

UC SAN DIEGO
SUSTAINABLE FOOD REPORT
FRANCHISED FOOD OPERATIONS
HDH DINING SERVICES
FISCAL YEAR 2011 - 2012

	OBJECTIVES	Status
Research & Data	Perform study of contract renewals and appropriateness of requiring deadlines or specific actions by vendors (Part A – list of vendors and contract end dates, part B – indication of level of vendor participation)	Of 16 Franchised Foodservice Operations, all are self-operated. During the year 2011-12, three (3) operations have signed a lease extension which incorporates the newly adopted UCSD Sustainable Foodservice Practices (August 2010), Fair Trade Policy, and restriction on the use of Styrofoam.
	Perform study of sustainability of regionally grown foods, (e.g., suitability of crops to growth region, seasonality, etc. such as water intensity)	NA
	Develop data tracking tool; track and annually report the percentage of total food budget spent on sustainable food	In February 2012, Univ. Centers held a teleconference introducing retail food tenants with Green Restaurant Association (GRA). GRA has a system in place to track sustainable food purchases. To date, no reports have been submitted and the feasibility of self-reporting sustainable food purchases is still being discussed. University Centers will seek candidates for GRA program in 2012 – 2013. University Centers has begun a compilation of menu items from all retail operators for use in future analyses. HDH moved more into the Food Pro program which enables us to better track sustainable food usage.
	Community education (e.g., field to fork), labeling local community products, etc.	In April 2012, the University Centers Advisory Board received a presentation on the progress of sustainability efforts within the student unions. In conjunction with Food Day 2011, University Centers hosted (the first annual) Food Week 2011 (in October) with multiple events including: <ul style="list-style-type: none"> • The premier screening of the documentary film “GROW!” • Hosted the 3rd annual Real Food Expo and Mixer, showcasing locally produced products, companies and community and student organizations. • Hosted a workshop with seeds, pots, and soil encouraging students to grow their own food at home in order to encourage sustainable lifestyles. Meatless Mondays continues along with table top education. Products in Place & Markets have been

		labeled with stickers indicating “organic” “vegan” “vegetarian” “local” & “fair trade”
	Perform feasibility studies as needed to fulfill UCOP Policy on Sustainable Practices requirements	Approximately 10,000 meals per day are served in franchised food operations at UC San Diego. A “Green Restaurant Program” is being developed to help report the status of each franchise food operation in sustainable food policy compliance.

	OBJECTIVES	Status
Sustainable Food Purchasing	Compile information about current sustainable food purchasing practices from campus foodservice operations to be posted on-line	Information on total spend is available, but itemized information is not.
	Develop plan revisions to facilitate goal of procurement preference for foods grown within 100 miles	During Food Week 2011, UCSD University Centers hosted an annual Sustainable Food Expo in which local food vendors were invited to present. Off-campus representatives included local distributors. See below pictures from this event.
	Develop standard language for foodservice operator contracts to codify policy and expand implementation	When contracts are renewed and new contracts are signed, the UCSD Sustainable Food Policy, UCSD Fair Trade Policy, and restriction of the use of Styrofoam is incorporated into contracts. Continued to attend Fair Trade Committee meetings throughout the year.
	Incorporate sustainability criteria in the process of establishing a list of preferred suppliers of on-site catering services at UC San Diego	Campus Catering is part of HDH and is the preferred supplier of catering on campus. This is non-binding, except in HDH buildings.
Education and Related Sustainable Practices	Increase participation by all foodservice operators in recycling and composting programs and other initiatives	During 2012 UCSD University Centers directly requested management/ownership of all 16 operations to eliminate polystyrene containers. 2 retail food operators phased out Styrofoam containers during Summer 2012. Five (5) food operators continue to use styrofoam products but will be required to phase out upon renewal of contracts.
	Increase campus community awareness of sustainable foodservice opportunities, practices and offerings including signage... Possible strategy: partner with campus experts to measure community participation and awareness	During Food Week 2011, a Real Food Expo and Mixer were held where attendees could network with student organizations, community organizations, and sustainable food suppliers.
	Partner as feasible with local schools, agencies, and businesses	During Food Week 2011, we partnered with local community organizations and food suppliers during the Real Food Expo and Mixer. We also partnered with the LabelGMOs San Diego chapter to bring speaker Jeffrey Smith. HDH continues to partner with the City of San Diego’s Environmental Services Department to improve and expand our food scrap composting

		<p>program. We are featured in their online video of participating programs. We also worked with CA Composting Council to provide a example program for campus composting for their educational programs.</p>
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Food Week 2011 Pictures:

UCSD FOOD WEEK

Monday 10/24

- Real Food Expo and Mixer** 2-4 pm
Price Center Ballroom East
- GROW! Movie Screening** 6-7 pm
Price Center Theater
- Munch and Mingle** 7-9 pm
Sustainability Resource Center

Tuesday 10/25

- Grow at Home Kits** 11 am - 3 pm
Price Center Quad by the water fountain

Wednesday 10/26

- Community Mural Painting** 7-11 pm
Porter's Pub

Thursday 10/27

- Don't Put That In Your Mouth!** 6-7:30 pm
Price Center Ballroom East
- Learn how to eat real!
- Bestselling author and food investigator Jeffrey Smith presents the dangers of genetic manipulation by corporate food.
- Snacks provided by Jimbo's Natural Foods

Agenda



A student preparing a pot to grow food at home



Student involvement



Jeffrey Smith lecture



Sustainable food suppliers tabling at the expo