Defining “Sustainable Foods”

UC defines sustainable food through various certifications and food qualifications. The list below summarizes the certifications the UC system acknowledges. A sustainable food must have one or more of these certifications or qualifications.

- Locally Grown
- Fair Trade Certified
- Shade-Grown
- Bird Friendly
- Rainforest Alliance Certified
- USDA Organic
- Food Alliance Certified
- Marine Stewardship Council
- Seafood Watch Guide
- Cooperative Business Model
- Global Animal Partnership
- Certified Humane Raised & Handled
- AGA Grass-fed
- American Humane Certified
- Protected Harvest Certified
- Animal Welfare Approved
- Cage Free
- Domestic Fair Trade Certified

Most Sustainable Foods

- Percentage of “sustainable foods” purchased by UCSB from each food category.

Local Farm

- 40% of UCSB Residential Dining Services total produce purchases are grown and distributed within 150 miles of campus.

- 52 farms contribute to the sustainable and local foods that UCSB Residential Dining Services purchase.

- 23% of UCSB Residential Dining Services total food purchases are organically grown and certified by USDA.

Associated Students Food Bank

- Since 2011:
  - 3,700 students and over 45,000 visits

- This past year, UCSB also started the Swipes for Us program, allowing students to donate a ‘swipe’ which in exchange is turned into one dining commons meal voucher for a Gaucho in need.

Be a conscious consumer

- The choices we make about our food can make a big impact on our health and the environment. Being informed is the first step.

CO₂e Emissions of your foods:

- Consumption of one pound of fruits and vegetables everyday for an entire year results in 754 pounds of CO₂e Emissions.

- Consumption of one pound of cheese everyday for an entire year results in 4,292 pounds of CO₂e Emissions.

- Consumption of one pound of Beef everyday for an entire year results in 9,855 pounds of CO₂e Emissions.

Data provided by Residential Dining.