

UC Sustainable Food Service Working Group 2014/15 Annual Report: UC Santa Barbara

Please summarize your campus' efforts in both the implementation and quantitative progress of the UC Sustainable Foodservice Policy. Each campus should compile report information from all operations prior to completing this document. Medical centers may complete a separate report from campus counterparts.

I. Implementation Progress (Information)

I.a. Qualitative Progress

Please provide 2–3 highlights from your campus identifying qualitative progress in food procurement, education, and engagement with external stakeholders. Examples include: “As of FY14/15, UCSB Retail Dining expanded Fair Trade Certified products to all campus restaurants” OR “UC Merced residential dining kicked off an education campaign to reduce food waste through a student-run ‘clean plate club’ program; more than 50% of students pledged.”

1. Food Procurement

- As of FY 14/15, UCSB Residential Dining expanded Sustainable tuna to all dining locations. (Product Wild Planet)
- As of FY 14/15, UCSB Residential Dining expended Green Star Coffee to Special Events Catering. All dining units now offer Fair Trade and Organic Coffee.
- Established Sustainable Produce targets starting during the academic quarters for the dining commons to procure 55% sustainable produce per year. Targets set to ensure we are meeting goals to purchase sustainable produce from our local vendor Harvest Santa Barbara.

2. Education

- Sustainability Week: During the month of October, all four Dining Commons celebrate Sustainability Week. Sustainability Week is an event that emphasizes Residential Dining's Sustainable practices, but it also provides an opportunity to educate our students about sustainable practices and how they can make a difference. During the week we invite sustainable vendors for tasting tables and educational outreach. Various activities take place during the week including but not limited to a button contest, demonstrations, and educational events. The menu's focus on local and climate friendly options. Climate Friendly Menu include: *Buying Locally Grown Foods * Eating Organic Foods * Reducing Meat and Dairy Consumption *Avoiding Processed Foods *Saying No to Packaging
- Sustainable Seafood Day: During the month of January, all four Dining Commons celebrate Sustainable Seafood Day. Sustainable Seafood Day is an event that emphasizes the importance of choosing sustainable seafood. During the day various activities, education materials and demos focused on sustainable seafood choices. This event allows us to expose our customers, both students and staff, to our sustainable seafood program. We are committed to serving a large variety of quality seafood dishes year-round that meet the standard set by Seafood Watch. *We follow the **Monterey Bay Aquarium Seafood Watch Guidelines** when purchasing our seafood.*
- Earth Day: On April 22nd all four Dining Commons celebrate Earth Day. A Climate Friendly menu (as described above) is served all day. Education materials and demonstrations are featured in all dining commons. This year we asked student, “what does Earth Day mean to you?” We received a lot of wonderful responses including

“taking care of the earth so it can continue to take care of us” and another student said “protecting natural areas and spending more time in nature.”

3. Engagement with External Stakeholders

- Psychology, Environment, and Public Policy performed an experiment in two of our dining commons. “The main goal of this project was to collect data on the amount of post-consumer food waste students produce when they attend the Dining Commons, and then attempt to decrease the food waste by introducing carefully designed behavioral interventions – such as signage – in the Dining Commons.” They hoped to influence individuals toward more responsible food consumption. The success of the project was determined by measuring the change in amount of post-consumer food waste during the project.

Two types of signs were used during the experiment, a behavioral and environmental.



The PEPP group thought that the “hypothesis that the social validation sign would have a greater reduction impact on student food waste compared to the environmental sign.”

Unfortunately, “the ANOVA results did not detect a statistically significant reduction in student food waste with the implementation of our treatment. However, when we analyzed the data using a difference-in-difference regression analysis, we found a significant treatment effect. The difference-in-difference test looks at the difference in food waste at DLG between the social treatment and the baseline, minus the difference in food waste at Portola between the environmental and the baseline. After considering limitations, the estimated treatment effect is 0.067 lb per person, or 16.5%, reduction in food waste due to social messaging, which is significant.”

- Chef Net: Chef Net is a wonderful event that allows professionals to come together to learn and demonstrate evolving food products in the culinary field. The Pacific Chef Net hosted 33 participating chefs and purchasing managers across the Pacific region for three days. Highlights included new trends in our industry, cooking classes, learning to

make strong connections with local farmers and ranchers, new products from manufactures and sharing best practices across the region.

- Residential Dining Services continues to be a part of programs such as the Environmental Studies Internship, VermaCulture Program, and the EPA's Food Recovery Challenge. All of these programs continue to show our dedication to our community in making Santa Barbara a more sustainable place to live.

4. Other

- None

I.b. Quantitative Progress (Metrics)

Please provide 2-3 highlights from your campus identifying quantitative progress in food procurement and sustainable operations. Examples include: "In FY14/15, all UCSF Medical Center foodservice operations exceeded 20% sustainable food spend" OR "UCSD residential dining certified two additional residential restaurants through the Green Restaurant Association."

1. Food Procurement

- In FY 14/15, UCSB Residential Dining operations exceeded 20% sustainable food spend. UCSB procured 35% sustainable food.
- In FY 14/15, UCSB Residential Dining procured 30% organic produce.
- In FY 14/15, UCSB Residential Dining purchased 49% sustainable produce. 45% of the produce traveled less than or equal to 250 miles and 37% traveled less than or equal to 150 miles from campus.

2. Sustainable Operations

- All Residential Dining Services operations continue to remain a Green Business organization.
- Special Events Catering increased their fleet of earth friendly and energy efficient vehicle.
- Ortega Dining Commons installed a new dish machine. The dish machine is an Energy Recovery Flight Type Dishwasher. Our old Stero dish machine used around 272 gallons of water an hour. The new Hobart dish machine states that the machine will only use around 58 gallons of water per hour.

II. Issues & Challenges

Please list any challenges or impediments to your campus and foodservice operations in achieving the goals identified in the UC Sustainable Foodservice Policy.

- Guidelines. We believe it would be beneficial to have a clearer definition of local in our sustainability guidelines.
- Sourcing continues to be a challenge. The industry tends to lag behind on certain needs. For example, it continues to be difficult to understand what products are local from large grocery vendors. The information is not accessible and therefore making it difficult to truly identify sustainable options.

III. Working Group Members

Please list your campus' working group members for FY14/15.

Danielle Kemp, Dietitian

Robbie Wright, Associate Director