

2013 ANNUAL SUSTAINABLE FOOD REPORT

PROGRAM AND DATA UPDATE



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UCSB Sustainability



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1. OVERVIEW

At UC Santa Barbara, the working area for food is divided into two groups: Housing & Residential Services Dining (H&RS) and the University Center (UCen). These areas cover food production on the entire campus.

2. HOUSING & RESIDENTIAL SERVICES – DINING SERVICES

A. MISSION

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.

B. BACKGROUND

H&RS Dining Services aims to provide a variety of healthy and sustainable food for the campus community, including students, staff, faculty, and guests. Dining Services promotes the academic mission of University of California, Santa Barbara (UCSB) and creates a sense of community through support services and developmental programs. We strive to:

- *Protect, preserve, and regenerate our environmental resources for the future.*
- *Provide the highest quality healthy and nutritious food without additives, pesticides, or preservatives.*
- *Reduce food and waste generation.*
- *Use waste products to generate other sources of energy.*
- *Reduce use of energy sources: gas, electricity, water.*
- *Reduce transportation of goods, thus reducing greenhouse gas emissions*

| Overview of Residential Dining Services (RDS) |
|--|
| Self Operated |
| \$16 million operating budget |
| \$6 million raw food budget |
| Facilities include: Four Dining Commons, Concessions and Special Event Catering |
| 2.5 million meals served annually |
| 10,000 meals served per day |
| 185 career employees |
| 600 + student employees |

3. SUSTAINABLE FOOD PROCUREMENT

UCSB Residential Dining Services is taking strides to protect, preserve and regenerate our environmental resources by practicing “earth-friendly” dining, and helping UCSB on its way to becoming a sustainable community. It is our hope that these initiatives will have a positive impact on our local environment and will make a difference in the lives of those who pass through our doors year after year.

A. UCOP GOAL: PROCURE 20% SUSTAINABLE FOOD PRODUCTS BY 2020

UCSB Residential Dining Services had already successfully met and exceeded this goal during the 2010-2011 academic year. Even with the accomplishment of this goal, Residential Dining Services continues to make strategic sustainable food purchases a priority every year.

The 2012-2013 sustainable food procurement assessment calculated 38% sustainable food purchases, over \$2 million calculated from \$6 million in purchases. This is the second year that our reporting period was based on a full fiscal year analysis of all food purchases as opposed to previous years which analyzed one week of food purchases and extrapolated that out to the full year. In past years, Residential Dining Services reported the following sustainable food purchase percentages:

| Percent Sustainable Food Purchases 2009-2010 | Percent Sustainable Food Purchases 2010-2011 | Percent Sustainable Food Purchases 2011-2012 | Percent Sustainable Food Purchases 2012-2013 | % Change (past year) |
|---|---|---|---|----------------------|
| <u>23%</u> Sustainable Purchases: Analyzed 1 week of food purchases | <u>24%</u> Sustainable Purchases: Analyzed 1 week of food purchases | <u>38%</u> Sustainable Purchases: Analyzed 1 year of food purchases | <u>38%</u> Sustainable Purchases: Analyzed 1 year of food purchases | 0% |

B. RESIDENTIAL DINING SERVICES SUSTAINABLE FOOD PURCHASES

UCSB Residential Dining Services utilizes the criteria listed by the University of California within the Sustainable Foodservices Policy guidelines to determine the percentage of sustainable food purchases made each year. If a food product met any of the Sustainable Foodservice Policy guidelines (below) the food products are considered sustainable. Criteria include:

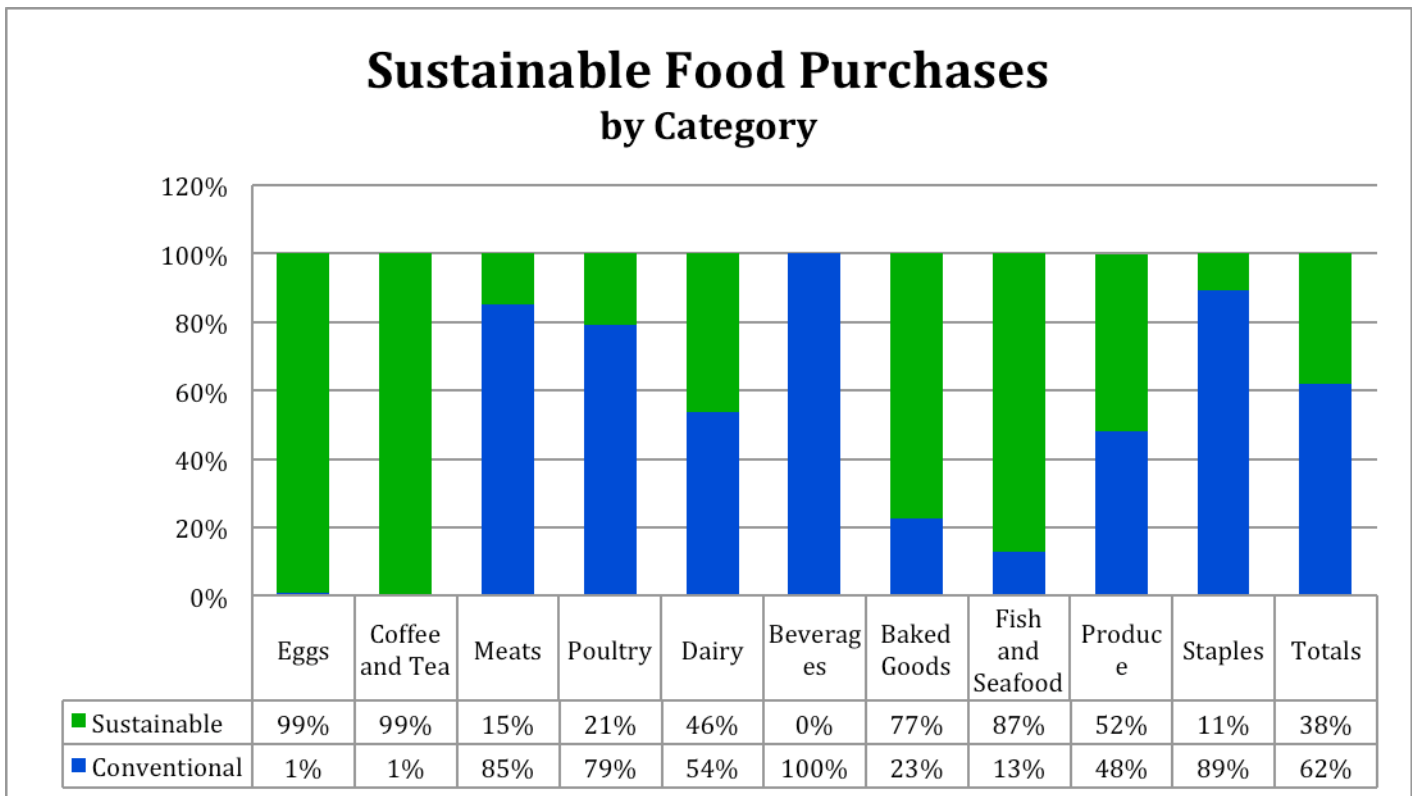
| Criteria | |
|---|---|
| Locally Grown* | Locally Raised, Handled, and Distributed |
| Fair Trade Certified | Domestic Fair Trade Certified |
| Shade-Grown or Bird Friendly Coffee | Food Alliance Certified |
| Rainforest Alliance Certified | Marine Stewardship Council |
| USDA Organic | Seafood Watch Guide "Best Choices" or "Good Alternatives" |
| AGA Grass-fed or Grass-finished/100% Grassfed | Farm/business is a cooperative or has profit sharing with all employees |
| American Humane Certified | Farm/business social responsibility policy includes (1) union or prevailing wages, (2) transportation and/or housing support, and (3) health care benefits |
| Protected Harvest Certified | Other practices or certified processes as determined by the campus and brought to the Sustainable Foodservices Working Group for review and possible addition in future policy updates. |
| Animal Welfare Approved | Global Animal Partnership (steps III, IV, V) |
| Cage Free | Certified Humane Raised & Handled |

The analysis process to determine our sustainable food purchases is conducted by a team of UC Santa Barbara staff members and takes many hours to compile. We continue to work very closely with our vendors to obtain the most accurate and current data.

A spreadsheet is used to track the data and food purchases are distributed into specific food categories (below). This year we adjusted the spreadsheet to include all the Sustainable Foodservice Policy guidelines allowing our team to denote why an item was sustainable and what criteria it specifically met. This has improved reporting and helped us gain better understanding of where most of our sustainable products are coming from (i.e. local or organic).

Some of the challenges we encounter continue to be around local and locally raised, handled and distributed product categories. Even though we have strong relationships with our vendors, some vendors are unable to obtain the necessary information we need to determine if a product is sustainable or conventional.

C. SUSTAINABLE FOOD PURCHASES BY CATEGORY 2012-2013



* Note UCSB RDS defines local as 150 miles from campus for all produce, and all other products are determined using 250 miles

D. SUSTAINABLE FOOD PURCHASES BY CATEGORY 2011-2012 VS. 2012-2013

The following table illustrates the percent sustainable foods purchased in each food category and the percent change between 2011-2012 and 2012-2013 reporting years.

| Food Category | 2011-2012 | 2012-2013 | % Change |
|------------------|-----------|-----------|----------|
| Egg | 100% | 99% | -1% |
| Coffee Tea | 78% | 99% | 26.9% |
| Meat | 4% | 15% | 275% |
| Poultry | 0.23% | 21% | 9030.4% |
| Dairy | 37% | 46% | 24.3% |
| Beverage | 0% | 0% | 0% |
| Baked Good | 89% | 77% | -13.5% |
| Fish and Seafood | 86% | 87% | 1.1% |
| Produce | 79% | 52% | -34.2% |
| Staples | 16% | 11% | -31.3% |

As seen by the table above we procured our sustainable food products differently this year. This is due to implementation of new sustainable foods product purchases including: Organic Milk, Organic Tea, and Organic Salad Dressing, with more programs listed below. One of the more substantial areas to change includes our sustainable produce. While last year 79% of our produce purchased was sustainable, this year it decreased to 52%, but with the implementation of other sustainable food programs, we were able to remain at a stable rate of 38% sustainable food.

E. SUSTAINABLE FOOD PURCHASES BY CRITERIA

This year changes were made to our reporting spreadsheet that allow us to illustrate and gain better understanding of what criteria our sustainable food falls under. The following table shows the percent of sustainable food purchased by using Foodservice Policy criteria.

| Sustainable by Criteria | 2012-2013 |
|---|-----------|
| Locally Grown (150 miles) *Produce Only | 8.2% |
| Locally Grown (250 miles) | 2% |
| Locally Raised/Handled/ Distributed | 11% |
| Cage- Free | 6.7% |
| Certified Humane Raised & Handled | 4.9% |
| Fair Trade Certified | 1.4% |
| USDA Organic | 9.6% |
| Seafood Watch Guide "Best Choices" or "Good Alternatives" | 3.1% |
| 100% Grassfed | 1.1% |

* We only included criteria that we purchase sustainable foods in. You might notice that the 2012-2013 sustainable food percentage is greater than 38%. This is due to the fact that some products meet multiple criteria and are counted in both categories.

F. EXCEL TRACKING DOCUMENT –SAMPLE TEMPLATE FOR TRACKING SUSTAINABLE FOOD

Produce Sustainability Report

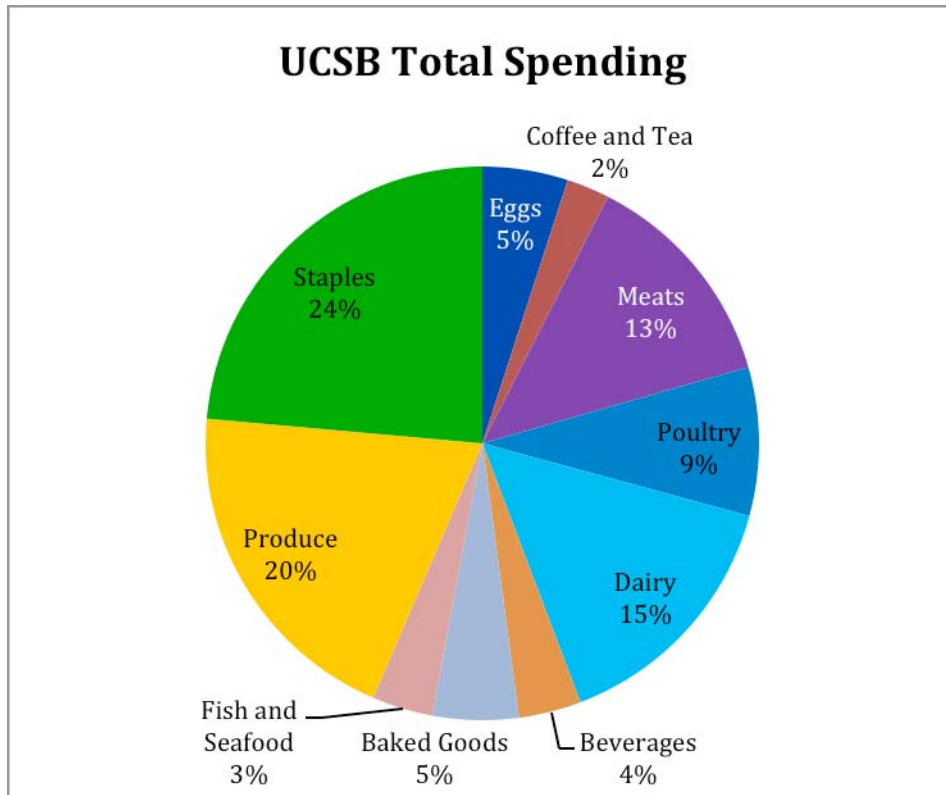
Rec. Date: 6/1/2012 - 5/31/2013

| Total | Total Conventional | Total Sustainable |
|-----------------|--------------------|-------------------|
| \$ 1,196,585.56 | \$ 577,213.45 | \$ 618,888.96 |
| 100.0% | 48.24% | 51.72% |

Items 565

| Item ID | Item Name | Vendor | Cost | Conventional | Sustainable | Note | Locally Grown, Processed, Distributed | 150 Mile | Local + Sustainable | 250 Mile | USDA |
|------------|--------------------------------|----------------|--------------|--------------|-------------|---------------------|---------------------------------------|----------|---------------------|-----------|------|
| 1007 | Apples Fuji 100 ct | Berry Man, Inc | \$ 99.00 | \$ 99.00 | | Washington State | | | | | |
| 1008 | Apples Fuji 125 ct | Berry Man, Inc | \$ 18,801.95 | \$ 18,801.95 | | Washington State | | | | | |
| 1017 | Apples Gala 125s | Berry Man, Inc | \$ 4,081.45 | \$ 4,081.45 | | Washington State | | | | | |
| 1020 | Apples Golden 100 ct | Berry Man, Inc | \$ 722.60 | \$ 722.60 | | Washington State | | | | | |
| 51577 | Apples Golden Delicious 150 Ct | Berry Man, Inc | \$ 45.25 | \$ 45.25 | | Washington State | | | | | |
| 51576 | Apples Granny Smith 150ct | Berry Man, Inc | \$ 269.50 | \$ 269.50 | | Washington State | | | | | |
| 1030 | Apples Granny Smth 100ct | Berry Man, Inc | \$ 4,029.50 | \$ 4,029.50 | | Washington State | | | | | |
| 1038 | Apples Granny Smth 125ct | Berry Man, Inc | \$ 19,949.95 | \$ 19,949.95 | | Washington State | | | | | |
| 1045 | Apples McIntosh 88 Ct | Berry Man, Inc | \$ 14.50 | \$ 14.50 | | Washington State | | | | | |
| 1055 | Apples Red Delicious 100 ct | Berry Man, Inc | \$ 178.85 | \$ 178.85 | | Washington State | | | | | |
| 1056 | Apples Red Delicious 125 ct | Berry Man, Inc | \$ 9,924.00 | \$ 9,924.00 | | Washington State | | | | | |
| 51606 | Apples Red Delicious 150 ct | Berry Man, Inc | \$ 69.00 | \$ 69.00 | | Washington State | | | | | |
| 1057 | Apples Red Delicious 163's | Berry Man, Inc | \$ 766.00 | \$ 766.00 | | Washington State | | | | | |
| 0053100000 | Apples Rome Beauty 88 Ct | Berry Man, Inc | \$ 24.20 | \$ 24.20 | | Washington State | | | | | |
| 7085 | Apricots Dried | Berry Man, Inc | \$ 178.85 | | \$ 178.85 | Bakersfield | x | | | \$ 178.85 | |
| apricdried | Apricots, Dried | Harvest SB | \$ 264.00 | | \$ 264.00 | Hanford | x | | | \$ 264.00 | |
| 2005X | Artichoke (each) | Berry Man, Inc | \$ 5.20 | | \$ 5.20 | Castroville, CA:229 | x | | | \$ 5.20 | |
| 2020X | Asparagus Fresh (Pound) | Berry Man, Inc | \$ 49.25 | \$ 49.25 | | Mexico | | | | | |

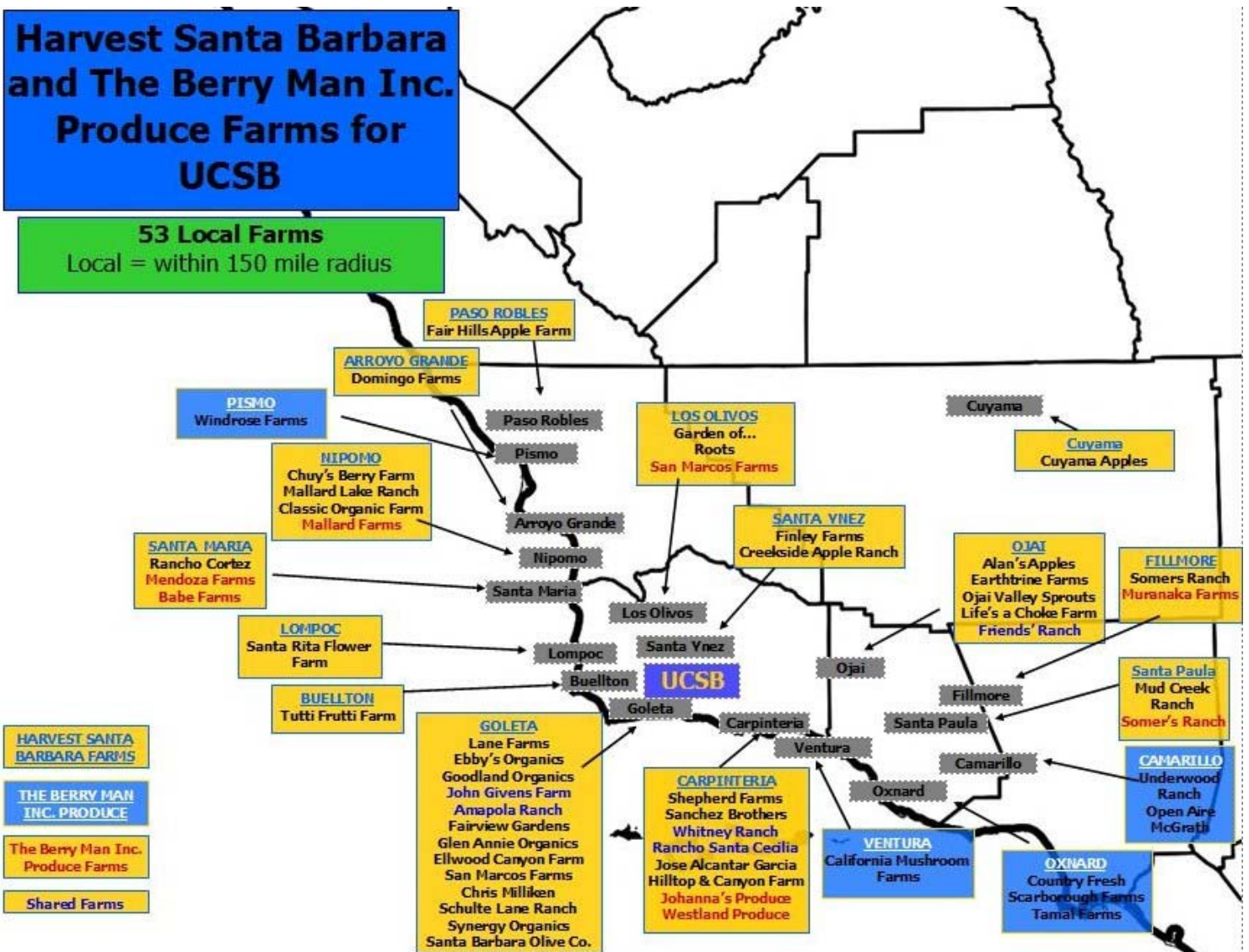
G. TOTAL SPEND CATEGORIES 2012-2013



H. PRODUCE PURCHASES

This year we calculated that 52% of our total produce purchases are grown and distributed within 250 miles of campus, and 41% within 150 miles of campus. We like to provide two local mile distances since some reporting organizations including STARS defines local as 250 miles. Internally, we define local produce as 150 miles. Additionally, we were able to purchase 15% organic produce this year.

The image below illustrates our commitment to local sustainable produce. This year we purchased from 53 local sustainable farms (grown organically and/or without sprays or pesticides) that are within 150 miles of campus. This is a 17% increase from last year.



I. NOTABLE SUSTAINABLE FOOD PURCHASES 2012-2013:

Our commitment to our customers can be seen through our menu items and offerings made from scratch with fresh, natural and seasonal ingredients, with minimal additives, processing and pesticide use. Our dedication to wellness, including personal and environmental, includes offering a large variety of healthy and sustainable food choices. The following are some of the daily offerings from the dining commons that were implemented in 2012-2013 academic year:

- All dining commons offer [Certified Organic Milk](#) from Straus Family Farm. The creamery was founded in 1994 and is family owned and operated, dedicated to making the highest quality and minimally processed organic dairy products.
- Every Thursday, all dining commons offer [Local Grass Fed Burgers](#) from Dey Dey's Best Beef Ever. Dey Dey's Best Beef Ever farms manage over 220 acres in the Santa Rita Hills 45 miles North of Santa Barbara. The ranch has well water allowing the cows to graze on a variety of grasses year-round, providing a beef product that is 100% grass fed. Additionally, we are also in the process of creating a Request for Proposal (RFP) for this vendor.
- [Cage-Free Chicken Breasts](#) are offered in select dishes. Our Cage Free Chicken Breasts come from HarvestLand where the chickens are humanely raised and cage free. Additionally, the feed is all vegetarian and no antibiotics are ever used.
- [California Grown Olive Oil](#) is offered in all dining commons. The California grown Corto Olive Co. comes from a family owned business located in Lodi, California.
- All dining commons offer [Certified Organic Salad Dressings](#) from Chelten House Dressings. Chelten House offers a large selection of gluten free, lactose free, fat free and vegan dressings. Additionally, all recipes have zero trans fat. However, we don't solely offer Chelten House Dressings; some of our dressings are made in house.
- Each dining commons offers [Certified Organic Tea](#) from Numi. Numi's teas are made using premium quality, handpicked organic and fair trade teas and herbs.
- [Local and Organic Honey](#) is used in the dining commons. The product comes from a local farm, San Marcos Farm, in Santa Barbara.
- All dining commons are now offering California made Cheddar and Monterey Jack cheese. These products have helped substantially decrease our use of processed sliced cheese. In addition to providing a product that is more natural with minimal processing, we are also able to eliminate a great deal of packaging.

J. NUTRITIONALLY IMPROVED ITEMS

In addition to providing information about newly implemented sustainable food programs, over the past few years we have also increased the number of nutritionally balanced items offered at all four dining commons, including:

- Low Sodium Bacon & Low Sodium Soy Sauce
- Block Cheddar/Monterey Jack to eliminate processed cheese
- Cooking Oil 90% Canola Oil 10% Olive Oil
- Egg Whites
- Low Fat Yogurt and Nonfat Greek Yogurt
- Light Cream Cheese
- Whole Grain Cereals
- Variety Whole Grains: Brown Rice, Quinoa, Couscous, Barely, Bulgur, Sorghum
- 100% Whole Wheat Bread, Bagel, Muffin, Bun, Tortilla, Pasta

K. SUSTAINABLE PURCHASES TO BE IMPLEMENTED 2013-2014:

1. Provide a sustainable tuna source and reach our goal of offering 100% sustainable seafood.
2. Potentially establish a Tomato Pilot Program with local farmers to grow tomatoes specifically for UCSB
3. Potentially increase our sustainable produce purchases with local vendor Harvest Santa Barbara- possible items include sweet potatoes and yams.
4. We will continue to offer all of the sustainable programs that have been established in past years and mentioned above. Other programs not listed above include:
 - a. Fair Trade Organic Coffee. Dining Services serves Organic Fair Trade coffee. By serving Fair Trade, it ensures that fair pricing is offered to small farmers who raise crops according to sustainable practices, and that fair labor practices are enforced for farm workers. We currently purchase our Organic Fair Trade coffee from Green Star Coffee, a local coffee roaster in the Goleta Valley. (www.greenstarcoffee.com) This product is not only Certified Fair Trade by TransFair USA but also the Smithsonian Institute's Bird Friendly® program, Rainforest Alliance, and The SWISS WATER® Process.
 - b. Cage Free, Certified Humane Eggs. We currently purchase our eggs from a family owned company which has been in the egg business for over 100 years. The chickens are cage free and free range (have access to the outside) and are certified humane raised and handled.

4. EDUCATION AND OUTREACH

Since we are a university, education is at the heart of what we do, and we are committed to continuous learning and growth. It is our goal to provide educational information that engages and encourages our students to be mindful consumers, both environmentally and nutritionally. Some of the key educational events sponsored by Residential Dining Services are listed below:

A. EDUCATION EVENTS AND RESOURCES

1) Tasting Tables & NetNutrition Outreach - September 26th

During the first week of fall quarter our Executive Chef and Registered Dietitian hosted a table in the dining commons featuring our local sustainable products, as well as NetNutrition, our online nutrition resource. We want students to become familiar with our staff and want to ensure they are aware of resources available to them.

October 2012
Celebrate Sustainability Week
 UCSB Residential Dining Services

- TAKE THE SUSTAINABILITY QUIZ
Enter to win an iPad
- PARTICIPATE IN THE HARVESTLAND RAFFLE
Enter to win an iPad
- NATIONAL FOOD DAY!
Wednesday, October 24
- EXECUTIVE CHEF'S TASTING TABLES
- ISLA VISTA CO-OP DISPLAY
- TY WARNER SEA CENTER DISPLAY
- LOCAL VENDOR DISPLAYS
Harvest Santa Barbara, Chelton House, San Marcos Farms, Straus Family Creamery, Harvestland, Green Star Coffee, Corto Olive Oil, The Berry Man, Day Day Farms

| MONDAY October 22 | TUESDAY October 23 | WEDNESDAY October 24 | THURSDAY October 25 | FRIDAY October 26 |
|---|---|---|---|--|
| Local Food Dining Services Accomplishments Harvest Santa Barbara (JLG Dining Commons) Chelton House (Omega Dining Commons) San Marcos Farms (Florida Dining Commons) Harvestland (Omega Dining Commons) Green Star Coffee (Omega Dining Commons) Corto Olive Oil (JLG Dining Commons) The Berry Man (Omega Dining Commons) Day Day Farms (Omega Dining Commons) Ty Warner Sea Center (Florida Dining Commons) | Local Sustainable Food Dining Services Accomplishments Harvest Santa Barbara (Omega Dining Commons) Chelton House (Omega Dining Commons) San Marcos Farms (Florida Dining Commons) Harvestland (Omega Dining Commons) Green Star Coffee (Omega Dining Commons) Corto Olive Oil (JLG Dining Commons) The Berry Man (Omega Dining Commons) Day Day Farms (Omega Dining Commons) Ty Warner Sea Center (Florida Dining Commons) | Harvestland Food Day Climate Friendly Menu Dining Services Accomplishments Harvestland Food Day (All Dining Commons) Chelton House (Omega Dining Commons) San Marcos Farms (Omega Dining Commons) Harvestland (Omega Dining Commons) Green Star Coffee (Omega Dining Commons) Corto Olive Oil (JLG Dining Commons) The Berry Man (Omega Dining Commons) Day Day Farms (Omega Dining Commons) Ty Warner Sea Center (Florida Dining Commons) | Energy Efficiency/Alternative Transportation/Green Chilled Day Dining Services Accomplishments Chilled Day Alternative Fuel Vehicles Dining Services Accomplishments Green Chilled Day (All Dining Commons) Chelton House (Omega Dining Commons) San Marcos Farms (Omega Dining Commons) Harvestland (Omega Dining Commons) Green Star Coffee (Omega Dining Commons) Corto Olive Oil (JLG Dining Commons) The Berry Man (Omega Dining Commons) Day Day Farms (Omega Dining Commons) Ty Warner Sea Center (Florida Dining Commons) | Reduce/Reuse/Recycle/Compost and Water Conservation Day Dining Services Accomplishments R2C (JLG Dining Commons) Chelton House (Omega Dining Commons) San Marcos Farms (Omega Dining Commons) Harvestland (Omega Dining Commons) Green Star Coffee (Omega Dining Commons) Corto Olive Oil (JLG Dining Commons) The Berry Man (Omega Dining Commons) Day Day Farms (Omega Dining Commons) Ty Warner Sea Center (Florida Dining Commons) |

Celebrate Sustainability Week | October 2012

2) Sustainability Week - October 22-26, 2012

Activities, contests, education materials and demos were provided for five days with a different theme each day. Menus focused on local and Climate Friendly options. Climate Friendly Menus include: *Buy Locally Grown Foods * Eat Organic Foods * Reduce Meat and Dairy Consumption *Avoid Processed Foods *Say No to Packaging (Example Calendar at left)

Additionally, these menus emphasize whole grains, legumes, fruits, vegetables, nuts and acceptable meat options. Meat options include chicken, turkey and or sustainable seafood. No red meat was served during these meals. The menus also avoided or limited dairy- such as creamed based soups, sauces and cheese toppings. A seasonal calendar was used (developed from strategic outcomes)

to incorporate seasonal foods into the menu options during Sustainability Week. Sustainable topics included: Local and Seasonal Food, National Food Day featuring a Climate Friendly Menu, Recycling and Energy Efficiency /Alternate Transportation and Green Chemicals.

What's the big deal about a burger?

Meat and Health

People who eat the most red meat (2 servings per day) have a 40% higher risk of dying of heart attack, stroke, or other cardiovascular disease than those who consume the least (one serving every two to four days). In addition to the above disease people who eat the most meat also have a higher risk of colorectal cancer (ouch) and diabetes.

Turn over more information on the back

Meat's Impact

Driving Range

Substituting chicken, fish or egg for red meat and dairy just one day a week for a year would reduce greenhouse gas emission by an amount equivalent to not driving 760 miles. Going completely vegetarian once day a week for a year is equivalent to not driving 1,160 miles.

Emissions Impossible

For every kilogram (2 pounds) of beef we eat, 27 kilograms (54 pounds) of greenhouse gases are released into the environment. That includes gasses that come from growing the animal feed and from the manure and methane emission that the beef cattle produce.

The worst emissions comes from lamb then beef followed by cheese, pork, farmed salmon, turkey, chicken, canned tuna, eggs and onto potatoes.


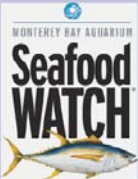


Where the Water Falls

A food's water footprint is the number of liters of water it takes to produce one kilogram of food. For animals its not just the water they drink but also the water it takes to grow the food they consume over their lifetime.

Beef requires 15,000 liters of water while lettuce only requires 130 liters of water. Cheese requires 5,000 and chicken requires 3,900 liters.

3) Sustainable Seafood Day -January 23rd, 2013

Activities, education materials and demos focused on sustainable seafood choices using the **Monterey Bay Aquarium Seafood Watch Guidelines**. We wanted to expose our customers to our sustainable seafood program as part of their dining experience. We are committed to serving a large variety of quality seafood dishes year-round that meet the standard set by Seafood Watch.

| | | | | | |
|---|--|--|--|--|---|
| <h4>What Fish are Sustainable?</h4> <p>Super Green List: Seafood that meets acceptable sustainable practices and also meets health standards. See inside pages for options.</p> <p>Best Choice: Seafood in this category is abundant, well managed and caught or farmed in environmentally mindful ways. Options include: Catfish (US farmed), Clams, Cod (Pacific), Halibut (Pacific).</p> <p>Good Alternatives: Ok option, but there are concerns with how these fish are caught or farmed due to human impacts on the health of their habitats. Options include: Halibut, Mahi Mahi (US), Rockfish (Pacific), Shrimp (US and Canada)</p> <p>Avoid: Pass on these fish for now. They are caught or farmed in ways that harm marine life or the environment. Options include: Cod (imported), Orange Roughy, Bluefin Tuna, Canned Tuna</p>  | <h4>What is UCSB doing?</h4> <p>UCSB purchases 100% sustainable fish and is apart of the Santa Barbara Sustainable Seafood Program. UCSB Residential Dining is committed to serving a wide array of quality seafood dishes while always meeting the standards set by the Seafood Watch.</p> <h4>What can you do?</h4> <p>Apply all of the information presented in this brochure to your daily life. The next time you eat or purchase seafood consider if it is sustainably raised and if it is rich in omega-3 fatty acids. You can make a difference in the future of the world's fisheries and in your own health.</p>  | <h4>Sustainable Seafood Day</h4> <ul style="list-style-type: none"> • What seafood is sustainable? • Health benefits of seafood • Health concerns of seafood • What seafood should you eat!  <p>Sustainable Seafood is:</p> <p>Fish or shellfish that are caught or farmed with consideration for the long-term viability of individual marine species and for the ocean's ecological balance as a whole.</p> <p>-SeaChoice</p> <p>UCSB Residential Dining Services</p> | <h4>Health Benefits</h4> <p>Eating one to two servings of fish a week could reduce your risk of heart disease. Fish contain unsaturated fat also known as OMEGA-3 FATTY ACIDS. These fatty acids help to reduce heart disease. Many people are concerned with possible contaminants in seafood but the benefits of a healthier heart outweigh the possible risks of exposure to contaminants.</p> <h4>So what are Omega 3 fatty acids?</h4> <p>Omega 3's are a type of unsaturated fatty acid that helps reduce inflammation in our bodies. Inflammation can damage our blood vessels and can lead to heart disease. Other benefits of omega 3 fatty acids include lowering blood pressure, boosts immunity and decreases triglycerides.</p>  | <h4>Health Concerns Seafood Contaminants</h4> <p>Seafood contaminants include metals like mercury, industrial chemicals like PCB's and dioxins, and pesticides like DDT. These toxins come from our land and make their way into plants and animals at the base of the ocean food web. As species are consumed by larger ones, the contaminants are concentrated and accumulate. Some fish like swordfish and shark end up with the most toxins. This is why it is important to choose seafood carefully.</p> <h4>Health Risks Affect:</h4> <p>Contaminants as mentioned above build up in our bodies over time and can result in health problems like birth defects and cancer. Health risks affect women of child bearing years, women who are pregnant, and children. Women beyond childbearing years and men face fewer health risks.</p> <p>Mercury: A naturally occurring element found in air, water, and soil. Affects brain function & development.</p> <p>PCB's: Chlorinated hydrocarbons. Man-made organic chemicals that can cause cancer and other serious problems.</p> <p>Dioxins: General term that describes a group of hundreds of chemicals. Example: "Agent Orange". Causes cancer, reproductive and development problems.</p> <p>DDT: Used as a Pesticide—continue to find in our environment even though it is no longer used. Causes cancer, liver damage, reproductive problems.</p> | <h4>What Seafood Should I Eat?</h4> <h4>What seafood should I consume from a health standpoint?</h4> <p>Salmon, herring and tuna are rich in omega-3 fatty acids. Most freshwater fish have less omega-3 fatty acids compared to saltwater fish of a similar size. However, we must keep in mind that the way a fish is prepared can affect how "healthy" it is. For example broiling or baking a fish is a better option than deep-frying.</p> <h4>What seafood should I consume from a sustainability standpoint?</h4> <p>Some options include: Salmon (Alaska wild), Clams, Catfish (US farmed), Albacore Tuna (Pacific), Scallops, Rainbow Trout (farmed), and Tilapia (US farmed).</p> <p>Clams also improve the quality of the water where they are being farmed. What a deal!</p> <h4>What fish should I consume from both a health and sustainable standpoint?</h4> <p>Best options include Albacore Tuna (US), Salmon (Alaska wild), Pacific Sardines (wild caught). All of these options contain low levels of contaminants, provide the daily minimum of omega-3's (at least 250 mg/day) and are Classified as a Seafood Watch "Best Choice"</p> |
|---|--|--|--|--|---|

4) Nutrition Week -March 4-8th, 2013

Activities, contests, educational materials and demos were provided for five days with a different featured food category each day. Menus focused around nutritionally and environmentally friendly options. Food themes were: Fruits and Vegetables, Lean Proteins, Whole Grains, Low Fat Dairy, and Beverages. One of our most popular events continues to be Fear Factor. During Fear Factor we bring in exotic fruits and vegetables for students to try including: Dragon Fruit, Papaya, Mango, Rambutan and Jack Fruit to name a few. The event corresponded with the **Academy of Nutrition and Dietetic (formerly ADA): Nutrition Month, Eat Right, Your Way, Every Day**




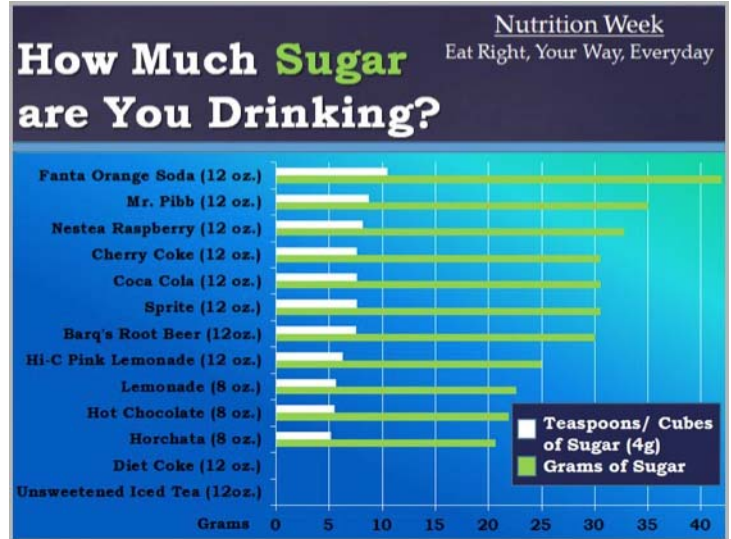
Example: Marketing Materials for Nutrition Week

Blueberry Benefits

Blueberries are among the fruits with the highest amounts of **antioxidants**, which may help fight aging, cancer and heart disease.


Blueberries are also loaded with

- Dietary fiber
- Vitamins A and C
- 80 calories per cup, blueberries are also virtually fat-free!

5) Earth Day -April 22nd, 2013

Climate Friendly menus (as described above) were served all day at all four dining commons. Education materials and demos were featured in all dining commons.



Food and Climate Change

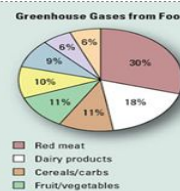
"FoodPrint" amount of greenhouse gases created in production and shipping of food we buy.

"Greenhouse gases" trap heat in the atmosphere, generally increasing the average temperature of our Earth. Meaning that in turn there are changes in weather, sea levels, land patterns, etc.

Therefore, we should consume...

"Cool foods" - those with a low FoodPrint and are made without producing excess Greenhouse gases

...aka CLIMATE FRIENDLY DIET



| Food Category | Percentage |
|------------------------|------------|
| Red meat | 30% |
| Dairy products | 18% |
| Cereals/carbs | 11% |
| Fruit/vegetables | 10% |
| Chicken/fish/eggs | 9% |
| Other | 6% |
| Beverages | 6% |
| Oils/sweets/condiments | 6% |


What YOU can do...

- 1. Eat "Real" Food:** avoid processed foods with a long shelf life that have been genetically modified and meat and dairy that have not been raised with genetically modified ingredients.
- 2. Eat more Vegetables:** Choose fruits and vegetables to save precious resources like fresh water and fossil fuel. "with 70% of all agricultural land tied up in livestock production, red meat and dairy products may account for a large part of global warming" Anna Lappe
- 3. Go organic:** this ensures the food is from a sustainable area that used healthy soils. "five fundamentals of sustainable farming: nature-mentored, restorative, regenerative, resilient, and community-empowered Anna Lappe
- 4. Go Local:** by cutting transport-related emissions, you are helping to reduce pesticide and her-

Wait there's more...

...bicide use by building healthy soil; you can even grow your own food!

- 5. Don't waste food, at least compost it:** half the food we could eat never makes it to our plate; which wastes resources, energy, money, and time! Backyard composting can convert food waste into fertilizer, reducing use of chemical fertilizers and decreasing long-term negative effects on the soil
- 6. Purchase items with less packaging:** bring REUSABLES or at least RECYCLEABLES. "Americans toss out 30 to 40 billion plastic water bottles, approximately 130 bottles a year for every man, woman, and child in the country" Anna Lappe



6) Green Mondays (three days per quarter)

A vegetarian menu was served all day at one dining commons. Residential Dining's Environmental Interns, Residential Halls Association (RHA) and Environmental Affairs Board (EAB) tabled during each Green Monday to provide educational material and answer any questions or concerns. We also had our Executive Chef conduct Tasting Tables at the events to feature vegan and vegetarian options.

Today is Green Monday!

Why Green Monday?

What is it?

■ A nonprofit initiative of The Monday Campaigns, in association with the Johns Hopkins Bloomberg School of Public Health, to eat a meat-free diet on Mondays.

What is the goal?

- Foregoing meat once a week benefits personal health, protects our environment and fights climate change.
- **Health**
 - Diets high in red and processed meats lead to increased cancer risk, cardiovascular disease, diabetes and obesity.
 - A plant-based diet is a great source of fiber that makes you feel full faster allowing you to eat less.
 - Americans consume about 8 oz. of meat per day - 45% more than is recommended by the USDA.
- **Environmental**
 - Reduce Carbon Footprint
 - If everyone in America eliminated meat once a week we would save over 12 billion gallons of fuel a year.
 - Minimize Water Usage
 - 1,800 to 2,500 gallons of water go into a single pound of beef; soy tofu requires 220 gallons of water per pound.
 - If you eat a meat-free diet one day a week you can save 890 gallons of water per week.
 - Help Reduce Fossil Fuel Dependence
 - 40 calories of fossil fuel energy go into every calorie of feed lot beef in the U.S. Moderating meat consumption is a great way to cut fossil fuel demand.

Residence Halls Association Residential Dining Environmental Affairs Board

7) 'DigiKnow'

The DigiKnow network (TV's located in dining commons and residence halls) reach a large percentage of the student population at various locations around campus with up to the minute information. DigiKnow has effectively eliminated the need for informational flyers and table-tents in our dining facilities –reducing paper and costs. We use DigiKnow to market all of the above educational events.

8) Tasting Tables

Our Executive Chef hosted performed weekly tasting tables in the dining commons featuring sustainable and seasonal foods. These tasting tables were established to introduce students to new foods, display our commitment to sustainability and nutrition, and to gain feedback. The information gained from our student feedback allows us to move forward in featuring these recipes in our cycle menus.

Tasting Tables: At De La Guerra Dining Commons Executive Chef Jaime Herrera provided (left), Spring Local Heirloom Tomato Gazpacho with Focaccia Bread (right), Southern-Inspired Herb Biscuit with Local Apricots Poached in Lavender Honey and topped with Almond Chantilly Cream (below left), and a Giant Black Bean Ragout (below right).



9) Health and Wellness Interns

This year our Registered Dietitian collaborated with campus health and wellness interns to provide nutrition education in one of our dining commons. Students developed 10 quick nutrition fact sheets that were displayed throughout one dining common. The interns engaged with students by providing a survey to understand if students enjoyed receiving nutrition information in this manner. The program was well received and we look forward to future collaborations.

Survey Question with Answers

| Question | Answer |
|--|----------|
| Did you notice the nutrition facts placed around the Dining Common (DC)? | Yes: 65% |
| Did you find the facts informative? | Yes: 94% |
| Did any of these facts affect your decision in choosing certain foods? | Yes: 57% |
| Would you like to see more of these nutrition facts around the DC? | Yes: 94% |

i.e. **Pairing leafy green vegetables with citrus foods helps your body better absorb iron.**



10) Education Outreach - Seasonal Options (Feature Education)

This coming academic year we plan to incorporate even more seasonal options into our menus which have been one of our strategic goals. Using the seasonal menu chart and recipes developed in previous years we have defined clear parameters, criteria and guidelines to incorporate seasonal items and recipes into cycle menus. We look forward to offering our students these options. Additionally, this information will be on NetNutrition our online nutrition resource. Students will be able to filter menu options by seasonality.

11) **NetNutrition**

UCSB Residential Dining Services understands how critical a role diet and nutrition play in overall health. Because a healthful diet enables students to work productively and succeed at school, it is important to provide resources that allow students to become educated consumers, and NetNutrition does that.

NetNutrition® is an online dietary tool that allows our customers to make educated food choices. This service allows visitors to:

- View nutrition information for individual items, or calculate the nutrition of an entire meal
- View weekly menu offerings
- Filter by dining locations, allergens, or specific dietary preferences, including vegan or vegetarian

Most importantly, NetNutrition® provides information to enable our customer to learn healthy eating habits and choose well balanced meals. It is accessible online both by using a computer or smart phone and is also available in each dining common via a kiosk. During the month of May 2012 NetNutrition had a total of 20,691 visitors.

We still offer this program to our customers and hope to expand it next year. Our idea is to identify healthy items for our consumers and to provide examples of a balanced meal. We are taking the guess work out of the equation and providing resources for students to make more educated food choices.

<http://netnutrition.housing.ucsb.edu/NetNutrition/Home.aspx>

B. **OUTREACH EVENTS**

1) **Strategic Plan - Marketing Team**

Our objective is to communicate and market Dining's initiatives, objectives, practices and related dining topics.

- **Marketing Sustainability Efforts**

This includes marketing the sustainability efforts and results from strategic programs; communicating progress, actions and updates using Facebook, Twitter, DigiKnow and related mediums to inform residents about our sustainability efforts.

We integrated a recurring FB/Twitter post geared towards sustainability. The "Dining Sustainability Fact" highlights our sustainability practices, efforts, achievements and projects. We started by highlighting our Environmental/Sustainability interns this past winter quarter.

- **Updated Dining Web Pages & Earth Friendly Page**

With the expected overhaul of the entire Housing and Residential Services website, we have updated the material on the Dining web pages- specifically our Earth Friendly Dining page to reflect the most accurate dining information. Our website went live on 02/12/2013. This included creating blogs for the home Dining Page and blogging new written material.

<http://www.housing.ucsb.edu/dining/earth-friendly-dining>

2) California Higher Education Sustainability Conference at UCSB

This year our Registered Dietitian presented on two topics and collaborated with our Executive Chef on another topic during the California Higher Education Sustainability Conference. The presentation topics included Tracking Sustainable Food Purchases, Food Waste Mitigation through Kitchen Waste Prevention and the Residential Dining Environmental Internship Program.

The presentation on Tracking Sustainable Food Purchases focused on our strategic goal of procuring 20% sustainable food products by 2020 and how we analyzed and tracked our sustainable food purchases.

Food Waste Mitigation through Kitchen Waste Prevention centered on our commitment to protect, preserve and regenerate our environmental resources and how we set a strategic goal to reduce food waste. We discussed how we partnered with the EPA and how we implemented food waste audits. Challenges and best practices were reviewed.

Residential Dining Environmental Internship Program reviewed how we developed and implemented a successful Student Internship Program. We reviewed necessary steps to implementing a program, challenges, best practices and significant projects.

5. COMMUNITY INVOLVEMENT

UCSB Residential Dining understands the importance of community involvement- from purchasing local seasonal produce from farmers in our backyard to being a member of Santa Barbara’s Sustainable Seafood Program to providing our students with the opportunity to intern with us. We have the ability to support our community and have been able to implement the following programs. Additionally, this collaboration with others allows us to work towards one of our Strategic Goals for 2015, to partner with others to research and implement best practices in sustainability.

A. SANTA BARBARA COUNTY COMMUNITY INVOLVEMENT

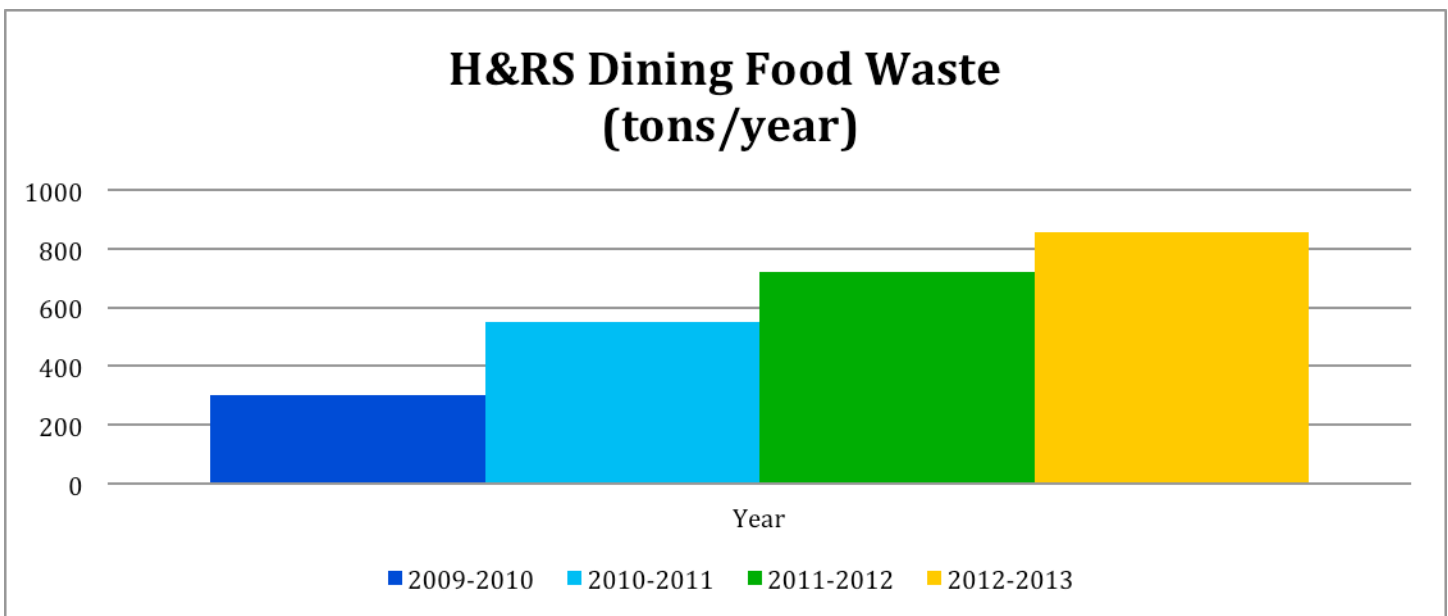
1) Partnering to Develop Local Distribution Systems

The Dining Business Office team continues to work closely with the farmer’s market distributor (Harvest Santa Barbara) to expand distribution of local produce, develop a method for farmers to be certified and audited for food safety and to verify sustainable growing methods. Criteria have been developed and we currently have a local sustainable produce agreement. This team has also consulted with local ranchers to set up a system for grass fed beef distribution (DeyDey Farms) – verifying specifications, packaging, insurance and delivery needs to develop a RFP for local grass fed beef.

2) Partnership with MarBorg Waste Management Company

In 2011, Residential Dining expanded our composting program to include all four dining commons and Special Events Catering. Now, 100% of food waste is composted, totaling about 32,865 pounds per week. The graph below illustrates how Residential Dining has progressed in our composting efforts. In 2009 only De La Guerra Dining Commons was composting food waste, as we progressed, Portola and Ortega were incorporated in 2010. Since 2011, all four dining commons compost 100% of food waste. In January 2013 – we received our first compost load from our food waste. The food waste we diverted from the landfill had been made into compost and returned to campus for use by the Housing and Residential Services Grounds crew, allowing us to close the loop.

Food Waste Graph 2012-2013

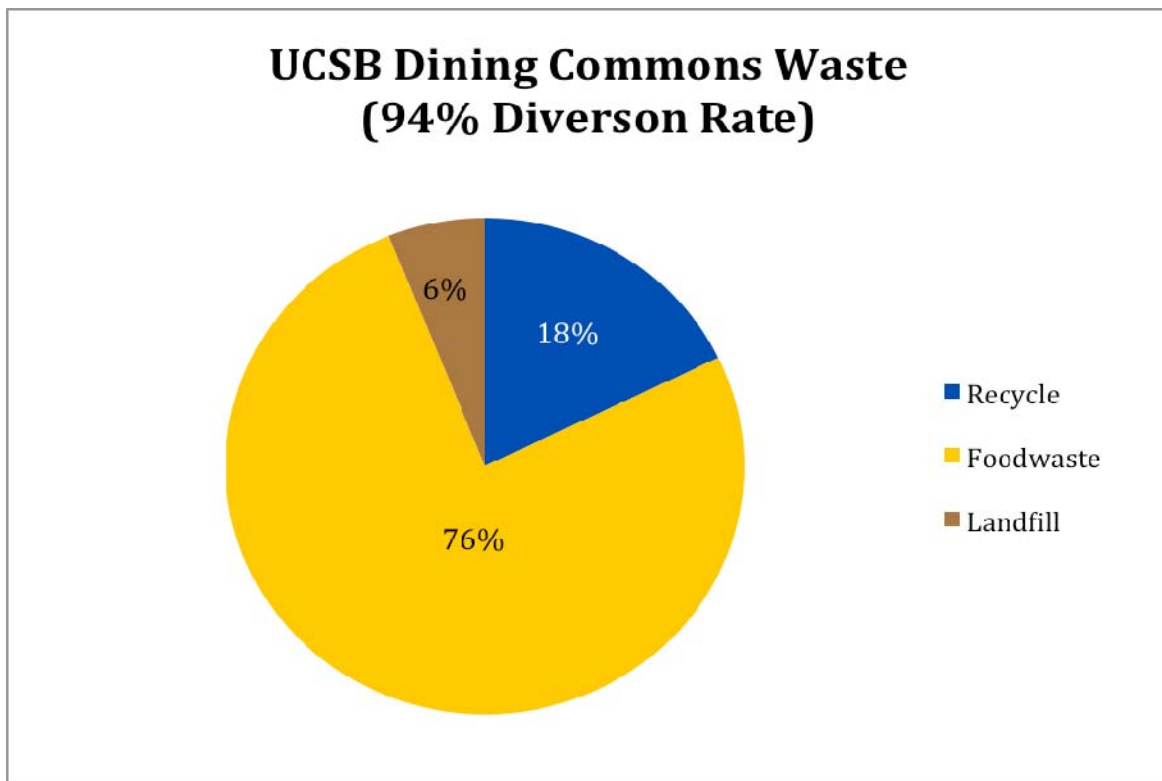


Pictures of Compost being dropped onto Campus



Diversion Rate 2012-2013

With our composting and recycling efforts this year we continue to show a diversion rate of 94% from landfills. This is encouraging since our student population increased by almost 900 students. We expect another increase in student population this coming academic year as well (2013-2014).



3) Supporting Sustainable Local Fisheries

We continue to be a member of **Santa Barbara's Sustainable Seafood Program**, Ty Warner Sea Center. Dining Services has joined several local restaurants in the commitment to purchase only green (best choices) and yellow (good alternatives) level sustainable seafood determined by Seafood Watch Monterey Bay Aquarium. Our seafood is purchased from three local vendors, Kanaloa Seafood and Santa Barbara Fish Market. Additionally, we have signed the 2013 Restaurant Member Pledge Sustainable Seafood Program. With this pledge we help to assist in increasing community support for a more sustainable seafood industry.

This past October our Executive Chef and Staff supported Ty Warner Sea Centers Sustainable Seafood Program at their Sensational Seafood Event. Our chef's prepared a smoked salmon rilette in a savory tiule.

We are looking into joining the Monterey Bay Aquarium Seafood Watch Business Program to help increase consumer awareness.

4) Santa Barbara Agriculture Future Alliance (AFA) Public Forums

We continue to be a part of Santa Barbara County's AFA. This alliance works towards maintaining a viable agricultural industry in the county.

5) Santa Barbara Culinary Arts (SBCA) - Public Event

Residential Dining Services coordinated a public event for the local culinary group SBCA, ***Backyard Bounty***, a fundraiser for the Julia Child's scholarship for Santa Barbara City College Culinary Program. This was the second annual Backyard Bounty event which featured local farmers, fisheries and local purveyors of UCSB. The event continues to be well received and a great opportunity for its members to speak with local farmers.

6) Community Food Working Group

This effort began in 2008 with 10 individuals and has grown to 38 members. It is compiled of local farmers, community leaders and UCSB faculty, staff and students. Residential Dining Services coordinates and leads this group. The quarterly meetings are a place for networking and building relationships between all spectrums of the food community. We hope to begin to have quarterly meeting starting this next academic year.

7) Green Certification Project:

In 2012 all four Dining Commons, Special Events Catering and Concessions satisfied stringent standards set by the Santa Barbara County Green Business Program (<http://www.greenbizsbc.org/certrestaurant.php>) and were certified as Green Businesses.

In order to obtain Green Business Certification, UCSB dining commons' managers partnered with many businesses in Santa Barbara County including the coordinator for ***Green Business Santa Barbara County***. Additional stakeholders included Pacific Gas & Electric (PG&E) and Fishnik working with UCSB Green Campus Interns, Solid Waste Public Works, Goleta Water District and Pollution Prevention.

PG&E provided audits and were able to identify energy ‘hogs’ and provided recommendations to increase energy savings. Public works Solid Waste division provided trash, recycling and food waste recommendations. Goleta Waster district looked at water conserving measures by evaluating the ice machines and faucets. In order to pursue and obtain Green Business Certification, RDS required assistance from these community businesses as well as a large team of Housing & Residential Dining and Operations managers.

B. CAMPUS COMMUNITY INVOLVEMENT

1) Campus Sustainability Change agents

All the Campus Co-Chairs meet monthly, serve as advisors to the Chancellors’ Sustainability Committee and also provide a quarterly sustainability update to the entire campus community. University Center Dining and Residential Dining Services representatives serve as Co Chairs on the ‘Food’ committee.

2) Environmental Studies Internship

With a strategic goal of partnering with other departments on campus, three years ago Residential Dining Services partnered with the Environmental Studies Department and implemented a Student Internship Program. This year, three Environmental Studies students participated in a yearlong internship. The following includes all of their accomplishments throughout the year.

Interns researched assigned projects, collected and input data and provided recommendations to Dining Services to improve current sustainable practices. Interns interacted with student customers, staff and community members and developed materials that can be used in the Residential program for marketing and education.

| No | Internship Project Description 2012-2013 | Supervisor of Project | Results and Reports |
|----|---|---------------------------|--|
| 1 | Work with Dining staff, H&RS Energy Manager, and MarBorg Waste Management Co. - to gather data to track utilities (water, electrical, gas) and waste statistics for 4 dining commons. Use historical and current data to compile monthly comparison figures. | Dietitian, Energy Manager | Completed updating monthly utilities including meal counts. Data has been Provided to General Managers. A "how to" document was developed for future interns as this project will be continued. |
| 2 | Climate friendly diet: what are the parameters – what materials can be developed to help educate students and clients? | Dietitian | Will continue to be an ongoing project. Interns researched-climate friendly diet. Interns are in the process of developing educational material and putting more definite parameters on its meaning |
| 3 | Contacted vendors to gather data to determine percentage of sustainable vs. conventional food purchases. UCOP sustainable purchases were used as criteria to determine conventional vs. sustainable food purchases. | Dietitian | Developed spreadsheets and templates for using velocity reports for accurate sustainable purchases data. |
| 4 | Review food purchases determined to be sustainable and organic and update software program in CBORD with desired changes | Dietitian | Data entry |
| 5 | Table at Dining Services events: coordinate with Environmental Affairs Board (EAB) and Residential Halls Association (RHA) chairs for tabling events in the dining commons specifically Green Monday. Interns also tabled during Sustainability Week, Sustainable Seafood Day, Nutrition Week, and Earth Day. | Dietitian | Completed. Interns helped develop educational material for all events |
| 6 | Working with dining marketing team, interns will design materials, strategies, and marketing materials for communicating with residents and staff at the UCSB residence dining commons. Developed various educational materials for students and staff. | Dietitian, Marketing Team | Completed many projects related to marketing our sustainability efforts |
| 7 | Identification of Seasonal Recipes in CBORD (food software program) | Dietitian | Completed. Data entry- but continues to be an ongoing project as changes are continuous |
| 8 | Help to better organize files we use for sustainable events. | Dietitian | Completed |
| 9 | Work with Strategic Plan Food Waste Owners on Waste Audit Team | Dietitian | Completed. Data manipulation |

| | | | |
|----|--|---------------------------------|--|
| 10 | Farm Book- development of small profiles- including photo, name of farm and miles from campus. Work with office managers to put cards out when using specific farms products | Dietitian | In Progress |
| 11 | Work with produce vendors to expand local (150 miles) produce farm map. Three maps were developed and have been used for educational events. | Dietitian | Maps complete |
| 12 | Enhanced already developed Seasonal Calendar. | Dietitian, Executive Chef | Currently have a functioning calendar for use by managers, clients and vendors. |
| 14 | Interns will work with CBORD to update brands in the system | Dietitian | Completed |
| 15 | Document Dining staff members sustainable accomplishments through interviews and surveys | Dietitian | Partially complete – questionnaire developed |
| 16 | Camtasia videos- food safety, basic nutrition, sustainability program (online modules) | Dietitian | Initial education about video software |
| 17 | Write marketing articles for publication regarding Dining Services Sustainable Practices | Dietitian | Wrote essays for contest March Madness- Why is UCSB sustainable? |
| 18 | Nutrition Value of Fruit/Vegetables- 24 hr picked vs. storage | Dietitian | In progress, some data has been documented- still need more research done |
| 19 | Review of LeanPath- Pro/Con list | Dietitian | Completed |
| 20 | Develop education material from previous intern group | Dietitian | Completed- able to continue to implement/use past intern projects |
| 21 | Developed Food of the Season Brochure | Dietitian | Completed- small brochure including four seasons with what fruit and vegetables are ripe within the season |
| 22 | Assist local produce vendor with educational outreach to high school students | Dietitian | Completed |

3) Examples of Internship Projects:

a. Interns



Meet Our Talented Environmental Interns

Krystyna Livingston

- B.S. Environmental Studies emphasis in tropical ecology.
- Krystyna is a fourth year interested in sustainable agriculture and plant biology.




Meet Our Talented Environmental Interns

Brittany Tse

- Environmental Studies Major & Minor in Earth Sciences
- Brittany is second year student interested in environmental policies, sustainable management, and green planning.



b. Excerpt Local Seasonal Calendar

November



Seasonal Produce Featuring:

- Tangerines
- Mandarins
- Rutabaga
- Satsuma
- Passion Fruit
- Persimmon
- Pumpkin
- Asian Pear
- Pomegranate
- Kiwis



| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|--------|---------------------------|---------|--|----------|--------|----------|
| | | | | | 1 | 2 |
| 3 | 4 | 5 | 6 | 7 | 8 | 9 |
| 10 | 11 <i>Veterans Day</i> | 12 | 13 | 14 | 15 | 16 |
| 17 | 18 | 19 | 20 | 21 | 22 | 23 |
| 24 | 25 | 26 | 27 <i>Thanksgiving; Feast/Thank</i> | 28 | 29 | 30 |

November Seasonal Recipes

Soups: Roasted Kobocho Pumpkin Soup
Salad: Bibb Lettuce Salad with Persimmons and Candied Pecans ; Citrus, Celery and Shaved Fennel Salad ; Satsuma, Radish, and Olive Salad
Sides: Roasted Root Vegetable (Rutabaga, Parsnips, and Turnips) ; Satsuma Vinaigrette ; Mashed Potato and Parsnip
Entrees: Pumpkin, Feta, & Cilantro Quesadilla ; Grilled California Halibut w/ Fennel, Citrus, and Olive Relish ; Pumpkin & Potato Enchilada w/ Mole Sauce
Desserts: Lemon Cakes with Passion Fruit Syrup ; Satsuma Rice Pudding



6. SUSTAINABLE OPERATIONS

UCSB Residential Dining Services is committed to caring for the environment. The following information illustrates our commitment to sustainable operations. As buildings are renovated and new ones built, we ensure sustainable equipment and materials are used.

A. NOTABLE OPERATIONS FOR 2012-2013

1) Green Business Certified -All Dining Facilities (Implemented DC 02/2012, SEC + Concession 12/2012)

In 2012 all four Dining Commons, Special Events Catering and Concessions satisfied stringent standards set by the **Santa Barbara County Green Business Program** and were certified as Green Businesses. UCSB Residential Dining Services has pledged

- To be an environmentally responsible business within our community
- To conserve energy, water, materials and other resources
- To develop and implement practices that prevent pollution and waste
- To comply with all applicable regulations and strive to exceed compliance
- To strive for continuous improvement

For more information go to: <http://www.greenbizsbc.org/>

2) Partnering with Environmental Protection Agency on Food Recovery Challenge

This year UCSB Residential Dining Services partnered with the EPA and joined the Food Recovery Challenge. We understand the importance of reducing food waste and felt this challenge aligned well with our own strategic goals. We pledged to decrease our food waste by 5%. We were able to reach our goal through weekly food waste audits. We will continue to partner with the EPA and continue to work towards reducing our food waste.

The following table includes our 2012 Waste Reduction based on CO₂ emissions

| Waste Reduction Activities | |
|----------------------------|--------------------------------------|
| Waste Management Activity | GHG Reductions (MTCO ₂ e) |
| Composting | 160.20 |
| Recycling | 683.80 |
| Total | 683.80 |

These GHG reductions are equivalent to one of the following:

- Our composting and recycling efforts – removing 131 passenger vehicles from the road
- Our composting and recycling efforts- removing 76,658 gallons of gasoline (based on CO₂ emissions per gallon)

3) Food Waste Audits

This year we joined EPA Food Recovery Challenge as mentioned above. We decided to join the challenge because food waste was a strategic goal this year and the food recovery challenge offered tools and assistance to help our organization reduce food waste.

Our challenge, to reduce total food waste by 5% over the course of a year, aligned with our strategic outcome: to reduce **kitchen production waste by 5-12%**. To reach our goal of reducing food waste Residential Dining Services conducted weekly food waste audits. During Winter Quarter 2013, weekly audits were performed to determine baseline data. With our baseline data established we then determined our waste reduction goal ranging from 5-12% for each dining commons. Each dining commons reached their established goal except one and we were able to reduce food waste by 24.8 % between winter and spring quarters.

This project provided us with information needed to control food waste. We are now able to diagnose problems and make changes through more accurate forecasting, purchasing and recipe editing.

4) Zero Waste Events

Our concession department participated in “ZERO Waste” events which took place at two Men’s Soccer games October 26th and October 28th. The games were promoted as “ZERO Waste Weekend at Harder” (Harder Stadium). The event was very successful with a final diversion rate of 95.1%. 40.3% was designated as recyclable, 54.8% as compostable and 4.9% as landfill. On the concessions end, all items were either recyclable or compostable. We will participate in additional Zero Waste Events in 2013-2014.

Tortillas

One aspect of the Zero Waste Events that was included in the final evaluation of the program was tortillas. UCSB is well known for its tortilla throwers. At every UCSB men’s Soccer game there can be hundreds of tortillas thrown onto the field. We are proud that all of the tortillas that are thrown onto

Ex. Men’s Soccer Game with Flying Tortillas



the soccer field during any game are composted.

5) Compostable Disposables

All of Residential Dining Service's disposable wares are compostable. Items such as cups, spoons, forks, straws, burger wraps, food containers and napkins; are made from compostable materials such as potato, sugar cane, paper and corn for all of our facilities – including the dining commons, Concessions and Special Events Catering. All Styrofoam and non compostable plastic have been eliminated. The used disposables are composted with the food waste. We continue to make strides to increase our compostable disposables. One such example is our Take Out Program. During spring quarter, Ortega Dining Commons piloted a Take Out Program. Initially we provided our customers with a recyclable container. The Take Out Program will continue this next academic year and the container will be compostable.

6) NACUFS Sustainability Bronze Award for Procurement 2013

The NACUFS Sustainability Awards annually recognizes and honors member institutions that have demonstrated outstanding leadership in the promotion and implementation of environmental sustainability, specifically as it relates to campus dining operations. The annual awards contest will recognize excellence in sustainable campus dining with a gold, silver and bronze award in five operational categories:

UCSB Residential Dining won bronze in procurement practices for the implementation of a viable distribution hub developed from the ground up and for exclusively distributing locally produced (within 150 miles of campus) produce that is grown organically or without pesticide sprays that was fully developed and integrated at UCSB Residential Dining Services commons by the 2010-11 academic year.

7) Tracking Utilities: Electric, Gas, Water and Waste

Residential Dining Services Staff and Environmental Interns work with Dining staff, Mark Rousseau (Housing and Residential Services Energy Manager) and MarBorg Waste Management Co. - to gather data to track utilities (water, electrical, gas) and waste statistics for our dining commons. We use historical and current data to compile monthly comparison figures. This information is then shared within our department and is used for our Green Business re-certification.

8) New Snack Vending Machines

As of July 1st 2013 Housing and Dining Services began a new agreement with a snack vending company. The machines that have been installed are energy efficient as they have LED lights. These lights reduce service calls for bulb changes and also reduce energy consumption by up to 73%. Additionally, these machines are capable of time of day shutdown modes for energy savings.

9) **Boilers**

This year Ortega, Portola and Carrillo Dining Commons installed new low emission boilers. These new boilers have helped to improve the hot water efficiency, but also save resources.

10) **Lighting**

De La Guerra and Ortega Dining Commons installed new lighting to improve energy efficiency.

11) **Hand Dryer**

De La Guerra Dining Commons installed hand dryers in their customer bathrooms. With these new hand dryers we are able to reduce solid waste generation and decrease labor costs associated with solid waste from bathrooms.

B. SUSTAINABLE OPERATIONS TO BE IMPLEMENTED IN 2013-2014

1) **Carpet Tiles**

Portola Dining Commons is getting a rug lift. The very old rollout carpet is being replaced with new carpet tiles. All newer facilities and future renovations and upgrades, make use of carpet tiles manufactured from recycled carpeting and tires. Since the carpeting is laid as tiles, when the carpeting becomes damaged or stained, only the damaged tiles are replaced, instead of the entire room.

2) **Ortega's Dining Common Pot Room**

Ortega Dining Commons is getting new pot room equipment as well as a turbo sink. The benefits of a turbo sink will help to reduce labor and water.

3) **Air Quality Control**

De La Guerra Dining Commons will be getting improved air quality control through a regulating air system. This system will allow the air to be turned on and off with a timer instead of just having the air on or off.

C. RESIDENTIAL DININGS'S STRATEGIC PLAN:

Residential Dining Services continued the ***Strategic Plan for Sustainability in Dining and Visions to 2015*** that was first implemented in August 2009. Below includes the mission, visions and a graph of the last three years of strategic goals and outcomes. A workshop is done every year to obtain managers input and recommendations to establish the years' goals. This is done to gain 'buy in' and motivation to focus on 3-4 specific outcomes per year. The team includes 4 Dining Administrators (Director, Assistant Director, Dietitian, and Analyst), 4 General Managers, 4 Production Managers, 4 Student Personnel Managers and the Executive Chef.

| | |
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| H&RS Mission | <p>Housing & Residential Services: H&RS 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.</p> <p>Residential Dining Services:</p> <ul style="list-style-type: none"> - 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 reduce use and depletion of energy sources – gas, electric, water - To educate staff and customers to understand the importance of this program so that everyone can do their part to help |
| H&RS Strategic Plan Vision | <p>The Best Housing Experience We provide opportunities for residents to get connected in an amazing environment</p> |
| Strategic priorities | <p>Filters through which we make decisions:</p> <ol style="list-style-type: none"> 1. Responsible use of resources 2. Partnering for success |
| Dining Visions to 2015 | <ol style="list-style-type: none"> 1. We are partnering with others to research and implement 'Best Practices' in sustainability. <ol style="list-style-type: none"> A. We are partnering with Academic departments at UCSB B. We are partnering with staff, students and the Santa Barbara community. 2. Throughout all dining operations and staffing levels we are experts and practitioners in sustainable 'Best Practices'. |
| Outcomes | <p>Promises that describe what we will have at the end of a specified time</p> |

| Strategic Outcomes 2009-10 | Results |
|--|---|
| <ul style="list-style-type: none"> <u>Local and Seasonal</u> Incorporate additional seasonal and local foods into our menus and operations. | <ul style="list-style-type: none"> Developed a Santa Barbara Local Produce Chart, identifying items in their prime harvest season each month as it pertains to the Santa Barbara County farms. |
| <ul style="list-style-type: none"> <u>Peer Experts</u> Establish "Peer Expert" Teams to include career and student staff in each unit. Educate them in our sustainable practices by end of the year. Peer Experts will educate customers and staff about all sustainable practices. | <ul style="list-style-type: none"> A list of current sustainable practices was developed. 42 peer experts were identified and educated on current sustainable practices. Student employees and customers were focus of education campaign to inform them of current Dining practices. |
| <ul style="list-style-type: none"> <u>Marketing</u> Establish a Marketing Team and framework to get the word out about what Residential Dining Services is doing right now and continue to expand through the year. | <ul style="list-style-type: none"> Exceeded expectations and established framework for Marketing Team with ongoing projects that will continue in future years. Developed photo library, marketing folder with collection of materials for special events and signage, coordinated with H&RS marketing team and formed Facebook team for weekly postings. |
| <ul style="list-style-type: none"> <u>Waste program expansion</u> Expand our waste management practices by recycling and composting Special Events Catering and Concessions waste with DLG's compost and increasing other programs at the other dining commons. | <ul style="list-style-type: none"> Accomplished and exceeded outcome by composting 100% of food waste from Special Events Catering as well as all four Dining Commons -diverting over 90% of total waste from the landfill. |
| Strategic Outcomes 2010-11 | Results |
| <ul style="list-style-type: none"> <u>Local and Seasonal</u> Create a seasonal recipe file using the in house tool: the Santa Barbara Local Produce chart. | <ul style="list-style-type: none"> New recipes were developed based on seasonality. Recipe categories included: one soup, four side dishes, two salads, four entrees, and two desserts per month. |
| <ul style="list-style-type: none"> <u>Peer Experts</u> "Peer Expert" Teams have been educated in our sustainable practices. Peer Experts have educated customers and staff about all sustainable practices. | <ul style="list-style-type: none"> Peer Experts began educating the staff and customers through signage, e-mail and verbal presentations on a designated schedule in each dining commons. PowerPoint presentation on current practices was created as a tool to provide education to the full time employees on sustainable practices. |
| <ul style="list-style-type: none"> <u>Environmental Internships</u> We have partnered with the Academic Department on campus, Environmental Studies, to develop and implement a Student Internship Program that will continue throughout the Academic year. | <ul style="list-style-type: none"> Established a partnership framework, processes and guidelines for an Environmental Internship Program with ongoing projects that will continue in future years. |
| <ul style="list-style-type: none"> <u>Green Certification</u> We have a minimum of 1 (one) 'green certified' dining commons - through the Green Certification program. | <ul style="list-style-type: none"> In February 2012, all four Dining Commons satisfied stringent standards set by the Santa Barbara County Green Business Program and were certified as Green Businesses. |
| Strategic Outcomes 2011-12 | Results |
| <ul style="list-style-type: none"> <u>Local and Seasonal</u> Using the seasonal menu chart and recipes developed previous year - define clear parameters, criteria and guidelines to incorporate seasonal items and recipes into cycle menus. | <ul style="list-style-type: none"> A plan for managers to incorporate seasonal items from previously developed recipes into menus was finalized to start implementing in fall 2012. |
| <ul style="list-style-type: none"> <u>Peer Experts</u> Peer Experts have educated career and student staff as well as customers about all sustainable practices. | <ul style="list-style-type: none"> Full-time staffs were educated using the Sustainable PowerPoint presentation tool and there is continued education of student employees and customers. Framework is now established for Peer Expert training to continue in future years. |
| <ul style="list-style-type: none"> <u>Real Food</u> Using the 'Real Food Calculator' we have determined what food groups/items can increase our % of "Real food" as defined by UC Food Policy. | <ul style="list-style-type: none"> Food categories to focus on to increase 'real food' have been identified: Certified Organic local foods, local Grass Fed beef, Organic Dairy products, and cage-free raised Chicken. |
| Strategic Outcomes 2012-13 | Results |
| <ul style="list-style-type: none"> <u>Food Waste</u> We have conducted quarterly food waste audits and determined a benchmark for measuring and comparing food waste quantities. Teams have educated production staff and determined goals and | <ul style="list-style-type: none"> During Winter Quarter 2013 we established baseline data by performing food waste audits. One food waste audit was done per week at each dining commons (4). With completion of Winter Quarter baseline data was established. With baseline data |

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|--|---|
| <p>initiatives to decrease food waste in their units.</p> | <p>documented each dining common established a reachable goal of reducing food waste by 5-12%. Each dining commons was able to obtain that goal except one. In total we were able to reduce our food waste by 24.8 % between winter and Spring Quarters.</p> |
| <p><u>Seasonal menus and recipes:</u></p> <ul style="list-style-type: none"> We have identified what seasonal recipes are complete and documented in CBORD. We have tested and increased the number of recipes for implementation - and each dining commons has incorporated a minimum of 4 seasonal recipes per month. | <ul style="list-style-type: none"> Recipes have been created, identified, tested and tweaked for production. Functional recipes are being compiled and will be documented within our Food Software Program to allow easy searching capabilities. These seasonal recipes will be offered within this next academic year. Students will be able to use our nutrition software program NetNutrition to filter their options by seasonality. |
| <ul style="list-style-type: none"> <u>Peer Experts</u> Peer Experts have educated career and student staff as well as customers about all sustainable practices. | <ul style="list-style-type: none"> Full-time staff and students were educated using the Sustainable PowerPoint Presentation tool. Framework is now established for Peer Expert training to continue in future years. We do have a current document noting all of our sustainable practices. The document is updated yearly. |
| <ul style="list-style-type: none"> <u>Marketing Team</u> Our objective is to communicate and market Dining's initiatives, objectives, practices and related dining topics. | <ul style="list-style-type: none"> <u>Launched Dining Twitter Account</u> to broaden our social media presence. <u>Maximized Dining's Facebook page</u> by increasing followers and maximizing our visibility to residents and related followers. <u>Updated Dining Web Pages & Earth Friendly Page</u> Updated our web pages with accurate information reflecting new meal plans and earth friendly dining information. <u>Marketing Sustainability Efforts</u> This includes marketing the sustainability efforts and results from Outcomes and Strategic Programs; communicating progress, actions and updates using Facebook, Twitter, DigiKnow and related mediums to inform residents about our sustainability efforts. |
| <ul style="list-style-type: none"> <u>Green Business Certification</u> | <ul style="list-style-type: none"> <u>Completed</u> All four Dining Commons, Catering and Concessions are Green Business Certified. We continue to work together to track and report data to ensure we have taken the necessary step to become recertified in the next couple of years. |
| <ul style="list-style-type: none"> <u>Internship</u> | <ul style="list-style-type: none"> <u>Please refer to page 22 and 23 for project accomplishments</u> |

D. RESIDENTIAL DINING SERVICES LONG TERM GOALS (2015)

| Goal | 2010-2011 Progress | 2011-2012 Progress | 2012-2013 Progress |
|---|---|--|--|
| <p>Organic and Locally Grown Food</p> <p>A. Purchases - Increase purchase of 'verified' sustainably grown meat, poultry, fish and dairy 10% by year 2012 - 25% by year 2015. Increase purchase of organic and local produce to 25% by year 2012 and 50% by year 2015.</p> <p>B. Campus Gardens</p> | <p>A. Goal for produce complete: 26% of all produce purchased was grown within 100 miles of UCSB by small family farmers, AND pesticide free or Certified Organic.</p> <p>B. Ongoing Research</p> | <p>A. Goal for sustainable meat complete: 22% of meat, poultry, fish and dairy purchases are verified as sustainably grown.</p> <p>B. Ongoing Research</p> | <p>A. Goal for sustainable meat complete: 34% of meat, poultry, fish and dairy purchases are verified as sustainable. These four categories account for 14% of our total sustainable food purchases. Goal to purchase organic local produce completed. Purchased 52% sustainable produce.</p> <p>B. Ongoing Research- current campus sustainable goal for 2013-2014.</p> |
| <p>Biodegradable Disposable Dishware</p> <p>Compost all disposables used in dining commons, Concessions & Catering</p> | <p>Complete. All service disposables are compostable products. All food waste and disposables are composted.</p> | <p>Complete.</p> | <p>Complete.</p> |
| <p>Certified Green Dining</p> <p>A. Green Chemicals: Increase kitchen cleaning chemicals to 80% green seal certified by 2012.</p> <p>B. Green Building Certification- all dining facilities green certified by 2015</p> | <p>A. RDS replaced 7 toxic chemicals used for cleaning with 3 environmentally friendly cleaners. Goal complete.</p> <p>B. Working toward Green Business Certification</p> | <p>A. Complete.</p> <p>B. All four dining commons are Green Business Certified.</p> | <p>A. Complete.</p> <p>B. Complete. All Dining Facilities are Green Certified (4 Dining Commons, Catering and Concessions)</p> |
| <p>Purchasing</p> <p>A. Purchase orders: All purchase orders contain sustainability criteria and vendors with sustainable programs in place are given priority.</p> <p>B. Food Manufacturers & Distributors: Influence manufacturers and distributors to provide organic products in bulk recyclable packaging</p> <p>C. Equipment- Purchase all Energy Star when possible</p> | <p>A. Goal complete.</p> <p>B. Ongoing</p> <p>C. Energy Star equipment has been specified for all new equipment when available – energy efficient when not. Ongoing.</p> | <p>A. Complete.</p> <p>B. Ongoing</p> <p>C. Energy Star equipment has been specified. Ongoing.</p> | <p>A. Complete.</p> <p>B. Ongoing</p> <p>C. Ongoing. Energy Star Equipment purchases when equipment is replaced.</p> |
| <p>Recycling & Composting</p> <p>A. Food Waste</p> <p>B. Waste Program: Waste program coordinated with all campus departments in place by 2015</p> | <p>A. Increase recycling to include all grease for biodiesel and Compost all food waste (pre and post consumer). Goal Completed</p> <p>B. Ongoing.</p> | <p>A. Complete</p> <p>B. Ongoing</p> | <p>A. Complete. Composting 100% food waste. Also initiated internal food waste audit to source reduce.</p> <p>B. Ongoing</p> |

| | | | |
|--|--|---|--|
| <p>Networking, Education and Marketing</p> <p>A. Network: Share with others UCSB's framework for a sustainable food system –department, campus, state and national</p> <p>B. Education: Outreach through workshops, signage, classes, brochures and other media</p> | <p>A. Ongoing.</p> <p>B. Sustainability Week, Sustainable Seafood Day, Earth Day- ongoing</p> | <p>A. Ongoing</p> <p>B. Sustainability Week, National Food Day, Sustainable Seafood Day, Earth Day- ongoing</p> | <p>A. Ongoing</p> <p>B. Sustainability Week, National Food Day, Sustainable Seafood Day, Earth Day. Sustainability Brochures available in all dining commons. Sustainability information shared on DigiKnow- social media, also including Twitter and Facebook. This year our Registered Dietitian presented on three topics during the California Higher Education Sustainability Conference.</p> |
| <p>Campus Outreach</p> <p>A. Sustainability Change Agent Team</p> <p>B. Continued partner with Environmental Studies</p> | <p>A. Change agents meet on campus on a monthly basis and present projects- ongoing</p> <p>B. Student interns worked on various projects, interacting with students and staff about sustainable practices throughout the year.</p> | <p>A. Change agents meet on campus and present projects- report to Chancellor's Sustainability Committee-ongoing</p> <p>B. Academic Internship program in place incorporating Environmental Studies students- ongoing</p> | <p>A. Change agents meet on campus and present projects – report to Chancellor's Sustainability Committee- ongoing collaboration.</p> <p>B. Environmental Studies Internship Program continues to be in place. Ongoing collaboration with Environmental Studies Department.</p> |
| <p>Community Food Working Group</p> <p>Team of dining staff, campus staff, students, faculty and community members meetings for ongoing discussion and partnering on projects on sustainability in the Santa Barbara County</p> | <p>Ongoing</p> | <p>Ongoing</p> | <p>Ongoing</p> |

7. THE UNIVERSITY CENTER (UCen)

C. MISSION

To provide sustainable and healthy food options for the campus community, while maintaining financial sustainability for the university.

D. ACCOMPLISHMENTS

- Achieved 22% sustainable purchases in 2013
- Mid-year change to all compostable packaging
- Achieved Santa Barbara Green Business Certification for all 9 of the UCen's dining or kitchen units
- Continued collaboration with Facilities on the Grounds to Grounds program, diverting 90% of our coffee grounds to the campus landscape.
- Composted 380 tons of food, packaging, and coffee grounds
- Recycled 420 tons of trash from the UCen
- Incorporated sustainability language into franchise agreements
- root 217 in operation (University owned and operated sustainable eatery)

E. SHORT-TERM GOALS

1. We have achieved 99% elimination of Styrofoam and plastic for customer use. Coral Tree Café is currently using the last of the paper, Styrofoam and plastic inventory. Complete Styrofoam elimination should be accomplished by December 2013.
2. Increase usage of Green cleaning products.
3. Added Sustainability language to Panda Express contract. All customer products will be compostable by September 2013. New vendor in the Courtyard Café space will also be providing all compostable service ware for customers.

8. SYSTEMWIDE METRICS

| | Berkeley (Cal Dining) | UC Davis (Sodexo) | UC Irvine | UC Los Angeles (H&HS) | UC Merced | UC San Diego | UC Santa Barbara Res Dining | UC Santa Barbara Retail | UC Santa Cruz | UC Riverside |
|---|--|------------------------|-------------------|-----------------------------|--------------|------------------------|--------------------------------------|---|------------------|-----------------|
| HIGH-LEVEL UC POLICY GOALS | | | | | | | | | | |
| % Sustainable Food | | | | | | | | | | |
| 2012-2013 | 28%/38% | | 16.75% | 9.8% | | 19% | 38% | 22.50% | 29% | 14% |
| 2011-2012 | 24%/33% | 23% | 16.79% | 7.7% | | 19.00% | 38% | | 28% | 17% |
| 2010-2011 | 25%/32% | 21% | 13.04% | 4.6% | | 18.00% | 24% | | | 11% |
| 2009-2010 | 22%/27% | 23% | 9.60% | 2.5% | | | 23% | | | |
| 2008-2009 | 24% | 21% | | | | | | | | |
| Early goal for 20% sustainable food purchases | NA | NA | 2015 | 2020 | 2015 | 2016 | NA | | | 2015 |
| # of Green Business Certified Facilities | 6 of? | 0 | 0 | 1 of 8 | 0 | 2 of 5 | 6 of 6 | 9 of 9 | 12 of 12 | 0 |
| Educating Students - signage and regular events | YES | YES | YES | YES | ? | YES | YES | YES | YES | YES |
| Educating Staff | YES | YES | YES | YES | | yes | YES | YES | YES | YES |
| Community Outreach | YES, Eat Fresh, Eat Local; Eat Well Berkeley; I Heart Tap Water, Clean Planet- Clean Plate | YES | YES | YES | | YES | YES | annual organic food fair open to the campus | YES | YES |
| Working Group on Sustainable Food meetings | ad hoc | Pending Development | YES, quarterly | ad hoc | | pending development | YES | YES | YES | monthly |
| Definition of Local | 16- county radius | 250 miles | 250 miles | | | 250 miles | 150 miles | 250 miles | | 250 miles |

| | UC Berkeley (Cal Dining) | UC Davis (Sodexo) | UC Irvine | UC Los Angeles (H&HS) | UC Merced | UC San Diego | UC Santa Barbara Res Dining | UC Santa Barbara Retail | UC Santa Cruz | UC Riverside |
|-------------------------------|--|----------------------|-----------|--|-----------|--------------------------------|-----------------------------|-------------------------|---------------|--------------|
| SUSTAINABLE OPERATIONS | | | | | | | | | | |
| Trayless Dining | YES -- Cal Dining | YES | YES | YES in one dining hall. Education campaign on trayless in all. | | for summer all you care to eat | YES | n/a | YES | YES |
| Composting - pre-consumer | YES -- Cal Dining and some other locations | YES | YES | YES | | YES | YES | YES | YES | YES |
| Composting - post-consumer | YES -- Cal Dining and some other locations | YES | YES | YES | | available | YES | YES | YES | YES |

| | UC Berkeley (Cal Dining) | UC Davis (Sodexo) | UC Irvine | UC Los Angeles (H&HS) | UC Merced | UC San Diego | UC Santa Barbara Res Dining | UC Santa Barbara Retail | UC Santa Cruz | UC Riverside |
|---|---|--|---|---|-----------|-------------------------------------|------------------------------------|-------------------------|--------------------------------------|--|
| FOOD PROCUREMENT | | | | | | | | | | |
| % of Produce Bought Locally | | | | | | | | | | |
| 2012-2013 | | | | <1% | | | 41% (150 mi); 52% (250 mi) | >50% | | >50% |
| 2011-2012 | | | | | | 7% | | | 50% | >50% |
| 2010-2011 | 79% | | 15.00% | | | 7% | 26% (150mi); 78% (250mi) | | | 56.00% |
| 2009-2010 | | 87.67% | | | | | | | | |
| % of Produce that is Certified Organic | | | | | | | | | | |
| 2012-2013 | | | | 2% | | | 15% | 6% | | |
| 2011-2012 | | | | | | | | | 50% | |
| 2010-2011 | 26% | 2.06% | 3% | | | | 26% | | 20% | |
| 2009-2010 | | | | | | | | | | |
| Organic Salad Bars | YES-certified organic-100% | Sustainable/Local | YES | YES; some items | | YES | Sustainable / local | partial | YES | |
| Cage Free Eggs (shelled) | Organic-100% | 100% | 100% | 100% | | 100% | 100% | NO | 100% | 100.00% |
| Cage Free Eggs (liquid) | Organic-100% | 100% | 100% | 100% | | 100% | 100% | NO | 100% | 100.00% |
| Fair Trade Coffee | Yes and Direct trade coffee and tea. Fair Trade chocolate made available | 100% | 100% | One Boutique restaurant | | 100% | 100% | 97.40% | 100% | 27%; Fair Trade, USDA Organic, and Rainforest Alliance Certified Coffee sold at various locations. |
| Meatless Day (frequency, % of locations) | Considering more programming around students choosing a Meatless Monday for them. | NO | YES ; weekly; all 3 residential locations | began promoting MM in 2011/2012; still no official Meatless Day | | weekly at grill in all dining halls | Yes - 3x/quarter (in 1 of 4 units) | n/a | Weekly - rotates in each dining hall | We promote Meatless Mondays at all Restaurants |
| Beefless Day (frequency, % of locations) | NO | 1x/week during 1 meal on grill platform only | YES | Weekly, Residential Restaurants | | | no | n/a | Weekly - rotates in each dining hall | Weekly, Residential Restaurants |
| % of Seafood from MB Good or Best categories | We are MSC certified and purchase approximately 65% under the MSC label | 100% | 18% in 2009; 100% since 2010 | | | 100% | 100% | 56% | 86% | 0% |
| Hormone-free milk and yogurt | Yes, 100% organic milk in res. Dining. Organic yogurt available in retail. | YES | | YES (milk) | | YES (milk) | YES | YES | 100% (liquid dairy) | YES (Milk) |
| Campus Gardens (sourcing, education) | Yes, Clark Kerr Campus | Yes, education and sourcing | YES | YES - Organic Herb Garden | | | | YES | | |

| | UC Berkeley (Cal Dining) | UC Davis (Sodexo) | UC Irvine | UC Los Angeles (H&HS) | UC Merced | UC San Diego | UC Santa Barbara Res Dining | UC Santa Barbara Retail | UC Santa Cruz | UC Riverside |
|--|--|---|----------------------------------|---|-----------|---|-----------------------------|-------------------------|---------------|--|
| NUTRITION & WELLNESS | | | | | | | | | | |
| Accommodating Special Diets <i>please specify (i.e. gluten free, soy free, Kosher)</i> | YES | YES - gluten free, major allergens, physician prescribed diet, self-supervised Kosher | YES - Gluten Free | YES - Gluten Free Pantry; Kosher meals at one boutique | | YES-GF, DF, Soy Free, Nut Free, Halal, Kosher | | YES GF | | YES - gluten free; Gluten-Free Station to open in Fall 2013. |
| Allergen Disclosure | Yes, online and at point of service | YES - POS, SmartPhone App | YES | | | YES | YES - Net Nutrition, online | partial | | YES |
| Branding Healthy Items | Yes -- Eat Well Berkeley | YES - Happy Healthy Apples | Healthy for Life | Part of larger Healthy Campus Initiative | | Rebranding LiveWell - 500 calories or less | | n/a | | |
| Cooking Classes | YES | YES | | | | YES | | n/a | | |
| Nutrition Education Program <i>(i.e. health dining tours, peer-to-peer education, marketing and signage)</i> | YES | YES | | YES - SNAC, "AskDolores" program, 1-on-1 meetings; staff trainings, workshops | | Yes-peer education, taste testing | | YES marketing materials | YES - MyPlate | YES - MyPlate |
| Nutrition Information Labeling <i>please specify where/how (i.e. menu board, POS, online, smart phone app, etc.)</i> | Yes, online with kiosks in dining operations | YES - POS, SmartPhone App | YES - smart phone app and online | YES - Online | | Online, POS some & app on smart phone | Net Nutrition - online | | | |
| Registered Dietitian on Staff | YES | YES | | YES | | YES | YES | NO | | YES |
| Vegan/Vegetarian Options | YES | YES | YES | YES | | YES | YES | YES | | 27% of all entrees served in the Residential Restaurants |
| Whole Grain Options | YES | YES | | YES | | SOME | | | | |

| | UC Berkeley (Cal Dining) | UC Davis (Sodexo) | UC Irvine | UC Los Angeles (H&HS) | UC Merced | UC San Diego | UC Santa Barbara Res Dining | UC Santa Barbara Retail | UC Santa Cruz | UC Riverside |
|---|-----------------------------|----------------------|-------------|--------------------------|-------------|--------------|--------------------------------|----------------------------|---------------|--------------|
| TOTAL SPEND/MEALS/TRANSACTIONS | | | | | | | | | | |
| Meals per year | 4.4M | 1.9M | 1.2M | 6.17M | | 3.2M | 2.5M | n/a | 25,000/day | 2.5M |
| Total Food and Beverage Spend | | | | | | | | | | |
| 2012/2013 | \$17,319,018 | | | \$14,835,000 | | \$12,322,000 | \$6,000,000 | \$2,700,000 | | \$6,726,746 |
| 2011/2012 | \$14,250,110 | \$5,600,000 | \$4,300,000 | \$9,400,000 | \$4,600,000 | \$9,000,000 | \$6,000,000 | | \$6,300,000 | \$6,100,000 |
| Total SUSTAINABLE Food & Beverage Spend (annual) | | | | | | | | | | |
| 2012/2013 | \$4,860,379 | | | \$1,455,310 | | \$2,335,734 | \$2,280,000 | \$619,000 | | \$922,694 |
| 2011/2012 | \$3,465,573 | \$1,276,800 | \$721,970 | \$720,040 | | \$1,710,000 | \$2,280,000 | | \$1,764,000 | \$1,037,000 |
| 2010/2011 | \$3,582,908 | \$1,195,600 | \$560,720 | \$428,640 | | \$1,620,000 | \$1,440,000 | | | \$671,000 |
| 2009/2010 | \$3,026,299 | \$1,276,800 | \$412,800 | \$230,300 | | | \$1,380,000 | | | |