

# **UCSB Sustainable Food Policy Annual Report to UCOP: 2011-2012**



The purpose of this report is to summarize UCSB's accomplishments towards the achievement and implementation of the Sustainable Foodservices Practices as specified by the *UC Policy Guidelines for Sustainable Practices*.

## **Residential Dining Services**

**Submitted by: Bonnie Crouse, Assistant Director and Danielle Kemp, Dining Services Dietitian**

**Submitted: August 15<sup>th</sup> 2012**

## **University Center Dining Services (separate document)**

**Submitted by Sue Hawkins, UCen Dining Director**

## **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
- 2.2 million meals served annually
- 10,000 meals served per day
- 183 career employees
- 400 + student employees

# **Residential Dining Services (RDS) Table of Contents**

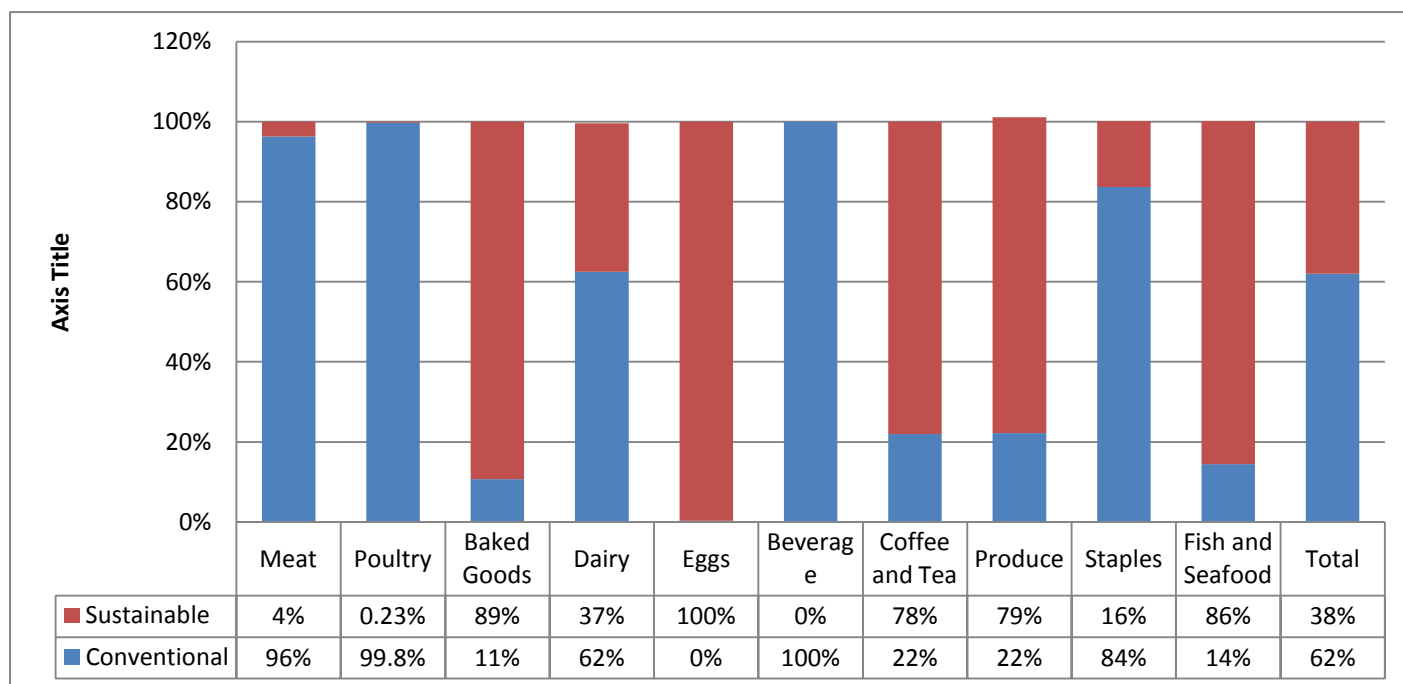
- 1. Sustainable Food Procurement**
  - A. UC Goal 20% by 2020**
  - B. RDS Sustainable Food Purchases 2011-12**
  - C. Sustainable Food Tracking Template Example**
  - D. Tracking Sustainable % vs STARS %**
  - E. Total Spend Categories 2011-12**
  - F. Produce Purchases**
  - G. Notable Food Purchases**
  - H. Sustainable Purchases to be implemented 2012-13**
- 2. Education and Outreach**
  - A. Educational Events**
  - B. Net Nutrition implementation**
  - C. Examples of Educational Events**
- 3. Community Involvement**
  - A. Santa Barbara County Community**
  - B. Campus Community**
- 4. Sustainable Operations**
  - A. Notable Operations**
  - B. Operations to be implemented 2012-13**
  - C. RDS Strategic Plan**
  - D. RDS Long term Goals**

# 1. Sustainable Food Procurement

**A. UCOP Goal: Procure 20% sustainable food products by 2020:** UCSB Residential Dining successfully met and exceeded this goal during the 2010-2011 academic year. Even with accomplishment of this goal, Residential Dining continues to make strategic increases in sustainable food purchases each year.

The 2011-12 assessment calculated to 38% sustainable food purchases – almost \$2 million calculated from over \$5 million in purchases. For the first time reporting was based on data for one full year. Residential Dining reported 23% sustainable purchases in 2009-2010 and 24% sustainable purchases in 2010-2011, which was determined on an average of one week’s purchases.

## B. 2011-12 Residential Dining Sustainable Food Purchases based on UC policy definitions



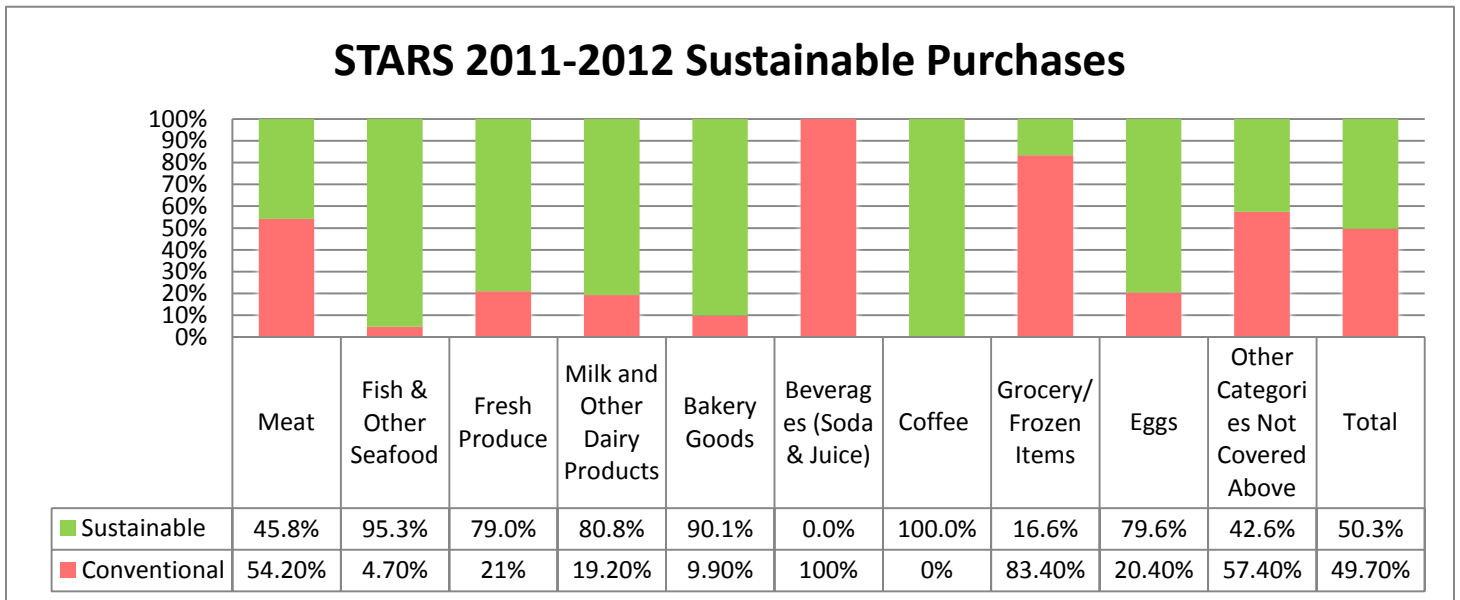
All food purchases were distributed into categories and researched to determine if they were sustainable or conventional. If a food item met any of the policy guidelines the food item was considered sustainable. An excel document was used to track the data, and a note section to denote why items were sustainable or conventional. The most challenging data to collect was local items and locally raised, handled and distributed products. UCSB RDS defines local as 150 miles from campus, this year’s data collection included tracking local miles as defined by UCSB as well as Sustainability Tracking, Assessment & Rating System (STARS) which defined local as 250 miles.

### C. Excel Tracking Document –Sample Template used for tracking sustainable food

H40		Total miles: 269							
A	B	C	D	E	F	G	H		
Item Name	Vendor	Cost	Conventional	Sustainable	150 Miles or less	250 Miles or less	Notes (Contact information, source address, why it's sustainable or		
14 Cheese American Ribbon	Challenge Cheese V851431-0	\$ 24,395.74	\$ 24,395.74				Item processed in Wisconsin: total miles: 2183		
15 Cheese Asiago	Challenge Cheese V851431-0	\$ 2,042.05	\$ 2,042.05				Item processed in Wisconsin: total miles: 2231		
16 Cheese Blue Crumble 5#	Challenge Cheese V851431-0	\$ 1,234.07	\$ 1,234.07				Item processed in Wisconsin: total miles: 2206		
17 Cheese Brie 2.5 lb Wheel	Challenge Cheese V851431-0	\$ 20.58	\$ 20.58				Canada + ventura		
18 Cheese Cheddar Jack Shredded	Challenge Cheese V851431-0	\$ 50.20	\$ 50.20				Total miles: 327		
19 Cheese Cheddar Mild	Challenge Cheese V851431-0	\$ 38,530.01	\$ 38,530.01				Item processed in Hilmar 250 miles +40 Distribution: total miles: 32		
20 Cheese Cheddar Sharp	Challenge Cheese V851431-0	\$ 4,632.61	\$ 4,632.61				Item processed in Hilmar 250 miles +40 Distribution: total miles: 32		
21 Cheese Cheddar Sliced	Challenge Cheese V851431-0	\$ 1,088.75	\$ 1,088.75				Item processed in Hilmar 250 miles +40 Distribution		
22 Cheese Cotti	Challenge Cheese V851431-0	\$ 1,728.43	\$ 1,728.43				Total miles: 354		
23 Cheese Goat Log	Challenge Cheese V851431-0	\$ 601.00	\$ 601.00				Total miles: 460		
24 Cheese Gouda	Challenge Cheese V851431-0	\$ 160.50	\$ 160.50				Item processed in Holland +40 Distribution: Total miles: 5316		
25 Cheese Jack Monterey	Challenge Cheese V851431-0	\$ 29,633.01	\$ 29,633.01				Item processed in Hilmar 250 miles +40 Distribution: total miles: 32		
26 Cheese Jack Monterey Sliced	Challenge Cheese V851431-0	\$ 77.45	\$ 77.45				Item processed in Hilmar 250 miles +40 Distribution: Total miles: 32		
27 Cheese Jack Pepper	Challenge Cheese V851431-0	\$ 1,121.29	\$ 1,121.29				Item processed in Hilmar 250 miles +40 Distribution: Total miles: 32		
28 Cheese Mozzarella	Challenge Cheese V851431-0	\$ 69,971.34	\$ 69,971.34				Item processed in Hilmar 250 miles +40 Distribution: Total miles: 32		
29 Cheese Mozzarella Shredded	Challenge Cheese V851431-0	\$ 16,601.00	\$ 16,601.00				Item processed in Hilmar 250 miles +40 Distribution: Total miles: 32		
30 Cheese Natural Swiss Sliced	Challenge Cheese V851431-0	\$ 657.34	\$ 657.34				Total miles: 847		
31 Cheese Parmesan Grated	Challenge Cheese V851431-0	\$ 20,312.92	\$ 20,312.92				Item processed in San Joaquin Vly +40 Distribution: Total miles: 43		
32 Cheese Parmesan Shredded	Challenge Cheese V851431-0	\$ 2,091.46	\$ 2,091.46				Item processed in San Joaquin Vly +40 Distribution: Total miles: 43		
33 Cheese Provolone	Challenge Cheese V851431-0	\$ 5,651.20		\$ 5,651.20		x	Total Miles: 227		
34 Cheese Provolone Sliced	Challenge Cheese V851431-0	\$ 71.40		\$ 71.40		x	Total Miles: 227		
35 Cheese Queso Fresco	Challenge Cheese V851431-0	\$ 381.50	\$ 381.50				115+ 200 +40: 355		
36 Cheese Swiss Natural	Challenge Cheese V851431-0	\$ 10,267.49	\$ 10,267.49				Item processed in Utah +40 Distribution: total miles: 850		
37 Cheese Swiss Ribbon	Challenge Cheese V851431-0	\$ 7,192.36	\$ 7,192.36				Item processed in Wisconsin +40 Distribution: total miles: 2183		
38 Butter Reddies 60 Ct Un Contin	Challenge Ice Cream V827026-0	\$ 47.77	\$ 47.77				Minnesota +40		
39 Frozen Yogurt Chocolate 3 Gal	Challenge Ice Cream V827026-0	\$ 524.40	\$ 524.40				Total miles: 272		
40 Ice Cream Choc Chip Cookie Dough 3 Gal	Challenge Ice Cream V827026-0	\$ 2,384.78	\$ 2,384.78				Total miles: 269		
41 Ice Cream Choc Mint Chip 3 Gal	Challenge Ice Cream V827026-0	\$ 6,324.80	\$ 6,324.80				Item Processed in Humboldt County 614 +40 Distribution: total milk		
42 Ice Cream Chocolate 3 Gal	Challenge Ice Cream V827026-0	\$ 5,266.20	\$ 5,266.20				Item Processed in Humboldt County 614 +40 Distribution: total milk		
43 Ice Cream Chocolate Chip 3 Gal	Challenge Ice Cream V827026-0	\$ 1,313.20	\$ 1,313.20				Item Processed in Humboldt County 614 +40 Distribution: total milk		
44 Ice Cream Coconut Pineapple 3 Gal	Challenge Ice Cream V827026-0	\$ 1,018.40	\$ 1,018.40				Item Processed in Humboldt County 614 +40 Distribution: total milk		
45 Ice Cream Coffee 3 Gal	Challenge Ice Cream V827026-0	\$ 2,479.00	\$ 2,479.00				Item Processed in Humboldt County 614 +40 Distribution: total milk		
46 Ice Cream Cookies n Cream 3 Gal	Challenge Ice Cream V827026-0	\$ 10,130.40	\$ 10,130.40				Item Processed in Humboldt County 614 +40 Distribution: total milk		
47 Ice Cream French Vanilla 3 Gal	Challenge Ice Cream V827026-0	\$ 7,658.66	\$ 7,658.66				Item Processed in Humboldt County 614 +40 Distribution: total milk		
48 Ice Cream Mocha Almond Fudge 3 Gal	Challenge Ice Cream V827026-0	\$ 13.40	\$ 13.40				Item Processed in Humboldt County 614 +40 Distribution: total milk		
49 Ice Cream Pecan Praline 3 Gal	Challenge Ice Cream V827026-0	\$ 34.02	\$ 34.02				Total miles: 294		
50 Ice Cream Rocky Road 3 Gal	Challenge Ice Cream V827026-0	\$ 80.40	\$ 80.40				Item Processed in Humboldt County 614 +40 Distribution: total milk		

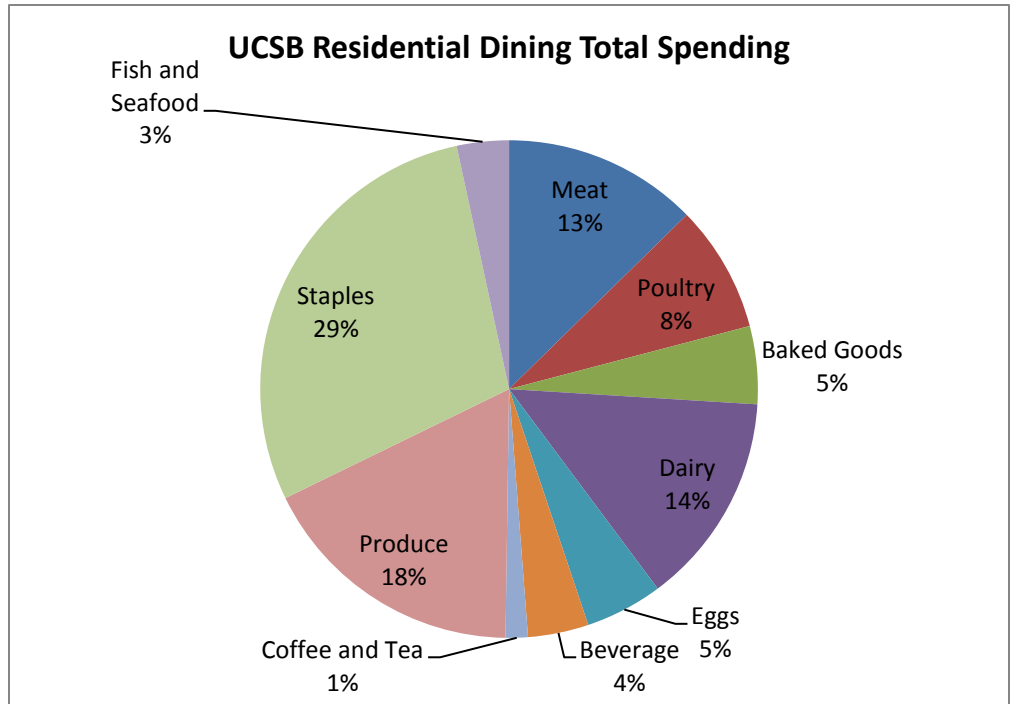
### D. Sustainable Percentage vs. SUSTAINABILITY, TRACKING AND RATING SYSTEM (STARS) Percentage

During the 2011-2012 academic year, Residential Dining reported sustainable purchases for STARS. Sustainable purchases were determined by identifying items that were local (within 250 miles from campus). The following graph illustrates our sustainable purchases for the STARS report. The graph shows that 50% of total purchases are locally grown or distributed.



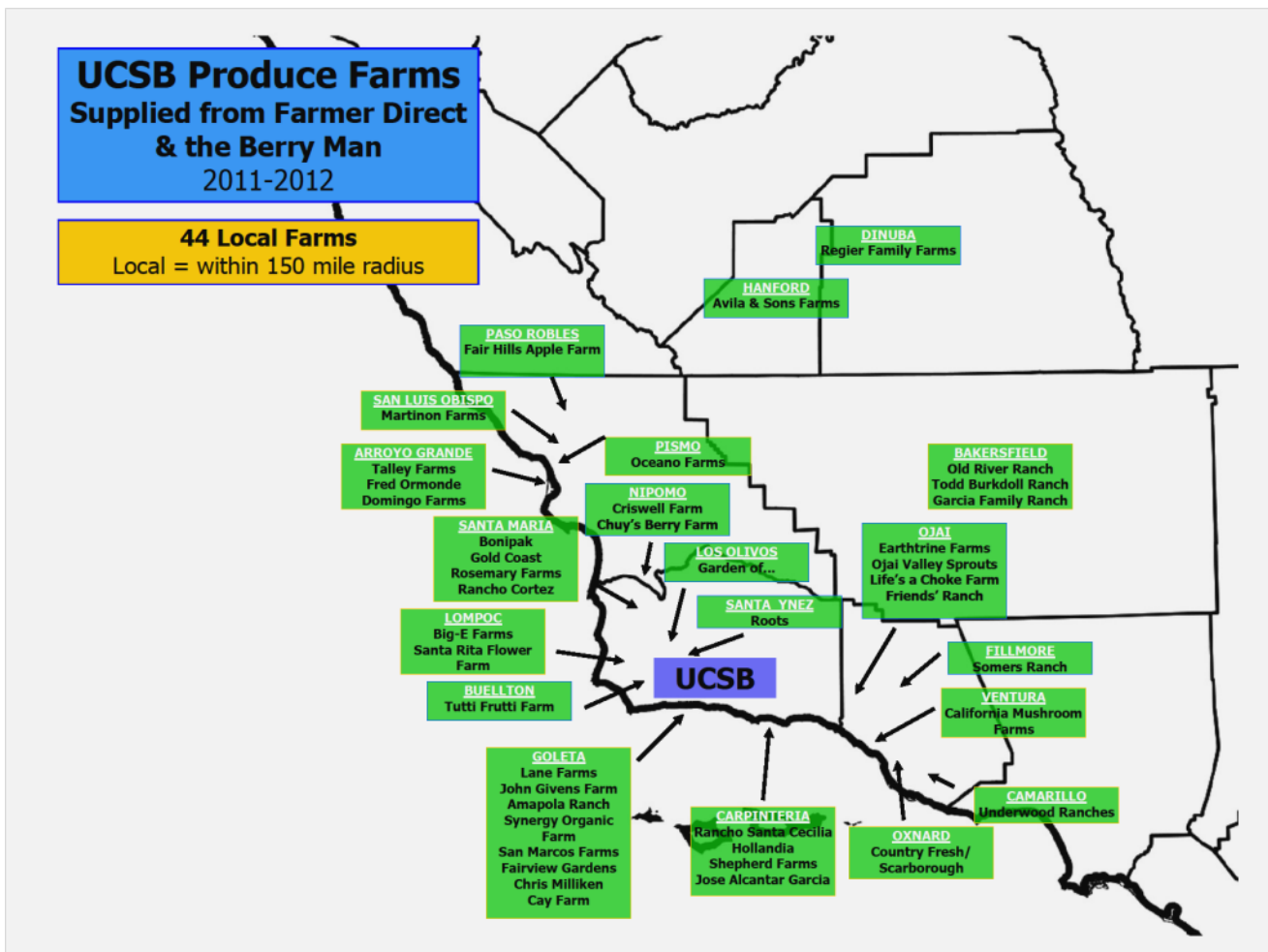
The reduced sustainable foods percentage seen for 2012 sustainable purchases (38%) vs. the STAR sustainable purchases (50%) is due to more stringent requirements. When determining local meat, poultry, and dairy using UC definition – it was determined where products were raised, processed and distributed. The STARS reporting solely considered processed and distribution miles. For UC - calculations were made on where the item was raised, and this aspect of the guidelines proved very challenging. Most meat, poultry, and dairy products were not considered locally raised. The STARS report only required processed and distribution miles, therefore allowing a larger percentage of meat, poultry and dairy to be considered local.

**E. Total Spend Categories 2011-2012**



**F. Produce Purchases**

Over 78% of produce purchases are grown and distributed within 250 miles of campus. 44 sustainable farms (grown organically and/or without sprays or pesticides) are within 150 miles of campus. Over 26% of RDS produce purchases are local and sustainable within 150 miles.



## **G. Notable Sustainable Food Purchases 2011-2012:**

Over the 2011-2012 academic year, UCSB RDS has made several changes to continue to increase sustainable food options for residents and staff. Several highlights include:

1. **Grass Fed Beef Burgers:** Pilot program developed with local supplier with a ranch 50 miles from campus. Grass Fed Beef Burgers were featured once a week in all four dining commons during Spring quarter. We will continue to offer Grass Fed Burgers once a week in all dining commons during the 2012-2013 academic year.
2. **Organic Tea Bags:**  
Spring quarter all four dining commons switched from conventional to certified organic tea bags.
3. **Olive Oil:**  
Extra Virgin Olive Oil purchased from a grower and supplier in Northern California.
4. **Honey:**  
All dining commons offer honey harvested within 50 miles of campus
5. **Organic Salad Dressing:**  
Pilot program in one dining commons during Spring quarter offered certified organic and house made dressings only

## **H. Sustainable Purchases to be implemented 2012-2013:**

1. Continue weekly "grass fed burger day" and create Request for Proposal (RFP) for local ranch grass fed beef
2. All dining commons offer only Certified Organic Salad Dressings and house made dressings
3. Cage free raised Chicken Breasts replace conventional
4. Certified Organic whole, 2% and nonfat milk replace conventional milk
5. Implement Sustainable Produce agreement for local supplier using farms within 100 miles of campus
6. Establish Tomato Pilot Program with local farmer to grow tomatoes specifically for UCSB

## **2. Education and Outreach**

Education is at the heart of what we do, as we are committed to continuous learning and growth. It is our goal to provide education information to engage and encourage our students to be mindful consumers, both environmentally and nutritionally. Some of the key educational events sponsored by Residential Dining Services include:

### **A. Educational Events:**

#### **1) Sustainability Week –October 24-28, 2011**

Activities, contests, education materials and demos were provided five days with a different theme each day. Menus focused on local and climate friendly options. A seasonal calendar was used (that was developed from strategic outcomes) to incorporate seasonal foods. Topics included: Water conservation and Composting, Climate friendly menus and Sustainable Seafood, Local and seasonal produce, Recycling and Energy efficiency /Alternate transportation and Green chemicals.

#### **2) Sustainable Seafood Day –January 25, 2012**

Activities, education materials and demos focused on sustainable fish choices that specifically focused on *Monterey Bay Aquarium Seafood Watch*.

#### **3) Nutrition Week –March 5-9th, 2012**

Activities, contests, education materials and demos were provided five days with a different featured food category that focused on nutritious and environmentally friendly meals. Food themes were: Fruits and Vegetables, Lean Protein, Whole Grains, Low Fat Dairy, Healthy Oils.

The event corresponded with the ***Academy of Nutrition and Dietetic (formerly ADA): Nutrition Month, Get your Plate into Shape.***

#### **4) Earth Day – April 19, 2012**

Climate friendly menus served all day at all four dining commons. Education material materials and demos featured in all dining commons.

#### **5) Green Mondays** (three days per quarter) – Vegetarian menu 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 to answer any questions or concerns.

**6) 'Digi know'** digital slide show presentations (multiple media screens in all dining and housing areas) and weekly postings on RDS 'Facebook' page promoted all the educational events.

**7) Tasting Tables-** Executive Chef performed weekly tasting tables featuring sustainable and seasonal foods.

## **B. NetNutrition**

UCSB Residential Dining understands that diet and nutrition play a critical role 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 in 2012 NetNutrition had a total of 20,691 visitors.




NetNutrition Homepage:

**Home**  
Expand All  
Collapse All


- Ortega
- De La Guerra
- Carrillo
- Portola

Nutrition Talk  
How to Use NetNutrition  
FAQs


**Dining Facilities**




**ORTEGA**



**CARRILLO**



**DE LA GUERRA**



**PORTOLA**

**MyMeal**  
Meal Nutrition  
Clear My Meal

**Allergies**

- Eggs
- Milk
- Wheat
- Tree Nuts
- Soy
- Fish
- Oats
- Peanuts
- Shellfish

**Preferences**

- Vegan
- Vegetarian
- Gluten Free

Clear Filters

Residential Dining Services does not guarantee the accuracy of nutrition information. While we make every effort to ensure our nutrition information is accurate, all information is approximate. Nutrition values and allergens are susceptible to change as deviation from the recipe such as product substitution; food availability, changes to portion sizes, manufacturing and other factors will provide inaccurate information. Individuals with allergies should not rely on NetNutrition as the only source of allergen information. Information provided should not take the place of any medical recommendations and individuals with special dietary needs should not solely use this website to ensure the food provided will meet their specific needs.

home | housing choices | applications | dining services | resident resources | resnet | conference services

Google Custom Search Search

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

C. Examples of Educational Events:

1) Sustainability Week: Calendar of Events

UCSB Residential Dining Commons Celebrate Sustainability Week Activity Calendar 2011					
	Monday October 24	Tuesday October 25	Wednesday October 26	Thursday October 27	Friday October 28
Lunch	<b>National Food Day</b>  Dining Successes Information Table- Student Interns / AS Recycling (All Res. Dining Commons) National Food Day (All Res. Dining Commons) Green Monday at Carrillo Executive Chef Whole Grain Tasting Table (Carrillo Dining Commons) Wilcox Farms Cage Free Eggs Display (Ortega Dining Commons) Take the Energy quiz	<b>Local and Seasonal Food Day</b> Dining Successes Information Table- Student Interns (All Res. Dining Commons) Farmer Direct Produce Display (Ortega Dining Commons) Berry Man Produce Display (Carrillo Dining Commons) Wilcox Farms Cage Free Eggs Display (De La Guerra Dining Commons) Green Star Coffee Fair Trade Coffee Demo (DLG Dining Commons, and information at all dining commons) Farmer Maps Seasonal Produce Maps (All Res Dining Commons) Take the Energy quiz	<b>Climate Friendly Menu and Sustainable Fish Day</b> Dining Successes Information Table- Student Interns (All Res. Dining Commons) Follow the "food prints" for a climate friendly meal (All Res. Dining Commons) Ty Warner Sustainability Seafood Program (Carrillo Dining Commons) Exec Chef Sustainable Fish Tasting Table (Ortega Dining Commons) Central Coast Seafood (Portola Dining Commons) Farmer Direct Produce Display (DLG Dining Commons) Take the Energy quiz	<b>Reduce-Reuse-Recycling Composting and Water Conservation Day</b> Dining Successes Information Table- Student Interns (All Res. Dining Commons) Berry Man Produce Display (DLG Dining Common) Executive Chef Demo Butternut Squash Dish (De La Guerra Dining Commons) World Centric Disposable compostable display (Ortega, Carrillo and information at All Res. Dining Commons) Cellophane Sea Display (All Res. Dining Commons) AS Recycling & Composting E-waste competition (Portola and Carrillo Dining Commons) Compost Display (All Res. Dining Commons) Water Use Display (All Res. Dining Commons) Bag Monster Take the Energy quiz	<b>Energy Efficiency/Alternative Transportation /Green Chemical Day</b> Check out H&RS Alternative fueled vehicles Dining Successes Information Table- Student Interns (All Res. Dining Commons) Green Campus Energy conservation (Carrillo Dining Commons) Green Chemical Display (All Res. Dining Commons) Solar Panel Tour (Carrillo @ 1:30p)  Take the Energy quiz
	Dinner	Green Monday (Carrillo Dining Commons) IV Co-op Food Display (DLG Dining Commons) Wilcox Farms Cage Free Eggs Display (Portola Dining Commons) Take the Energy quiz Res Halls Recycling contest	Wilcox Farms Cage Free Eggs Display (Carrillo Dining Commons) Family Ranch Apples (Portola Dining Commons) Take the Energy quiz Res Halls Recycling contest	Climate Friendly Menu (All Res. Dining Commons) IV Co-op Food Display (Ortega Dining Commons) Take the Energy quiz Res Halls Recycling contest	AS Recycling & Composting Meet your Environmental and Sustainable Representatives (Ortega and DLG Dining Commons) Bag Monster Take the Energy quiz Res Halls Recycling contest





#### 4) Sustainable Seafood Day: Seafood Watch Handout

**Monterey Bay Aquarium Seafood Watch**

The Monterey Bay Aquarium Seafood Watch program creates science-based recommendations that help consumers and businesses make ocean-friendly seafood choices. Carry this pocket guide with you and share it with others to help spread the word.

BEST CHOICES	GOOD ALTERNATIVES	AVOID
<ul style="list-style-type: none"> <li>Abalone (US farmed)</li> <li>Arctic Char (farmed)</li> <li>Barramundi (US farmed)</li> <li>Calfish (US farmed)</li> <li>Clams, Mussels, Oysters (farmed)</li> <li>Cod: Pacific (US non-trawled)</li> <li>Crab: Dungeness</li> <li>Halibut: Pacific (US)</li> <li>Lobster: California Spiny (US)</li> <li>Rockfish: Black (CA, OR, WA, hook &amp; line)</li> <li>Sablefish/Black Cod (Alaska &amp; Canada)</li> <li>Salmon (Alaska wild)</li> <li>Sardines: Pacific (US)</li> <li>Scallops (farmed)</li> <li>Shrimp: Pink (OR)</li> <li>Spot Prawn (Canada)</li> <li>Striped Bass (farmed &amp; wild*)</li> <li>Tilapia (US farmed)</li> <li>Trout: Rainbow (US farmed)</li> <li>Tuna: Albacore (Canada &amp; US Pacific, troll/pole)</li> <li>Tuna: Skipjack, Yellowfin (US troll/pole)</li> <li>White Seabass (hook &amp; line)</li> </ul>	<ul style="list-style-type: none"> <li>Basa/Pangasius/Swai (farmed)</li> <li>Caviar: Sturgeon (US farmed)</li> <li>Clams, Oysters (wild)</li> <li>Cod: Pacific (US trawled)</li> <li>Crab: King (US), Snow</li> <li>Flounder, Soles (Pacific)</li> <li>Halibut: California*</li> <li>Lingcod*</li> <li>Lobster: American/Maine</li> <li>Mahi Mahi (US)</li> <li>Pollock: Alaska (US)</li> <li>Rockfish (Pacific hook &amp; line)</li> <li>Sablefish/Black Cod (CA, OR, WA)</li> <li>Salmon (CA, OR, WA*, wild)</li> <li>Sardines (Pacific)</li> <li>Scallops (wild)</li> <li>Shrimp (US, Canada)</li> <li>Spot Prawn (US)</li> <li>Squid</li> <li>Swordfish (US*)</li> <li>Tilapia (Central &amp; South America farmed)</li> <li>Tuna: Bluefin, Tongue, Yellowfin (troll/pole)</li> <li>Yellowtail: California (US wild)</li> </ul>	<ul style="list-style-type: none"> <li>Caviar, Sturgeon** (imported wild)</li> <li>Chinook Seabass/foxtail**</li> <li>Cod: Atlantic (Canada &amp; US)</li> <li>Cod: Pacific (imported)</li> <li>Cobia (imported farmed)</li> <li>Crab: King (imported)</li> <li>Dogfish (US)</li> <li>Grenadier</li> <li>Lobster: Spiny (Brazil)</li> <li>Mahi Mahi (imported longline)</li> <li>Marlin: Blue, Striped (Pacific*)</li> <li>Morokichi</li> <li>Orange Roughy**</li> <li>Rockfish* (Pacific Slooper** (trawled)</li> <li>Salmon (farmed, including Atlantic*)</li> <li>Sharks*</li> <li>Shrimp (imported)</li> <li>Swordfish (imported*)</li> <li>Tilapia (Asia farmed)</li> <li>Tuna: Albacore*, Skipjack, Tongue, Yellowfin* (except troll/pole)</li> <li>Tuna: Bluefin*</li> <li>Tuna: Canned (except troll/pole)</li> </ul>

**Support Ocean-Friendly Seafood**

Best Choices are abundant, well-managed and caught or farmed in environmentally friendly ways.

*Good Alternatives* are an option, but there are concerns with how they're caught or farmed—or with the health of their habitat due to other human impacts.

Avoid for now as these items are overfished or caught or farmed in ways that harm other marine life or the environment.

Key:  
 CA = California OR = Oregon  
 WA = Washington  
 \* Limit consumption due to concerns about mercury or other contaminants. Visit [www.mfj.org/seafoodwatch](http://www.mfj.org/seafoodwatch)  
 \*\* Contaminant information provided by: ENVIRONMENTAL DEFENSE FUND

Seafood may never appear in more than one area and one column.

**Why Do Your Seafood Choices Matter?**

Workload is increasing. Yet many populations of the most fished fish in the U.S. are dropping 50% or more. Seafood to meet the demand is expected to rise. Distinctly and fish farming practices add to the problem.

By purchasing fish caught or farmed using environmentally sound practices, you're supporting healthy, abundant oceans.

**You Can Make a Difference**

Support ocean-friendly seafood choices.

1. Purchase seafood from the Monterey Bay Aquarium's Marine Stewardship Council (MSC) for the fish or shellfish.
2. When you buy seafood, ask where your seafood comes from and whether it's responsibly sourced.
3. The year's friends book that ask for ocean-friendly seafood. The more people buy responsibly sourced seafood, the more people support healthy, abundant oceans.

Learn More

In addition to the recommendations on this guide, we have hundreds more available from our scientists. To see the complete and up-to-date list, visit [www.seafoodwatch.org](http://www.seafoodwatch.org).

- Online at [seafoodwatch.org](http://seafoodwatch.org)
- On the app
- On our mobile site
- Or join us on Facebook or Twitter

MONTEREY BAY AQUARIUM

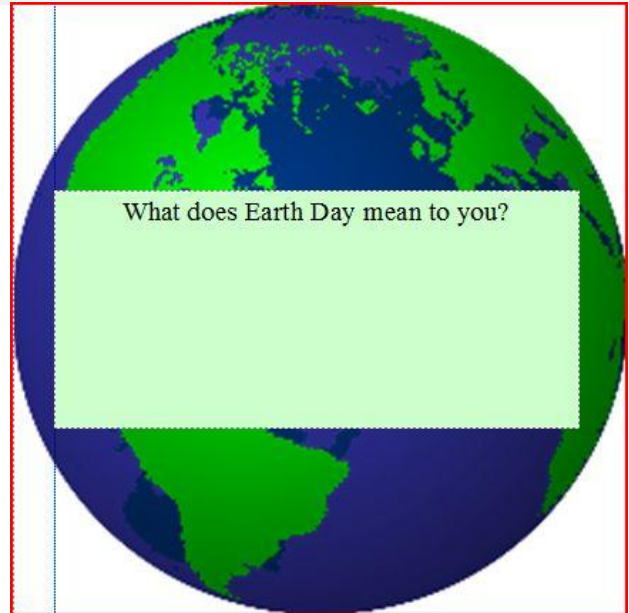
West Coast Sustainable Seafood Guide January 2012

#### 5) Nutrition Week: Education Sign Featured in all Dining Commons

# Good Choice

Raisin Bran is a good choice because it contains > 3 grams of dietary fiber per serving. Whole grain cereals help provide a feeling of fullness with fewer calories.

Earth Day: Globes were posted in the dining commons





## 6) Green Monday: Flyer

**Today Is**  
**G**  
**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    endorsed by: Residential Dining    Environmental Affairs Board

## 7) Digi Know Slide: Example of Sustainable Seafood Day Slide

# Sustainable Fish Day

There's a limit to the fish in the seas

70% of the world's wild fisheries are currently being harvested at capacity or are in decline.

UCSB Residential Dining Services purchases 100% sustainable seafood and is a part of the Santa Barbara Sustainable Seafood Program.

Best Choice	Good Alternatives	Avoid
Catfish (US farmed), Halibut Pacific, Cod (Pacific)	Halibut, Mahi Mahi (US), Shrimp (US & Canada)	Orange Roughy, Bluefin Tuna, Tuna (canned except troll/pole)

Visit [mobile.seafoodwatch.org](http://mobile.seafoodwatch.org) on your mobile phone for more recommendations or to learn more about sustainable fish choices.

## 8) Tasting Tables: At De La Guerra Dining Commons Executive Chef Jaime Herrera provided Thai Yellow Curry with Sustainable Fresh Mussels.

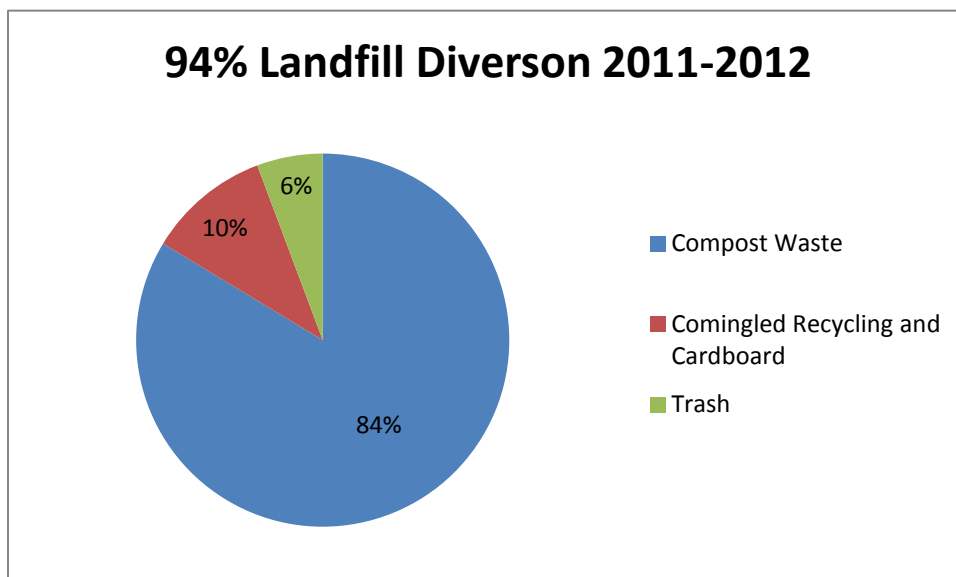
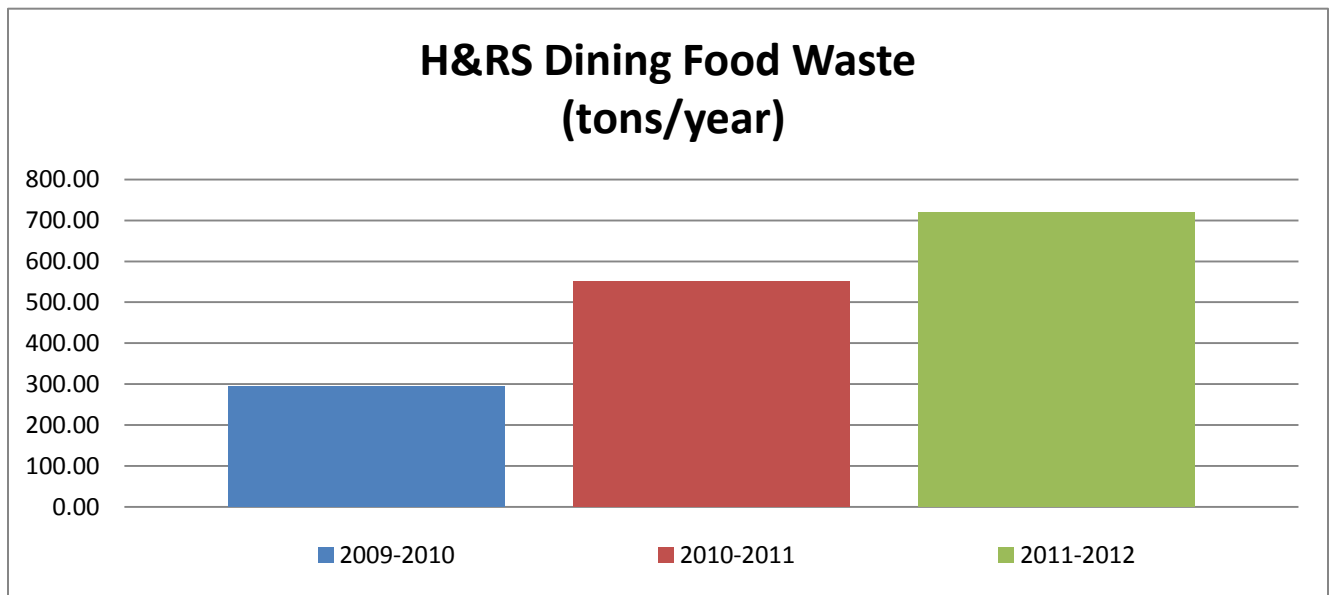


### 3. Community Involvement

#### 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 (Farmer Direct Produce) and farmers to expand distribution of local produce and to develop a method for farmers to be certified and audited for food safety and to verify sustainable growing methods. Criteria will be included in 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, Julian Ranch and Watson 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 the composting program to include all four dining commons and Catering. 100% of food waste is now composted, about 22,000 pounds per week. The graph illustrates how Residential Dining has progressed towards composting 100% food waste. In year 2009 only DLG was composting food waste, as we progressed Portola and Ortega were able to be incorporated in 2010. Since 2011 all four dining commons compost 100% of food waste.



**3) Supporting sustainable local fisheries** As a member of **Santa Barbara's Sustainable Seafood Program**, Ty Warner Sea Center, Dining Services joins several local restaurants and commits to purchase only green (best choices) and yellow (good alternatives) level sustainable seafood from Seafood Watch Monterey Bay Aquarium.

**4) Santa Barbara Agriculture Future Alliance(AFA) Public Forums** – Santa Barbara County's AFA sponsored a public event that included a speaker panel held in 2 locations: Santa Maria and Santa Barbara. The panel discussed the future of agriculture in Santa Barbara County. Executive Chef Jaime Herrera presented Residential Dining's history and goals with increasing local produce purchases. Successes and challenges faced with purchasing from local farmers were reviewed during the presentation.

**5) Santa Barbara Culinary Arts(SBCA)- Public Event** Residential Dining 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. The event featured local farmers, fisheries and local purveyors of UCSB.

**6) Community Food Working Group:** This effort began in 2006 with 10 individuals, and has grown to 38 members. It is compiled of local farmers, community leaders and UCSB faculty, staff and students. 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.

**7) Sustainability Tours:** During winter break four educational tours were organized for 180 dining staff. Tours included visiting two **local farms** (coordinated by local sustainable produce distributors **Farmer Direct Produce** and **The Berryman**), **Marborg Waste Company's** Waste and Recycling center, and a local **Seafood Vendor, the Santa Barbara Fish Market**.

**8) Green Certification Project:** In order to obtain Green Business Certification UCSB dining commons' managers partnered with many businesses in the 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 Services Dining representatives serve as Co Chairs on the 'Food' committee.

**2) Environmental Studies Internship:** Four 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.

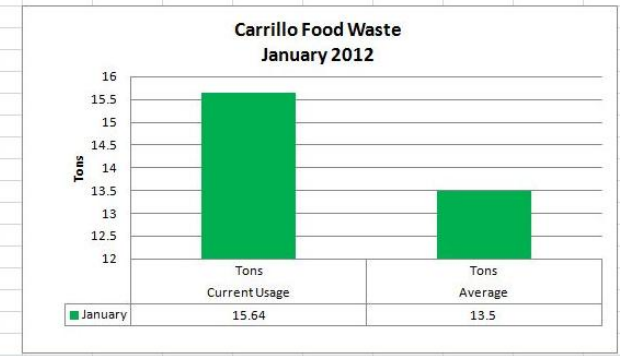
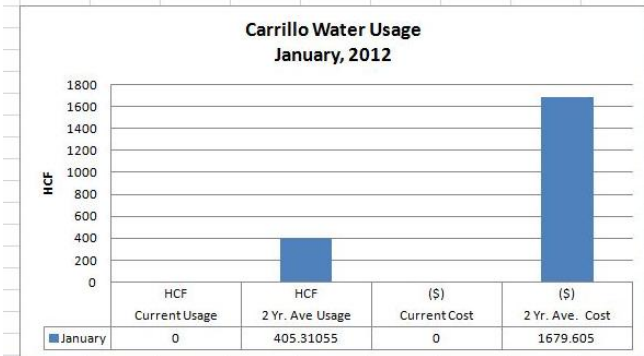
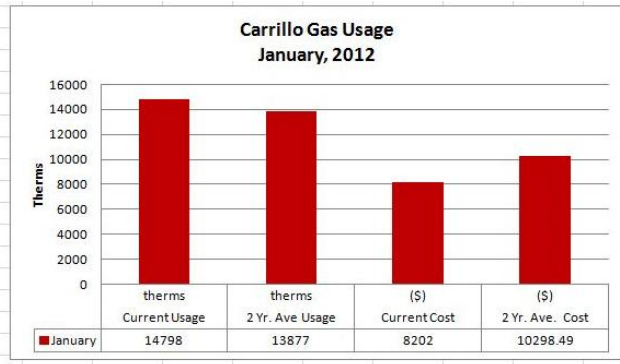
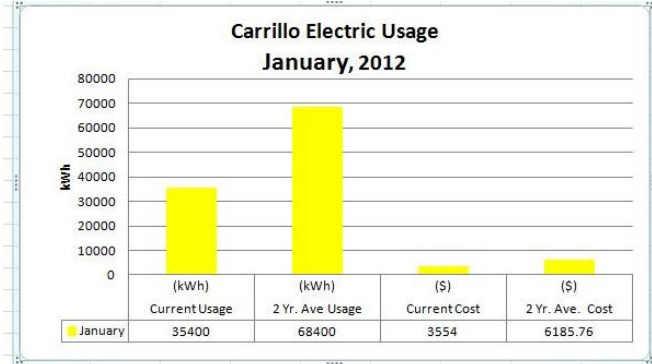
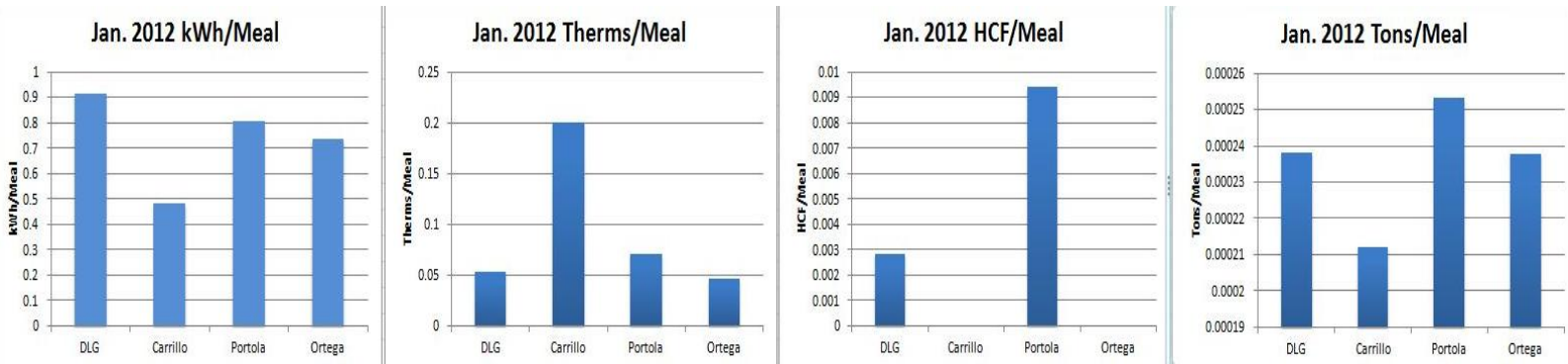
No	Internship Project Description 2011-2012	Supervisor of Project	Results and Reports
1	Work with Dining staff, H&RS Energy Manager, and Marborg Waste Management Co. - to gather data to track utilities (water, electrical, gas) and waste statistics for 4 dining commons. Use historical and current data to compile monthly comparison figures.	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	Researched environmental impacts between conventional and sustainable livestock products based on three pillars of sustainability.	Dietitian	Completed project and report - purchasing recommendations of livestock products was determined.
3	Based on data from the Real Food Calculator interns researched cost of grass fed beef, free range poultry products, and organic dairy products. This research was done to determine whether Dining Services could incorporate these additional items into the menu cycles.	Dietitian	Completed report clearly defines the meaning of sustainable terms and provides tool for evaluation of future purchases.
4	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.
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
6	Developed various educational materials for students and staff. One example is the Food Oscars for Facebook. Students were given the opportunity to vote for their favorite food. Once winners were determined the recipes were featured in the dining commons.	Dietitian	Marketing and other dining teams can materials developed.
7	Development of Residential Dining Welcome Video	Dietitian	Completed for use with RA training
8	Vegetarian/Vegan Project: Under the direction of the Executive Chef - create a document/report defining Dining Services' mission and goals in providing more plant based (vegetarian and vegan) recipe options.	Exec Chef	Mission statement developed, Survey questions developed and surveys completed. PowerPoint presentation is complete and ready to be printed and laminated.
9	Assist Professor David Cleveland with academic research project team as needed	Professor and Dietitian	Intern reviewed the Green House Gas Experiment project that was done last year (2010-2011) in the dining commons. A final conclusion has been determined.
10	Farmer Profiles - interns visited local farms, and interviewed farmers about their farming practices. Educational flyers were developed and will be put on display in all dining commons for educational purposes.	Dietitian	Farmer profiles and Farmer 'Face' Book developed on 8 local farmers within 10 miles of campus.
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	Developed Seasonal Calendar. A calendar was developed to allow easy access for General Managers to view monthly seasonal recipes.	Dietitian and Exec. Chef	Seasonal calendar complete for use by managers, clients and vendors.



14	Develop a brochure that highlights Dining Services' Strategic Plan	Dietitian	Partially complete
15	Document Dining staff members sustainable accomplishments through interviews and surveys	Dietitian	Partially complete - questionnaire developed
16	Assist with reinstating the Community Food Group consisting of various members on the campus and surrounding SB vicinity interested in sharing sustainability practices in food services.	Dietitian	Implement Fall 2012

## 2) Examples of Internship Projects:

### a. Dining Commons' Utilities Reports





## b. Excerpt Local Seasonal Calendar

# January



### Seasonal Produce Featuring:

- Avocados
- Chard
- Dry Legumes
- Navel Oranges
- Blood Oranges
- Jicama Root



**Soups:**  
Local Chili Bean Soup

**Salad:**  
Assorted Local Dry Bean Salad  
Orange Spinach Salad with Orange Vinaigrette  
Jicama Salad  
Blood Orange Salad

**Sides:**  
Sautéed Swiss Chard with Pearl Onions and Bacon  
Avocado and Tomatillo Sauce

**Entrees:**  
Avocado, Cream Cheese, and Vegetable Sandwich  
Vegan Wrap (Asian Influence)  
Swiss Chard and Herb Tart  
Chipotle Bean Taquitos with Tomatillo and Avocado Salsa  
Mushroom, Swiss Chard, and Garlic Cream Whole Wheat Pizza


**Desserts:**  
Orange Bread  
Fresh Orange Cake  
Orange Crepe  
Cranberry Orange Bread  
Cranberry Orange Muffin



## c. Example: Farmer Profile:

### Farmbook

Willy Rosco | Home | ▾



#### Amapola Ranch

1142 N. San Marcos Rd, Santa Barbara, CA

#### About Me

[Basic Info](#)

- Former coach and school teacher in Oregon
- Started with Amapola Ranch working with horses boarded on the ranch, then transitioned to the farm 3 years ago
- Ranch is 123 acres, currently farming 20 acres
- Certified Organic
- Four full-time field crew (all family members) plus a tractor driver

[Produce Grown](#)

Red leaf, Green leaf, and Romaine lettuces, Kohlrabi, Watermelon, Radishes, Zucchini, Butternut Squash, Artichokes, Leeks, and many others.

[Farming Methods](#)

We use manure from the horses on site, as well as fish emulsion that provides nutrients for the plants. We use an irrigation method to allow the nutrients to be added to a desired area.

[Biggest challenge of farming](#)

Adhering to the crop plan and ensuring that crops are planted and harvested on time. It is also a learning experience, deciding what crops to grow and how to work with difficult crops. Working with sloped land is another challenge we face and are learning about.

[Favorite thing about farming](#)

Watching the field crew get involved and immersed in their work. It is also rewarding being involved in the entire process of producing crops. Another bonus is having visitors who are interested and excited about the farm and the process. I also have access to fresh and delicious produce!




[Future Goals](#)

To continue learning about farming and to hone in on the best crops for the land.

[Interesting Facts](#)

Most of the produce grown on the farm goes to Fresh Choice restaurants – so next time you visit a Fresh Choice, take note of the fresh and organic veggies!

You can also find our produce in IV market and local restaurants!



## **4. Sustainable Operations**

UCSB Residential Dining Services is committed to caring for the environment by composting food waste, recycling cardboard, plastic, tin, glass, paper & vegetable oil, and using 'green' chemicals.

### **A. Notable Operations for 2011-2012**

#### **1) Green Business Certified (All Four Dining Commons)**

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. 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) STARS Gold Ranking**

UCSB scored high marks in categories across the board for the benchmarking assessment: **Sustainability Tracking, Assessment & Rating System** (STARS) and received Gold ranking. This is the first time UCSB has been rated in the STARS system, which ranks schools on a scale of Bronze, Silver, Gold, and Platinum. There are only 35 universities in the U.S. and Canada with a Gold rating. Dining services was acknowledged for programs such as composting, vegan menus, and trayless dining.

#### **3) Utilities Tracking**

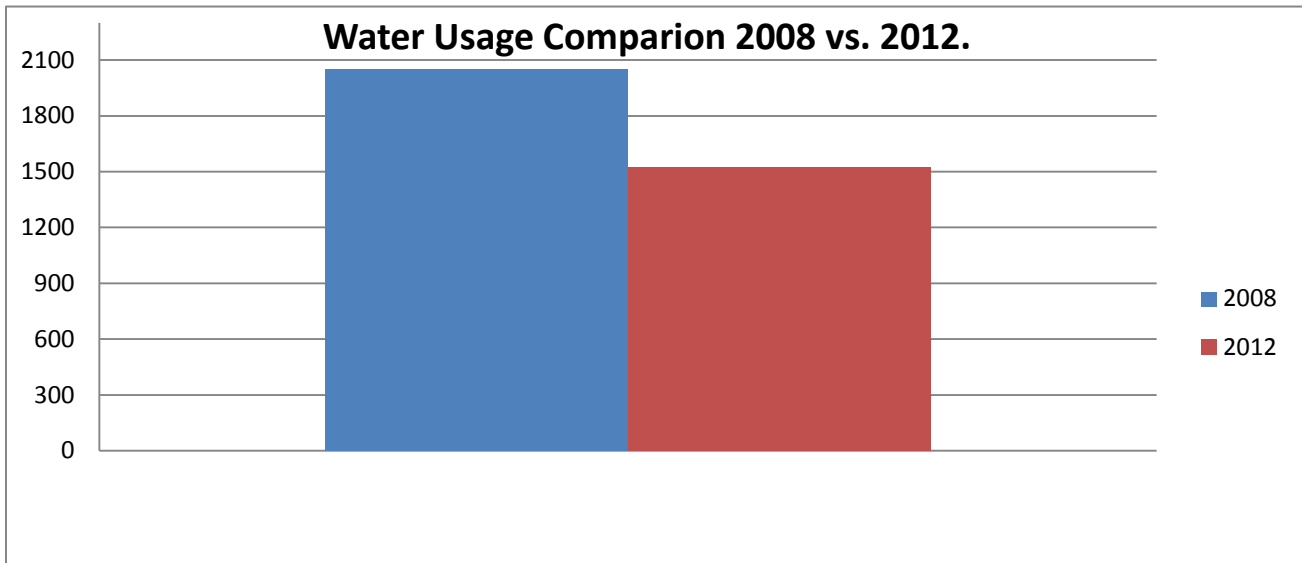
For the first time, each dining common is receiving individual data reports about their utilities usage each month compared to their meal counts. (electric, gas, water and waste) It also includes historical data for comparisons.

#### **4) Carrillo Boilers**

New efficient low emissions steam and hot water boilers were installed Fall 2011. The Dining Commons have seen 65% reduction in smog precursor emissions. Additionally efficiency in gas usage has improved from 70% to 94%.

#### **5) Water Usage Decline**

After implementation of trayless dining in Fall quarter of 2009, the dining commons have seen a 26% reduction in water usage, which is a total of 530 Hundred Cubic Feet (HCF) reduction in water usage. This data was determined by comparing two months during the Spring quarter in 2008 and 2012. In addition to reduced water, trayless dining reduces food waste and energy use as well.



## **B. Sustainable Operations to be implemented in 2012-2013**

### **1) Zero Waste Events**

Concession will participate in “ZERO Waste” events which are scheduled for two Men’s Soccer games October 26th and October 28th. The games will be promoted as “ZERO Waste Weekend at Harder” (Harder Stadium). Additionally green/sustainability practices will be put in place at the first day of the soccer season on August 11<sup>th</sup>. Additionally all of the tortillas that are thrown onto the soccer field during the game are composted.

### **2) Boilers**

Ortega Dining Commons will be installing new low emission boilers Summer 2012. Additionally, Santa Catalina will be installing new boilers which will improve the hot water efficiency at Portola Dining Commons.

### **3) Lighting**

De La Guerra and Ortega Dining Commons will be installing new lighting to improve energy efficiency.

### **4) Coding Sustainable Foods**

Dining’s software system has capability of identifying local, organic and sustainable product items – time saver for future collection of data

### **5) All Dining Operations will be Certified Green Businesses**

The last two operations in RDS, **Special Events Catering** and **Concessions**, will be certified as Green Businesses in Santa Barbara County by September 2012– completing ALL 6 Residential Dining Services’ businesses: 4 dining commons and 2 operations.

### **C. Dining'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, Analyst) 4 General managers, 4 Production managers, 4 Student Personnel Managers and the Executive Chef.

<b>H&amp;RS Mission</b>	<p><b>Housing &amp; Residential Services:</b> H&amp;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><b>Residential Dining Services:</b></p> <ul style="list-style-type: none"> <li>- To protect, preserve and regenerate our environmental resources for the future</li> <li>- To provide the highest quality, healthy and nutritious foods without additives, pesticides or preservatives</li> <li>- To reduce food and waste generation</li> <li>- To reduce use and depletion of energy sources – gas, electric, water</li> <li>- To educate staff and customers to understand the importance of this program so that everyone can do their part to help</li> </ul>
<b>H&amp;RS Strategic Plan Vision</b>	<p><b>The Best Housing Experience</b> We provide opportunities for residents to get connected in an amazing environment</p>
<b>Strategic priorities</b>	<p><b>Filters through which we make decisions:</b></p> <ol style="list-style-type: none"> <li>1. Responsible use of resources</li> <li>2. Partnering for success</li> </ol>
<b>Dining Visions to 2015</b>	<ol style="list-style-type: none"> <li>1. We are partnering with others to research and implement 'Best Practices' in sustainability.             <ol style="list-style-type: none"> <li>A. We are partnering with Academic departments at UCSB</li> <li>B. We are partnering with staff, students and the Santa Barbara community.</li> </ol> </li> <li>2. Throughout all dining operations and staffing levels we are experts and practitioners in sustainable 'Best Practices'.</li> </ol>
<b>Outcomes</b>	<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"> <li><u>Local and Seasonal</u> Incorporate additional seasonal and local foods into our menus and operations.</li> </ul>	<ul style="list-style-type: none"> <li>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.</li> </ul>
<ul style="list-style-type: none"> <li><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.</li> </ul>	<ul style="list-style-type: none"> <li>A list of current sustainable practices was developed.</li> <li>42 peer experts were identified and educated on current sustainable practices.</li> <li>Student employees and customers were focus of education campaign to inform them of current Dining practices.</li> </ul>
<ul style="list-style-type: none"> <li><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.</li> </ul>	<ul style="list-style-type: none"> <li>Exceeded expectations and established framework for Marketing Team with ongoing projects that will continue in future years.</li> <li>Developed photo library, marketing folder with collection of materials for special events and signage, coordinated with H&amp;RS marketing team and formed Facebook team for weekly postings.</li> </ul>
<ul style="list-style-type: none"> <li><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.</li> </ul>	<ul style="list-style-type: none"> <li>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.</li> </ul>
Strategic Outcomes 2010-11	Results
<ul style="list-style-type: none"> <li><u>Local and Seasonal</u> Create a seasonal recipe file using the in house tool: the Santa Barbara Local Produce chart.</li> </ul>	<ul style="list-style-type: none"> <li>New recipes were developed based on seasonality. Recipe categories included: one soup, four side dishes, two salads, four entrees, and two desserts per month.</li> </ul>
<ul style="list-style-type: none"> <li><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.</li> </ul>	<ul style="list-style-type: none"> <li>Peer Experts began educating the staff and customers through signage, e-mail and verbal presentations on a designated schedule in each dining commons.</li> <li>PowerPoint presentation on current practices was created as a tool to provide education to the full time employees on sustainable practices.</li> </ul>
<ul style="list-style-type: none"> <li><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.</li> </ul>	<ul style="list-style-type: none"> <li>Established a partnership framework, processes and guidelines for an Environmental Internship Program with ongoing projects that will continue in future years.</li> </ul>
<ul style="list-style-type: none"> <li><u>Green Certification</u> We have a minimum of 1 (one) 'green certified' dining commons - through the Green Certification program.</li> </ul>	<ul style="list-style-type: none"> <li>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.</li> </ul>
Strategic Outcomes 2011-12	Results
<ul style="list-style-type: none"> <li><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.</li> </ul>	<ul style="list-style-type: none"> <li>A plan for managers to incorporate seasonal items from previously developed recipes into menus was finalized to start implementing in Fall 2012.</li> </ul>
<ul style="list-style-type: none"> <li><u>Peer Experts</u> Peer Experts have educated career and student staff as well as customers about all sustainable practices.</li> </ul>	<ul style="list-style-type: none"> <li>Full-time staff 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.</li> </ul>
<ul style="list-style-type: none"> <li><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.</li> </ul>	<ul style="list-style-type: none"> <li>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.</li> </ul>
<ul style="list-style-type: none"> <li><u>Internal waste audit</u> We have tracked food production waste and have established goals to reduce the waste.</li> </ul>	<ul style="list-style-type: none"> <li>An in house audit was conducted to measure and weigh food waste after each meal. Data was shared with staff to determine ways to reduce waste in food production. Goals were established to reduce kitchen production waste by 12.5% each year for 5 yrs.</li> </ul>



## D. Residential Dining Goals to 2015

<b>Goal</b>	<b>2010-2011 Progress</b>	<b>2011-2012 Progress</b>
<p><b><i>Organic and Locally Grown Food</i></b>  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><b><i>Biodegradable disposable dishware</i></b>  Compost all disposables used in dining commons, Concessions &amp; Catering</p>	<p>Complete. All service disposables are compostable products. All food waste and disposables are composted.</p>	<p>Complete.</p>
<p><b><i>Certified Green Dining</i></b>  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><b><i>Purchasing</i></b>  A. Purchase orders: All purchase orders contain sustainability criteria and vendors with sustainable programs in place are given priority.</p> <p>B. Food Manufacturers &amp; 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><b><i>Recycling &amp; Composting</i></b>  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><b><i>Networking, Education and Marketing</i></b>  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><b><i>Campus Outreach</i></b>  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>

<b>Community Food Working Group</b>  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	Ongoing	Ongoing
---	---------	---------