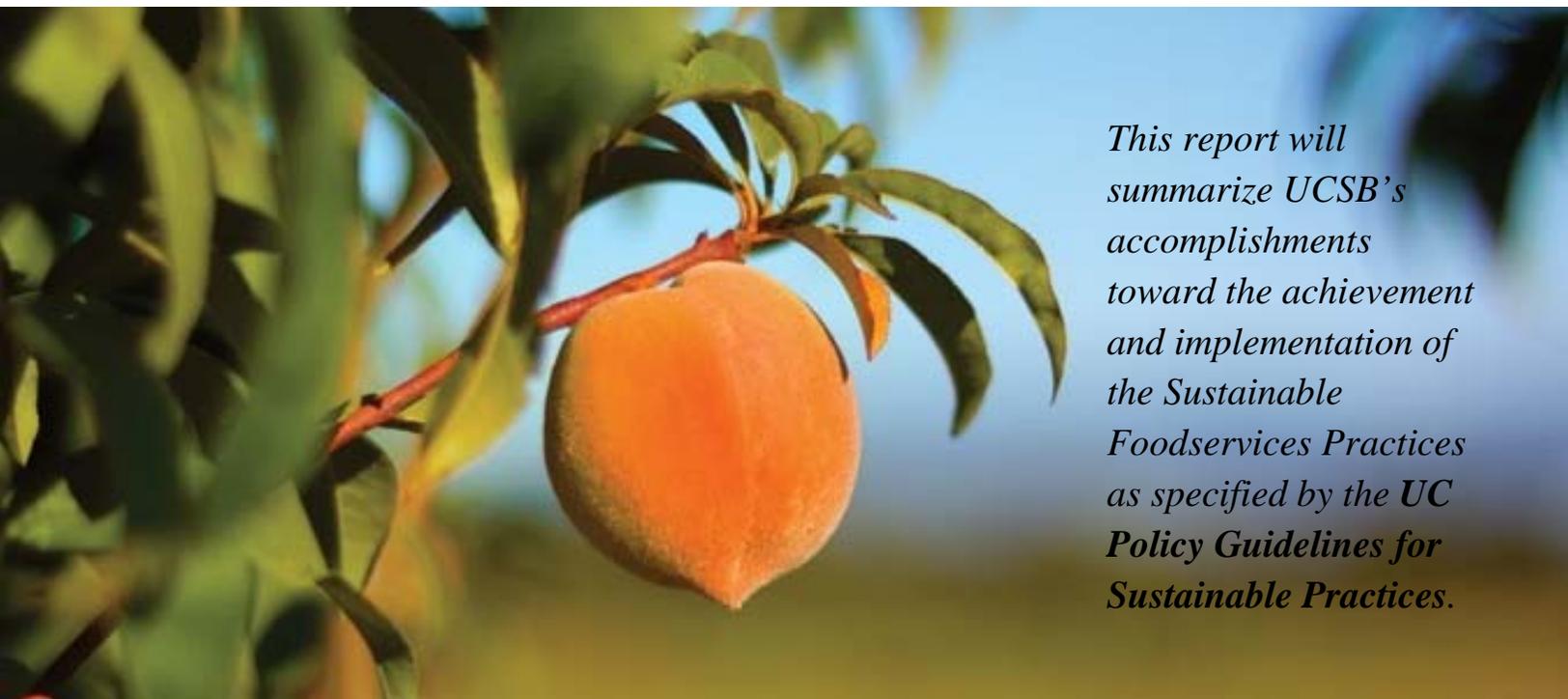


2013-2014 Annual Sustainable Food Report



This report will summarize UCSB's accomplishments toward the achievement and implementation of the Sustainable Foodservices Practices as specified by the UC Policy Guidelines for Sustainable Practices.

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1. OVERVIEW

At UC Santa Barbara, the working area for food is divided into two groups: Housing & Residential Services Dining (H&RS) and the University Center (UCen). These areas cover food production on the entire campus.

2. HOUSING & RESIDENTIAL SERVICES – DINING SERVICES

A. MISSION

To create a regional closed loop food system that includes criteria for all purchasing, food preparation and service, presentation, cleaning and waste disposal, equipment and supplies, facility design, and renovation and utilities.

B. BACKGROUND

H&RS Dining Services aims to provide a variety of healthy and sustainable food for the campus community, including students, staff, faculty, and guests. Dining Services promotes the academic mission of University of California, Santa Barbara (UCSB) and creates a sense of community through support services and developmental programs. We strive to:

- *Protect, preserve, and regenerate our environmental resources for the future.*
- *Provide the highest quality healthy and nutritious food without additives, pesticides, or preservatives.*
- *Reduce food and waste generation.*
- *Use waste products to generate other sources of energy.*
- *Reduce use of energy sources: gas, electricity, water.*
- *Reduce transportation of goods, thus reducing greenhouse gas emissions*

Overview of Residential Dining Services (RDS)
Self-Operated
\$17.2 million operating budget
\$6.7 million raw food budget
Facilities include: Four Dining Commons, Concessions, and Special Event Catering
2.7 million meals served annually
12,000 meals served per day
191 career employees
500 + student employees

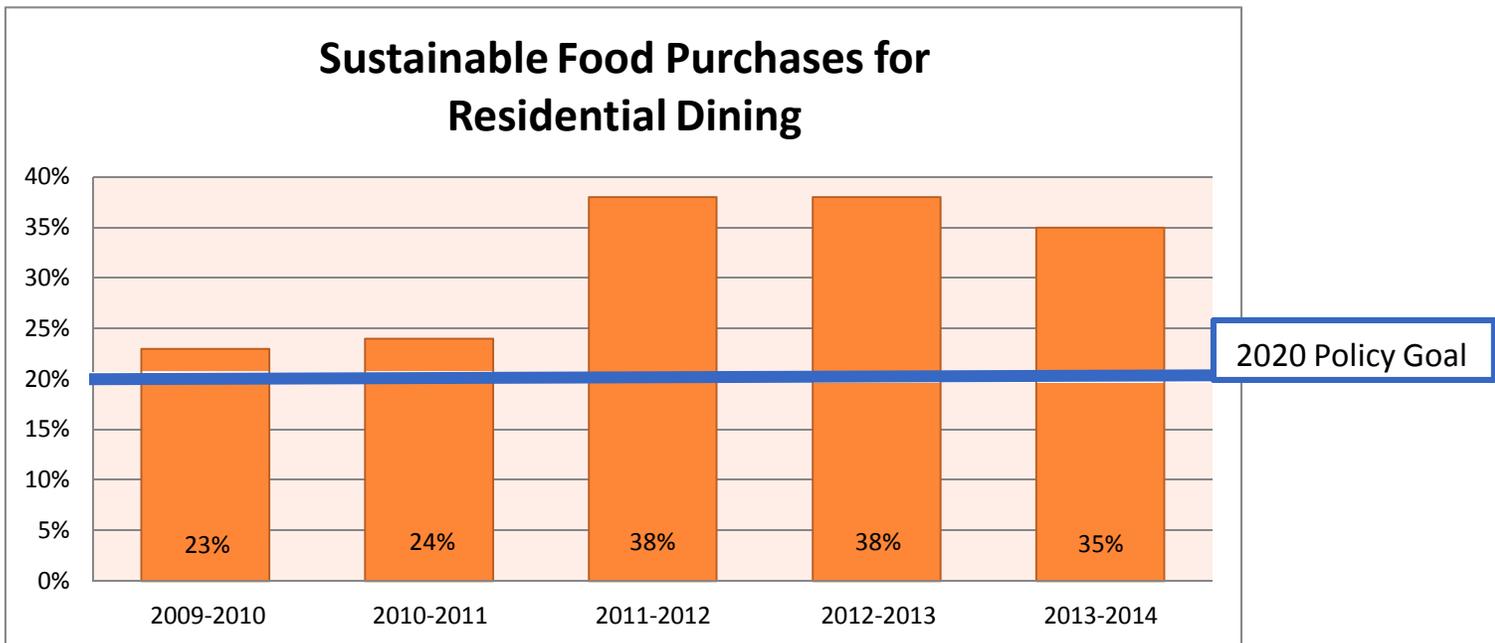
3. SUSTAINABLE FOOD PROCUREMENT

Our Commitment: UCSB Residential Dining Services is taking strides to protect, preserve, and regenerate our environmental resources by practicing “earth friendly” dining and helping UCSB on its way to becoming a sustainable community. It is our hope that these initiatives will have a positive impact on our local environment and will make a difference in the lives of those who pass through our doors each year.

A. UCOP Goal: Procure 20% Sustainable Food Products by 2020

UCSB Residential Dining Services had already successfully met and exceeded this goal during the 2010-2011 academic year. Even with the accomplishment of this goal, Residential Dining Services continues to make strategic sustainable food purchases a priority every year.

The 2013-2014 sustainable food procurement assessment calculated 35% sustainable food purchases, over \$2 million from \$6 million in purchases. This is the third year that our reporting period was based on a fiscal year analysis of all food purchases. The following graph illustrates the percentage of sustainable food we purchased, starting in 2009.



B. Residential Dining Services' Sustainable Food Purchases

Residential Dining Services utilizes the criteria listed by the University of California within the Sustainable Foodservices' Policy guidelines to determine our percentage of sustainable food purchases. If a food product met any of the Sustainable Foodservice Policy guidelines the food product was considered sustainable. Criteria include:

Criteria	
Locally Grown*	Locally Raised, Handled, and Distributed
Fair Trade Certified	Domestic Fair Trade Certified
Shade-Grown or Bird Friendly Coffee	Food Alliance Certified
Rainforest Alliance Certified	Marine Stewardship Council
USDA Organic	Seafood Watch Guide “Best Choices” or “Good Alternatives”
AGA Grass-fed or Grass-finished/100% Grassfed	Farm/business is a cooperative or has profit sharing with all employees
American Humane Certified	Farm/business social responsibility policy includes (1) union or prevailing wages, (2) transportation and/or housing support, and (3) health care benefits
Protected Harvest Certified	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.
Animal Welfare Approved	Global Animal Partnership (steps III, IV, V)
Cage Free	Certified Humane Raised & Handled

* Note: UCSB RDS defines local as 150 miles from campus for all produce, and all other products are determined using 250 miles.

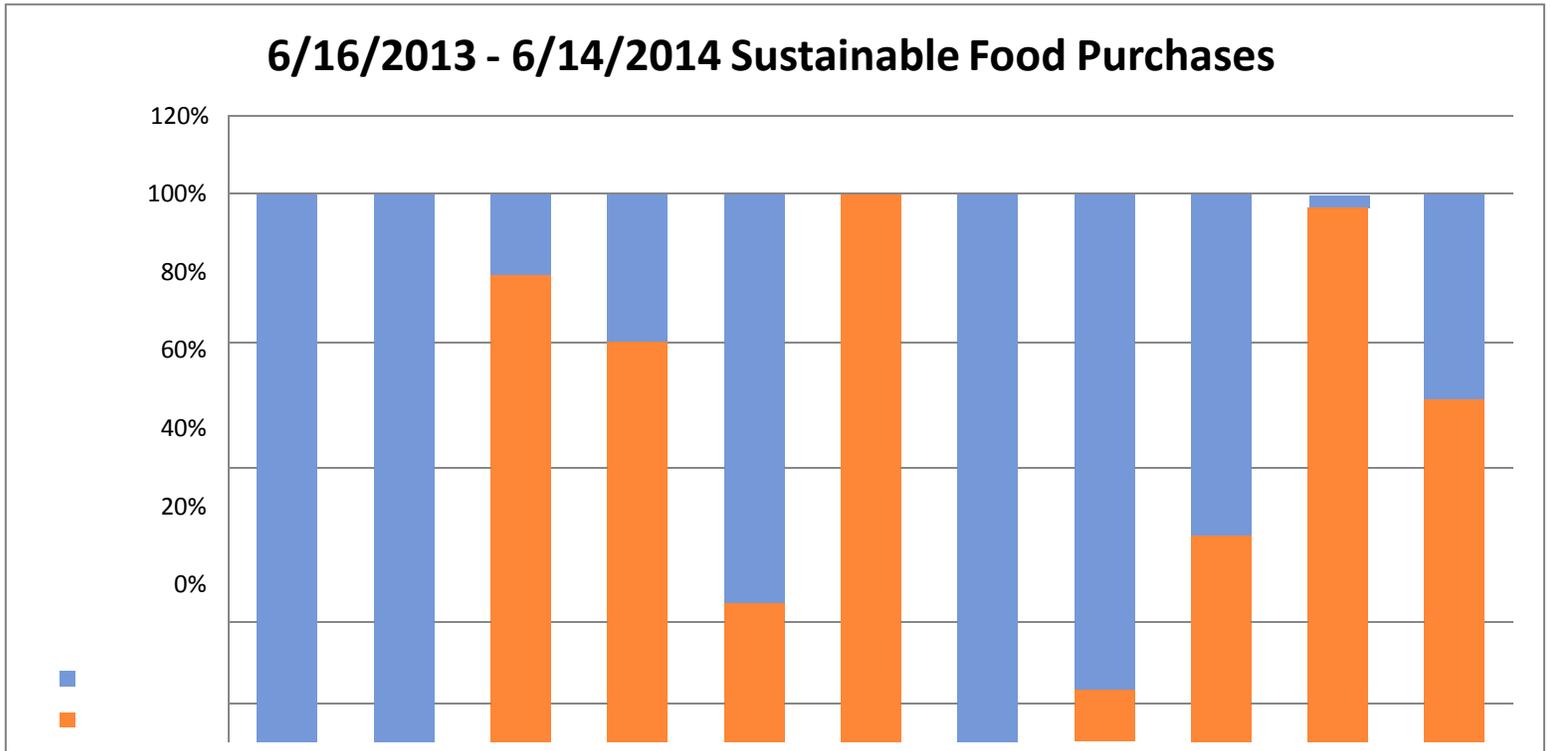
The analysis process to determine our sustainable food purchases is conducted by two Residential Dining Services staff members. This analysis takes many hours to compile and includes many requests and conversations with our various vendors. Our close relationship with our vendors allows us to obtain the most accurate and current data.

A spreadsheet used to track the data and food purchases is distributed into specific food categories (see below). Each year, we continue to refine our working spreadsheet in ways that allow us to have better understanding of our food purchases. This understanding allows for easier reporting, and we can also gain better knowledge of where most of our sustainable products are coming from (i.e., local or organic) as a result.

Some of the challenges we encounter are related and are centered on locally grown and locally raised product categories. Even though we have strong relationships with our vendors, certain factors make this challenging. For example, some vendors are unable to obtain the necessary information we need to determine if a product is sustainable, or, during part of the year, a certain product is grown locally, and during the other half of the year, the product is grown outside of our local definition.

Currently, it is unclear as to whether the local miles criteria are map miles (as the crow flies) or driving miles. We have determined driving miles as our means of determining local, since the product travels by roads. Another area that could use some clarification includes local bakeries. If a product is made in the community but ingredients are sourced elsewhere, is it considered local?

C. Sustainable Food Purchases by Category 2013-2014



D. Sustainable Food Purchases by Category 2012/2013 vs. 2013/2014

The following table illustrates the percent of sustainable foods purchased in each food category and the percent change between 2012-2013 and 2013-2014 reporting years.

Food Category	2012-2013	2013-2014	% Change
Egg	99%	99%	0%
Coffee Tea	99%	91%	-8%
Meat	15%	7%	-53%
Poultry	21%	21%	0%
Dairy	46%	56%	+ 22%
Beverage	0%	0%	0%
Baked Good	77%	84%	+ 8%
Fish and Seafood	87%	77%	-11%
Produce	52%	42%	-19 %
Staples	11%	3%	-73%

As seen in the table above, we procured our sustainable food products differently this year. One of the more substantial areas of change includes dairy and staples. With decreases in produce, fish, seafood, and staples, our total percentage of sustainable food decreased. There are numerous reasons why we saw such a large change. As relationships are built and requests fulfilled, we are able to gather more accurate data. In the case of produce, our produce vendor provides us with all farm locations for the products we purchase. In previous years, we were only provided with one or two farm locations for the entire year. Now we know where the product is coming from each week, and, therefore, our data is a lot more

accurate. Some of the products that were considered sustainable are no longer sustainable. Of course, there are operational challenges and sourcing issues that need to be taken into consideration as well.

E. Sustainable Food Purchases by Criteria

The following table shows the percent of sustainable food purchased in accordance with Foodservice Policy criteria.

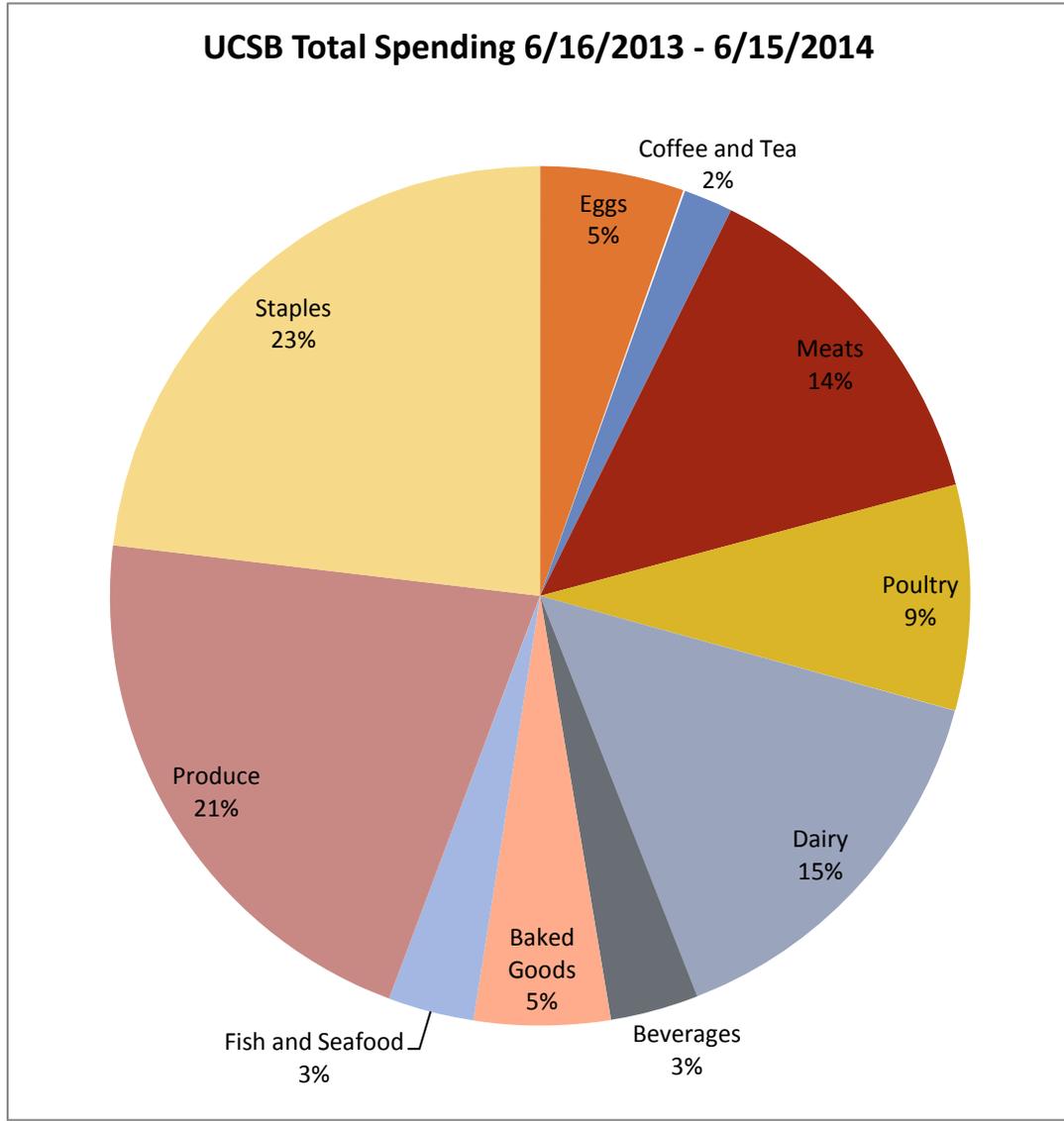
Sustainable by Criteria	2013-2014
Locally Grown (150 miles) *Produce Only	8.5%
Locally Grown (250 miles)	10%
Locally Raised/Handled/ Distributed	12%
Cage-Free	7%
Certified Humanely Raised & Handled	5%
Fair Trade Certified	0.35%
USDA Organic	11%
Seafood Watch Guide “Best Choices” or “Good Alternatives	2.5%
100% Grass-fed	1%

*Notice that the 2013-2014 sustainable food percentage is greater than 35%. This is due to the fact that some products meet multiple criteria and are counted in both categories.

F. Tracking Spreadsheet – Sample Template for Tracking Sustainable Food

Coffee and Tea Sustainability Report												
Rec. Date: 6/16/2013 - 6/15/2014												
		Total	Total Conventional	Total Sustainable								
		\$125,251.38	\$ 10,669.15	\$ 114,582.23								
		100.00%	8.5%	91%								
Item ID	Item Name	Vendor	Cost	Conventional	Sustainable	Fair Trade Certified	USDA Organic	Locally Grown	Locally Raised, Handled, and Distributed	Domestic Fair Trade Certified	Shade-Grown or Bird Friendly Coff	
21695	Coffee Ground French Dark Italian	Jordanos Coffee	\$ 2,290.00	\$ 2,290.00								
21974	Coffee WB FT Organic Full Body Roast	Jordanos Coffee	\$ 43,691.98		\$ 43,691.98		\$ 43,691.98					
21978	Coffee WB FT Organic Med Roast	Jordanos Coffee	\$ 12,436.36		\$ 12,436.36		\$ 12,436.36					
21949	Coffee WB FT Organic Espresso Roast	Jordanos Coffee	\$ 11,682.00		\$ 11,682.00		\$ 11,682.00					
21975	Coffee WB Decaf FT Organic Full Body Rst	Jordanos Coffee	\$ 10,417.43		\$ 10,417.43		\$ 10,417.43					
21943	Decaf Coffee 100% Columbian (SEC)	Jordanos Coffee	\$ 4,929.00	\$ 4,929.00								
21945	Ground Coffee Clasico (SEC)	Jordanos Coffee	\$ 3,017.40	\$ 3,017.40								
21982	Coffee WB Decaf FT Organic Med Roast	Jordanos Coffee	\$ 2,735.40		\$ 2,735.40	\$ 2,735.40	\$ 2,735.40					
21948	Coffee WB Decaf FT Organic Espresso Rst	Jordanos Coffee	\$ 1,275.30		\$ 1,275.30	\$ 1,275.30	\$ 1,275.30					
21950	Coffee Ground FT French Roast	Jordanos Coffee	\$ 1,202.50		\$ 1,202.50	\$ 1,202.50	\$ 1,202.50					
21696	Coffee Decaf Ground French Dark Italian	Jordanos Coffee	\$ 432.75	\$ 432.75								
21951	Coffee Ground Decaf House Blend	Jordanos Coffee	\$ 361.00		\$ 361.00	\$ 361.00	\$ 361.00					
677434	Coffee FT Organic Decaf French Roast	Jordanos Grocery	\$ 1,111.32		\$ 1,111.32	\$ 1,111.32	\$ 1,111.32					
677433	Coffee FT Organic Liquid French Roast	Jordanos Grocery	\$ 4,164.48		\$ 4,164.48	\$ 4,164.48	\$ 4,164.48					
23146	Tea Bags Numi Breakfast Blend	Jordanos Grocery	\$ 581.76		\$ 581.76	\$ 581.76	\$ 581.76					
23151	Tea Bags Numi Chinese Breakfast	Jordanos Grocery	\$ 48.48		\$ 48.48		\$ 48.48					
23143	Tea Bags Numi Darjeeling Berry	Jordanos Grocery	\$ 533.28		\$ 533.28		\$ 533.28					
23147	Tea Bags Numi Earl Grey	Jordanos Grocery	\$ 557.52		\$ 557.52	\$ 557.52	\$ 557.52					
23152	Tea Bags Numi Golden Chai	Jordanos Grocery	\$ 363.60		\$ 363.60	\$ 363.60	\$ 363.60					
23148	Tea Bags Numi Gunpowder Green	Jordanos Grocery	\$ 799.92		\$ 799.92	\$ 799.92	\$ 799.92					
23142	Tea Bags Numi Jasmine	Jordanos Grocery	\$ 145.44		\$ 145.44		\$ 145.44					
23149	Tea Bags Numi Lemon Mate Green	Jordanos Grocery	\$ 218.16		\$ 218.16	\$ 218.16	\$ 218.16					
23140	Tea Bags Numi Moroccan Mint	Jordanos Grocery	\$ 557.52		\$ 557.52	\$ 557.52	\$ 557.52					
23150	Tea Bags Numi Rooibos Chai Herbal	Jordanos Grocery	\$ 96.96		\$ 96.96	\$ 96.96	\$ 96.96					
23141	Tea Bags Numi Sweet Meadows	Jordanos Grocery	\$ 436.32		\$ 436.32		\$ 436.32					
23144	Tea Bags Numi White Orange Spice	Jordanos Grocery	\$ 362.23		\$ 362.23	\$ 362.23	\$ 362.23					

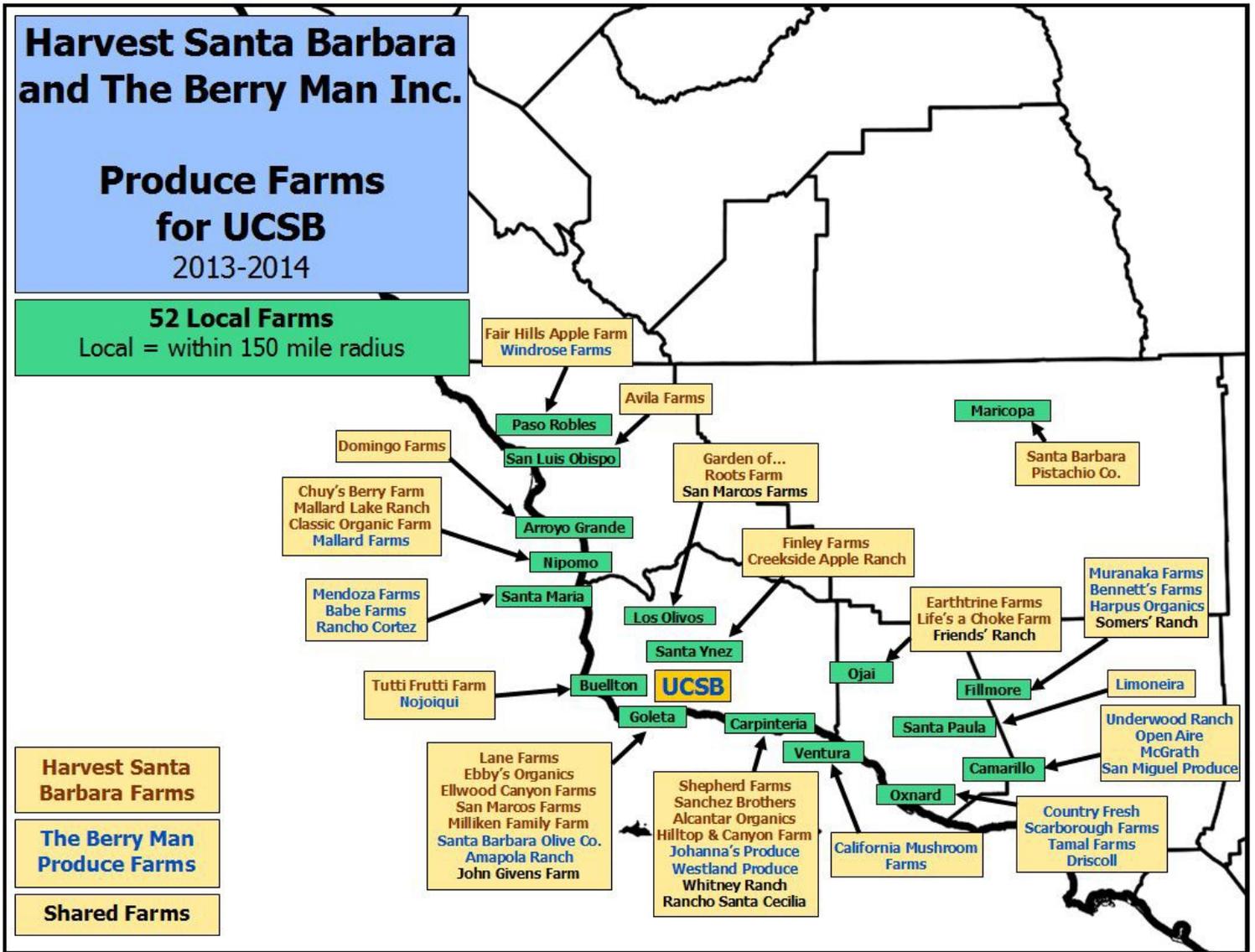
G. Total Spend Categories 2013-2014



H. Produce Purchases

This year, we calculated that 42% of our total produce purchases are considered sustainable. We like to provide two local distances percentages, since some reporting organizations, including STARS, define local as 250 miles. Internally, we define local produce as 150 miles from campus. This year, we calculated that 46% of our total produce purchases are grown and distributed within 250 miles of campus and 40% within 150 miles of campus. Additionally, we were able to purchase 23% organic produce.

The image below illustrates our commitment to local sustainable produce. This year, we were able to purchase from 52 local sustainable farms (grown organically and/or without sprays or pesticides) that are within 150 miles of campus.



I. Notable Sustainable Food Purchases 2013-2014:

One of our many commitments to our customers includes our food selections. Our food is mostly made from scratch, using fresh, natural, and seasonal ingredients and with minimal additives, processing, and pesticide use. Our dedication to wellness, both personal and environmental, includes offering a large variety of healthy and sustainable food choices. The following are some of the daily offerings the dining commons offer all year long.

J. Current Sustainable Purchases

1. All dining commons offer [Certified Organic Milk](#) from Straus Family Farm.
2. Every Thursday, all dining commons offer [Local Grass Fed Burgers](#)
3. [Cage-Free Chicken Breasts](#) are offered in select dishes. Our Cage-Free Chicken Breasts come from HarvestLand where the chickens are humanely raised and are cage-free. Additionally, the feed is all vegetarian, and no antibiotics are ever used.
4. [California Grown Olive Oil](#) is offered in all dining commons. The California grown Corto Olive Co. comes from a family owned business located in Lodi, California.
5. All dining commons offer [Certified Organic Salad Dressings](#) from Chelten House Dressings. Chelten House offers a large selection of gluten-free, lactose-free, fat-free and vegan dressings. Additionally, all recipes have zero trans fat. Apart from offering Chelten House Dressings, about half of our dressings are made in house.
6. Each dining commons offers [Certified Organic Tea](#) from Stash.
7. [Local Honey](#) is used in the dining commons.
8. We serve Organic Fair Trade coffee. We currently purchase our Organic Fair Trade coffee from a local coffee roaster in the Goleta Valley, [Green Star Coffee](#). This product is not only Certified Fair Trade, but it holds a number of other certifications as well, including the Smithsonian Institute's Bird Friendly® program, Rainforest Alliance, and The SWISS WATER® Process.
9. We currently purchase our eggs from [Wilcox Farm](#), a family owned company which has been in the egg business for over 100 years. The chickens are cage-free and free-range (have access to the outside) and are certified humanely raised and handled.
10. All dining commons offer [Organic Soy Milk](#)

B.Sustainable Purchases to be implemented 2014-2015:

1. Provide a sustainable tuna source and reach our goal of offering 100% sustainable seafood.
2. Continue to ensure we are meeting goals established to purchase sustainable produce from our local vendor, Harvest Santa Barbara.
3. Provide a natural peanut butter option in the Fall.
4. Continue to offer all of the mentioned sustainable programs that have been established in past years (listed above).

4. Education and Outreach

Since we are a university, education is at the heart of what we do, and we are committed to continuous learning and growth. It is our goal to provide the means to engage and encourage our students to be mindful consumers, both environmentally and nutritionally. Some of the significant educational events sponsored by Residential Dining Services are listed below.

A. Education Events and Resources

1. Tasting Tables & NetNutrition Outreach (September 26th-2013)

During the first week of fall quarter, our Executive Chef and Registered Dietitian table in the dining commons features our local sustainable products, as well as NetNutrition, our online nutrition analysis resource. We want students to become familiar with our staff and want to ensure they are aware of available resources.

2. Sustainability Week (October 21-25, 2013)



October 2013
Celebrate Sustainability Week
 Activity Calendar
 UCSB Residential Dining Services

- NATIONAL FOOD DAY!**
Thursday, October 24
- THREE DAYS OF DELICIOUS EXECUTIVE CHEF'S TASTING TABLES**
- ISLA VISTA CO-OP DISPLAY**
- TY WARNER SEA CENTER INFORMATION TABLE**
- TAKE THE SUSTAINABILITY QUIZ**
Monday - Wednesday
Enter to win an iPod
- PARTICIPATE IN EVENTS AND LEARN ABOUT RESIDENTIAL DINING'S SUSTAINABLE EFFORTS**
- LOCAL VENDOR TASTING TABLES**
Harvest Santa Barbara Fresh Local Produce, Chelton House Organic Dressings, Wilcox Farms Cage Free Eggs, Green Star Organic Coffee, Stash Organic Tea, California Grown Corto Olive Oil, The BerryMan Fresh Produce, Lundberg Organic Rice
- STUDENT ORGANIZATION INFORMATION TABLES**

Activities, a button contest, education materials, and demos were provided for five days, with a different interactive theme each day. Menus focused on local and Climate Friendly options. Climate Friendly Menu includes:

- buying locally grown foods
- eating organic foods
- reducing meat and dairy consumption
- avoiding processed foods
- saying no to packaging

(Example Calendar at left)

In addition to the above menu criteria, menus emphasize whole grains, legumes, fruits, vegetables, nuts, and specific meat options. Meat options include chicken, turkey, and/or sustainable seafood. No red meat is served when a Climate Friendly menu is offered. The menus also avoided or limited dairy, such as creamed-based soups, sauces, and cheese toppings.

(Marketing information developed for Sustainability week below)



Celebrate Sustainability Week **October 2013**

What percentage of food waste has been reduced by implementing trayless dining?

50%

* Sponsored by Residential Dining Sustainability Week

3. Sustainable Seafood Day (January 22rd, 2014)

Activities, education materials, and demos are focused on sustainable seafood choices. This event allows us to expose our customers, both students and staff, to our sustainable seafood program. We are committed to serving a large variety of quality seafood dishes year-round that meet the standard set by Seafood Watch. *We follow the Monterey Bay Aquarium Seafood Watch Guidelines when purchasing our seafood.*

(Examples of marketing materials developed for the event below)

Sustainable Seafood Day Jan 22nd

What is Sustainable Seafood?

- Sustainable seafood is “fish that are caught or farmed with consideration for the long-term viability of individual marine species.”

-SeaChoice



Sponsored by Residential Dining

Sustainable Seafood Day Jan 22nd

Residential Dining's Partners

- Santa Barbara Sustainable Seafood Program
- Monterey Bay Aquarium's Seafood Watch

Monterey Bay Aquarium Seafood Watch Recommendations

Support Ocean-Friendly Seafood

Best Choices are abundant, well-managed and caught or farmed in environmentally friendly ways.

Good Alternatives are an option, but there are concerns with how they're caught or farmed—or with the health of their habitat due to other human impacts.

Avoid for now as these items are overfished or caught or farmed in ways that harm other marine life or the environment.

Sponsored by Residential Dining

4. Nutrition Week -March 3-7th, 2014

Activities, a button contest, education materials, and demos were featured for five days, with a different featured food theme each day. Food themes included: Fruits and Vegetables, Lean Proteins, Whole Grains, Low Fat Dairy, and Healthy Beverages. Menus are focused around nutritionally and environmentally friendly options. One of our most popular events is the exotic fruit tasting. This year, students tried baby kiwi, cape gooseberry, kumquats, and more.

(Pictures of cape gooseberries and baby kiwi for students to try)



The event corresponded with the Academy of Nutrition and Dietetic (formerly ADA): Nutrition Month. Enjoy the Taste of Eating Right

Other notable events that took place during nutrition week included offering a wide variety of nutritious giveaways. We partnered with the Walnut Council and the National Peanut Board, and students received free samples of nuts and many other nutritious options (*see picture above last picture on the left*). Other exciting events that took place included having the students make their own trail mix. Trail mix options included pepitas, sliced almonds, walnuts, dried cranberries, and dried blueberries. Students also made their own yogurt parfait, using nonfat Greek yogurt, blueberries, strawberries, nuts, and honey. Additionally, students were able to ask the Dietitian any question Monday - Thursday. It was a very successful event with a lot of participation.

Example: Marketing Materials for Nutrition Week

Walnuts



- One ounce of walnuts is a powerhouse of important nutrients for optimum health
- Nutrition:
Rich in Omega 3, antioxidants, protein, and fiber

Nutrition Week
Enjoy the Taste of Eating Right

Sponsored by Residential Dining



Sprouted Bread

Sprouting grains **increases** many of the grains' key nutrients, including:

- B Vitamins
- Vitamin C
- Folate
- Fiber
- Essential amino acids often lacking in grains, such as lysine



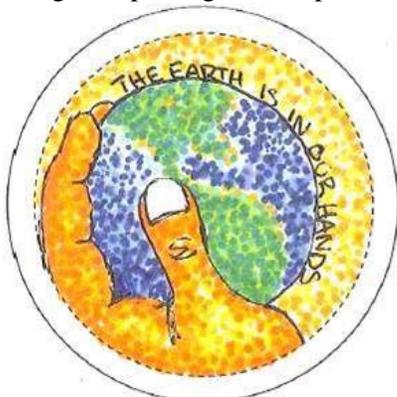
Nutrition Week
Enjoy the Taste of Eating Right

Sponsored by Residential Dining

5. Earth Day (April 22nd, 2014)

A Climate Friendly menu (as described above) is served all day at all four dining commons. Education materials and demos are featured in all dining commons. This year we asked students, “what does Earth Day mean to you?” We received a lot of thought-provoking responses, including “recognizing there is only one Earth and we have to care for it”; another student said, “farmers market, hiking, loving the earth, conserving, composting, and respect.”

Example:
Winning
Button
Design for
Earth Day



Example: Marketing Materials for Earth Day- Right

How your Food Choices Affect the Planet

Resources required to produce **1 pound** of:

	BEEF	CHICKEN	WHEAT
			
WATER:	1,799 gallons	468 gallons	132 gallons
ENERGY:	23 Mega Joules	16 Mega Joules	2 Mega Joules
LAND:	91 m ²	4 m ²	2 m ²

1 gallon = 16 cups
Mega Joule = 1,000,000 Joules
m² = the amount of space it requires to produce!

Sponsored by UCSB Residential Dining

6. Green Mondays (three days per quarter. Green Mondays rotate to a different dining common each month. Only one dining common is offering a Green Monday menu at a time.)

During Green Monday, a vegetarian menu is served all day at one dining commons. Residential Dining’s Environmental Interns table during each Green Monday to provide educational material and answer any questions or concerns. We also have our Executive Chef conduct Tasting Tables at the events to feature exciting and new vegan and/or vegetarian options.



7. Tasting Tables

Our Executive Chef conducted weekly tasting tables in the dining commons featuring sustainable and seasonal foods. These tasting tables introduce students to new foods, as well as helping us demonstrate our commitment to sustainability and nutrition. The acceptance of a wider range of foods and recipes allows us to consider incorporating them into our menu cycle.

Tasting Tables: Top Left: Butternut Squash Quesadilla with Toasted Pepitas, Cage-Free Chicken Caesar Salad, and Bacon Picked Onion Salad. Bottom Left: Arancini, Grass Fed Umami Slider, and Blueberry Clafouti.



8. Group Tours

Throughout the academic year and the summer months, our Residential Dining Staff provide numerous group tours. These tours allow us to share our commitment to sustainability and all of our other initiatives. For example, this year, Nutrition students from Cal Poly San Luis Obispo made the drive down to tour our dining commons. Both nutritional and environmental topics were covered. Additionally, a department on campus known as Educating Leaders for the Future (ELF) organized a tour of De La Guerra Dining Commons for a group of students from La Cuesta Continuation High School. We enjoy providing these educational tours to provide insight and knowledge about our service to the campus, as well as to our community.

9. DigiKnow?

We continue to use the DigiKnow network (TVs located in dining commons and residence halls) to reach a large percentage of the student population. This network has allowed us to promote our initiatives, policies, and events without using paper. DigiKnow has effectively eliminated the need for informational flyers and table-tents in our dining facilities—reducing paper and costs. We use DigiKnow to market all of the above educational events.

10. Nutrition Blog: Danielle's Bread and a Bit of Butter

Our dietitian started her own blog in January of 2014. The blog is about nutrition and is written in a straightforward and realistic manner. Essentially, the question our dietitian wants to answer is “what should you be eating?” She answers this question with each blog post, discussing pros and cons about various topics. Some of the most popular blog posts include a post about a nondairy almond cheese and easy changes to make to your diet. This has been a great tool for allowing our students to ask nutrition related questions and also to stay current with nutrition trends and fads. Environmental interns were also able to create guest blog posts about the definition of organic and fair-trade coffee beans.

11. Gaucho Bright Program

The Gaucho Bright Program is a nutrition wellness program developed to promote healthy eating and to increase the health and wellness of our student and campus population.

Some of the main reasons we decided to implement this program include:

- To provide a resource for students so they can make educated choices
- To provide a simple solution to the question of how to eat healthfully in the dining commons
- To educate our freshman residents about nutrition before they become fully independent

Gaucho Bright Bite

Gaucho Bright Bite offers our students and other customers the option to find the “brightest” (healthiest) individual items offered in the dining commons. This program allows our students and staff to view brightest options to make more educated food choices. Bright Bite options vary every day, in accordance with our cycle menu.

There are 17 different categories (soups, entrees, and salads), and each category has slightly different nutrition requirements/guidelines. The basic guidelines include nutrients to limit and nutrients to encourage. Nutrients to limit include calories, total fat, trans fat, cholesterol, added sugar, and sodium. Nutrients to encourage include calcium, potassium, fiber, magnesium, vitamin A, vitamin C, vitamin D, and vitamin E.

Students are able to view menu options meeting the Gaucho Bright Bite criteria on [NetNutrition](#). Gaucho Bright Bite is displayed under the Preference section on NetNutrition. By selecting the Gaucho Bright Bite preference, NetNutrition will display menu options meeting the criteria. This is a very easy way to eat more mindfully in the dining commons.

Gaicho Bright Meal

Gaicho Bright Meal provides our customers with a recommended meal. Each dining commons has a recommended meal for each meal period (breakfast, lunch, dinner, brunch). Meal options must meet all 6 nutrients to limit (fat, sodium, etc.) and at least one nutrient to encourage (calcium, potassium, fiber, etc.). Other guidelines include no fried food, processed meat, or high fructose corn syrup. Only lean meats are featured, and red meat is rarely recommended.

Meal options can be found on our website by selecting Menus. Each dining commons has recommended meals for each day and meal period. You can also view Gaicho Bright Meal options on [NetNutrition](#). Gaicho Bright Meal can be found under each dining commons' Daily Menu Options.

It was important to us to make sure that our approach appealed to our customers. We didn't want the information provided to be cumbersome, and we wanted easy online access. Both of these goals helped us develop the program into what it is today.

B) Outreach Events

1. Chef Net: Experiencing Local & Sustainable Flavors (January 7-10 2014)

Residential Dining hosted Chef Net through the NACUFS organization. Our program was designed to entice our participants' palates and to explore innovative, local, and sustainable food. Some of the event highlights include going to the downtown Santa Barbara's farmer market, a tour of Dey Dey Ranch (our past local grass fed beef vendor), and a tour of Demetria Winery, a local winery in Santa Ynez. Topics of discussion/presentations included education on whole grains, organic dairy, cage-free eggs, and local olive oil. Participants also learned about building a sustainable seafood program and were also able to connect with local farmers to discuss current trends. We will be hosting Chef Net again this year in January 2015.

2. California Higher Education Sustainability Conference at San Diego State University (June 16th- 19th 2014)

This year, our Registered Dietitian presented about our new program called Gaicho Bright. Sustainability professionals were able to learn about our commitment to nutrition through this new program.

3. NACUFS Nutrition Conference (June 24th)

This year, our Dietitian organized the first NACUFS Nutrition Conference for the Pacific Region. The Conference reviewed hot nutrition topics, including food allergies, student education, and food safety. The event was a one-day event at UCLA. Dietitians and other foodservice professionals attended the conference, which was a great success.

4. Interview about UC Global Food Initiative (July 10th)

Our campus has been interested in our involvement with the UC Global Food Initiative. Our dietitian was interviewed by our campus public affairs department about the UC Global Food Initiative. During the interview, we discussed our current commitments to sustainability and what we are already doing to become a greener dining department and what we are looking forward to with this new initiative. Check out the interview here: <http://www.news.ucsb.edu/2014/014314/feed-world>

5. Community Involvement

UCSB Residential Dining understands the importance of community involvement - from purchasing local seasonal produce from farmers in our backyard to being a member of Santa Barbara Sustainable Seafood Program to providing our students with the opportunity to intern with us. We have the ability to support our community and have been able to implement the following programs. Additionally, this collaboration with others allows us to continue to work towards one of our Strategic Goals for 2015, to partner with others to research, and implement best practices in sustainability.

A. Santa Barbara County Community Involvement

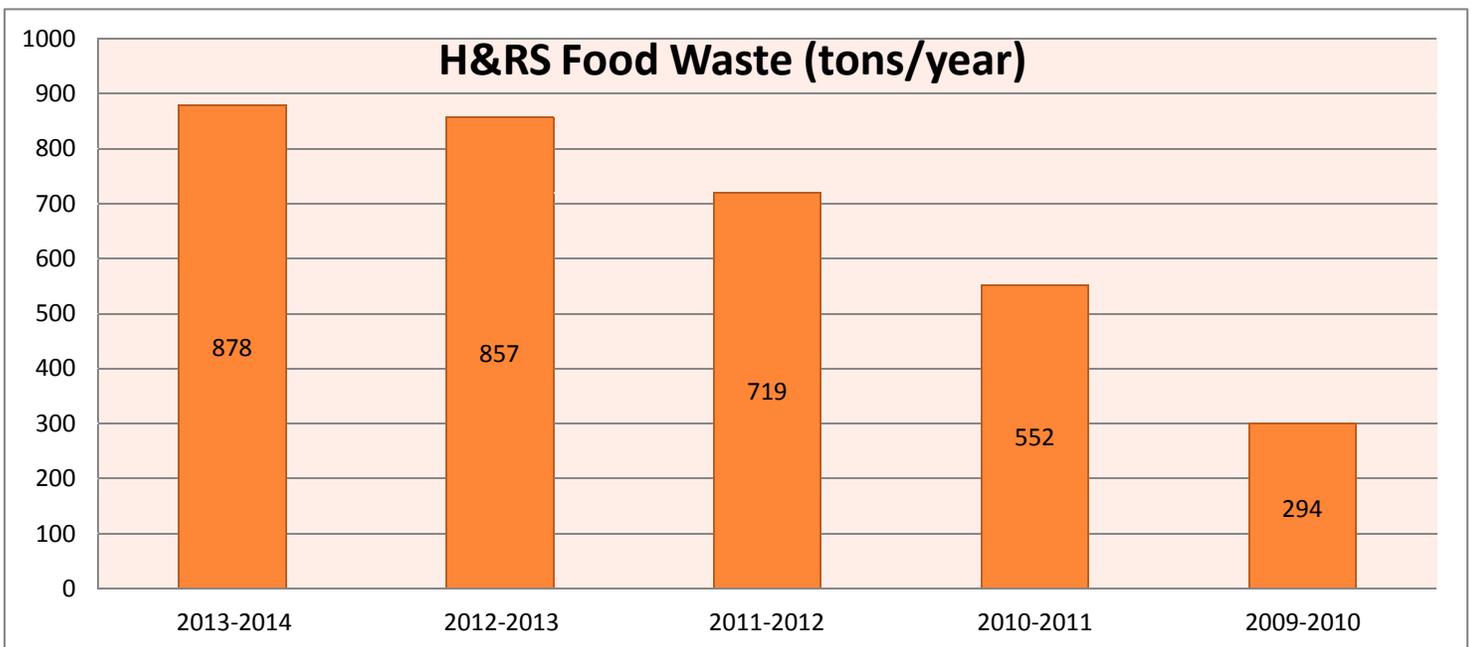
1. Partnering to Develop Local Distribution Systems

The Dining Business Office team continues to work closely with Harvest Santa Barbara to expand distribution of local produce. Recently, this system was identified as a best practice for UCSB in the UC Global Food Initiative. We look forward to sharing our program and structure and enabling sister campuses to implement a similar program.

2. Partnership with Marborg Waste Management Company

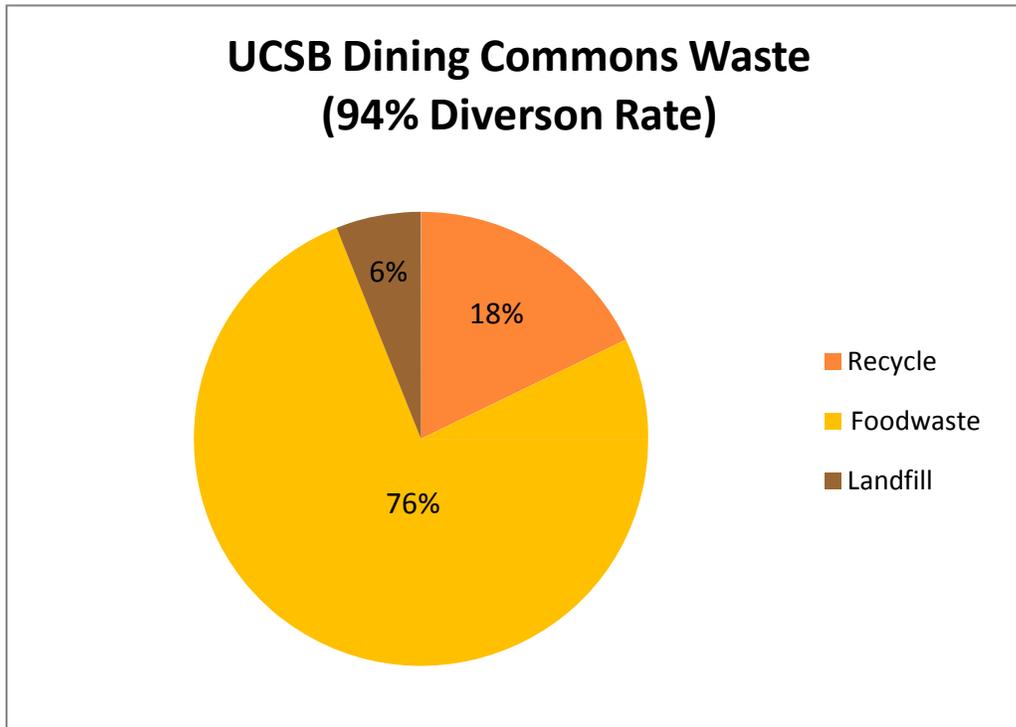
In 2011, Residential Dining expanded our composting program to include all four dining commons and Special Events Catering. Since 2011, all four dining commons compost 100% of food waste (pre and post). The graph below illustrates how Residential Dining has progressed in our composting efforts. Part of this increase is due to increase in our student population. From 2011/2012- 2012/2013, we had over 500 additional students. Between 2012-2013 and 2013-2014, we increased by 250 students.

Food Waste Graph 2013-2014



3. Diversion Rate 2013-2014

With our composting and recycling efforts this year, we show a diversion rate of 94.33% from the landfill. This is encouraging, since our student population continues to increase each year.



4. Supporting Sustainable Local Fisheries

We continue to be a member of **Santa Barbara's Sustainable Seafood Program** at the Ty Warner Sea Center. Dining Services joins several local restaurants and commits to purchase only green (best choices) and yellow (good alternatives) level sustainable seafood determined by Seafood Watch Monterey Bay Aquarium. Our seafood is purchased from two local vendors, Kanaloa Seafood and Santa Barbara Fish Market.

This past October, our Executive Chef and Staff supported Ty Warner Sea Center's 5th Annual Sustainable Seafood Program at their Sensational Seafood Event. Our chefs prepared smoked mussels with sautéed beech mushrooms and saffron aioli.

5. Green Certification Project:

In 2012 all four Dining Commons, Special Events Catering and Concessions satisfied stringent standards set by the Santa Barbara County Green Business Program (<http://www.greenbizsbc.org/certrestaurant.php>) and were certified as Green Businesses.

In order to obtain Green Business Certification, UCSB dining commons' managers partnered with many businesses in Santa Barbara County, including the coordinator for **Green Business Santa Barbara County**. We continue to work with additional stakeholders, including Pacific Gas & Electric (PG&E), Fishnik, Solid Waste

Public Works, and Goleta Water District and Pollution Prevention. In order to maintain and get re-certified as a Green Business, RDS continues to require assistance from these community businesses, as well as from a large team of Housing & Residential Dining and Operations managers. All four dining commons, Special Events Catering, and Concessions will be undergoing recertification this winter.

B. Campus Community Involvement

1. 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 Dining Services representatives serve as Co-Chairs on the 'Food' committee.

2. An Environmental Studies Internship

With a strategic goal of partnering with other departments on campus, Residential Dining Services partnered with the Environmental Studies Department and implemented a Student Internship Program four years ago. This year, four Environmental Studies students participated in an internship (academic year only). The following includes all of their accomplishments.

Interns researched assigned projects, collected and input data, and provided recommendations to Dining Services to improve current sustainable practices. Interns interacted with student customers, staff, and community members and developed materials that can be used in the Residential program for marketing and education.

No	Internship Project Description 2013-2014	Supervisor of Project	Results and Reports
1	Work with Dining staff, H&RS Energy Manager, and Marborg Waste Management Co. to gather data to track utilities (water, electrical, gas) and waste statistics for 4 dining commons. Use historical and current data to compile monthly comparison figures.	Dietitian, Energy Manager	Completed updating monthly utilities including meal counts. Data has been Provided to General Managers. A "how to" document was developed for future interns, as this project will be continued.
2	Developed Tri Fold on various sustainability topics, including sustainable food, fuel efficient vehicles, and green cleaning. These tri-folds are used during educational events	Dietitian	Completed
3	Developed buttons for various events, including Green Monday	Dietitian	Completed
4	Developed flyer for takeout program. Flyer shows students where compostable bins are around campus. Working to prevent compostable clamshells from ending up in the trash.	Dietitian	Completed
5	Table at Dining Services Event, including Green Monday, Sustainable Seafood Day, Nutrition Week, and Earth Day.	Dietitian	Completed. Interns helped develop educational material for all events
6	Working with dining marketing team, interns designed materials, strategies, and marketing materials for communicating with residents and staff at the UCSB residence dining commons. Developed various educational materials for students and staff.	Dietitian, Marketing Team	Completed many projects related to marketing our sustainability efforts

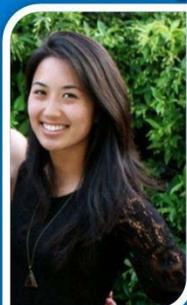
7	Research on bulk purchasing. Contacted vendors to gain understanding of purchasing units. Looking for potential to change purchasing unit to decrease waste.	Dietitian	Completed
8	Work with Strategic Plan Food Waste Owners on Waste Audit Team	Dietitian	Completed. Data manipulation
9	Farm Profiles - development of small profiles - including photo, name of farm, and miles from campus.	Dietitian	Completed
10	Work with produce vendors to expand local (150 miles) produce farm map. Three maps were developed and have been used for educational events.	Dietitian	Maps complete
11	Enhanced already developed Seasonal Calendar. Ensured seasonal produce options were correct.	Dietitian, Executive Chef	Currently have a functioning calendar for use by managers, clients and vendors.
12	Wrote marketing articles for publication regarding Dining Services Sustainable/Nutrition Practices	Dietitian	Wrote blog post for dietitian's blog
13	Review of Green Restaurant Certification - Pro/Con list. Is this something feasible for UCSB Residential Dining?	Dietitian/ Management Team	Completed
14	Develop education material from previous intern group	Dietitian	Completed - able to continue to implement/use past intern projects

2 B) Examples of Internship Projects:

1. Interns



Meet Our Talented Environmental Intern



Asami Osato

- Environmental Studies B.S. 3rd yr
- Hometown: San Jose
- Asami choose this major because of it's an interdisciplinary approach to solving complex problems



Meet Our Talented Environmental Intern



Cassidy Martin

- Cassidy is a 4th Year Global Studies and Environmental Studies Major
- Cassidy grew up in San Diego, CA

2. **Educational Sign- Local Farmer**

JOHN GIVENS FARMS

1133 N Fairview Ave, Goleta, CA 93117

“We are the largest working certified organic farm in Santa Barbara County.”

ABOUT JOHN
John Givens graduated from Cal Poly SLO with a major in engineering. After working for a few years in the aerospace industry, he decided to start saving money to buy farmland.

In his 170 acres, he grows row crop vegetables like broccoli, carrots, beets, lettuces, kale, spinach, tomatoes, zucchinis, squash, parsley, wheat, strawberries, and many more.





BUILDING SOIL
At John Givens Farms, they build their own soil with compost. Their compost-making program mostly utilizes horse manure and waste straw, making high quality compost.



“In farming, every year is not the same. You have to adapt to reality; faming is time-consuming and you gotta love it. **Farming never stops.** You meet lots of genuinely hard-working people in farming.”

LANE FARMS & FARM STAND

308 Walnut Lane & 5091 Hollister Ave, Santa Barbara, CA

ABOUT VICTORIA
Victoria Lane began farming as a girl with her grandfather in Mexico. She practices organic and pesticide-free farming. The Lane Family grows strawberries, lettuce, broccoli, tomatoes, zucchini, pumpkins, and more!

FUN FACT
Local schools come to the pumpkin patch each year to learn about the different squashes.

“I enjoy knowing customers on a personal level and being able to educate them about the food they are taking home to their tables.”



“I want to give my family organic and pesticide-free food. I also want to know where it comes from. When food is harvested at its prime ripeness, like we do on the farm, the taste is far beyond anything you can find at a grocery store.”



FARMING PRACTICES
At Lane Farms, they make and use their own compost from leftovers of harvested crops. They also employ ladybugs to control pests on produce.

3. **VermaCulture**

The Department of Public Worms on campus collected 8450 pounds of vegetable trimmings and coffee grounds during the 2013-2014 year. Students went to De La Guerra and Ortega dining commons about four times per week to pick up the desired materials. The food is used to feed worm bins located in the Eucalyptus Grove on campus. The compost that is created is used in garden plots on campus or is made into worm tea, which is sold publically.

6. Sustainable Operations

UCSB Residential Dining Services is committed to caring for the environment. The following information illustrates our commitment to sustainable operations. As buildings are renovated and new ones built, we ensure that sustainable equipment and materials are used.

A. Notable Operations for 2013-2014

1. Partnering with Environmental Protection Agency on Food Recovery Challenge

This is the second year that UCSB Residential Dining Services has partnered with the EPA's Food Recovery Challenge because reducing food waste aligns with our strategic goals. We pledged to decrease our food waste by 5%. We reduced our food waste by performing weekly food waste audits. We will continue to partner with the EPA and continue to work towards reducing our food waste.

2. Food Waste Audits

Our challenge of reducing total food waste by 5% over the course of a year continues to align with our strategic goals. To reach our goal of reducing food waste, Residential Dining Services conducted weekly food waste audits. Due to operational challenges, we were only able to perform food waste audits during Spring Quarter. By performing the food waste audits, our dining commons were able to reduce their food waste each week. Each Week, the amount of food waste would drop anywhere from 10-30 pounds from the previous week per dining commons. Comparing this year's data to last year's data, there was a slight increase in the amount of food waste. Last year's average food waste was 394 pounds per week. This year, we recorded 415 pounds of food waste per week. This project continues to provide us with information needed to control food waste. We are able to diagnose problems and make changes through more accurate forecasting, purchasing, and recipe editing. We will continue to do food waste audits during the summer months to try to achieve our goal of reducing food waste by 5%.

3. Zero Waste Events

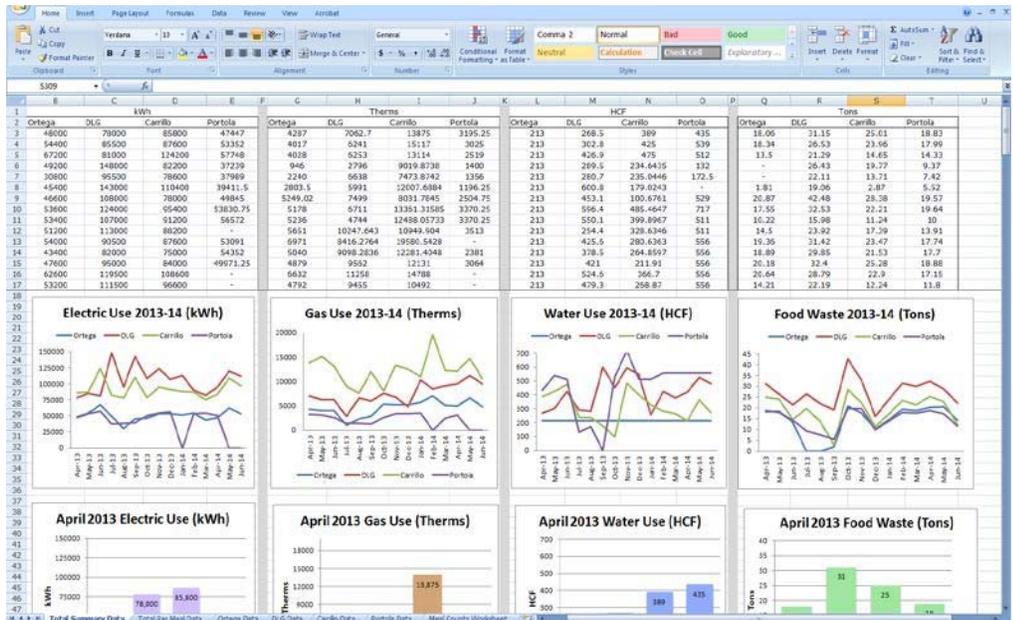
Our concession department participated in one of the "ZERO Waste" events which took place at a Men's Soccer game October 6th. All of our concessions items were either recyclable or compostable, which was a great and challenging accomplishment. We are looking to participating in another Zero Waste Event this next year.

4. Compostable Disposables

All of Residential Dining Services' disposable wares are compostable. Items such as cups, spoons, forks, straws, burger wraps, food containers, and napkins are made from compostable materials, such as potato, sugar cane, paper, and corn, for all of our facilities – including the dining commons, Concessions, and Special Events Catering. All Styrofoam and non-compostable plastic have been eliminated. The used disposables are composted with food waste. We continue to make strides to ensure we are being responsible. One such example is our Take Out Program at Ortega Dining Commons which exclusively offers compostable containers, cups, and utensils. Over the next year, we do plan to research the benefit of using a reusable containers to replace our compostable ones.

5. Tracking Utilities: Electric, Gas, Water and Waste

Residential Dining Services Staff and Environmental Interns work with Dining staff, Mark Rousseau (Housing and Residential Services Energy Manager), and Marborg Waste Management Co. to gather data in order to track utilities (water, electrical, gas) and food waste statistics for four dining commons. We use historical and current data to compile monthly comparison figures. This information is then shared within our department and is used for our Green Business re-certification.



6. Hand Dryers

Hand Dryers were placed in Ortega and Carrillo dining commons customer bathrooms. The goal of this initiative is to see a decreased use of paper towels. We have not analyzed our paper towel savings, but we expect to see a large savings.

7. Recycling Compactor at DLG

This year, we replaced three recycling bins with a recycling compactor at De La Guerra. We partnered with our operations department to move forward with this project. The compactor has decreased the number of trip pickups per week. We will also be able to obtain better statistics on the amount of material that is being recycled.

8. Recycled Carpet

In summer of 2013, Portola received new carpet. When the old carpet was disposed of it, it was done in a responsible manner, i.e., the carpet was recycled instead of being taken to the landfill.

B. Sustainable Operations to be Implemented in 2014-2015

1. Dish Machine at Ortega Dining Commons

This fall, we will be installing a new dish machine at Ortega Dining Commons. The new dish machine is an Energy Recovery Flight Type Dishwasher by Hobart. We are expecting to see energy and water savings from this new machine, and we believe that the energy and water savings will be significant. Our old Stero dish machine uses around 272 gallons of water an hour. The new Hobart dish machine states that the machine will only use around 58 gallons of water per hour. Additionally, the Energy Recovery system's heat exchanger captures escaping heat and steam from the exhaust air in the dish machine, and uses it to preheat the incoming cold water supply to 120°F before it enters the booster heater. The energy recovery system allows the machine to only be hooked up to a cold water line. In addition to energy savings, the Energy Recovery system provides a viable use for this otherwise exhausted heat.

2. Tilt Skillet

Ortega Dining Commons and Special Events Catering will be receiving a new tilting skillet (Cleveland Range) this summer. The new piece of equipment has high efficiency heating system with even heat distribution. We will be reviewing energy use to see if there is a large amount of energy savings with this new piece of equipment.

C. Residential Dining's Strategic Plan:

Residential Dining Services continued the **Strategic Plan for Sustainability in Dining and Visions to 2015** that was first implemented in August 2009. The tables below illustrate the mission, visions, and a graphic illustration of the last three years of strategic goals and outcomes. A workshop is done every year to obtain managers' input and recommendations to establish each year's goals. This is done to gain 'buy in' and motivation to focus on 3-4 specific outcomes per year.

H&RS Mission	<p>Housing & Residential Services: H&RS promotes the academic mission of UCSB and creates a sense of community among students, faculty and staff through support services and developmental programs. One of the premises on which this mission is based is that proper nourishment is equally important to a student's intellectual development.</p> <p>Residential Dining Services:</p> <ul style="list-style-type: none"> - To protect, preserve, and regenerate our environmental resources for the future - To provide the highest quality, healthy, and nutritious foods without additives, pesticides, or preservatives - To reduce food and waste generation - To reduce use and depletion of energy sources – gas, electric, water - To help staff and customers understand the importance of this program can do their part to help
H&RS Strategic Plan Vision	<p>The Best Housing Experience We provide opportunities for residents to get connected in an amazing environment</p>
Strategic priorities	<p>Filters through which we make decisions:</p> <ol style="list-style-type: none"> 1. Responsible use of resources 2. Partnering for success
Dining Visions to 2015	<ol style="list-style-type: none"> 1. We are partnering with others to research and implement 'Best Practices' in sustainability. <ol style="list-style-type: none"> A. We are partnering with Academic departments at UCSB B. We are partnering with staff, students, and the Santa Barbara community. 2. Throughout all dining operations and staffing levels, we are experts and practitioners in sustainable 'Best Practices'.

Strategic Outcomes 2009-10	Results
<ul style="list-style-type: none"> <u>Local and Seasonal</u> Incorporate additional seasonal and local foods into our menus and operations. 	<ul style="list-style-type: none"> Developed a Santa Barbara Local Produce Chart, identifying items in their prime harvest season each month as it pertains to the Santa Barbara County farms.
<ul style="list-style-type: none"> <u>Peer Experts</u> Establish "Peer Expert" Teams to include career and student staff in each unit. Educate them in our sustainable practices by end of the year. Peer Experts will educate customers and staff about all sustainable practices. 	<ul style="list-style-type: none"> A list of current sustainable practices was developed. 42 peer experts were identified and educated on current sustainable practices. Student employees and customers were the focus of an education campaign to inform them of current dining practices.
<ul style="list-style-type: none"> <u>Marketing</u> Establish a Marketing Team and framework to get the word out about what Residential Dining Services is doing right now and to continue to expand through the year. 	<ul style="list-style-type: none"> Exceeded expectations and established framework for Marketing Team with ongoing projects that will continue in future years. Developed a photo library and a marketing folder with a collection of materials for special events and signage, coordinated with H&RS marketing team, and formed a Facebook team for weekly postings.
<ul style="list-style-type: none"> <u>Waste program expansion</u> Expand our waste management practices by recycling and composting Special Events Catering and Concessions waste with DLG's compost and increasing other programs at the other dining commons. 	<ul style="list-style-type: none"> Accomplished and exceeded outcome by composting 100% of food waste from Special Events Catering, as well as from all four Dining Commons - diverting over 90% of total waste from the landfill.
Strategic Outcomes 2010-11	Results
<ul style="list-style-type: none"> <u>Local and Seasonal</u> Create a seasonal recipe file using the in house tool: the Santa Barbara Local Produce chart. 	<ul style="list-style-type: none"> New recipes were developed based on seasonality. Recipe categories included: one soup, four side dishes, two salads, four entrees, and two desserts per month.
<ul style="list-style-type: none"> <u>Peer Experts</u> "Peer Expert" Teams have been educated in our sustainable practices. Peer Experts have educated customers and staff about all sustainable practices. 	<ul style="list-style-type: none"> Peer Experts began educating the staff and customers through Signage, e-mail, and verbal presentations on a designated schedule in each dining commons. A PowerPoint presentation on current practices was created as a tool to provide education to the full time employees about sustainability
<ul style="list-style-type: none"> <u>Environmental Internships</u> We have partnered with the Academic Department of Environmental Studies on campus to develop and implement a Student Internship Program that will continue throughout the Academic year. 	<ul style="list-style-type: none"> Established a partnership framework, processes, and guidelines for an Environmental Internship Program with ongoing projects that will continue in future years.
<ul style="list-style-type: none"> <u>Green Certification</u> We have a minimum of 1 (one) 'green certified' dining commons - through the Green Certification program. 	<ul style="list-style-type: none"> In February 2012, all four Dining Commons satisfied stringent standards set by the Santa Barbara County Green Business Program and were certified as Green Businesses.
Strategic Outcomes 2011-12	Results
<ul style="list-style-type: none"> <u>Local and Seasonal</u> We used the seasonal menu chart and recipes developed previous year, to define clear parameters, criteria, and guidelines for incorporating seasonal items and recipes into 	<ul style="list-style-type: none"> A plan for managers to incorporate seasonal items from previously developed recipes into menus was finalized to start implementing in Fall 2012.
<ul style="list-style-type: none"> <u>Peer Experts</u> Peer Experts have educated career and student staff, as well as customers, about all sustainable practices. 	<ul style="list-style-type: none"> Full-time staffs were educated using the Sustainable PowerPoint presentation tool, and there is continued education of student employees and customers. Framework is now established for Peer Expert training to continue in future years.
<ul style="list-style-type: none"> <u>Real Food</u> Using the 'Real Food Calculator,' we have determined what food groups/items can increase our % of "Real food" as defined by UC Food Policy. 	<ul style="list-style-type: none"> Food categories to focus on to increase 'real food' have been identified: Certified Organic local foods, local Grass Fed beef, Organic Dairy products, and cage-free raised Chicken.
Strategic Outcomes 2012-13	Results
<ul style="list-style-type: none"> <u>Food Waste</u> We have conducted quarterly food waste audits and determined a benchmark for measuring and comparing food waste quantities. Teams have educated production staff and determined goals and initiatives to decrease food waste in their units. 	<ul style="list-style-type: none"> During Winter Quarter 2013, we established baseline data by performing food waste audits. One food waste audit was done per week at each dining commons (4). With completion of Winter Quarter, baseline data was established. With baseline data documented, each dining common established a reachable goal of reducing food waste by 5-12%. All but one dining commons was able to obtain that goal. In total, we were able to reduce our food waste by 24.8 % between Winter and Spring Quarters.

<p><u>Seasonal menus and recipes:</u></p> <ul style="list-style-type: none"> We have identified what seasonal recipes are complete and documented in CBORD. We have tested and increased the number of recipes for implementation - and each dining commons has incorporated a minimum of 4 seasonal recipes per month. 	<ul style="list-style-type: none"> Recipes have been created, identified, tested, and tweaked for production. Functional recipes are being compiled and will be documented within our Food Software Program to allow easy searching capabilities. These seasonal recipes will be offered within this next academic year. Students will be able to use our nutrition software program NetNutrition to filter their options by seasonality.
<ul style="list-style-type: none"> <u>Peer Experts</u> Peer Experts have educated career and student staff, as well as customers, about all sustainable practices. 	<ul style="list-style-type: none"> Full-time staff and students were educated by using the Sustainable PowerPoint Presentation tool. Framework is now established for Peer Expert training to continue in future years. We do have a current document noting all of our sustainable practices. The document is updated yearly.
<ul style="list-style-type: none"> <u>Marketing Team</u> Our objective is to communicate and market Dining’s initiatives, objectives, practices, and related dining topics. 	<ul style="list-style-type: none"> <u>Launched Dining Twitter Account</u> to broaden our social media presence. <u>Maximized Dining’s Facebook page</u> by increasing followers and maximizing our visibility to residents and related followers. <u>Updated Dining Web Pages & Earth Friendly Page:</u> Updated our web pages with accurate information reflecting new meal plans and earth friendly dining information. <u>Marketing Sustainability Efforts:</u> These include marketing the sustainability efforts and results from Outcomes and Strategic Programs and communicating progress, actions, and updates, using Facebook, Twitter, DigiKnow, and related mediums to inform residents about our sustainability efforts.
<ul style="list-style-type: none"> <u>Green Business Certification</u> 	<ul style="list-style-type: none"> <u>Completed</u> All four Dining Commons, Catering, and Concessions are Green Business Certified. We continue to work together to track and report data to ensure we have taken the necessary steps to become recertified in the next couple of years.
<ul style="list-style-type: none"> <u>Internship</u> 	<ul style="list-style-type: none"> <u>Please refer to page 19 and 20 for project accomplishments</u>
<p>Strategic Outcomes 2013-14</p>	<p>Results</p>
<ul style="list-style-type: none"> <u>Internship</u> 	<ul style="list-style-type: none"> <u>Please refer to page 19 and 20 for project accomplishments</u>
<p><u>Food Waste</u> Continue to conduct food waste audits in the dining commons.</p>	<ul style="list-style-type: none"> During Spring Quarter 2014, we performed weekly food waste audits. We will also be continuing to do audits during Summer 2014.
<ul style="list-style-type: none"> <u>Marketing Team</u> Our objective is to communicate and market Dining’s initiatives, objectives, practices, and related dining topics. 	<ul style="list-style-type: none"> <u>Launched Dining Instagram Account</u> to broaden our social media presence. <u>Continued to Maximize Dining’s Facebook page</u> by increasing followers and maximizing our visibility to residents and related followers.

D. Residential Dining Services Long Term Goals (2015)

2012 -2013

Goal	2011 -2012 progress	2012 -2013 progress	2013 – 2014 Progress
<p><i>Organic and Locally grown Food</i></p> <p>A. Purchases – Increase purchase of ‘verified’ sustainable grown meat, poultry, fish, and dairy 10% by year 2012 and 50% by 2015</p> <p>B. Campus gardens</p>	<p>A. Goal for sustainable Meat complete: 22% of meat, poultry, fish, and dairy purchases are verified as sustainably grown.</p> <p>B. Ongoing research</p>	<p>A. Goal for sustainable meat complete: 34% of meat, poultry, fish, and dairy purchases are verified as sustainable. These four categories account for 14% of our total sustainable food purchases. Goal to purchase organic local produce completed. Purchased 52% sustainable produce.</p> <p>Goal for sustainable meat complete: 22% of meat, poultry, fish and dairy purchases are verified as sustainably grown.</p> <p>B. Ongoing Research</p>	<p>A. Goal for sustainable meat- complete: 33% of meat, poultry, fish and dairy purchases are verified as sustainable. These four categories account for 13% of our total sustainable food purchases.</p> <p>Goal to purchase organic local produce ongoing. Purchased 42% sustainable produce. 23% Organic.</p> <p>B. Ongoing Research</p>
<p><i>Biodegradable Disposable Dishware</i></p> <p>Compost all disposables used in dining commons, Concessions & Catering</p>	Complete	Complete	Complete
<p><i>Certified Green Dining</i></p> <p>A. Green Chemicals: Increase kitchen cleaning chemicals to 80% green seal certified by 2012.</p> <p>B. Green Building Certification- all dining facilities green certified by 2015</p>	<p>A. Complete</p> <p>B. All four dining Facilities are Green Certified</p>	<p>A. Complete</p> <p>B. All four dining Facilities are Green Certified</p> <p>(4 Dining Commons, Catering and Concessions)</p>	<p>A. Complete</p> <p>B. All four dining Facilities are Green Certified</p> <p>(4 Dining Commons, Catering and Concessions)</p>
<p><i>Purchasing</i></p> <p>A. Purchase orders: All purchase orders contain sustainability criteria and vendors with sustainable programs in place are given priority.</p> <p>B. Food Manufacturers & Distributors: Influence manufacturers and distributors to provide organic products in bulk recyclable packaging</p> <p>C. Equipment- Purchase</p>	<p>A. Complete</p> <p>B. Ongoing</p> <p>C. Energy Star equipment has been specified. Ongoing</p>	<p>A. Complete.</p> <p>B. Ongoing</p> <p>C. Ongoing. Energy Star Equipment purchases when equipment is replaced.</p>	<p>A. Complete.</p> <p>B. Ongoing</p> <p>C. Ongoing. Energy Star Equipment purchases when equipment is replaced.</p>
<p><i>Recycling & Composting</i></p> <p>A. Food Waste</p> <p>B. Waste Program: Waste program coordinated with all campus departments in place by 2015</p>	<p>A. Complete</p> <p>B. Ongoing</p>	<p>A. Complete. Composting 100% food waste. Also initiated internal food waste audit to source reduce.</p> <p>B. Ongoing</p>	<p>A. Complete. Composting 100% food waste. Also continued internal food waste audit to source reduce.</p> <p>B. Ongoing</p>
<p><i>Networking, Education and Marketing</i></p> <p>A. Network: Share with others UCSB’s framework for a sustainable food system – department, campus, state and national</p> <p>B. Education: Outreach through</p>	<p>A. Ongoing</p> <p>B. Sustainability Week, National Food Day, Sustainable Seafood Day, Earth Day- ongoing</p>	<p>A. Ongoing</p> <p>B. Sustainability Week, National Food Day, Sustainable Seafood Day, Earth Day. Sustainability Brochures available in all dining commons. Sustainability information shared on DigiKnow- social media, also including Twitter and Facebook.</p>	<p>A. Ongoing</p> <p>B. Sustainability Week, National Food Day, Sustainable Seafood Day, Earth Day. Sustainability Brochures available in all dining commons. Sustainability information shared on DigiKnow- social</p>

workshops, signage, classes, brochures and other media		This year our Registered Dietitian presented on three topics during the California Higher Education Sustainability Conference.	media, also including Twitter and Facebook.
<p><i>Campus Outreach</i></p> <p><i>A. Sustainability Change Agent Team</i></p> <p><i>B. Continued partner with Environmental Studies</i></p>	<p>A. Change agents meet on campus and present projects- report to Chancellor’s Sustainability Committee- ongoing</p> <p>B. Academic Internship program in place incorporating Environmental Studies students- ongoing</p>	<p>A. Change agents meet on campus and present projects – report to Chancellor’s Sustainability Committee- ongoing collaboration.</p> <p>B. Environmental Studies Internship Program continues to be in place. Ongoing collaboration with Environmental Studies Department.</p>	<p>A. Change agents meet on campus and present projects – report to Chancellor’s Sustainability Committee- ongoing collaboration.</p> <p>B. Sustainability Week, National Food Day, Sustainable Seafood Day, Earth Day. Sustainability Brochures available in all dining commons. Sustainability information shared on DigiKnow- social media, also including Twitter and Facebook</p>
<p><i>Community Food Working Group</i></p> <p>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</p>	Ongoing	Ongoing	Ongoing

7. The University Center (UCen)

A. Mission

To provide sustainable and healthy food options for the campus community, while maintaining financial sustainability for the university.

B. Accomplishments

- Dairy: 5.8% of purchases were organic
-
- Non-Carbonated Beverages: 16.3% of purchases were organic
-
- Paper: 87.4% of paper products purchased were compostable
-
- Bread: 79.4% of purchases were organic and or local, or both
-
- Meat: 19.4% of purchases were organic, natural, grass fed, or seawatch safe
-
- Coffee: 96% of purchases were organic, Fair Trade, or a combination of both
-
- Produce: 75% of purchases were local, organic, or natural

8. Food Collaborative

A. Members

David Cleveland, Chris Costello, Robert Deacon, Laila DiGuilio, Steve Gaines, Joel Michaelsen, Daniela Soleri, Doug Steigerwald, Stuart Sweeney, Bruce Tiffney, David Tilman, Roane Akchurin, Hazel Ando, George Foulsham, Ruth Garcia Guevara, Sue Hawkins, Joanna Hill, Jill Horst, Robert Wright, Aaron Jones, Danielle Kemp, Kristen LaBonte, John Lazarus, Shelly Leachman, Mo Lovegreen, Katie Maynard, Meredith Murr, Tuyen Nguyen, Sarah Siedschlag, Jewel Snavely, Barbara Walker, Connie Chan, Katie Freeze, Erick Lankey, Melissa Cohen, Ashley Audycki

B. Mission/Vision

Our mission is to promote the basic human right of secure access to healthy food for our bodies by partnering and coordinating with local growers, vendors, and non-profits and benefitting from their collective expertise. We aim to enable campus providers, students, staff, faculty, and researchers the means to work together to create a food system where students and the local community have a strong connection with and knowledge of their food system, and where they develop informed choices in the selection and preparation of food that foster equitable social systems with minimal environmental impact at the campus, community, state, and global level.

C. Background

Historically, the working area for food was divided into two groups: Housing & Residential Services Dining (H&RS) and The University Center (UCen). These areas cover food production on the entire campus. However, soon after UC President Janet Napolitano announced that she would be putting together a UC-wide food Initiative and asked all UC's to identify areas of specialization within the areas of food availability/security, sustainability, and health/nutrition, a coalition of different individuals working within these areas formed. This coalition now includes 36 members, consisting of a wide range of Faculty, staff, students, and community members working to bridge research, academic, community, and operational efforts and to partner in the UC Food Initiative.

D. Accomplishments

- The Associated Students Food Bank, a student-run service that is available to all UCSB students, served over 3,000 students who made over 35,00 visits since they opened their doors on April 19th, 2011.
- This past year, UCSB instituted the Swipes for Us program which allows students to share a “swipe” or ticket for one dining commons meal to a student with a low income.
- In fall of 2013, UCSB launched the Gaucho Certified Farmers’ Market, on campus every Wednesday. At this market, the campus community can get affordably priced locally grown produce.
- Student Health offered 15 student internships and collaborated with 16 student leaders in the Health and Wellness program. Health and Wellness Interns and Leaders are responsible for facilitating all workshops, marketing, tabling, events, and field trips. Interns are responsible for infusing UCSB with positive, proactive, evidence-based health and wellness messages and activities.

Research:

- The Climate Hazard Group (CHG), housed within the UCSB Department of Geography, conducts cutting-edge and policy-relevant work that links climate variability, crop production, food security, and health/demographic outcomes, with a focus on developing countries. The group is directly funded by USAID and routinely provides the scientific basis for policy decisions at USAID. In addition to working in the policy arena, the scientific productivity of the unit is high and has published in top journals including Science and the Proceedings of the National Academy of Sciences
- The UCSB Sustainable Fisheries Group (SFG), a collaboration between the Marine Science Institute and the Bren School of Environmental Science & Management, is developing innovative solutions to the challenges of improving the sustainability of marine resources and coastal communities.
- Professor David Cleveland’s research and teaching focus on small-scale, sustainable agriculture and its role in responding to climate change, resource scarcities, new technologies, and demands for social justice. His current focus is the potential contributions of agrifood system localization to climate change mitigation, improved nutrition, and food sovereignty, in Santa Barbara County and California.
- Professor David Tilman’s work on sustainable agriculture and renewable energy has critically examined the full environmental, energetic, and economic costs and benefits of grain crops, of current food-based biofuels, and of biofuels made from diverse mixtures of prairie grasses and other native plants growing on already-degraded lands. Dr. Tilman was designated by the Institute for Scientific Information as the world’s most highly cited environmental scientist of the decade for 1990-2000 and for 1996-2006.
- Kum-Kum Bhavnani's (Sociology) research and documentary film “Nothing like Chocolate” studies the global chocolate industry, where there are allegations that enslaved children are used to harvest beans in the Ivory Coast, which produces 40% of the world’s cacao.

E. Goals

Short-term

- Eliminate Styrofoam and all consumer non-compostable packaging
- Continue to expand partnerships with off-campus organizations in developing food policy and programs, on and off campus.
- Evaluation of data collected by the food bank to assess effectiveness (what's working and what needs improvement).
- Expand the service capacity of the AS Food Bank
- Increase proportion of healthy food provided by food bank to 50% by 2020
- Decrease the percentage of students that skip a meal at least once a week from 40 % in 2011 to 10% in 2020
- Work with UCEN and RDS on food distribution to students in need of food items that would otherwise be thrown out.
- Work with PEPP group to conduct and apply behavioral research done on the campus to conscious food choices and healthy eating.

Mid-Term

- Expand on outreach program led by dining interns to promote climate conscious meal choices throughout the year (current outreach is at key times such as Earth Week)
- Expand cutting edge policy relevant work linking climate viability, crop production, and food security
- Launch Associated Students Food Cart
- Establish a formal lease between the university and the Greenhouse and Garden Project for their space.
- Expand courses on campus related to healthy eating and conscientious food choices
- Increase the food purchased from fair trade business, farms direct, and unionized labor
- Expand Exercise and Sport Science offerings on nutrition and healthy eating; collaborate with freshman seminar program; work with MCDB professors who currently teach about contemporary nutrition
- Increase the number of healthy options being offered in dining commons and the UCEN
- Assessment of cost impact for offering sustainable food
- Expand collaboration with Harvest SB

Long-Term

- Establish a campus farm that could help increase access to healthy sustainable foods for students and increase knowledge of the food system for the whole campus community
- Set up an initiative or group to communicate research on food provision from the sea to policy makers. The group would serve as an aggregator for the tremendous research that is being conducted at other UC campuses (primarily Davis, Berkeley, Merced, San Diego).
- Start a teaching/demonstration kitchen