**UC Sustainable Food Service Working Group**

**2015/16 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 FY15/16, 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 15/16, UCSB Residential Dining continued to offer all of our sustainable food programs (with the exception of cage-free eggs due to the UCOP BID agreement).
* As of FY 15/16, UCSB Residential Dining continued our partnership with Menus of Change. This year a student intern gained experience in addressing a critical need for the dining division. She conducted a gap analysis to determine “How are we doing?” with respect to the 24 Menus of Change principles. The analysis helped shed light on many existing successes and bright spots—for instance, we strive to source 100% sustainable seafood by selecting fish with “best” and “good” rankings by Monterey Bay Aquarium Seafood Watch guidelines; our shift to tray-less dining in 2009 reduced plate waste by 50 percent and saved a million gallons of water per year, and in one of the main dining commons whole-wheat pizza crust is always available. This analysis also showed us areas that need improvement. Added sugars stood out as a spot to improve upon, specifically breakfast cereals, soda, and desserts, so we have made this a priority area to work on, for example by using more fruit to sweeten dishes.
* Continued sustainable produce targets during the fiscal year for all dining commons to procure 55% sustainable produce per year. Targets are set to ensure we are meeting goals to purchase sustainable produce from our local vendor Harvest Santa Barbara.
1. Education
* Sustainability Week: During the month of October, all four Dining Commons celebrated 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 demonstrations 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 the student, “what does Earth Day mean to you?” We received a lot of wonderful responses including “respecting the earth and all its beauty” and another student said “being aware and proactive about your impact on our wonderful earth.”
1. Engagement with External Stakeholders
* 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.
* Our Residential Dining Administration Office joined PACES. (Program for the Assessment and Certification for the Environment and Sustainability). PACES is a student-run committee on campus that assists departments in becoming more sustainable and environmentally aware. The overall goal of the PACES assessment is to further decrease usage of energy and water, as well as reduce departmental costs of time and money in research and implementation of sustainable policies.
* Our department contributed to the food security working group on campus. Our Registered Dietitian provided education talks to students participating in the Food and Nutrition Basic Skills program. The Food, Nutrition and Basic Skills Program is a coalition effort between staff, students and community members. We hope to address issues that play a role in hindering student access to healthy, nutritious and affordable food, through four tracks: budgeting and planning, kitchen basics, cooking and nutrition basics, and connecting to your food.

**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 FY15/16, 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 15/16, UCSB Residential Dining operations exceeded 20% sustainable food spend. UCSB procured 30% sustainable food.
* In FY 15/16, UCSB Residential Dining procured 30% organic produce.
* In FY 15/16, UCSB Residential Dining purchased 50% sustainable produce. 40% of the produce traveled less than or equal to 250 miles and 33% traveled less than or equal to 150 miles from campus.
1. Sustainable Operations
* All Residential Dining Services operations continue to remain Green Business certified.
* Our Campus and department participated in the UC-wide Cool Challenge campaign. This campaign brought awareness to our staff about easy, sustainable operations that can be made to our routines. Many staff members have made lasting changes to their daily routines to conserve resources. Some changes our staff members have made include turning off computer monitors when stepping away from desks for meetings. Others use blankets instead of turning on space heaters for additional warmth. It was a great campaign that created a fun competition between our staff members.
* At the start of fall quarter, we launched a reusable container program for our Take Out Program at Ortega Dining Commons. The take-out meal program provides valid meal plan holders with the option to put together a meal of their choice in a reusable container. During the 14-15 fiscal year, we spent around $12,000 on 79,528 compostable containers. Because our Take Out program was so successful we wanted to make a positive impact and switch to a reusable container to decrease the amount of compostable containers we were purchasing. We found that many times the containers were not actually being composted. We were able to decrease significantly the number of compostable containers purchased and successfully use the reusable container.

**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.*

* Our sustainability numbers are significantly lower this year due to the inability to procure cage-free eggs.
* 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 identify sustainable options truly.

**III. Working Group Members**

*Please list your campus’ working group members for FY15/16.*

Danielle Kemp, Dietitian, Residential Dining

Robbie Wright, Associate Director, Residential Dining