

Change Agent Group Goals

List of Current Sustainable Practices:

UCen Dining currently offers organic pizza dough, organic marinara, organic pasta in Paterno. Romaine's offers organic and locally grown shepherd's mix and spinach. The Arbor stocks a wide variety of organic frozen foods, snacks, and grab and go items. UCen Dining currently provides Fair Trade and Organic coffee selections on campus.

Mission Statement:

UCen Dining's mission is to provide a variety of food services to the students, staff, faculty, and guests of the university.

Long Term Vision:

To provide a sustainable food service by adhering to the four system conditions:

1. Reduce dependence on substances taken from the earth
2. Decrease toxic or non-biodegradable substances produced by society
3. Decrease activities that take resources faster than nature can regenerate
4. Decrease quantities of resources to the level that satisfies basic human needs

Goals (measurable or numerical data)

Short term (0-1 years)

1. Composting green waste and coffee grounds
2. Testing biodegradable flatware and disposables
3. Green cleaning chemicals
4. Adding language to POs about Sustainability
5. Giving used cooking oil to bio diesel industries

Intermediate (1-5 years)

1. Adding organic dairy products
2. Expanding organic produce
3. Adding compostible disposable products
4. Reduce paper waste at Subway
5. Adding organic meat, fish, and poultry
6. Adding Sustainability language to all new tenant contracts

UCSB Campus Sustainability Plan Template

Long Term (5-10 and 10-20+)

1. Replace equipment as needed with Energy Star

Barriers:

Food Manufacturers not providing products in commercial pack sizes

Finding distributors who can deliver organic products to Santa Barbara

Costs of providing organic products and passing that on to the customers

Action Items: