnered with First Class Vending to produce the *Well Within Reach* program to stock 25% of the vending machine product space with healthy snack choices.
    - Launched the *Color Your Health* campaign in March to encourage students, faculty and staff to eat more fruits and vegetables. Dining Services provided marketing support for the campaign.
    - Dining Services encourages employees to participate in the *Mobile Fit* program, an on-campus program for stretching and exercising.
- Partnered with a local citrus packing house and a produce vendor to supply Dining Services with citrus fruit from the UCR Agricultural Operations.
- Dining Services Chef, Robert Grider, conducted two popular cooking classes featuring local citrus themed vegan and vegetarian fare during Homecoming Week.
- Dining Services held the second annual Vendor Fair during Earth Week, to engage students in tasting new food items from multiple vendors in a food show style event to help select the next year's menu items. Dining Services gave a presentation on the UCR Vendor Fair at the California Higher Education Sustainability Conference.
- Joined the EPA's Food Waste Reduction Challenge.
- Helped develop and participate in RecycleMania to help the campus increase recycling efforts.

- Completed the Dining Services portion of the Association for the Advancement of Higher Education's Sustainability Tracking, Assessment and Rating System (STARS). Dining Services completed the initial survey, claiming 3.57 out of 8.50 points available for this category, which helped UCR obtain a Silver rating by the Sierra Club Cool Schools program.
- Dining Services helped promote the R'Garden by providing vegan tacos, fresh-squeezed orange juice at the Dig & Dance event. Additionally samples of soil amendment generated from food waste from the residential restaurants were given away at the event.

#### **D. Sustainable Operations**

Campus and medical center foodservice operations shall strive to earn third-party "green business" certifications for sustainable dining operations. UCR Dining Services currently does not have a third-party certified green restaurant operation, but it has established best practices in the areas of solid waste reduction, energy savings, water conservation, employee training, and customer engagement. Dining Services continues to build on the following endeavors:

- Worked with Athens Services to compost more than 229 tons of food waste.
- Dining Services installed a food waste dehydrator at one of the residential restaurants with the goal of sending the product to R'Garden to be used as a soil amendment.
- Additionally, Dining Services is working with the Office of Sustainability to obtain LEED-EBOM certification for phase 2 of Glen Mor Apartments, where a new food emporium will be located. The building is scheduled to open in Fall 2014.
- UCR Dining Services makes a considerable effort to practice environmentally-preferable purchasing for disposable paper products, utensils, and food packaging supplies.
- Expanded the use of Green Seal certified cleaning chemicals and hand soaps in all dining operations.
- The campus recycled approximately 3,615 gallons or 28,920 lbs of used cooking oil in FY 2012-2013.
- In Fall 2013, Dining Services will replace the 16 oz and 24 oz Pepsi cups with compostable cups.
- Surplus food is donated to Inland Harvest, an organization which distributes donated food to local homeless shelters.

- Dining Services actively works towards improving energy efficiency in the kitchens. Energy Star rated equipment is sourced, when suitable, for new construction, renovations and product replacement. Some of the Energy Star certified kitchen appliances purchased recently includes fryers, ovens, steamers, ice makers and dishwashing machines.

### **Additional UCR Dining Services Goals (2-10 years)**

Dining Services has adopted additional goals with the intent to meet or exceed the UC Sustainable Foodservices policy goals:

#### **Procurement**

- Create a culinary herb garden. A culinary herb garden will be built as part of the Glen Mor II Student Apartments, currently under construction and scheduled to open in Fall 2014.
- Procure sustainable foods for 30 percent of total food purchases.
- Work with suppliers to create seasonal menus in the residential restaurants in order to increase purchases of regionally-sourced, in-season fruits and vegetables and other local products while maintaining affordability and value to our patrons.

### **Operations Goals (2-10 years)**

- Dining Services will work to divert 100 percent of food waste through educating and engaging with our patrons. This will be facilitated by partnering with the campus facilities management, the Office of Sustainability, as well as paper product suppliers and waste haulers to develop a bin signage system and educational materials.
- Dining Services will target energy and water use in the kitchen by creating guidelines for new construction and equipment upgrades/replacements, and purchasing Energy Star appliances exclusively, when suitable for the operation. Dining Services will use the Food Service Technology Center for cost calculations and rebate program information to help evaluate kitchen equipment and guide efficient purchasing decisions.

### **Education and External Outreach Intermediate Goals (2-10 years)**

- Foster collaboration on sustainable food systems by engaging with faculty, staff and students, as well as contract and third-party food service providers. UCR Dining will restart the *Sustainable Food Systems Workgroup* and involve additional individuals to

help facilitate communication efforts between all parties to achieve the University's sustainability goals.

- Continue to educate diners regarding the carbon footprint associated with food choices. Use available programs and tools to measure the amount of carbon dioxide associated with the products purchases and develop programs to educate students regarding the environmental impact of food choices.

## **Sustainable Food 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 which degrades in a commercial composting facility in 180 days or less, according to the *American Society for Testing and Materials (ASTM) International Standards, D6400 - 04 Standard Specification for Compostable Plastics* or *D6868 - 03 Standard Specification for Biodegradable Plastics Used as Coatings on Paper and Other Compostable Substrates*.

Biodegradable product – a product which is broken down completely by microorganisms, becoming carbon dioxide, water, and biomass (no food service industry standard for this term exists at this time).