

Overview of UCen Dining Services UC Santa Barbara

UCen Dining is retail entity of dining services at UC Santa Barbara consisting of Central Production, Catering, and 9 dining units and 9 leased tenants. Statistics for UCen Dining are as follows:

- \$5.8M Operating Budget
- Self-Operated
- \$2.5M in Food Purchases
- Facilities include : 4 Convenience stores, 5 Cafes, Campus Vending, Catering, Central Production, and 9 leased operations (Panda Express, Rice Garden, Woodstocks, Dominos, Jamba Juice, Wahoo's, two Subways, and a local German Food Concept
- 7,000 served daily
- 22.5 career staff
- 250 student employees

Food and Non Food Procurement

UCen Dining achieved 35% sustainable food and non-food purchases for fiscal year 2011/12. By category, the largest food groups that met sustainable criteria were Coffee, Produce, and Bread.

Education

On our prepared goods, sold in convenience stores and cafes, we do note organic, cage free, natural, etc. on our labels. We also denote these items on our salad bar. The largest space for educating consumers about our food purchasing is in root 217, our sustainable food operation. We have two slate boards on either side of the order window where we write comments as it relates to our purchasing decisions. We also have 4ft banners outside this unit

that are used for sharing photos and biographies of our local sustainable farmers and vendors.

Sustainable Operations

Seven of our retail units are Santa Barbara County Green Business Certified and by fiscal year end, 2013, the last two will be. We also have the distinction of having one completely sustainable operation, root 217. A new self-op concept consisting of grass fed beef burgers, free range chicken and sustainable caught fish, this unit sells only products that fall under the sustainable criteria. This unit won the a Best Practices Award at the CHESC conference this past June and has been featured in two trade journals; "Food Service Equipment" and "Foodservice Director's Magazine".