

FY 2012/13 Sustainable Food Report UCSD Dining Services

	within 250 miles	within 500 miles
Locally Grown	\$764,017.00	\$993,957.00
Locally Raised, Handled, and Distributed		\$333,398.00
Fair Trade Certified		\$158,777.00
Domestic Fair Trade Certified		
Shade-Grown or Bird Friendly Coffee		
Rainforest Alliance Certified		
Food Alliance Certified		
USDA Organic		\$549,613.00
AGA Grassfed		
Pasture Raised		
Grass-finished/100% Grassfed		
Certified Humane Raised & Handled		
Cage-free		\$193,082.00
Protected Harvest Certified		
Marine Stewardship Council		
Seafood Watch Guide "Best Choices" or "Good Alternatives"		\$106,907.00
Farm/business is a cooperative or has profit sharing with all employees		
Farm/business social responsibility policy includes (1) union or prevailing wages, (2) transportation and/or housing support, and (3)		
Sustainable Spend		\$2,335,734.00
Total Food Spend		\$12,322,213.90
Total Sustainable % of Food budget		18.96%

Education:

Through our marketing and outreach efforts residents and customers are educated on sustainable food options at the point of sale. Salad bars are organic, all eggs are cage-free and labeled as such, Coffee is Fair Trade and FT information is at the point of sale and online.

Staff has engaged with students regarding sustainable seafood and through the Fair Trade Advisory committee which HDH Staff chairs.

Our vegan & vegetarian restaurant, ROOTS, continues to spread the meat free message by providing tastings and evolving their menu. They are also a Zero Waste location with all post-consumer materials being either recyclable or food scrap meant for composting. Additional hydration stations were installed in 2012/13 and camelbak reusable bottles were given to all residents to encourage a culture of reuse and continue to encourage water drinking.

In calendar year 2012, 219.65 tons of food scrap from HDH locations were diverted for food scrap composting.