

Sustainable Food Policy Annual Report to UCOP

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The purpose of this report is to summarize UCSB's accomplishment towards the achievement and implementation of the Sustainable Foodservices Practices as specified by the ***UC Policy Guidelines for Sustainable Practices***.

Overview of Residential Dining Services

- Self Operated
- \$13.9 million operating budget
- \$4.8 million raw food budget
- 4 Dining Commons
- Concessions
- Special Event Catering
- 2.2 million meals served annually
- 10,000 meals served per day
- 178 career employees
- 500 student employees

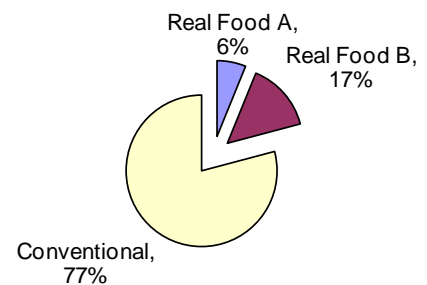
Section 1: UC Policy Guidelines for Sustainable Practices

1. **UC Policy Guideline: 20% sustainable food by 2020** – UCSB Residential Dining has successfully met this goal
 - a. A Real Foods assessment was completed by using the Real Food Calculator. Invoices were analyzed for 1 week (May 2010) from 4 dining commons and provided a benchmark for meeting the goal of 20% Real Food by 2020. The assessment calculated to 23% Real Food.
 - b. A similar assessment in May 2011 showed a 2% increase in Real Food A and equated to 24% Real Food overall.

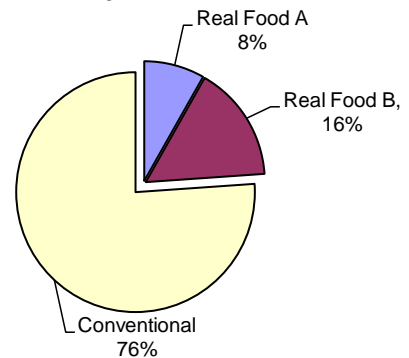
Results of Real Food Assessments

Increases from 2010 to 2011

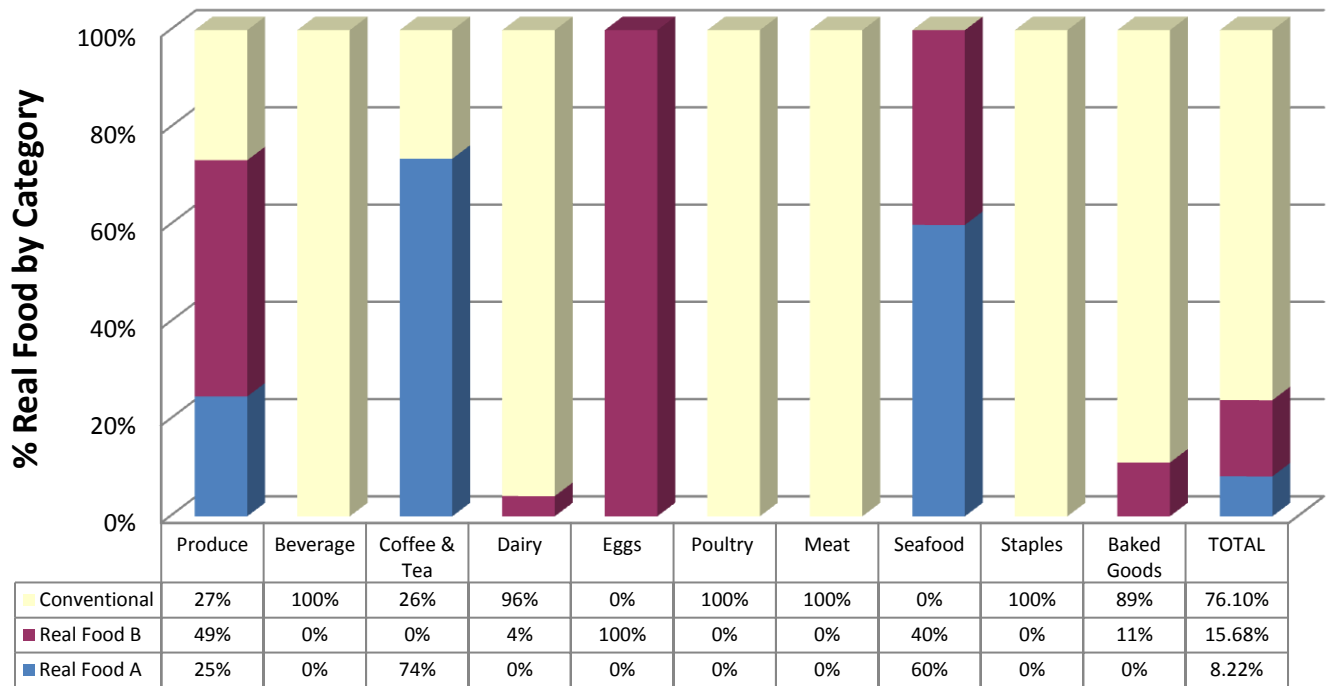
UCSB H&RS: Real Food vs. Conventional, 2010



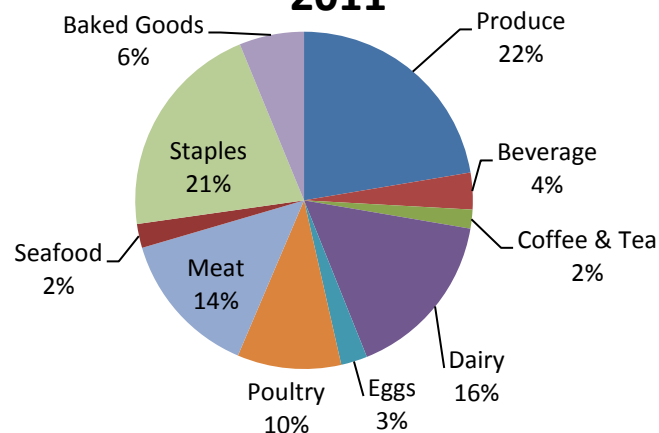
UCSB H&RS: Real Food Vs. Conventional 2011



2011 Real Food Assessment



UCSB Residential Dining Total Spending 2011



- c. The largest impact on continued sustainable growth in 'real' food comes from local produce. Over 75% of produce purchases are grown and distributed within 100 miles of campus.



2. UC Policy Guideline: Providing students sustainable food options and education materials

Key Educational events sponsored by Residential Dining Services

- a. Sustainability Week – activities, contests, education materials and demos provided 5 days with a different theme each day, menus focus on local and climate friendly options : October 18-22, 2010
- b. Green Mondays (2) – ‘Meat free’ menu served all day at one dining commons -Spring 2011
- c. Nutrition Week – activities, contests, education materials and demos provided 5 days – focus on nutritious meals all week February 28-March 4, 2011
- d. Earth Day – Climate friendly menus served all day at all 4 dining commons - April 22, 2011
- e. Student Intern programs – winter and spring 2011
- f. Environmental Studies ‘Food Choice’ experiment – winter 2011
- g. Sustainable Seafood day and demo – January 2011

- h. 'Digi know' digital slide show presentations and weekly 'Facebook' postings – ongoing ([Digi know Sustainability In the Dining Commons slide show attached](#))

3. UC Policy Guideline: Engaging in activities with the community that support sustainability goals

- a. Campus **Sustainability Change agents** – All the Campus Co-Chairs meet monthly, serve as advisors to the Chancellors' Sustainability Committee and also provide a quarterly sustainability update to the entire campus community. University Center Dining and Residential Services Dining representatives serve as Co Chairs on the 'Food' committee.
- b. **Collaboration with K-12 schools** – in July 2010, a working group was established with Santa Barbara County school districts K-12 and the Orfalea foundation' *s'Cool Food Initiative* team to set up a local sustainable produce purchasing cooperative. Group composition: Orfalea Foundations's *s'Cool Food Initiative* Culinary Advisor and Agriculture Infrastructure manager, Food Service Directors of Goleta, Santa Barbara and Carpinteria School Districts, Community Action Commission of Santa Barbara County and UCSB Dining Services. After several meetings and discussion of resources and logistics of setting up a joint purchasing system – it was decided that the group would continue to work on their own initiatives to increase local produce and possibly join forces at a later date.
- c. Continuing to partner with **Marborg Waste Management** Company to expand composting programs to all 4 dining commons and Catering.
- d. **Supporting sustainable local fisheries** as a member of **Santa Barbara's Sustainable Seafood Program**, Ty Warner Sea Center, and partnering with the **Commercial Fishermen of Santa Barbara** in supporting the efforts to create a Community Supported Fishery.
- e. **Community Food Working Group** (established by Residential Dining in 2006) conducted quarterly meetings with community members and a local farm tour.
- f. Dining **sustainability presentations** 2010-2011: Environmental Studies classes, Webinar on UCSB's local food distribution, Change agent meetings, Local Food conference panel, Student Affairs conference

4. UC Policy Guideline: Exploring green business certification

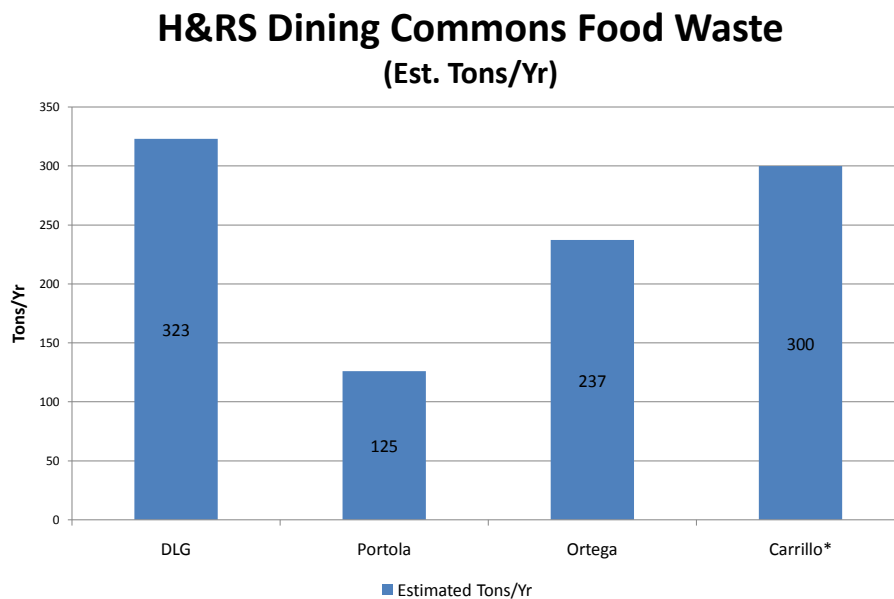
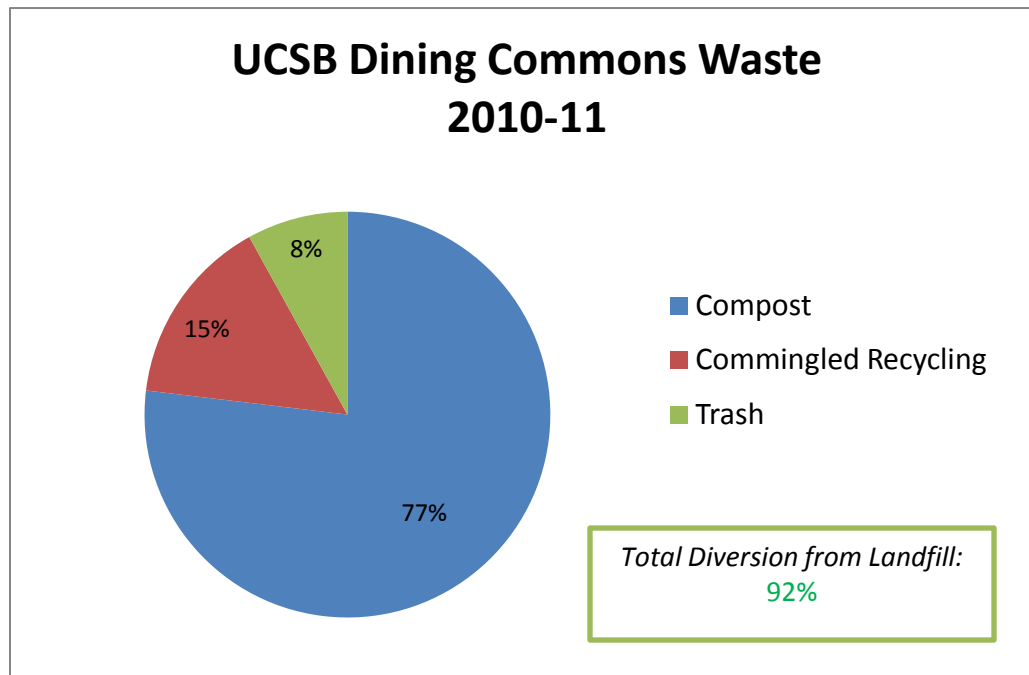
- a. Dining Services' Strategic plan outcome team for 2010-11 focused on accomplishing green business certification for 4 dining commons by 2011.

Section 2: Initiatives implemented in 2010-11 that have moved UCSB Residential Dining services to new levels in sustainable efforts include:

- 1. **Trayless dining:** In the second year of implementation of trayless dining – the savings continue
Trayless benefits:

- a. Vast reduction in consumer food waste (food taken and not eaten)
- b. Waste savings of 54% post consumer waste per person and 37% savings of total waste overall
- c. Reduction of ~ 2,400,000 pounds in solid waste/year
- d. Saving ~ 1,000,000 gallons of water/year
- e. Reduction in food production allows increased purchases of sustainable products

2. **Composting:** Beginning Fall 2010, 100% of food waste for four dining commons was collected in compactors for pick up and composting. 92% of ALL waste is diverted from the landfill – up from 20% diversion two years ago.



3. Increased **'Green certified' cleaning chemicals.**

Green Cleaning Chemicals



- All Purpose Cleaner
- Shower and Grout Cleaner
- Glass and Mirror Cleaner
- Washroom Cleaner
- Peroxide Phosphate Free Bleach
- Zinc Free Floor Finish
- Natural Based Beach Tar Cleaner
- Dining Chemicals reduced to 3 (all Green Seal Cert.)

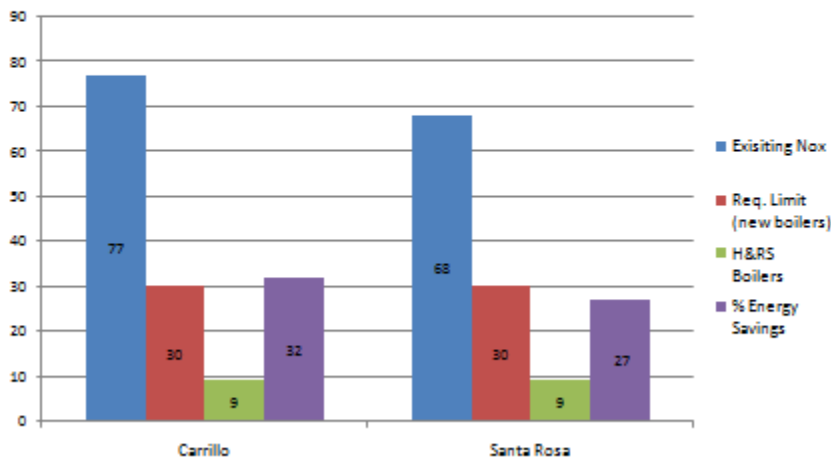
Replaces 85% of dining cleaning supplies

4. Decreased dining energy use after Housing's boiler and ventilation projects:

- Carrillo DC boiler project resulted in 32% energy savings.
- Ventilation hood modifications to Melink's "Ventilation on Demand" systems in De La Guerra DC will result in over 50% decrease in energy use by end of summer 2011.

Energy Efficiency Boiler Project

Housing Boiler Projects



- Continued the **Strategic Plan for Sustainability in Dining and Visions to 2015** that was first implemented in August 2009. The entire RDS management team meets and engages in strategic planning prior to fall quarter to determine what sustainable initiatives or outcomes to focus on in the upcoming year.

A. Strategic Plan Sustainability Outcomes for 2010-11

Outcomes were established by the entire RDS management team and an Owner assigned to each outcome. Teams were developed to assist with outcomes. The Owners developed action items and timelines for each of their teams and provided a kick off outline in October 2010, a midyear update report in February and a final report in June 2011. Outcomes are based on the 2015 vision and are accepted only if they can be promised and accomplished during the timeframe – one academic year.

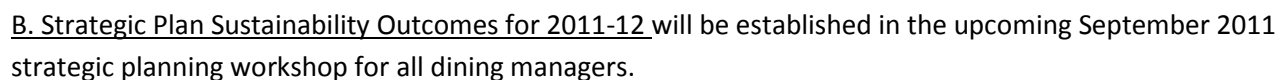
2015 Visions:

1. We are partnering with others to research and implement 'best practices' in sustainability
 - a. We are partnering with Academic departments at UCSB
 - b. We are partnering with staff/students/H&RS departments and the Santa Barbara community
2. Throughout all dining operations and staffing levels we are experts and practitioners of sustainable "Best Practices"

The outcomes for 2010-11 and highlights are listed below. Two were a continuation and expansion from the year before (Peer Experts and focus on Local and Seasonal Food) and two were new (Student Internship program and Green Certification). All outcomes and the Owners' final reports will be evaluated by a few key stakeholders to make adjustments and clarify if needed. Once complete – the entire Dining management team will reconvene to plan the strategic outcomes for 2011-12.

- 1) ***We have educated "Peer Expert" Teams in Dining Services' sustainable practices. Peer experts have educated customer s and staff about all sustainable practices.***
 - a. A comprehensive list of Dining services' sustainable practices and descriptions was finalized
 - b. Peer expert teams were trained on practices winter 2011
 - c. Peer experts train student staff – one practice each week
 - d. Peer experts develop power point presentation for fulltime staff training sessions during shutdowns and post signage in units for customer education –completed spring quarter ([Dining Services' Sustainable Practices power point attached](#))
 - e. 51 peer experts were in place at the end of spring quarter – and a plan in place to continually train 'new' experts to keep everyone informed
 - f. Benefit: all employees and customers get the same updated information about what sustainable practices Residential dining has in place and staff at all levels understand practices
- 2) ***We have created a seasonal recipe file using the in house tool: the Santa Barbara Local Produce chart***
 - a. an updated seasonal chart was developed (see below)
 - b. a recipe chart was developed identifying seasonal recipes for each month
 - c. The Executive Chef and team will continue to develop this seasonal calendar
 - d. Benefit: provides useful tools for managers and cooks to be able to easily incorporate more seasonal items into their menus and recipes
- 3) ***We have partnered with Environmental Studies to implement and develop a Student Internship Program throughout the Academic year.***
 - a. An application and criteria was established for internships – coordinated with Professor Cleveland as academic advisor
 - b. Orientations and project lists were developed
 - c. Owners met with interns regularly and evaluations submitted at end of each quarter
 - d. Benefits: templates and systems in place to continue internship program in upcoming years and many projects were completed. These included but not limited to: developing a template for tracking monthly dining commons' figures on utilities and waste, conducting farmer interviews and developing profiles,

- a. Initial meeting with SB County Green Business program
- b. Self audits performed using Green Business checklist in 6 compliance areas: General standards, Solid waste reduction, Environmentally preferable purchasing, Energy conservation, water conservation and Pollution prevention
- c. Audits performed: Solid waste reduction, energy conservation, waste water and pollution prevention
- d. Upgrade and fix issues in dining commons needed to come into compliance as determined by audits
- e. Final step: 4 dining commons audited again by Santa Barbara County Green Business Coordinator
- f. Benefit: Green Business certification



5. **Food Choice Experiment** – collaboration between Residential Dining and Professor David Cleveland in Environmental Studies. (Details of the experiment are in UCSB's [UC, CSU, CC 2011 Best Practices application](#) : ENERGY EFFICIENCY PARTNERSHIP PROGRAM BEST PRACTICE AWARDS APPLICATION for Food Service category -attached)

The Food Choice Experiment at UCSB is a project that could be considered best practice for the following reasons:

- It was a unique collaboration between faculty and staff – Environmental Studies and Dining Services.
- It was a rich educational opportunity involving a large population of stakeholders – allowing Dining Services to continue meeting the UC Sustainable Practices policy criteria for education.
- It touched on several relevant current topics of sustainability: Green house gas emissions (GHGE), nutrition and peer pressure.
- It was personal and up close- conducted in the students' environment – within the dining commons.
- It provided research data and a template for future Environmental Studies projects.
- It provided Dining Services with marketing material and sustainability data to evaluate their program for improving food choices in the dining commons.

Professor Cleveland stated that there is a correlation between greenhouse gas emissions, nutrition, peer pressure and what Dining Services has already been striving for. His proposal was to see if labeling foods could motivate students to make more informed food choices. Pre and post surveys were taken.

For one week in winter quarter Feb. 7-13, 2011, menu items were labeled depending on their GHGE : 1 (green for Eat More) ,2 (yellow for eat moderately) or 3 (red for Eat Less). The preliminary results show that over 80% of the menu items served in the dining commons were in the green or yellow category.

Food Choice Case Study Results



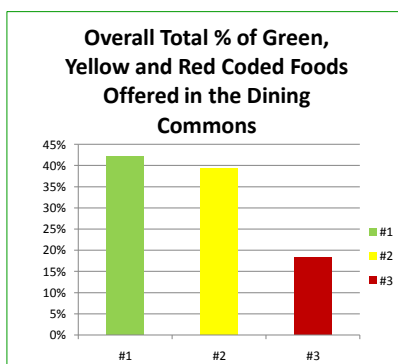
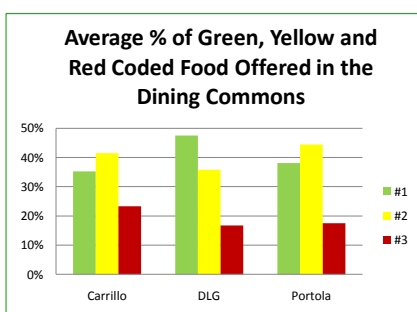
- Foods in this category include fruits, vegetables, leguminous plants and whole grains.



- Foods in this category include white meats, cheese and other dairy products.



- Foods in this category include red meats, highly processed foods and foods that are high in fat and sugar.



This project exemplifies the ability for students, faculty, and staff to collaborate in a multi-faceted study. All parties brought information, skill, and extra work forward to meet a common goal. This study was an example of how University employees can engage the research community to quantify the practices and purchase policy of the University as well as educate the students on sustainable food systems. We believe this is the pathway to fulfill the UC Policy on Sustainable Practices while engaging students and contributing to their holistic learning experience at UCSB.

Even though the final results are pending, there have been many benefits from this project:

- A template that can be used to replicate the experiment
- A tool that can be used to rank GHGE for menu items
- Development of a valuable relationship between RDS and Environmental Studies
- Collection of data for marketing RDS's sustainable food choices
- Educating students about the environmental impact of food choices

Final results have been compiled and will be presented to Dining Services in September 2011 when student researchers return to campus.

6. **Sustainability Celebration Week** in October – educational information, demonstrations and displays each day included:
 - a. Water conservation and Composting
 - b. Climate friendly menus and Sustainable Seafood
 - c. Local and seasonal produce
 - d. Recycling
 - e. Energy efficiency /Alternated transportation and Green chemicals
7. Revising the **Produce RFP** to include a separate agreement for local and sustainable(pesticide free) produce. Researching and testing ability of local farmer in growing high quality year round tomatoes for UCSB in local greenhouses. Expanded relationships with many local farmers.
8. Continued partnership with Santa Barbara **Sustainable Seafood** program (Ty Warner Sea Center) and local seafood markets to increase sustainable fresh fish served in the dining commons. Educated customers and students on UCSB's commitment to serve only green and yellow rated fish from the Seafood Watch Guidelines.
9. Implementation of **Green Mondays** – in conjunction with two student groups: Residence Hall Association (RHA) and Environmental Affairs Board (EAB). Two 'meat free' days were conducted in spring 2011 and will be followed by 3 Green Mondays each quarter in 2011-12.
10. The Executive Chef and team will finish development of the dining **vegetarian recipe file** and will include over 30 new vegan and vegetarian recipes for use in fall 2011.

Section 3: Residential Dining Goals to 2015

1. Organic and Locally Grown Food

- A. **Purchases** - Increase purchase of 'verified' sustainably grown meat, poultry, fish and dairy 10% by year 2012 and 25% by year 2015. To increase the purchase of organic and local produce to 25% by year 2012 and 50% by year 2015.

- i. *Goal for produce complete: 26% of all produce purchased was grown within 100 miles of UCSB by small family farmers, AND pesticide free or Certified Organic.*
- ii. *73% of all produce is locally grown within 100 miles*

B. **Campus Gardens** –organic gardens on campus grow produce used in campus dining facilities.
Ongoing reserach

2. **Biodegradable disposable dishware** – Compost all disposables used in dining commons, Concessions & Catering
- A. *All service disposables are compostable products – 4 dining commons, Concessions and Catering*
 - B. *All food waste and disposables are being composted for 4 dining commons. Waste and disposables are being collected and composted for majority of catered events. Concessions disposables are in mixed trash collections currently. Working with campus to collect for composting.*

3. **Certified Green Dining**

- A. **Green Chemicals** – increase kitchen cleaning chemicals to 80% green seal certified by 2012
Goal complete
- B. **Green Building Certification** – all dining facilities green certified by 2015 – *4 dining commons will be certified by 2012 – at least 1 by 2011.*

4. **Purchasing**

- A. **Purchase orders** - All purchase orders contain sustainability criteria and vendors with sustainable programs in place are given priority – *Goal complete*
- B. **Food Manufacturers & Distributors** – Influence manufacturers and distributors to provide organic products in bulk recyclable packaging - *ongoing*
- C. **Equipment** – Purchase all Energy Star equipment -*ongoing*

5. **Recycling & Composting –**

- A. Increase recycling to include all grease for biodiesel and Compost all food waste (pre and post consumer). *Goal complete*
- B. Waste program coordinated with all campus departments in place by 2015. *Ongoing campus meetings*

6. **Networking, Education and Marketing**

- A. **Network** - share with others UCSB's framework for a sustainable food system – department, campus, state and national - *ongoing*
- B. **Education** - outreach through workshops, signage, classes, brochures and other media - *ongoing*

7. **Campus Outreach** – Partner with other departments at UCSB to reach goals

- A. *Change agents meet on campus on a monthly basis and present projects to general campus population on a quarterly basis. Change agents on campus:*

2010-11 Sustainability Change Agent Team Chair/Co-Chair List:

Built Environment: Mo Lovegreen/Jordan Sager

Energy: Mo Lovegreen/David McHale/Mark Rousseau

Food: Bonnie Crouse/Sue Hawkins

Labs, Shops, & Studios: Amorette Getty

Landscape & Biotic Environment: Lisa Stratton/Bruce Tiffney

Procurement: Kathy Scheidemen/Steve Kriz

Transportation: Robert Defendini/Mo Lovegreen

Waste: Mo Lovegreen/Jackie Treadway

Chancellor's Sustainability Committee (CSC) Water subcommittee: Mo Lovegreen

CSC Transportation subcommittee: Bruce Tiffney

CSC Communications subcommittee: Bill Shelor & Jasmine Syed

CSC Alternative Energy: Ron Cortez

Academic Senate Sustainability Work Group: Lorelei Moosbrugger

Water-Mo Lovegreen/David McHale/Mark Rousseau

B. Partnered with Environmental Studies professor David Cleveland and research student interns on projects, classes, community workshop and food experiment

- 8. Community Food Working Group** –team of dining staff, campus staff, students, faculty and community members meetings for ongoing discussion and partnering on projects on sustainability in the Santa Barbara County ***-ongoing***