Implementing Sustainable Strategies in Campus Dining Services

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UCSB Campus Dining

- Located on California central coast
- Student population - 20,000
- Self Operated Dining Services

Housing & Residential Services
- 8 Residence Halls = 4,776
- 4 Dining Commons board program: 19, 14, 10 meal plan options
- Summer Conferees = 20,400
  - 100,500 bed nights
- Dining Commons meals served = 2.1 million
- Other services: Concessions, Catering
UCSB Campus Dining

Residential Dining Services
- 178 Full time employees
- 500 Student employees
- Budget 13.9 million
- Raw food budget 4.3 million

University Center Dining Services
- 21 Full time employees
- 250 Student employees
- Budget 4.2 million
- Raw food budget 1.8 million
Sustainable Food Trend

- **Defining Sustainability**
  A form of sustainable development which meets the needs of the present without compromising the ability of future generations to meet their own needs.
  
  A systems approach to looking at living our lives in harmony with the natural cycles and processes that are a foundation in everything we do.

- **Environmental student program efforts**
  - Increase awareness about sustainable foods
  - Purchase locally grown and organic products
  - Purchase from socially just operations

- **Who’s involved?**
  - Students, Dining Administrators, Housing Energy managers, Campus Sustainable Coordinators, Faculty, other campus departments, the Community: farmers, suppliers, educators, local government officials
  - Regional and national organizations: NACUFS, CURB, Comestibles
Sustainability focus at UCSB

Student driven

- Environmental Affairs Board – student club
- Education for Sustainable Living Program classes focus on purchasing food and waste management– H&RS Energy Manager and Asst. Dining Director attend classes and assist with projects
- UC Foods and CSSC (CA Student Sustainability Coalition) student representatives join UC Santa Cruz in meeting with Administrators and UCOP
- Organic Dinner for Community organized by student groups
Establishing Sustainable Food Program Indicators

- **Purchasing**: local, organic, packaging, disposables, energy of production and transport, labor equity, water use, certification

- **Nutrition**: balanced options, vegetarian, vegan and international options, education, safe food supply

- **Preparation**: equipment efficiency, cook training, energy and water use, kitchen tools and equipment

- **Cleaning and Waste**: low energy and water use dish machines and disposals, composting, recycling, donation, compactors, reducing plate waste
Establishment of Campus Sustainable Food Program
Residential Dining Food Budget
University of California, Santa Barbara

4.3 Million Dollars

- Grocery & Frozen: 26%
- Meat, Poultry & Eggs: 26%
- Produce: 22%
- Dairy: 15%
- Beverages: 8%
- Bread & Bagel: 3%
Revision of UCSB’s Fresh Produce Bid 2005-06

- Establish environmental and sustainable goals
- Quote ‘conventional’ and ‘certified organic’ pricing
- Define ‘local and sustainable’ separate from ‘certified organic’ – reserving 15% of primary bid volume for ‘local’ produce
- Create a pilot program to purchase from local suppliers and small farm cooperatives at one dining commons
- Meet with bidders, suppliers, farmers, community members and other staff to see what can be accomplished in the local region
- 2006-07 H&RS raw produce budget increased by 10% to include additional organic and regional products

Challenges: Cost of product, University bid requirements, insurance requirement, availability of product, lack of delivery and invoice systems, seasonality, staff commitment and multiple order issues, student acceptance
Environmentally Conscious
Established Practices
Housing & Residential Services

H&RS Current successes > 15 years
- Energy and Environmental Manager on staff
- Electric and natural gas vehicles
- Recycling multiple materials
- Composting pre consumer vegetable matter
- Bulk packaging – reducing portion control packs
- Energy saving equipment and solar power
- Recipes from scratch – focus on nutritious and fresh foods without additives and preservatives
- Leftover policy – quarterly donations
- Vegetarian & Vegan options – fresh salad bars
Sustainability H&RS Dining
Current Practices and Emerging Goals

Goals and challenges < 3 years

- Defining sustainability and local purchasing
- Addition of organic produce to bids
- Greater focus on nutrition, food waste and energy use practices
- Introducing Biodegradable disposables for catering
- Residential Dining establishes Campus Food Committee including community, faculty, staff and students
- Residential Dining setting environmental sustainable goals related to purchasing practices
- Incorporate Environmentally Preferable Purchasing (EPP) into Vendor RFP’s
Environmentally Preferable Purchasing (EPP) is a strategy that seeks to procure products and services with a reduced or minimal (ideally zero) environmental impact as compared to other similar products and services that serve the same purpose. ‘Environmental’ is defined in the scope of a product or service as it pertains to:

- Chemical use
- Disposal
- Durability and lifecycles
- Energy use
- Human health
- Manufacturing and transportation process
- Necessity
- Packaging
- Price
- Recycled content
- Social concerns
- Waste
- Water use
The Campus Sustainability Plan

- Natural Step Workshops
- How do you measure
- Draft Plan, Summer 2006
- Incorporate into campus development
Sustainability at UCSB Campus

Development of the Campus Sustainability Plan

Fall 2005

Phase I of the plan involved a workshop series with 75 change agents. The change agents were divided into nine groups:

- Academic and Research
- Built Environment
- Energy and Water
- Food
- Procurement
- Transportation
- Waste
- Communications
- Land use/Landscape
Sustainability at UCSB Campus

A framework for Sustainability
The Natural Step System Conditions:

“In a sustainable society, nature is not subject to systematically increasing:
1. Concentrations of substances extracted from the earths’ crust
2. Concentrations of substances produced by society
3. Degradation by physical means
4. And in that society, human needs are met worldwide.”
New Goals and challenges 2005-06

- 2005 UCSB Campus hires Brightworks Northwest consultant to teach Natural Step process to Change Agents throughout campus to start developing a campus sustainability plan
- 2006 Food committee Change agents draft Food Goals and mission
- Residential Dining establishes pilot program for organic local produce with Community Alliance with Family Farmers (CAFF)/Growers Collaborative www.growerscollaborative.org
- Education of staff, cooks and students
Sustainability H&RS Dining
Developing Strategies and Goals

Mission Statement:

- **Housing and Residential Services:** Housing & Residential Services promotes the academic mission of UCSB and creates through support services and developmental programs a sense of community among students, faculty and staff. One of the premises on which this mission is based is that: Proper nourishment is equally important to a student’s intellectual development.

- **Residential Dining Services:**
  - To protect, preserve and regenerate our environmental resources for the future
  - To provide the highest quality, healthy and nutritious foods without additives, pesticides or preservatives
  - To reduce food and waste generation
  - To use waste products to generate other sources of energy
  - To reduce use and depletion of energy sources – gas, electric, water
  - To educate staff and customers so they can understand the importance of this program and everyone can do their part to help
  - To reduce transportation of goods – thus reducing energy consumption
Residential Dining Services Long Term Vision: To create a regional closed loop food system that includes criteria for all purchasing, food preparation and service, presentation, cleaning and waste disposal, equipment and supplies, facility design and renovation and utilities.

This will include evaluating and improving:

- ways energy is used and the types of energy used (onsite energy generation)
- how waste is managed (recycling, composting)
- what type of food is purchased (organic and local)
- how food is delivered (packaging and transportation), received and stored (equipment)
- how food is prepared, cooked and served (energy and equipment)
- how dishware and facilities are cleaned (equipment, chemicals and energy)
- what equipment and supplies are ordered
- how facilities are designed and operated
Sustainability H&RS Dining
Developing Strategies and Goals

Short term Goals (0-1 years)

1. **Green cleaning chemicals** – switch 80% cleaning chemicals to green chemicals in all dining commons

2. **Organic and Locally Grown Food Selections** – increase one dining commons to 50% organic and locally grown produce salad bar. Increase certified organic fresh raw produce in all 4 dining units by 5-10%.

3. **Composting** – research ways to pick up additional post consumer waste and pulp

4. **Biodegradable Flatware and Disposal Ware** – switch all disposables to biodegradable products where available (Dining commons’ take out program, Special Events Catering and Concessions)


6. **Oil disposal** – recycle discarded oils for biodiesel use - biodiesel will be returned to UCSB Transportation Services for use in alternative fuel vehicles

7. **Education** – educate dining staff, customers and students through workshops, displays, meetings and H&RS website regarding our sustainable program, food quality and conservation methods

8. **Food Working Group** – maintain a Food group consisting of the H&RS Dining Production Team, UCen Dining team and advisory members for continued work on sustainable issues and goals – advisory members includes Dining General Managers, campus staff, community members, student groups and faculty
   - **Student Involvement** – develop framework to sustain student involvement in the Food Working Group (through AS, RHA, EAB, ESLP etc)
   - **Dining manager group** – establish ‘Leadership group’ to develop and implement goals
Intermediate Goals (1-5 years)

1. Vendor Blanket PO’s - All purchase orders to vendors will contain verbiage regarding sustainability, green, organic, etc and Sustainability criteria added for the ‘basis for award’ for all RFP’s.

2. Organic and Locally Grown Food Selections - Increase ‘verified’ sustainable grown meat, poultry, fish and dairy by 10%. Increase certified organic produce by 25%.

3. Composting -- Work in conjunction with the campus and Waste disposal company to find site and vessel for composting all disposable products, pulp and post consumer waste.

4. Equipment – purchase Energy Star dish machines – or other equipment meeting criteria

5. Education and Marketing – education and outreach commitment for students, staff, faculty, and the surrounding community

6. Networking - communicating and sharing with other schools, Universities, and communities our framework for creating a sustainable food system

7. Campus Outreach – partner with other departments and Change Agent committees on campus to educate and determine ways to reach goals in a collaborative way (Communication Services, Purchasing, Physical Facilities, Transportation etc)

8. Food Manufacturers and distributors – influence manufacturers and distributors of natural and organic food products to provide more bulk recyclable packaging materials
Sustainability H&RS Dining
Developing Strategies and Goals

Long Term Goals (5-20+)

1. *Expanding Organic and Locally Grown Produce Options to all units* (25- 50%)
2. *Expanding organic and sustainable* dairy, poultry, meat and fish (15% -25%)
3. *Socially Responsible* - Purchasing socially responsible food that includes worker supportive, living wage, and fair trade
4. *Dining Facility* - Have a green certified dining facility
Resources

- UCSB Sustainability website: [www.sustainability.ucsb.edu](http://www.sustainability.ucsb.edu)
- State of California: [www.green.ca.gov](http://www.green.ca.gov)
- Environmental Protection Agency: [http://www.epa.gov/](http://www.epa.gov/)
- CAFF - Growers Collaborative: [www.growerscollaborative.org/](http://www.growerscollaborative.org/)
- [www.farmtocollege.org](http://www.farmtocollege.org)
- [www.nwei.org](http://www.nwei.org)
- [www.audubon.org](http://www.audubon.org)
- [www.mbayaq.org](http://www.mbayaq.org)
- [www.bamco.com](http://www.bamco.com)
- [www.nwf.org/campusecology](http://www.nwf.org/campusecology)
- [www.growing-gardens.org](http://www.growing-gardens.org)
- [www.shepherdsgrain.com](http://www.shepherdsgrain.com)
- [www.mwf.ws/sr](http://www.mwf.ws/sr)
- [www.ism.ws/sr](http://www.ism.ws/sr)
- [www.epicurious.com](http://www.epicurious.com)
- [www.foodalliance.org](http://www.foodalliance.org)
- [www.portlandcc.org](http://www.portlandcc.org)
- [www.ecotrust.org](http://www.ecotrust.org)
Reduce, Reuse, Recycle, Respect
Sustain