



UC San Diego Sustainable Food Services Plan

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Introduction

A pioneer in climate studies before the term “global change” was coined, UC San Diego Campus and Medical Centers are committed to sustainability across all disciplines. Developing and implementing aggressive campus sustainable food goals are critical program components for a sustainable campus. The Campus Sustainable Food Services Work Group (Campus Work Group) members collaborate to define and implement the UC San Diego Sustainable Food Services Plan (Plan).

Purpose

The purpose of the Plan is to ensure achievement of the University of California, Office of the President's Policy on Sustainable Practices (UCOP Policy) as it pertains to food services and to enable achievement of UC San Diego and UC San Diego Medical Centers sustainable food service operations goals.

Goals

UC San Diego and UC San Diego Medical Centers Sustainable Food Services Goals include:

- Increase sustainable, local, fair trade, and organic food purchased and served by campus food services providers as follows:
 - 25% by 2016,
 - 30% by 2021, and
 - Re-evaluate goals and revise the definition of “local” during biennial review of this Plan,
- Assess economic, environmental, and resource availability factors associated with individual food products. Outcomes may be used to revise definitions and establish goals to maximize food sourcing within a more closely defined radius. Study topics will include:
 - Contract renewals and appropriateness of requiring deadlines or specific actions by vendors, and
 - Sustainability of regionally grown foods, (e.g., suitability of crops to growth region, seasonality, water intensity, etc.),
- Socially and environmentally responsible campus and food service operations and practices as defined by UCOP Policy,
- Utilize research and education to facilitate engagement in the campus food program and education of the campus community,
- Continued collaboration between campus food service stakeholders,
- Biennial review and update of the campus-specific food service policies and guidelines, and
- Utilizing data obtained from the Sustainability Tracking Assessment and Rating System (STARS), by March 1 of each year for data ending December 31 of the previous year, provide annual food service data.

Key Policies and Guidelines

- a. [UCOP requirements](#)
- b. AASHE STARS Metrics
- c. [Real Food Challenge Core Principles](#)
- d. [Green Business Certification](#)
- e. UCOP and UC San Diego Procurement Guidelines
- f. Campus Specific Guidelines and Policies
 - Fair Trade Policy
 - Styrofoam Policy

Definitions

Locally Grown: Locally grown is defined as within 250 miles with the exception of Medical Centers, which define local as within 500 miles; the definition of locally grown will be evaluated and revised during each biennial review of this Plan.

Sustainable Food

In line with the UCOP Policy, UC San Diego defines “sustainable food” as food purchases that meet one or more of the criteria below. The Campus Work Group will review this list of criteria annually and after any changes made to similar criteria adopted by the UC Sustainable Foodservices Working Group. In particular, UC San Diego will evaluate adopting the more restrictive Real Food Challenge definition of sustainable food.

- Locally Grown
- Fair Trade Certified
- Domestic Fair Trade Certified
- Shade-Grown or Bird Friendly Coffee
- Rainforest Alliance Certified
- Food Alliance Certified
- USDA Organic
- AGA Grass fed
- Pasture Raised
- Grass-finished/100% Grass fed
- Certified Humane Raised & Handled
- Cage-free
- Protected Harvest Certified
- Marine Stewardship Council
- Seafood Watch Guide “Best Choices” or “Good Alternatives”
- Farm/business is a cooperative or has profit sharing with all employees
- Farm/business social responsibility policy includes
 - Union or prevailing wages,
 - Transportation and/or housing support, and
 - Health care benefits.
- Other practices or certified processes as determined by the Campus Work Group (Note: The Campus Work Group may elect to present these to the UC Sustainable Food Services Work Group for review and possible addition in future UCOP Policy Updates):
 - Hormone free
 - Antibiotic free
 - GMO free

CURRENT SUSTAINABLE FOOD PRACTICES

Department/Project	Description
Bookstore	Sunshine Market (SM) and Perks Café serve and use only fair trade, organic coffee and sugars. SM has increased selection of fair trade and organic packaged items, such as chocolates, coffee and tea RTD beverages. SM pursues purchase of local fruits from Mocerri Produce,. Preferred natural foods (packaged) vendors are UNFI and Nature's Best. Peerless coffee for SM and Barefoot Coffee Roasters for Perks are preferred fair trade organic coffee vendors.
Coffee Carts	<ul style="list-style-type: none"> • Art of Espresso offers Fair Trade coffee and tea. • Cups (two carts) offers-Fair Trade coffee, tea, sugar • Fairbanks (5 carts) offers Fair Trade coffee, tea, sugar. • Muir Woods Café offers Fair Trade coffee and tea.
Faculty Club	<ul style="list-style-type: none"> • Participate in campus composting program • Faculty Club staff separates recyclables to maximize recycling of packaging, cardboard, bottles, plastics, cans • Established programs to provide local organic, sustainable foods for special events • Faculty Club space has been renovated including: <ul style="list-style-type: none"> ○ Energy efficient kitchen appliances ○ Energy efficient lighting including motion sensors ○ Water efficient kitchen and restroom appliances
Hospitals	<ul style="list-style-type: none"> • All electrical equipment in new and renovated areas of the Food & Nutrition Services Dept. is specified to be energy efficient. • By converting production of patient meals to Cook Chill, the main production facility will operate five days a week instead of seven. The shift for producing patient meals will be eight hours a day instead of two shifts 5:00 am – 1:00 p.m. and 11:00 a.m. - 7:00 p.m. Staff to produce patient meals will be reduced significantly to one facility instead of two. Conversion will be completed by February 2011. • All coffee is Fair Trade Certified • All Milk products have no antibiotics or hormones • All seafood purchased is referenced using the Seafood Watch Guide, for “Best Choices” or “Good Alternatives”
Housing, Dining & Hospitality	<ul style="list-style-type: none"> • 20% of HDH food is purchased from farms within 100 miles • All brewed coffee and tea, and single-serve sugar is Fair Trade Certified. FT certified options are offered for chocolate, ice cream, and grains • 35% of current HDH food purchases are USDA Organic • All eggs and egg products are Certified Humane Raised & Handled and Cage free. • Seafood Watch Guide “Best Choices” or “Good Alternatives” – is the basis for all seafood offered in HDH facilities. • All milk is antibiotic and hormone free and purchased from local farms. • Meatless Monday grills • Organic Salad bar & dressings • Registered Dietician on staff
Sports Facilities	<ul style="list-style-type: none"> • Home Plate Café <ul style="list-style-type: none"> ○ Preference given to local vendors ○ Recycling implemented (paper, aluminum, glass, cardboard, cooking oil) ○ Take out products either recyclable or compostable ○ Participate in campus composting program ○ Housed in space with energy efficient tempered air system ○ Kitchen equipment is energy efficient

	<ul style="list-style-type: none"> • Peet's Coffee & Tea <ul style="list-style-type: none"> ○ Fair Trade coffees offered ○ Hormone-free milk ○ Discount for patrons using personal reusable cups ○ Coffee grounds are composted ○ Housed in space with energy efficient tempered air system • Short Stop Convenience Store <ul style="list-style-type: none"> ○ Over ½ of products are organic ○ Products include waste minimization options (canvas bags, reusable water bottles, etc.) ○ Housed in space with energy efficient tempered air system • RIMAC 101 Cart <ul style="list-style-type: none"> ○ Organic snack offerings • Sports Facilities Special Events Concessions <ul style="list-style-type: none"> ○ Recycling containers provided • Sport Facilities management staff receive sustainability awareness training and are encouraged to continue their sustainability education
Student Wellness	<p>Educate the campus community on the connection between food, nutrition, health and the environment via:</p> <ul style="list-style-type: none"> • LiveWell UC San Diego Program • Student wellness website • Electronic magazine • On-line Balance Test • Environmental Wellness Month • Recreation Personal Wellness Program • "Becoming a Health Chef workshop • Student Health Nutrition Program • Registered Dietician on staff
Sustainable Food Project	<p>The vision of the SFP is to create and enhance student awareness and involvement in the creation of a more sustainable campus food system at UCSD. We see a vibrant sustainable food community at UCSD based around the Urban Farm and an appreciation for healthful and sustainably produced food. This is a community that encourages participation in and educates the university community about sustainable living through the growing of food.</p>
University Centers	<ul style="list-style-type: none"> • Bombay Coast – compostable takeout containers • Ché Café <ul style="list-style-type: none"> ○ Mostly organic ○ Only Fair Trade coffee, tea, and chocolate • Croutons – Fair Trade sugar • Espresso Roma Café – Fair Trade coffee • Jamba Juice <ul style="list-style-type: none"> ○ Fair Trade tea ○ Organic granola • Porter's Pub – Fair Trade coffee and tea • Round Table Pizza –Fair Trade beverages • Rubio's – rBST free milk and sour cream • The Food Coop at UCSD <ul style="list-style-type: none"> ○ Fair Trade coffee, tea, and sugar ○ Locally grown and produced goods ○ Mostly organic • Zanzibar <ul style="list-style-type: none"> ○ California-made beers and wines ○ Fair Trade, organic, and locally roasted coffee (Café Moto) ○ Fair Trade tea
Urban Farm	<p>The vision of the Urban Farm is to establish a vibrant experiential learning center on the UCSD campus that encourages participation in and educates the university community about sustainable living through the growing of sustainably-grown food. The 8,800 square feet of land in Pepper Canyon will support growth of a wide variety of organic, seasonal crops allowing the UCSD community to learn how to grow rich organic food in urban and suburban landscapes.</p>

OBJECTIVES AND STRATEGIES

	OBJECTIVES	RESPONSIBLE PARTIES	METRICS & TIMELINE
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)	Real Estate Housing, Dining, Hospitality University Centers	Metric: Completion of Study parts A and B Fall 2010
	Perform study of sustainability of regionally grown foods, (e.g., suitability of crops to growth region, seasonality, etc such as water intensity)	Student Sustainability Collective, Sustainable Foods Housing, Dining, Hospitality	Metric: Completion of Study Fall 2010
	Develop data tracking tool; track and annually report the percentage of total food budget spent on sustainable food	Housing, Dining, Hospitality Sports Facilities University Centers	Metric: Tracking tool in use; reports submitted on time Fall 2010
	Community education (e.g., field to fork), labeling local community products, etc.	Housing, Dining, Hospitality (contribute & review) Sustainability Office (lead) Student Sustainability Collective, Sustainable Foods Student Wellness University Centers (contribute & review)	Metrics: Programs developed and operational Begin by Fall 2010; then ongoing
	Perform feasibility studies as needed to fulfill UCOP Policy on Sustainable Practices requirements	Bookstore Housing, Dining, Hospitality Medical Centers Real Estate Sports Facilities University Centers	Metric: Required documents submitted Deadlines as indicated in Policy updates
	Report annually on progress to campus and UCOP (includes provide notification of availability)	Sustainability Office	Metric: Report submitted Annually July 31

	OBJECTIVES	RESPONSIBLE PARTIES	METRICS & TIMELINE
Sustainable Food Purchasing	Compile information about current sustainable food purchasing practices from campus foodservice operations to be posted on-line	Bookstore Housing, Dining, Hospitality Medical Centers Sports Facilities Student Sustainability Collective, Sustainable Foods University Centers	Metric: information available online at http://sustain.ucsd.edu May 2011
	Develop plan revisions to facilitate goal of procurement preference for foods grown within 100 miles	Housing, Dining, Hospitality Student Sustainability Collective, Sustainable Foods University Centers	Metric: Completed revision Spring 2011
	Develop standard language for foodservice operator contracts to codify policy and expand implementation	Housing, Dining, Hospitality Procurement Real Estate Student Sustainability Collective, Sustainable Foods University Centers	Metric: Language drafted and approved Fall 2010
	Incorporate sustainability criteria in the process of establishing a list of preferred suppliers of on-site catering services at UC San Diego	Housing, Dining, Hospitality Procurement Student Sustainability Collective, Sustainable Foods Faculty Club	Criteria drafted and incorporated Summer 2011
Education and Related Sustainable Practices	Increase participation by all foodservice operators in recycling and composting programs and other initiatives	Bookstore Housing, Dining, Hospitality Medical Centers Student Sustainability Collective, Sustainable Foods University Centers	Metrics: Increase in diversion volume, increase in number of participants Ongoing
	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	Bookstore Faculty Club Housing, Dining, Hospitality Medical Centers Student Wellness Student Sustainability Collective, Sustainable Foods University Centers	Possible Metrics: annual survey completed, measure of community participation and awareness completed, sustainable food purchases tracked; marketing and outreach efforts tracked Begin Fall 2010; Ongoing
	Partner as feasible with local schools, agencies, and businesses	Sustainability Office – coordination of stakeholders	Update: Spring 2011; ongoing Metrics: # partnerships, events

Working Group Members

NAME	TITLE	AFFILIATION(S)
Steve Archuleta	Director, Food & Nutrition Services	Medical Center
Jessica Baltmanas	Price Center Sustainability Director	Student Representative
Donald Chadwick	Director, Facility Planning & Management	Student Affairs – Sports Facilities
Hugh Hagues	Management Services Officer	Student Affairs – University Center
Kristin Hansen	Sustainability Analyst	Auxiliary & Plant Services
Jozette Lang	Principle Real Estate Analyst	Real Estate
Krista Mays	Sustainability Manager	Housing, Dining Hospitality
Tom Mignano	Director	Faculty Club
Jared Muscat	Student Sustainability Collective: Sustainable Foods Director	Student Representative
Jerry Phelps	Director (Acting)	Student Welfare
John Poggemeyer	Store Supervisor	Bookstore
Maggie Souder	Campus Sustainability Coordinator	Auxiliary & Plant Services
Paul Terzino	Director	University Centers
John Turk	Director	Bookstore