

2014 UCOP Food Systems Working Group Report UC Santa Cruz



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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 has the opportunity to connect us to our bioregion. Shorter distances also mean less fossil-fuel consumption for food transport and research and education opportunities for our students on the farms we source from.

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 30-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 (PICA), the Community Agroecology Network (CAN), Kresge Food Cooperative, Students for Organic Solutions (SOS), and the Demeter Seed Project 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 moving target and sustainability must be considered an ongoing journey and evolving process for our working group and campus leaders.

Summary of Activities and Performance

- UCSC Dining is part of the Colleges, Housing and Educational Services (CHES) division and 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 two Perk Express’). 100% of food waste is composted from these facilities, pre & post consumer.
- UCSC Dining hosts a quarterly “Dining U” training for student and staff employees which includes education and capacity building for implementing sustainable practices (bilingual materials are included).
- Being Water Wise: Since 2008 UCSC Dining went “trayless” saving 1,000,000 gallons of water annually and current reduction efforts are in place based on drought conditions.
- The rigorous methods of sustainable food sourcing has allowed UCSC to reach 21.5% sustainable according to the UCOP Guidelines and 19.5% “Real” food in accordance with the Real Food Challenge.
- Each of the 5 Dining Halls now offer an organic salad bar. In addition, we offer Healthy Mondays, Beefless Thursdays and Farm Fridays at rotating sites weekly.



(Plate based promotion of Dining's Healthy Monday's Program)

Note: We received a commitment from our contracted vendor and independent retail food business agreements for compliance with the UCOP policy and support for reaching the goals set therein.

which is available in print and online:

<http://casfs.ucsc.edu/farm-to-college/CFGG14-15.pdf>

- 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 manages 30+ organic acres of productive campus land that supports ongoing education from childhood through adult, farm to institution efforts, innovative research, and a Community Supported Agriculture Program.
- In Spring 2010 students successfully passed a permanent Sustainable Food Health & Wellness Ballot Referendum to fund student engagement in food system efforts at UCSC that provides over \$110,000 annually supporting over 30 programs yearly.

Challenges We Are Tackling:

- 54% of current Dining seafood purchases are now in alignment with the Seafood Watch guidelines
- In 2014 Dining conducted its fourth Annual Local & Organic Tasting Fair in which local vendors and sustainability orgs/clubs interacted with over 2000 students, and staff. This free event provides samples of local and sustainably grown products served at the dining halls and enable dining customer's to connect with vendors/ producers and engage in conversation
- Cage Free eggs were successfully implemented at all UCSC Dining operations. In conjunction with a UCOP Purchasing program, Wilcox Farms was identified as a viable supplier to support our cage free program.
- UCSC has a wide range of academic and co-curricular programs focused on food systems that we feature in our annual Campus Food & Garden Guide
- Updating and maintaining our system for vendor coding and reporting on food procurement using Dining's Food Pro sustainable food tracking software.
- Working with campus vendors and independent operations to include composting across all independent food facilities.
- Working on increasing the number of recyclable products and items that dining currently uses
- Dining Services continues to support a multi-faceted approach to sustainability. With fiscal responsibilities & impacts on the University's budget we will strive to excel in our greening efforts and maintain a viable bottom line...we are committed to doing both.
- Creating healthy eating habits requires innovative forms of media and outreach that we pursue each year. These include consultative nutrition tabling, "stealth health" in menu planning, and peer based marketing and outreach online and offline.
- Supporting new efforts to address food security and access for students within the UC President's Global Food Initiative. This includes increased onsite and offsite food pantry and support services.
- Creating dialog with regional suppliers on the feasibility of in season fresh prep and canning/preserving for recipes throughout the year.



Performance Indicator

◆ Food Options and Serving

Why This Indicator?

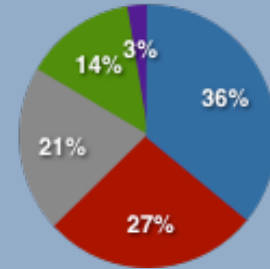
The types of foods provided in the campus dining halls and the way in which the food is served can greatly influence the overall ecological footprint of the University. Locally grown and purchased foods travel less distance and consume fewer fossil fuels during transportation. Vegetarian and vegan foods 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 CO₂-equivalent. This is a higher share than transport.”¹

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

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

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.

Figure F1 suggests that UCSC's consumption of fruits and vegetables has room to rise, relative to other dietary categories and efforts could be undertaken to reduce processed products.

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.

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 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, organic, and fair 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 that intersect with ecological mindfulness and social justice.

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, in 2013-2014. (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% 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 organic farmers in the region and from the UCSC Farm/CASFS, 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. One of the MBOFC farms is the only UFW organic farm on the entire west coast. The additional 35% comes through Dining's primary supplier, US Foods as well as a new aquaponic operation in Watsonville, Viridis. Our overall local sourcing for fresh product is over 60% for both conventional and organic.

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).

Dining went 100% organic with its primary contract on coffee with Peerless, a San Francisco based roaster and coffee service provider & now serves 100% cage-free eggs from Wilcox Farms.

In February 2012, Chancellor Blumenthal signed the UCSC Real Food Commitment. This recognizes the Universities efforts in achieving greater real food procurement on campus while also committing to meet or exceed 40 percent of real food purchases in dining services by 2020. Real Food is defined as food that is produced in a fair, humane and sustainable manner.

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.
- 54% of seafood served adheres to the Monterey Bay Seafood Watch Program. Maintaining seafood watch certification and monitoring entails working closely with our primary supplier, U.S. Foods. Working with Sea to Table, where we purchase and receive sustainable fish direct from small scale American fishermen
- 100% of liquid dairy products are hormone-free and from within 250 miles from campus..
- 100% of canned tomato products are grown and processed within 250 miles of campus and follow Real Food Challenge criteria.
- With the help of a student Chancellor's Under Graduate Intern and our Food Systems Working Group we have established an annual food sourcing assessment process to take place each year providing students an educational experience working with staff on understanding how to conduct sustainable procurement tracking.

Low-Waste Disposables

- The dining halls partnered with Take Back the Tap 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.
- UCSC Catering uses disposable tableware derived from sugarcane that can be pulped 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.
- Partnered with the student led initiative “Take Back the Tap” at working towards eliminating single use water bottles and increasing access to water bottle refill stations.
- Bring Your Own Mug (BYOM) program was strengthened within dining with the frequent buyer punch card and a new phone app called GIVING allows users to paperlessly track punches. New Contigo coffee mugs were sold discounted to encouraged the campus community to BYOM.

◆ 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: Dining was proactive in getting the greater UCSC campus to sign up for the EPA Waste Reduction program. The campus has aggressively set a 5% reduction in overall food waste for the 2013/2014 period. Key measurements will be tracked and shared.

- During 2012-2013 Waste Buffets were introduced by the dining CUIP Sustainability Intern to provide a visual deterrent to wasting food. These buffets were set up at dining halls displaying full plated meals composed of uneaten food sent to the dishroom. ½ sandwich's, whole pizza slices, uneaten salad plates, all served to tell the story of food waste. Follow up education helped to provide ideas and strategies to reduce waste. LOVE Food-Hate Waste slogans were used throughout the facilities.
- 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 and removed individually-wrapped frozen novelties and individually-wrapped cracker packages.
- Post-meal production records and a sophisticated computerized production system to allow purchases and production to closely match usage and promote waste prevention.
- Removal of trays has dramatically reduced consumer food waste by 38% of pre-removal figures. Additional peer based “waste buffet” and demonstration efforts have contributed to further waste reduction in dining facilities.

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 Power Save-Green Campus program as part of the Alliance to

Dining department including all dining halls and cafés operated by Dining Services are currently Certified Green Businesses. Recertification has been taking place over this past year. More information on the Green Business Program is available at <http://www.montereybaygreenbusiness.org/index.html>.

Global Village Cafe at McHenry Library worked with and was mentored by Dining to become the first contracted campus vendor to obtain their Green Business Certification. Using assistance from dining, the process was streamlined and efficient. The College 8 Cafe is in became certified in 2013-2014.



(UCSC Dining partnered to support Global Village Café to receive its Green Business Certification)

Figure F4: Green Certified Dining Facilities, Recertified as Fall 2012

Source: UCSC Dining Services

Terra Fresca	Yes
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	Yes
Perk Coffee Carts	Yes
Dining Administrative Offices	Yes

Save Energy. In 2010 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! As of spring 2012 the entire UCSC

◆ 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 & FSWG, 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/>.

Food Systems

- Dining is going on our fourth year for hosting a sustainability intern through the Chancellors undergraduate internship program. Whole's sole purpose is education and outreach within dining.
- Education for Sustainable Living Program (ESLP): hosts food systems topic themed lecture nights and readings to engage students in for academic course
- 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 harvesting and delivering products to feed their peers from the campus farm.
- CASFS & Life Lab sponsor up to 60 interns per year for agrifood education programming and farm-to-college based projects. This includes farm site based work and the innovative Life Lab Science Program that aims to inspire learning and conservation by engaging students and educators in the natural world.
- PICA hosted Environmental Studies courses and community workshops on sustainable agriculture and living
- The Community Agroecology Network provides field based internships on Mexican & 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 800 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 2012-2013 we have built it into our 5 week menu cycle to ensure we have a meatless/beefless day each week at UCSC in our dining halls.
- Meatless Monday was rolled out as a new program branded as "Healthy Mondays" in Sept 2013 as a means to reach a broader audience and incorporate other facets of a healthy lifestyle. Stress

- reduction/exercise. smoking cessation are a few lifestyle changes that we invite other campus departments to come talk to students about. Emphasis is on health impacts of a rich animal protein based diet. Healthy Dining Passports were created and used as punch card with incentives for visiting each dining hall during these Monday events.
- Several locations set up daily meal display plates at the front entrances so that students could see the full range of options prior to entering the cafeteria. In doing so, students would then have an idea of what was offered and not overload their plates with choices that went uneaten as they saw something better as they continued to move about the servery.
- In 2011-2012 we launched "Farm Fridays" highlighting UCSC Farm local and or organic product in creative lunch specials at a rotating dining hall weekly.
- Hosted the fourth annual Earth Week Sustainable Food Tasting Event for UCSC in April 2014.
- Participated in National Food Day, October 2013.
- Host ongoing surveys and input from mealplan holders through the Dining Foodies Internship program working in conjunction with our CUIP Intern
- "Waste Buffets"—education events featuring waste displayed as an "uneaten buffet" to create a visual impact space on waste for meal plan holders

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.
- Demeter Seed Project—hosting 3-4 Seed Exchanges and related events around the integrity of our seed supply for our agricultural system.
- Food System Learning Journeys—offered through a quarterly campus recreation magazine; FSLJs feature 4-5 events each quarter to touch upon production, distribution, consumption, & composting for students.
- Food Systems Alternative Spring Break: We take students to explore and examine historical and current dimensions of food systems for an 8 day trip that includes an ENVS internship for credit.

Center for Agroecology and Sustainable Food Systems (CASFS):

- Harvest Festival—an annual harvest celebration and community education event that brings over 1,400 campus and community members together
- 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 bringing together over 250 students from 50+ campuses across CA.

- Friends of the Farm & Garden host over 12 workshops per year open for UCSC campus & community

Summer Student Orientation:

Over 9,000 incoming students and their families experienced a local organic menu and educational materials about our mission of sustainability, and raised awareness about our local sustainable food system. This was a zero waste event.

UCSC OPERS Fall Festival:

- Since 2004, campus efforts have worked toward a “Zero Waste” event with thousands of attendees
- Dining also features a “Real Food” meal for 4,000 incoming meal plan holders and the campus during this one day event. FSWG hosts a “Sustainability Tent” to focus outreach and engagement opportunities for students to consider at this 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>
- M43 funds over eight campus speaker events across the academic year partnering with department, campus organizations/units, students, and community affiliates.

◆ 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.

By leveraging UCSC Dining’s composting efforts and extending opportunities to engage all food operations, from college run cafes to contracted vendors, we can excel in modelling collaboration across all food service entities.

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/city program ended during the 2009-2010 year. Over 500 tons of food waste was composted in 2010-2011. In 2011-2012 Dining partnered with the Global Village Café and Shakespeare Santa Cruz at branching out composting efforts to non-UCSC Dining locations. In 2012-2013 café and non residential dining site based composting averaged and additional 20 tons. Dining will continue to 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.

(Healthy Mondays, student team UCSC Dining)





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, updates from our 2010-2013, and 2013-2016 goals that include objectives and metrics as laid out through the UCSC Campus Sustainability Plan. 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)

Empower stakeholders to work collaboratively toward increasing socially and environmentally responsible practices within dining operations, vendors, and the campus community through research, education, and engagement in our food system

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.

FSWG produces an annual Campus Food & Garden Guide publication that is distributed to 15,000 students and campus community members each year. We also host numerous events and programs geared toward enhancing understanding and leadership in creating a sustainable food system. Our working group is funded through our Campus Sustainability Council and Measure 43: Sustainable Food, Health, & Wellness Initiative in addition to the countless hours and co-sponsoring partners from across the campus to carry out our goals and objectives in community.

Updates from the 2010-2013 Campus Sustainability Plan

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.

COMMITMENT TO SUSTAINABILITY

UCSC and CHES 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 and the 2012 UCSC Real Food Commitment signed by our Chancellor targeting 40% Real Food by 2020 in addition to other notable sustainability goals. We will accomplish this through demonstrating leadership in the areas of Procurement, Operations, Education and External Outreach.

WHO WE ARE (DINING)

Dining Services is turning 10 years old this year and serves more than 25,000 daily transactions to students, faculty and staff on a typical weekday through seventeen self-branded restaurants, cafes, convenience stores, concessions carts and catering services. Dining Services serves more than 8,200 residents with meal plans, and employs more than 210 career employees and over 450 student employees.

On the next page is the outline for our 2013-2016 Food Section of the UCSC Campus Sustainability Plan that addresses new targets and efforts to continue to foster a more sustainable campus food system...

Goals & Objectives for the 2013-2016 Campus Sustainability Plan

Food

Promoting Food Sustainability Campuswide



UCSC is internationally known for research and education in sustainable food systems, and the campus has also developed model sustainability programs for the food served on campus. UCSC Dining Services oversees numerous facilities—including five residential dining halls, catering, the University Center restaurant, and several cafés and coffee carts—and its sustainability programs integrate purchasing, waste prevention, energy efficiency, and education.

In March 2012, UCSC signed the Real Food Campus Commitment, a nationwide student-based campaign promot-

ing food sustainability on university campuses.¹ Due to UCSC's innovative food sourcing, the campus has already surpassed the Real Food goal of 20%, with more than 28% sustainable food purchases. The campus has set a 36% goal for 2016 and plans to reach 40% by 2020. In addition, 25% of UCSC's fresh produce is certified organic (2012), with more than 50 percent of all fresh produce locally sourced. More than 85% of seafood served is certified by the Monterey Bay Seafood Watch Program. All Dining Services sites are now certified green, and the campus is promoting certification by vendor-operated facilities. The campus composts 100% of potentially compostable and

biodegradable materials from dining operations.

Continued involvement by the campus community will be essential as UCSC pursues its 2013–16 goals. The Food Systems Working Group sponsors dozens of events each quarter and is working with colleges and partners on establishing garden sites at all sister colleges to offer experiential learning opportunities. The campus will also continue working to integrate food sustainability into the academic program and co-curricular activities.

¹Real food,* as described by the Real Food Challenge, is food produced in a fair, humane, and sustainable manner.

GOALS	OBJECTIVES
1. Increase the proportion of real food in all campus food locations.	Increase and sustain 36% real food purchases by 2016 across UCSC Dining Services. Bring all contracted food locations to 20% real food by 2016. Develop and complete effective tracking mechanism for real food procurement by Fall 2013 for UCSC Dining Services.
2. Increase environmental best management practices for contract service vendors.	Have at least two contract service vendors green business certified by Fall 2015.
3. Work towards zero waste in all campus food locations by reducing overall food waste, increasing diversion, and achieving greater savings.	Reduce overall food waste and composting tonnage by 10% of 2012 levels by 2016. Develop residential waste diversion and composting education modules for all colleges by 2016. Implement a pilot Lean Path training strategy in at least one dining hall by January 2014.
4. Provide resources and opportunities for the campus community to increase understanding and engage sustainable agriculture and food systems.	Increase undergraduate student hands-on involvement at the farm and campus garden sites. Establish an agro-ecology and food justice orientation program for new and transfer students by fall 2015. Host 30 food agriculture educational events for students per year. Establish and sustain experiential learning sites co-managed by students throughout the calendar year at all colleges by fall 2016.

Key Metrics



2011-12 Total Food Purchases by Category

Total Food Purchases: \$6,914,553

