

## 2011 UCOP Food Systems Working Group Report UC Santa Cruz



**Prepared by:**

**Scott Berlin, Director of Dining & Hospitality Services**

**Clint Jeffries, Unit Manager, UCSC Dining**

**Tim Galarneau, Campus & Community Education Coordinator, Center for Agroecology & Sustainable Food Systems**



## Food Systems

Nationally and globally, human food systems represent a substantial impact on soil, water, and biodiversity. The ways humans interact with nutrient and water cycles, local ecosystems, and global climate to procure daily bread together comprises one of the greatest impacts on the earth's carrying capacity. These various food systems frequently have direct, negative impacts on human health through air pollution, compromised drinking water, and exposure to pesticides and other chemicals. Agriculture also supplies more jobs than any other economic sector globally, and UCSC is located at the edge of one of the richest agricultural regions in the world.

One subtle challenge of the food system is the way it distances “eaters” from the social and environmental impacts of production, largely by bringing food long distances at all times of the year. This now-pervasive trade in food can separate us from the underlying nature of food production by appearing to eliminate the seasonality of food. Food from local sources is by definition “in season” and more likely to connect us to the local bioregion. Shorter distances also mean less fossil-fuel consumption for food transport.

UCSC is a leader in sustainable agriculture research and training and the Farm-to-College movement. UCSC Dining Services is pioneering the design of sustainable campus food service programs, purchasing local, organic food, and consistently working to green campus operations. The Center for Agroecology and Sustainable Food Systems (CASFS), founded in 1967, operates a 25-acre organic farm and two-acre Chadwick Garden and serves as a center for training, research, and education. The campus Food Systems Working Group (FSWG), including students, staff, faculty, farmers, and community members, works to bring sustainable food to campus and to educate the community throughout the year. Numerous organizations and innovative educational programs, such as the Program in Community and Agroecology, the Kresge Food Cooperative, and Students for Organic Solutions, connect the campus farm, gardens, dining halls, and the community, providing a broad range of opportunities for learning about sustainable food systems.

While there have been great advances in the “greening” of UCSC's food systems, there are still many areas in which improvements are encouraged. Achieving true sustainability is a new frontier and, at this time, sustainability must be considered an ongoing journey and evolving process.

## Summary of Activities and Performance

- Dining Services manages the five residential dining halls, catering, the University Center restaurant, Terra Fresca, and several of the campus cafés and coffee carts, including Oakes Café, Kresge Owl's Nest, Banana Joe's, and Perk Coffee Carts (including three Perks and one Perk Express). 100% of food waste is composted from these facilities.
- UCSC Dining hosts a quarterly “Dining U” training for student and staff employees which includes education and capacity building for implementing sustainable practices.
- In 2008 UCSC Dining went “trayless” saving 1,000,000 gallons of water and reducing food waste by nearly 38% in dining facilities.
- The innovative methods of sustainable food sourcing from produce and local providers to beverages and dry goods has allowed UCSC to reach 28% sustainable according to the UCOP Guidelines or 17% “Real” food in accordance with the Real Food Challenge.
- Each of the 5 Dining Halls now offer a significant selection of organics or have a completely organic salad bar
- 85% of current Dining seafood purchases are now in alignment with the Seafood Watch guidelines

- UCSC has a wide range of academic and co-curricular programs focused on food systems and numerous other supporting courses on related topics. (See the Co-Curricular Activities section for more detail.)
- In 2010-2011 Cowell/Stevenson Dining Hall became LEED certified
- Dining won the “Goldie” award from the Culinary institute of America and Food Service Director Magazine for the most sustainable dining program at their conference in 2011.
- The Center for Agroecology and Sustainable Food Systems (CASFS) is dedicated to increasing ecological sustainability and social justice in the world’s food and agriculture system. The Center, a unit within the Division of Social Sciences, manages 27 organic acres of productive campus land that supports a campus farm student, farm to institution efforts, and a Community Supported Agriculture Program (See the Co-Curricular Activities section for more information on CASFS.)
- In Spring 2010 students successfully passed a permanent Sustainable Food Health & Wellness Ballot Referendum to fund student engagement in food system efforts at UCSC
- There are many student programs focused on food systems such as:
  - Program in Community and Agroecology (PICA) which provides a two-unit discussion class, as well as informal and structured learning activities.
  - The Kresge Food Cooperative is a cooperatively-owned and run food outlet on campus that sells produce and bulk goods, and specializes in sustainable and organic goods.

In Spring 2011 Dining and students collaborated in eliminating the sale of bottled water in all locations. Also reduced other bottled beverages to focus on significant reduction of plastic bottles.



## Challenges

- Developing a clear system for vendor coding and reporting using Dining’s new Food Pro sustainable food tracking process.
- Begin work with campus vendors and independent operations to include composting across all food facilities.
- Working on diverting currently non-recyclable packaging away from the landfill, that dining currently uses.
- Although Dining Services continues to support and encourage a multi-faceted approach to sustainability, recent budget cuts and forecasted impacts on the University’s budget will continue to introduce difficult decisions on how to excel in our greening efforts and maintain a viable bottom line.
- Consumer education and creating healthy consumer habits is an ongoing process that requires more social and innovative forms of media and outreach.

## Performance Indicators

Overview
<b>Food Options and Serving</b> <ul style="list-style-type: none"> <li>• Meal Options and Portions</li> </ul>
<b>Purchasing</b> <ul style="list-style-type: none"> <li>• Local/Organic Foods</li> <li>• Other Certifications</li> <li>• Low-Waste Disposables</li> </ul>
<b>Performance and Operations</b> <ul style="list-style-type: none"> <li>• Waste Tracking and Disposal</li> <li>• Waste Prevention</li> <li>• Energy Efficiency</li> <li>• Green Certification</li> </ul>
<b>Education and Outreach Activities</b> <ul style="list-style-type: none"> <li>• Ongoing Efforts</li> <li>• Selection of Food Systems Events</li> </ul>
<b>Composting Outreach Activities</b> <ul style="list-style-type: none"> <li>• Receiving Locations/Volume Diverted</li> <li>• Ongoing Efforts</li> </ul>

### **Food Options and Serving**



## Why This Indicator?

The types of foods provided in the campus dining halls and the way in which the food is served can greatly influence the overall ecological footprint of the University. Locally-grown and purchased foods travel less distance and consume fewer fossil fuels during transportation. Vegetarian and vegan foods generally require fewer resources (water, land, and fertilizers) to produce. According to a report published by the United Nations Food and Agriculture Division, “The livestock sector is a major player, responsible for 18 percent of greenhouse gas emissions measured in CO<sub>2</sub>-equivalent. This is a higher share than transport.”<sup>1</sup>

Unlike food from conventional agriculture, organic food may not be grown with synthetic pesticides or fertilizers, which may end up in ground and surface waters, air, wildlife, and the food itself. Thus, local and organic food, including vegetarian and vegan options, is preferable in terms of human health and the environment. The University’s provision of these foods plus activities that promote thoughtful food selection and portioning, decrease the amount of food and energy waste overall.

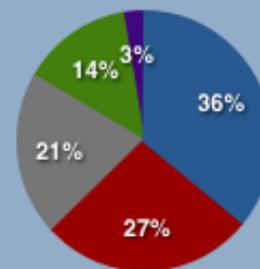
<sup>1</sup> *Livestock's Long Shadow: Environmental Issues and Options*, United Nations Food and Agriculture Organization, 2006.

## Meal Options and Portions

Every dining hall at every meal on campus offers both hot and cold vegetarian and vegan options, which are clearly labeled. Students are actively encouraged to

**Figure F1: Total Food Purchases by Category**

Source: UCSC Dining Services



- 36% Processed foods (dry goods, frozen, juice)
- 27% Meat, poultry, and seafood
- 21% Produce
- 14% Eggs and dairy
- 3% Coffee/tea

**Note:** It is important to use simple criteria to improve food procurement (such as organic, local, and fair trade), but the proportions purchased of various products matters equally.

Considered as its own economic sector, agriculture accounts for about one-fifth of global greenhouse gas emissions, a large majority of water use, and many other impacts on health and the environment. These impacts are disproportionately high for animal products and processed foods. And of course, diet is the foundation of health.

Figure F1 suggests that UCSC's consumption of fruits and vegetables has room to rise, relative to other dietary categories.

take small portions and to sample foods before they fill their plate to minimize waste. All first-year students living in the residence halls have an unlimited meal

plan. This is believed to reduce waste because it takes away the pressure of eating larger quantities to get the most out of each meal.

## ✂ **Purchasing**

### **Why This Indicator?**

Not all food and food service outcomes are readily quantifiable. There are many different criteria that indicate various levels of a food's "sustainability." In some cases, there is an absence of data: food sourcing has become complex, and few vendors track the geography of sources, making it difficult to accurately identify the distance food travels. Similarly, straightforward yes/no criteria such as organic certification do not exist for (or are only one facet of) certain food purchasing: for meat, dairy, and especially seafood, there are numerous ways of describing "sustainable" options.

The campus dining facilities have two key reasons to provide local and organic food options. One is to help use the University's purchasing power to promote and sustain the local organic farming and food economy. The other is to honor the desires of the campus community who pursue healthy, sustainable lifestyles. As described in Figure F1, there are numerous benefits to purchasing local, organic foods, for both human and ecological health.

UCSC Dining Services has a number of programs and efforts in place to improve its performance in many of these areas. Some of those efforts are summarized here.

### **Local/Organic Foods**

About a quarter of the produce served on campus is third-party certified organic, approximately 24% in 2008-2009 and 20% in 2009-2010 (Due to raw food budget reductions). (All of the food included in this quantitative indicator is certified organic. Organic certification is a third-party process of verification to ensure that federal standards are met).

65-70% of UCSC's organic *and* locally sourced produce and fruit comes from ALBA Organics, a limited liability company and non-profit education and training entity that purchases from the Monterey Bay Organic Farmers Consortium (MBOFC) to provide food to UCSC. The MBOFC is a group of local farmers in the region and from the Campus Farm, who joined together to provide the campus with the bounty of the region's sustainable farms due to the efforts of the Food Systems Working Group. The additional 30-35% comes through Dining's primary supplier, Ledyard, who draws from Lakeside

Organics, Earthbound Farms, and other larger organic producers.

UCSC is the first institutional member of the Community Alliance with Family Farmer's Buy Fresh Buy Local initiative on the Central Coast, joining in 2006-2007. BFBL is part of a national program in over 42 states, with more than 70 chapters ([www.foodroutes.org](http://www.foodroutes.org)).

Dining went 100% organic with its primary contract on coffee with Peerless, a San Francisco based roaster and coffee service provider.

### **Other Certifications/Sourcing Notes:**

Other sustainability criteria that UCSC uses to evaluate its food purchases include:

- The Community of Agroecology Network (CAN) coffee is available at all dining facilities. This coffee, known as "fair trade direct" provides better returns to the farmers than traditional fair trade and much better than conventional coffee., nearly 200% more return to the grower than Fair Trade.
- 85% of seafood served has been certified by the Monterey Bay Seafood Watch Program ([www.mbayaq.org/cr/seafoodwatch.asp](http://www.mbayaq.org/cr/seafoodwatch.asp)). Maintainingg seafood watch certification and monitoring entails working closely with our primary supplier, Ledyard.
- 100% of liquid dairy products are hormone-free. Dining has run pilot cage free egg programs and is examining vendor options for sourcing more regional and sustainable egg providers considering recent national recalls and safety concerns.
- With the help of a student intern with our Food Systems Working Group we are establishing an annual food sourcing assessment process to take place each spring/summer.

**Note:** We are still finalizing our contracted vendor and independent retail food business agreements for compliance with the UCOP policy and support for reaching the goals set therein.

## Low-Waste Disposables

- The dining halls has partnered on installing purified water fountain units, sell low cost reusable water bottles, and have removed the sale of plastic water bottles at 3 cafes and Terra Fresca.
- Dining halls use only reusable plates, cups, and silverware for onsite dining.
- In Fall 2011 we will be introducing our new reusable to-go container program for our dining halls and cafes to reduce the amount of single use disposable containers.

UCSC Catering uses disposable tableware derived from sugarcane that can composted and returned to the soil as compost. Catering provides collection containers at some events to separate and collect these items, but currently there is not oversight regarding how those items are disposed.

## ✂ Performance and Operations

### Why This Indicator?

Growing, collecting, and transporting food is only one part of what makes a food system sustainable. The resources used to prepare food and dispose of waste have a large impact on the ecological footprint of a food system, and it is important to understand these processes to identify areas in which improvements can be made.



## Waste Tracking and Disposal

Each dining facility kitchen tracks production and waste generation/diversion, primarily for prepared foods. All food waste from the dining halls are either directly composted or pulped onsite before proceeding to our offsite compost partner site. Pre and post consumer food waste is currently being composted in Marina at the recovery and waste facility.

## Waste Prevention

As part of the waste prevention efforts:

- Many meals can be “made to order” or “upon request.” This helps to ensure that the amount of food prepared is the amount that will be eaten.
- All inventory levels are adjusted for perishable food to reduce waste from spoilage or dehydration.
- For non-food waste, dining facilities’ recycling efforts include having recycling bins in the dining halls and recycling pallet wrap from food shipments.
- All of the fryer oils are recycled or “rendered” for biodiesel fuel.
- All dining halls have discontinued use of straws.
- All five dining halls have removed individually-wrapped frozen novelties and most have removed individually-wrapped cracker packages.
- Post-meal production records and a sophisticated computerized production system allows purchases and production to closely match usage and promote waste prevention.
- Removal of trays in 2008 has dramatically reduced consumer food waste by 38%.

## Energy Efficiency

There have been many efforts to improve the efficiency of campus dining halls and food processing, including the following:

- Purchasers only procure appliances that are Energy Star rated. Performance is also compared with performance evaluations from the California Energy Commission.
- When dining halls are remodeled, availability of natural light is a high priority. Buildings have several “zones,” which allow darker areas to be electrically lit, while areas with light from windows are not.
- Dining Services primarily uses electric carts to transport food on campus.
- Dining Services has switched almost entirely to “green” cleansers.
- Dining is a stakeholder in UCSC's Green Campus program as part of the Alliance to Save Energy. Recently the UCSC Green Campus interns received an award for a project called "Dining by Daylight" which has saved our department energy by utilizing daylight in our dining halls.

## Green Certification

As of August 2010 all five dining halls have been certified Green! The following table shows which of the dining halls and cafés operated by Dining Services are currently Certified Green Businesses. Recertification has been taking place over this past and coming year. More information on the Green Business Program is available at <http://www.montereybaygreenbusiness.org/index.html>.

**Figure F4: Green Certified Dining Facilities, Recertified as Fall 2011**

Source: UCSC Dining Services

UCSC Dining Facility	Certified Green?
Banana Joe's Café	Yes
College Eight/Oakes Dining Hall	Yes
Crown/Merrill Dining Hall	Yes
Cowell/Stevenson Dining Hall	Yes
College Nine/College Ten Dining Hall	Yes
Porter/Kresge Dining Hall	Yes
Kresge Owl's Nest Café	Yes
University Catering	Yes
Oakes Café	No
Perk Coffee Carts	No



## Education and Outreach Activities

### Why This Indicator?

Education must be a large part of sustainability and waste reduction efforts. Ultimately, it is the individual choices of the students that make the biggest difference

### Ongoing Efforts

- Dining services develops innovative partnerships to reach out to eaters on campus, undertaking several outreach activities throughout the year. These include:
  - Student volunteers from the Student Environmental Center (see the Co-Curricular Activities section), to alternating dining hall locations to gather, weigh, and display food waste.
  - Creative marketing: front check-in stands, table tents, posters located near the plate collection area, stickers to promote asking for smaller portions, sampling and “cleaning your plate,” and organic and local taste tests. More information is available at <http://housing.ucsc.edu/dining/>.
- Education for Sustainable Living Program (ESLP): the ESLP program's five-unit Action Research Team on Food Systems has annually developed campus-based research and education projects to provide ongoing support to existing Food Services Working Group (FSWG) projects and objectives since 2005.
- Curriculum, coursework, and internships: Dining Services has partnered with FSWG and College Eight to support the annual freshman Core Course with hands-on experiential learning opportunities that entail post-consumer food scrap collection and composting, as well as harvesting and delivering products to feed their peers.
- CASFS & Life Lab sponsor up to 80 interns per year for agroecology field work and farm-to-college based projects. This includes work with the innovative Life Lab Science Program that aims to inspire learning and conservation by engaging students and educators in the natural world.
- PICA continues to host Environmental Studies courses and community workshops on sustainable agriculture and living
- The Community Agroecology Network provides field based internships on Central American coffee cooperatives as well as campus based educational workshops

## Selection of Food Systems Events

### **Dining Hall Events:**

- Each College hosts two to three College Night events per quarter, some of which have an underlying sustainability theme. Organic nights are held annually at College Eight, College Nine/Ten, Cowell/Stevenson, Porter/Kresge, Crown/Merrill. While many College Night events have themes not related to sustainability, many of the Colleges make an effort to highlight sustainable food practices at the majority of these events. Each event brings together 300 to 700 residential diners, allowing a significant body of students to be educated and exposed to better practices in food production.
- Meatless & Beefless Days—in Winter 2010 Dining implemented Meatless & Beefless days featuring more organic and vegetarian/vegan offerings for meal plan holders. In 2010-2011 we built it into our 5 week menu cycle to ensure we have a meatless/beefless day each week at UCSC in our dining halls.
- Hosting an annual Earth Week Sustainable Food Tasting Event for UCSC students, staff and faculty.

### **Food Systems Working Group Events:**

- Speakers—FSWG features 4-5 speaker nights each year ranging from national/internationally known thinkers such as Vandana Shiva and Anna Lappe to regional farmer and food system visionaries.
- Field to Fork Tour – an annual campus tour and educational training for visiting students, staff, and faculty who want to understand and utilize successful UCSC model programs and practices on their respective campuses.
- Food System Learning Journeys—offered through a quarterly campus recreation magazine; FSLJs feature 3-4 events each quarter to touch upon production, distribution, consumption, & composting.

### **Center for Agroecology and Sustainable Food Systems:**

- Harvest Festival – an annual harvest celebration and community education event that brings the campus and community together to learn about resources on the food system and taste the bounty of the harvest.
- Strawberry Justice Festival – an annual educational and tasting event hosted at the UCSC Farm in May to promote agroecology and issues of justice in the fields.
- Strengthening the Roots: Food, Justice, & Fair Trade statewide student conference. Held annually on Presidents Weekend in February.
- Agrifood Seminar—feature a monthly afternoon brown bag talk and discussion on cutting edge food system issues.

### **Fall Festival:**

- Since 2004, the Student Environmental Center's Waste Prevention Campaign has worked with UCSC Dining Services to make the annual Office of Physical Education, Recreation, and Sports (OPERS) Fall Festival a zero waste event. Dining also features a "Real Food" meal for 4,000 incoming meal plan holders and the campus during this one day event.

### **Measure 43: Sustainable Food, Health, Wellness**

- In the spring 2010 students voted to create a permanent fee to support a myriad number of sustainable food activities, programs, and research. This fee, consisting of \$3.75 per quarter, resulted in a \$110,000 per annum fund to support exciting developments at UCSC! More info can be found at: <http://casfs.ucsc.edu/farm-to-college/measure-43>

## ✂ Composting

### **Why This Indicator?**

Organic waste, when properly disposed of, can produce fertile, nutrient-rich soil. However, much of these wastes are instead sent to the landfill, where decomposition occurs far more slowly and where the soil cannot be used for soil replenishment. Composting can help close the loop of a food system by allowing food wastes to be returned to the soil. Additionally, food waste in landfills emits greenhouse gases as it decomposes.



## Receiving Locations/Volume Diverted

Most recently, Dining successfully set up a comprehensive composting program with the County of Santa Cruz and subsequently with the city of Marina and their facility as the county program ended during the 2009-2010 year. Over 500 tons of food waste was composted in 2010-2011. Dining will work with other campus food vendors to examine ways to increase composting and reduce overall waste to support the zero waste by 2020 goal set forth in the UC Policy.



## Food System Working Group and Dining Target Goals/Plans

### Overview

On the following pages is an overview of Dining, our Food System Working Group's mission/purpose, 2020 vision, and our 2010-2013 goals followed by some objectives and metrics. This framework will aid our campus in excelling in practice and implementation toward fostering a more sustainable campus food system.

UC Santa Cruz has been a UC system-wide and national leader in sustainable food systems education, training, and research for decades - stemming from the Center for Agroecology and Sustainable Food Systems (CASFS), founded in 1967 as an organic garden education site, and growing with innovative student learning initiatives such as the Program In Community & Agroecology (PICA), founded in 2003. The 2004 transition to self-operated dining services and the emergence and development of the Food Systems Working Group (FSWG) has helped integrate sustainability and food system issues into the core of campus operations.

### Food Systems Working Group (FSWG)

Comprising students, staff, faculty, farmers, and community members, FSWG works to bring sustainable food to campus and educates the broader community. In recent years, multiple dining halls and cafés have been certified green, and food is sourced through a set of sustainable procurement guidelines. By increasing local, organic, and socially responsible products served at campus eateries, increasing composting and reducing food waste, and continuing to educate the campus community about sustainable food, UCSC will reach the goals specified by the UCOP policy and fulfill its commitments to the broader community.

FSWG has developed clear governing protocol and is designed as a student leadership development entity in partnership with staff, faculty, and the larger community. FSWG is situated under the Chancellor's Committee on Sustainability & Stewardship as a standing working group on campus food systems.

## UC SANTA CRUZ DINING SERVICES MISSION STATEMENT

We are committed to: creating a diverse, safe, fun and trusting environment for our guests and team; building an innovative dining program providing high quality service and food while embracing social, nutritional and financial responsibilities.

# Objectives & Metrics for the Draft Campus Sustainability Plan

## COMMITMENT TO SUSTAINABILITY

UCSC CUHS is committed to establishing a sustainable campus food system at the University of California, Santa Cruz. We will do this by meeting or exceeding the goals of the University of California's system-wide Policy on Sustainable Practices. We will accomplish this through demonstrating leadership in the areas of Procurement, Operations, Education and External Outreach.

## WHO WE ARE (DINING)

Dining Services serves more than 17,000 daily transactions to students, faculty and staff on a typical weekday through twenty-one self-branded restaurants, cafes, convenience stores, concessions carts and catering services. Dining Services serves more than 7,000 residents with meal plans, and employs more than 210 career employees and over 450 student employees.

Dining is hosting a Chancellor's Undergraduate Internship Program student focusing on sustainability in 2010-2011 to aid us in our ongoing efforts.

## Updates on Food Section of Sustainability Plan (plan featured below):

- **College gardens are being established across the UCSC Campus**
- **We have moved to 100% compostable in practice in Dining Services**
- **We are completing the certification of Oakes Café, the Perk Coffee carts, and recertifying the last four locations in 2011-2012**
- **Through meatless & beefless days, in addition to creative menu cycling will be reach our meat reduction goals in advance of 2013**
- **We are currently working with four out of seven campus food vendors on achieving Green Business certification and becoming more sustainable.**

### Purpose

Increase socially and environmentally responsible practices within dining operations, food vendors, and the campus community through research, education, and engagement in our food system

### 2020 Vision

In 2020, UCSC is a national leader and model in sustainable food systems efforts, integrating research, education, and public service. 75% of goods and products meet UCOP sustainable food services procurement guidelines. All pre- and post-consumer food waste is composted and used onsite. All contracted and self-operated food service facilities are certified green. All staff, students, and faculty are educated on the importance of sustainability. Each college provides a hands-on learning garden site. Students, staff, and faculty collaborate through courses, workshops, and a new undergraduate major to foster critical pedagogy and understanding of our agri-food system.

### Overarching Goals

1. Increase the proportion of sustainable food in campus dining and onsite vendors (i.e. local, organic, fair trade, humane, and socially responsible)
2. Enhance the efficiency and minimize the life cycle impact<sup>1</sup> of campus food service equipment and facilities
3. Minimize waste and increase composting to reduce costs and establish greater savings
4. Provide resources and opportunities for the campus community to learn about sustainable agriculture and food systems

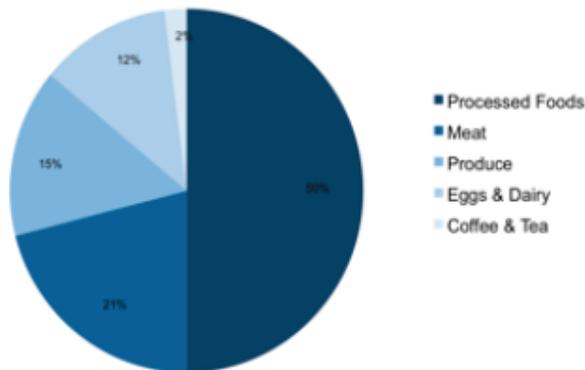
# Objectives & Metrics for the Draft Campus Sustainability Plan

Proposed 2010-2013 Objectives	Collaborators
<b>TARGET:</b> Reduce purchases of meat in UC Santa Cruz Dining operations by 10% from 2008 levels to 19% of total food purchases, and evaluate the mitigation impacts of UCSC's carbon footprint	SA - Colleges & University Housing Services (CUHS), UCSC Dining
<b>TARGET:</b> Compost 100% of potentially compostable & biodegradable materials from all UCSC Dining operations ( <i>UC Policy 2009</i> )	SA - CUHS, UCSC Dining; BAS - UCSC Ground Services, County of Santa Cruz
<b>TARGET:</b> Increase the total food purchased for UC Santa Cruz Dining that meet one or more "sustainable" criteria to 25% <sup>1</sup> ( <i>UC Policy 2009</i> )	SA - CUHS, UCSC Dining; Center for Agroecology & Sustainable Food Systems (CASFS)
Complete green certification of all remaining UCSC Dining facilities and encourage certification of vendor- or self-operated coffee shops / café facilities on campus <sup>2</sup> ( <i>UC Policy 2009</i> )	SA - CUHS, UCSC Dining, Colleges, University Housing Services (UHS) Facilities; City of Santa Cruz
Phase in sustainable procurement practices for all remaining campus dining and vendor- or self-operated coffee shops / café facilities ( <i>UC Policy 2009</i> )	SA - CUHS, UCSC Dining, Colleges; BAS - Procurement and Business Contracts; Food Systems Working Group (FSWG)
Strive to establish experiential learning garden sites at all colleges	SA - UCSC Dining, Colleges; FSWG; CASFS

# Objectives & Metrics for the Draft Campus Sustainability Plan

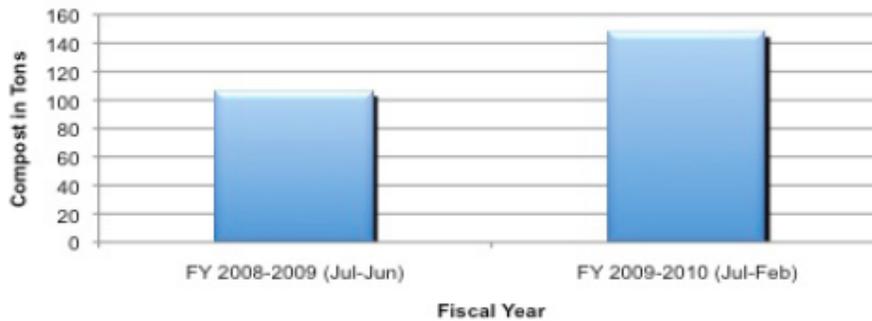
## Key Metrics

**Total Food Purchases by Category: 2008-2009**



Agriculture accounts for about one-fifth of global greenhouse gas emissions, a large majority of water use, and many other impacts on health and the environment. These impacts are disproportionately high for animal products and processed foods. By introducing 'meatless days' and other innovative Dining Services initiatives, UCSC seeks to reduce meat purchases by 10% from FY 2008 levels (down to approx. 19% of total purchases) by 2013.

**UC Dining Hall Food Waste Trucked to County of Santa Cruz Facilities for Composting**



Efforts at UCSC's Dining Halls have significantly increased the amount of compostable materials diverted from the total campus waste stream, helping the campus move closer towards its goal of composting 100% of these materials, and achieving 75% total diversion by 2012 (also see Waste & Recycling). UCSC Dining Services estimates that 95% of all Dining Hall pre- and post-consumer food waste will be captured and composted when the remaining dining hall compost programs come on-line in the Spring 2010.

<sup>1</sup> Target based on 2009 UC Policy guidelines for sustainable food procurement; the 2010 UCSC Sustainable Food Procurement Assessment uses metrics derived from the national 'Real Food Challenge' program

<sup>2</sup> UCSC Dining facilities green certified through the Monterey Bay Green Business Certification Program as of Spring 2010 include all 5 dining halls, UC catering, the University Center, and 2 of 4 UC operated cafes