

## **Change Agent Group Goals- FOOD (Housing & Residential Services) updated 4-28-06**

<http://www.sustainability.ucsb.edu/plan/goals/>

### **List of Current Sustainable Practices:**

- Pilot program featuring locally grown and organic fresh produce at Francisco Torres Dining Commons
- Composting pre-consumer waste at all dining commons
- Recycling paper, cardboard, tin, glass, plastic, cooking oil
- Compacters at 3 dining commons
- Educating students through Waste Awareness week and Nutrition Week
- Purchasing products in bulk
- Cooking meals from scratch with fresh ingredients and 'just in time', 'made-to-order' foods to reduce waste
- Donations of leftover food products to local food banks during shutdowns

### **Mission Statement:**

**Campus:** To provide a variety of food services for the campus community including students, staff, faculty and guests.

**Housing and Residential Services:** Housing & Residential Services promotes the academic mission of UCSB and creates through support services and developmental programs a sense of community among students, faculty and staff. One of the premises on which this mission is based is that: Proper nourishment is equally important to a student's intellectual development.

### **Residential Dining Services:**

- To protect, preserve and regenerate our environmental resources for the future
- To provide the highest quality, healthy and nutritious foods without additives, pesticides or preservatives
- To reduce food and waste generation
- To use waste products to generate other sources of energy
- To reduce use and depletion of energy sources – gas, electric, water
- To educate staff and customers so they can understand the importance of this program and everyone can do their part to help
- To reduce transportation of goods – thus reducing energy consumption

**Long Term Vision:** To create a regional closed loop food system that includes criteria for all purchasing, food preparation and service, presentation, cleaning and waste disposal, equipment and supplies, facility design and renovation and utilities

This will include evaluating and improving:

- ways energy is used and the types of energy used (onsite energy generation)
- how waste is managed (recycling, composting)
- what type of food is purchased (organic and local)

## UCSB Campus Sustainability Plan Template

- how food is delivered (packaging and transportation), received and stored (equipment)
- how food is prepared, cooked and served (energy and equipment)
- how dishware and facilities are cleaned (equipment, chemicals and energy)
- what equipment and supplies are ordered
- how facilities are designed and operated

### **Goals** (measurable or numerical data)

#### **Short term (0-1 years)**

1. *Green cleaning chemicals* – switch 80% cleaning chemicals to green chemicals in all dining commons
2. *Organic and Locally Grown Food Selections*- increase one dining commons to 50% organic and locally grown produce salad bar. Increase certified organic fresh raw produce in all 4 dining units by 5-10%.
3. *Composting*- research ways to pick up additional post consumer waste and pulp
4. *Biodegradable Flatware and Disposal Ware*- switch all disposables to biodegradable products where available (Dining commons' take out program, Special Events Catering and Concessions)
5. *Equipment* – evaluate costs of maintaining equipment in one dining commons with Energy Star life cycle calculators. Purchase Energy Star: hot cabinets, fryers, ice machines, steamers and refrigerators.
6. *Oil disposal* – recycle discarded oils for biodiesel use - biodiesel will be returned to UCSB Transportation Services for use in alternative fuel vehicles
7. *Education* – educate dining staff, customers and students through workshops, displays, meetings and H&RS website regarding our sustainable program, food quality and conservation methods
8. *Food Working Group* –maintain a Food group consisting of the H&RS Dining Production Team, UCen Dining team and advisory members for continued work on sustainable issues and goals – advisory members includes Dining General Managers, campus staff, community members, student groups and faculty
  - *Student Involvement* – develop framework to sustain student involvement in the Food Working Group (through AS, RHA, EAB, ESLP etc)
  - *Dining manager group* – establish 'Leadership group' to develop and implement goals

**Intermediate (1-5 years)**

1. *Vendor Blanket PO's*-All purchase orders to vendors will contain verbiage regarding sustainability, green, organic, etc and Sustainability criteria added for the 'basis for award' for all RFP's.
2. *Organic and Locally Grown Food Selections* -Increase 'verified' sustainable grown meat, poultry, fish and dairy by 10%. Increase certified organic produce by 25%.
3. *Composting* – Work in conjunction with the campus and Waste disposal company to find site and vessel for composting all disposable products, pulp and post consumer waste.
4. *Equipment* – purchase Energy Star dish machines – or other equipment meeting criteria
5. *Education and Marketing*– education and outreach commitment for students, staff, faculty, and the surrounding community
6. *Networking*- communicating and sharing with other schools, Universities, and communities our framework for creating a sustainable food system
7. *Campus Outreach* – partner with other departments and Change Agent committees on campus to educate and determine ways to reach goals in a collaborative way (Communication Services, Purchasing, Physical Facilities, Transportation etc)
8. *Food Manufacturers and distributors* – influence manufacturers and distributors of natural and organic food products to provide more bulk recyclable packaging materials

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

1. *Expanding Organic and Locally Grown Produce Options to all units* – (25- 50%)
2. *Expanding organic and sustainable dairy, poultry, meat and fish* (15% - 25%)
3. *Socially Responsible*- Purchasing socially responsible food that includes worker supportive, living wage, and fair trade
4. *Dining Facility*- Have a green certified dining facility

**Barriers:** costs, staff time, availability and distribution of appropriate products, education throughout the food system, customer resistance, not enough metrics, cultural change, national data base, policies and regulations

**Action Items:**

1. Green Chemicals: switch to green chemicals – meet with Housing Operations staff (who are doing research), meet with dining managers, Purchasing buyer, adjust specifications, meet with current and new supplier to adjust and establish new agreements.
2. Purchase Certified organic and local produce—plan for ordering, product and price evaluation process and timelines. Meet with suppliers, purchasing buyer and dining managers to set up new contract and start implementation of purchasing additional certified organics by Fall 2006. Continue to meet with CAFF representatives to increase produce from local farmers where feasible.
3. Composting - Meet with Marborg and Energy Manager in Housing to determine best way to increase and establish processes for increasing items that are composted
4. Biodegradable disposables – establish pricing and new agreement to purchase biodegradable products and switch when current supplies are exhausted
5. Equipment - Assign staff to survey energy usage of equipment in one dining unit over summer 2006. Specify Energy Star on new orders.
6. Oil: establish agreement with new local vendor to pick up oil for biodiesel
7. Education: Meet with Dining Director and artist to develop logo and marketing plan. Provide training and materials on program, including displays and table tents in dining commons regarding organic and local produce project.
8. Food Working Group: Meet with Dining staff and establish ongoing Food Working Group to address issues of sustainability. Meet with leaders of student groups to establish ongoing framework and liaison between students and staff. Establish meeting 1X per quarter to include representatives from the community, farmers, staff (Dining and campus), faculty.