

Food

Promoting Food Sustainability Campuswide



UCSC is internationally known for research and education in sustainable food systems, and the campus has also developed model sustainability programs for the food served on campus. UCSC Dining Services oversees numerous facilities—including five residential dining halls, catering, the University Center restaurant, and several cafés and coffee carts—and its sustainability programs integrate purchasing, waste prevention, energy efficiency, and education.

In March 2012, UCSC signed the Real Food Campus Commitment, a nationwide student-based campaign promot-

ing food sustainability on university campuses.¹ Due to UCSC's innovative food sourcing, the campus has already surpassed the Real Food goal of 20%, with more than 28% sustainable food purchases. The campus has set a 36% goal for 2016 and plans to reach 40% by 2020. In addition, 25% of UCSC's fresh produce is certified organic (2012), with more than 50 percent of all fresh produce locally sourced. More than 85% of seafood served is certified by the Monterey Bay Seafood Watch Program. All Dining Services sites are now certified green, and the campus is promoting certification by vendor-operated facilities. The campus composts 100% of potentially compostable and

biodegradable materials from dining operations.

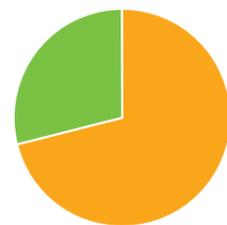
Continued involvement by the campus community will be essential as UCSC pursues its 2013–16 goals. The Food Systems Working Group sponsors dozens of events each quarter and is working with colleges and partners on establishing garden sites at all sister colleges to offer experiential learning opportunities. The campus will also continue working to integrate food sustainability into the academic program and co-curricular activities.

¹"Real food," as described by the Real Food Challenge, is food produced in a fair, humane, and sustainable manner.

| GOALS | OBJECTIVES |
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| 1. Increase the proportion of real food in all campus food locations. | Increase and sustain 36% real food purchases by 2016 across UCSC Dining Services. Bring all contracted food locations to 20% real food by 2016. Develop and complete effective tracking mechanism for real food procurement by Fall 2013 for UCSC Dining Services. |
| 2. Increase environmental best management practices for contract service vendors. | Have at least two contract service vendors green business certified by Fall 2015. |
| 3. Work towards zero waste in all campus food locations by reducing overall food waste, increasing diversion, and achieving greater savings. | Reduce overall food waste and composting tonnage by 10% of 2012 levels by 2016. Develop residential waste diversion and composting education modules for all colleges by 2016. Implement a pilot Lean Path training strategy in at least one dining hall by January 2014. |
| 4. Provide resources and opportunities for the campus community to increase understanding and engage sustainable agriculture and food systems. | Increase undergraduate student hands-on involvement at the farm and campus garden sites. Establish an agro-ecology and food justice orientation program for new and transfer students by fall 2015. Host 30 food agriculture educational events for students per year. Establish and sustain experiential learning sites co-managed by students throughout the calendar year at all colleges by fall 2016. |

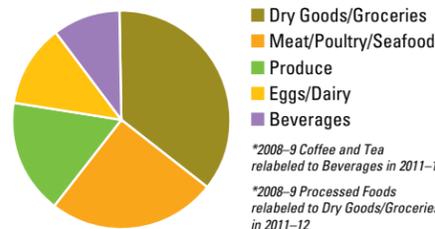
Key Metrics

Total UCSC Dining "Real Food" Purchases



■ 29% "Real Food"
■ 71% All other food

2011-12
Total Food Purchases by Category
Total Food Purchases: \$6,914,553



■ Dry Goods/Groceries
■ Meat/Poultry/Seafood
■ Produce
■ Eggs/Dairy
■ Beverages
*2008-9 Coffee and Tea relabeled to Beverages in 2011-12
*2008-9 Processed Foods relabeled to Dry Goods/Groceries in 2011-12



Scope and Purpose

Increase socially and environmentally responsible practices in campus dining operations, food vendors, and the broader campus community through research, education, and engagement in food systems.