

2017/18

UCLA Foodservices Sustainability Policy Report



Associated Students UCLA
UCLA Housing & Hospitality Services
UCLA Medical Center

UCLA Annual Foodservice Sustainability Policy Report

2017–2018

The University of California, Los Angeles (UCLA) has three main food providers on campus: Associated Students UCLA, Housing & Hospitality Services, and the Medical Center. This document serves to report the specific goals, practices, initiatives and progress related to the UC Foodservices Sustainability Policy for these three UCLA divisions.

Associated Students UCLA (ASUCLA) is the not-for-profit organization governed by a student-majority Board of Directors. The Services and Enterprises branch of ASUCLA operates two Student Union buildings plus three satellite locations, the UCLA Store and five smaller stores around campus, and 18 restaurants on UCLA’s campus. The ASUCLA Board of Directors and management team has aligned its sustainability efforts with UC and campus-wide goals and practices and participates on the Chancellor’s Sustainability Committee. An overview of ASUCLA’s sustainability efforts can be found at <https://asucla.ucla.edu/about-asucla/target-zero-waste/>.

Housing & Hospitality Services (H&HS) oversees UCLA Dining and the nine restaurants comprising the residential dining program, UCLA Housing, UCLA Catering, and the Luskin Conference Center. H&HS has aligned its sustainability strategic planning to support UCLA’s sustainability goals and to meet or exceed the UC Policy on Sustainable Practices. H&HS has created an internal workgroup to address the Policy and participates in a campus-wide workgroup within the Chancellor’s Sustainability Committee. The H&HS Sustainability Strategic Plan can be found at www.housing.ucla.edu/sustainability.

The Medical Center (MC) provides foodservices for guests, staff, and patients. The Department of Nutritional Services at Ronald Reagan Hospital (RRH) and Santa Monica Hospital (SMH) has implemented sustainability practices in the areas of procurement, operations, waste reduction, education and external outreach in an effort to comply with the UC Policy on Sustainable Practices. UCLA Health System sustainability information can be found at <http://sustainability.uclahealth.org/>.

Responsible Reporting Parties

Associated Students UCLA (ASUCLA):	Cindy Bolton, Food Service Director
Housing & Hospitality Services (H&HS):	Erin Fabris, Sustainability Manager
Medical Center:	Guy Scimenes, Financial Director of Nutrition and Facilities

2017–2018 Highlights

- ASUCLA – Increased sustainable food by adding antibiotic free chicken.
- ASUCLA – Diversion in LuValle Commons increased to 82%.
- ASUCLA – 75% increase in Fair Trade coffee purchases.
- H&HS – Bruin Café certified as three star Green Restaurant.
- H&HS – Implemented new pizza plate program at Café 1919 to reduce waste from pizza boxes.
- H&HS – Worked with the SAR Food Team to implement new signage about food waste in the dining halls.
- MC – Increased use of Antibiotic free proteins.
- MC – Added additional meatless options to retail.
- MC – Increased MBA rated seafood spend.

UCLA Foodservice Operational Goals

- 1** Meet or exceed the UC Sustainable Practices Policy goal of purchasing 20% sustainable food.
- 2** Provide healthy and sustainable food options for the campus community and educate students, staff, patients, and customers on dining sustainability efforts.
- 3** Employ third-party certifications for oversight and recognition of sustainable operations. Certify one restaurant as a green business and expand to other restaurants if cost effective.
- 4** Innovate ways to reduce food waste, conserve energy and water, and otherwise reduce environmental impacts of all campus foodservice operations.

UCLA Foodservice Sustainability Initiatives and Progress

Area	Goals Addressed	Initiative	Responsible Party	Status in 2016-17	Status in 2017-18 & Progress
FOOD & BEVERAGE PROCUREMENT	1	Increase expenditure on qualifying sustainable food products annually, in order to meet or exceed the UC policy goal of 20% sustainable food by 2020.	ASUCLA	Expenditure on sustainable items maintained at 13% over all. 28% of expenditures on beef, poultry, dairy products, and eggs are either locally grown and processed or cage-free. All “locally grown” items are within 230 miles of UCLA.	Sustainable items purchased increase to 15.5% due to the addition of ABF poultry items. Locally grown items miles radius is now within 200 miles of UCLA.
			H&HS	Sustainable procurement levels remained stable in 2016-17. However, strategic sourcing efforts resulting in substantial price reductions for high-volume sustainable products such as cage-free eggs caused overall sustainable spend to drop from 19.1% in 2015-16 to 16.8% in 2016-17.	Sustainable procurement dropped very slightly from 16.8% in 2016-17 to 16.7% in 2017-18. Total sustainable spend increased as did total food spend, causing a slight dip.
			MC	System-wide, both hospitals combined sourced 19.6% sustainable food and beverages. Increased spend on chicken raised without the use of antibiotics to \$477,000. However, because antibiotic-free chicken does not qualify as sustainable, it reduces MC’s overall sustainable food percentage. Adding antibiotic-free certifications to the sustainable food policy would increase MC’s sustainable spend from 19.6% to 24.3%.	System-wide, both hospitals combined sourced 21% sustainable food and beverages.

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FOOD & BEVERAGE PROCUREMENT	1, 2	Offer a minimum of two Fair Trade certified products in each outlet and explore the expansion of Fair Trade offerings.	ASUCLA	Continuing all Fair Trade University standards. Expenditure on Fair Trade coffee and tea comes to 4% for all coffee and tea expenditures.	Fair Trade UC standards are now at 7% due to the re-branding of our coffee houses and a general increase of Fair-Trade offerings to our customers.
			H&HS	Spend on Fair Trade has increased from 3.4% of our sustainability spend to 4.7%, an increase of more than \$40,000.	Maintained a comparable amount of Fair Trade spend at 4.5%. Installed signage at the dining halls indicating that the coffee is Fair Trade.
	1	Cultivate relationships with vendors to maximize procurement of produce from local and sustainable growers/ producers.	ASUCLA	Locally-grown produce is 39% of total produce expenditure.	Locally-grown produce is 43% of total produce expenditure.
			H&HS	HH&S continues to partner with West Central to track sustainable produce spend at all the dining facilities.	Increased local produce spend percentage across multiple categories.
			MC	Maintained a local produce percentage of 61%.	Moderate increase of local produce percentage to 64%.
	1, 2	Reduce overall percentage of conventionally produced animal proteins.	ASUCLA	Ongoing process of researching more sustainably produced animal proteins.	We continue to explore and implement more ecofriendly produced animal proteins with a targeted goal of 10% by 2019-2020.
			H&HS	Increased purchases of Global Animal Partnership certified Step 3 and higher products from 6.7% to 10.8% of total sustainable food spend.	Spend on GAP products remained relatively stable at 10.4%.

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			MC	<p>Reducing conventionally produced proteins has been a goal of the medical center for the past few years, thanks to initiatives we have in place with Practice Green Health and Health Care without Harm. Unfortunately, even though the chicken we procure is raised without the use of antibiotics, ABF chicken is not a criteria under the UC sustainability policy. However, we also report to Practice Green Health, and ABF chicken meets that organization’s criteria for sustainable spend. The beef we procure meets both UC and PGH criteria because it is grass fed/grass finished”. That said, 95% of the beef we procure among the two medical centers is grass-fed/grass/finished. 70% of the poultry products are raised without the routine use of antibiotics.</p>	<p>The beef we procure meets both UC and Practice Green Health criteria because it is “grass fed/grass finished”. 95% of the beef we procure among the two medical centers is grass-fed/grass/finished. 70% of the poultry products are raised without the routine use of antibiotics.</p>

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WASTE	4	Decrease single-use foodservice items by encouraging reusable alternatives and increasing consumer outreach.	ASUCLA	In Fall 2016, ASUCLA Coffeehouses increased the discount to customers who bring a reusable mug from \$.15 to \$.25. In the first full year of the initiative, customers brought their own mug 31% more often than they did in the prior year.	Ongoing
			H&HS	In progress of implementing a reusable mug program for beverages at Bruin Café and potentially expanding the program to other locations in the future. Still exploring reusable take-out program for future implementation.	Implemented a reusable travel cup program at Bruin Café with plans to expand to all to-go restaurants in Fall 2018. Also started offering pizza plates instead of pizza boxes as a dine-in option at Café 1919. Transitioned bags at Bruin Café and Café 1919 to “available upon request.”
			MC	Continued to offer a discount with the use of a reusable mug. MC employees are encouraged to use their reusable water bottle. Exploring options this year to reduce plastic water bottle usage.	Continued to offer a discount with the use of a reusable mug. MC employees are encouraged to use their reusable water bottle. Exploring options this year to reduce plastic water bottle usage.
	4	Expand pre- and post-consumer composting in dining services through infrastructure changes, staff training, and consumer outreach.	ASUCLA	Expanded Post-Consumer Composting to North Campus Student Center and to Kerckhoff Hall.	North Campus Student Center diverted 71.48 tons of compost on the 2017-2018 year. LuValle Commons diverted 99.28 tons of compost. In the final stages of expanding post-consumer compost to Ackerman Union.
			H&HS	New dining brochure educates readers about avoiding food waste in the first place and sorting any remaining waste in order to maximize waste diversion. Ongoing training sessions for Dining staff focused on separating recyclable and compostable waste.	Ongoing training sessions for Dining staff focused on sorting waste.

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WASTE	4	Reduce material packaging and source pre-packaged products in compostable containers.	ASUCLA	ASUCLA increased compostable food packaging at Kerckhoff Coffee House to facilitate Post-Consumer composting.	Compostable packaging is at 90% in most ASUCLA restaurants
			H&HS	Majority of containers are compostable. Continued evaluation of converting plastic to compostable materials.	Vast majority of containers are compostable. Seeking compostable alternatives to remaining plastic packaging.
			MC	90% of all packaging is compostable and/or recyclable.	90% of all packaging is compostable and/or recyclable.
	4	Increase food donations when large quantities of food are left over and explore donation opportunities for surplus food resulting from daily operations.	ASUCLA	Ongoing	ASUCLA has partnered with two on campus student groups for regular pick-ups of leftovers for distribution to on campus food closet
			H&HS	When UCLA has excess food from large events or during breaks, it donates the excess food to LA Mission and Los Angeles Food Bank. However, excess food is usually minimized using a food tracking program that estimates the necessary amount of products to purchase.	Excess food is usually minimized using food tracking programs. Leftover food from dining locations on the Hill is donated through Bruin Dine, and excess food from large events is donated to LA Mission and LA Food Bank.
			MC	Ongoing waste reduction by not having to discard outdated disaster food items.	Ongoing waste reduction by not having to discard outdated disaster food items.

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	4	Reduce paper use for menus, signage, and ordering.	H&HS	Almost all menus are displayed electronically. Ongoing training sessions for Dining staff focused on separating recyclable and compostable waste.	Digital menu boards are in use.
			MC	Digital menu boards now in use in Reagan and soon to go live in Santa Monica.	Santa Monica digital menu boards now in use.
WASTE	4	Increase diversion from landfill to contribute to the UC policy goal of 90% total waste diversion.	H&HS	In process of developing a reusable cup program to reduce waste from single-use cups, sleeves, and lids. Signage is updated to be simpler in order to encourage people to properly sort and divert waste.	Implemented reusable travel cup program at Bruin Café with plans to expand the program to other locations on the Hill. Began transition of signage on exterior trash bins. New signage is color coded, and consistent across all venues.
			MC	Ongoing with all pre-consumer waste and post-consumer waste sent for composting. Redesigned signage in café areas directing appropriate disposal of waste.	Ongoing with all pre-consumer waste and post-consumer waste sent for composting. Redesigned signage in café areas directing appropriate disposal of waste.
			ASUCLA	LuValle Commons maintained diversion at approximately 75%. North Campus Student Center increased diversion from 60% to 75%.	LuValle Commons increased diversion from approximately 75% to 82%. North Campus Student Center maintained a diversion rate of 75%.

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HEALTH	2	Encourage and provide healthier food choices.	ASUCLA	<p>In Fall 2017, Veggie Grill will open a location in Ackerman Union. It offers vegetarian and more healthful meal options in a central location for the UCLA community.</p> <p>ASUCLA continues contribution to Partnership for a Healthier America, in the third and final year of the MOU, ASUCLA reported the following items:</p> <ol style="list-style-type: none"> 1. Provide healthier food and beverage services in campus-operated dining venues every operational day by offering, on the menu, a minimum of one “wellness meal” at each meal. These are available at Lu Valle Commons, North Campus Student Center, Greenhouse, Café Synapse, and Court of Sciences Student Center 2. Implement a comprehensive, strategic product placement/merchandising program/policy within dining venues to encourage healthier food consumption. The program/policy will include a minimum of five (5) strategies: <ol style="list-style-type: none"> a. Offer only healthier food and beverage options within five (5) feet of payment stations. b. “UCLA encourages you to Eat Well” sign/sticker on salad bar c. Portion Sizes: Small plates and cups offered to reduce portion sizes d. Increase the availability of plain water and unsweetened beverages e. Tray less Dining to promote healthier eating habits 3. Offer a plant-based food option at every platform serving meat. 	Continuing to review menu items offered and increase healthier choices throughout restaurants. Added promotions to highlight no- sugar beverages.

	H&HS	<p>New brochure to educate students about UCLA's registered dietitian so they can get access to professional advice on nutrition.</p> <p>Newly installed hydroponic tower gardens on the deck behind Sproul Landing provide the Bruin Plate salad bar with nutritious, fresh produce.</p>	<p>Produce from the hydroponic tower gardens on the deck behind Sproul Landing is harvested on Mondays and served in the salad bar at Bruin Plate on Tuesdays during lunchtime.</p>
	MC	<p>Ongoing. Both hospitals are active participants in Practice Green Health Partner for Change.</p>	<p>Ongoing. Both hospitals are active participants in Practice Green Health Partner for Change.</p>

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OPERATIONS	4	Expand tray-less options in dining halls and encourage tray-less behavior through education.	H&HS	Signage is still posted around the residential restaurants and encourages students to dine tray-free. The vast majority of students dine tray-free at the anchor restaurants.	Dining tray-free has become a part of the culture at UCLA and is the norm at residential restaurants.
	3	Integrate green building techniques into eatery construction & renovations, and educate consumers on green buildings.	ASUCLA	No current initiatives.	No current initiatives.
			H&HS	The Luskin Conference Center (including Plateia restaurant) has achieved LEED Platinum certification and is now pursuing a Green Seal certification.	Luskin Conference Center is pursuing a Green Seal certification.
	1, 2, 3	Reduce animal proteins through menu development and diversify protein options such as legumes and nuts.	MC	Meatless Mondays and meatless options are available every day, resulting in a reduction of meat procured (based on per meal) metric. We are also exploring a “blended” burger option through a partnership with Campus.	Meatless Mondays and meatless options are available every day, resulting in a reduction of meat procured (based on per meal) metric. Explored a “blended” burger option through a partnership with Campus but the logistics didn’t work out.
4	Implement energy conservation measures throughout foodservice facilities (i.e. kitchen hood variable flow controls).	H&HS	Complete	Complete	

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OPERATIONS	1, 2	Reduce animal proteins through menu development and diversify protein options such as legumes and nuts.	H&HS	The Green Monday program has been completely implemented in all anchor restaurants, and the Beefless Thursday program continues to operate.	The Green Monday and Beefless Thursday programs continue to operate.
	2, 3, 4	Certify at least one eatery as a green business through the Green Restaurant Association and implement sustainable food service practices that reduce resource consumption and the environmental impact of operation. Expand on-campus production of produce and herbs to be integrated into Dining dishes.	H&HS	Hydroponic tower gardens installed on the deck behind Sproul Landing provide fresh produce for the salad bar in Bruin Plate.	Hydroponic tower gardens provide fresh produce and herbs.

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OPERATIONS	2, 3, 4	Certify at least one eatery as a green business through the Green Restaurant Association and implement sustainable food service practices that reduce resource consumption and the environmental impact of operation.	H&HS	Bruin Plate has been awarded four stars by the Green Restaurant Association. H&HS has begun the certification process for Bruin Café (to-go style boutique restaurant).	Bruin Café has been certified as a three star Green Restaurant, and there are plans to certify two other locations on the Hill. Rendezvous was re-certified as a three star Green Restaurant.
			MC	Ongoing	Ongoing-both hospital cafés were certified.

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EDUCATION & ENGAGEMENT	2	Publicize sustainability programs through student and guest engagement, restaurant signs, materials, tabling at campus events, and online information.	ASUCLA	Continued promotion of Healthy Benefits 4 U, Fair Trade Coffee and Post-Consumer Composting.	Increased signage for Fair trade options throughout our coffee houses and multiple social media campaigns, primarily Instagram.
			H&HS	<p>Bruin Plate held the annual vendor fair to educate consumers about where and how their food is produced. It included 12 vendors and information on their sustainability practices.</p> <p>Bruin Plate also hosted the Strawberry Festival, which was a strawberry themed dinner with locally and organically grown strawberries.</p>	<p>Bruin Plate held the annual vendor fair to educate consumers about their food, and had 16 vendors in attendance.</p> <p>Bruin Plate also hosted an Avocado Festival theme dinner with local avocados. The Avocado theme dinner was very popular, with lines stretching down the street before meal time.</p>

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			MC	Ongoing. Both retail digital menu boards and patient menus include information on local and organic offerings, and the Green Apple labeling program highlights items that are lower in calories, fats and sodium. Digital menus offer calorie counts so individuals can make the healthier choice. Outreach efforts include Earth Day and Food Day programs featuring plant based sustainable meals, as well as ongoing promotion of the refillable coffee mug and water bottle program.	Ongoing. Both retail digital menu boards and patient menus include information on local and organic offerings, and the Green Apple labeling program highlights items that are lower in calories, fats and sodium. Digital menus offer calorie counts so individuals can make the healthier choice. Outreach efforts include Earth Day and Food Day programs featuring plant based sustainable meals, as well as ongoing promotion of the refillable coffee mug and water bottle program.
EDUCATION & ENGAGEMENT	2	Support and collaborate with student-run initiatives and research projects that promote and further sustainable practices.	ASUCLA	Continued support of UCLA E3 Farmer's Market with Fair Trade Coffee giveaway.	Ongoing
			H&HS	The Green Mondays program has continued throughout the past year. Supported the Sustainability Action Research (SAR) Food team on their research on food waste behaviors at two residential restaurants.	The Green Mondays program has continued. Worked with the Sustainability Action Research (SAR) Food team on their goal to reduce food waste at the dining halls. Implemented new signage aimed at educating students about the environmental impacts of food waste.
			MC	100% of beef and 80% of chicken procured is raised without the routine use of nontherapeutic antibiotics. Additionally, all beef procured is grass fed/grass finished. 7% of seafood is sustainable (MBA Rated).	All beef procured is grass fed/grass finished. Chicken procured is raised without the routine use of nontherapeutic antibiotics. 10% of seafood is sustainable (MBA Rated).

Area	Goals Addressed	Initiative	Responsible Party	Status in 2016-17	Status in 2017-18 & Progress
	2, 4	Involve Dining Staff in developing sustainable practices and less environmentally impactful meal options.	H&HS	Dining team has been participating in Menus of Change, attending conferences focused on nutrition, environmental stewardship, and social responsibility. In the process of planning the Menus of Change conference to be hosted at UCLA in October 2017.	Dining team has been participating in Menus of Change conferences. UCLA hosted the third annual Menus of Change conference in October 2017.
EDUCATION & ENGAGEMENT	2	Train Dining staff on sustainability concepts and sustainable operational practices.	ASUCLA	Ongoing	New sustainability officer position created for ASUCLA to focus entire organization on increasing our sustainable practices and improved employee engagement.
			H&HS	Dining staff engaged in the Green Restaurant certification process to help identify opportunities for operational efficiency that reduces water use, waste, and electricity use.	Ongoing engagement of dining staff in the Green Restaurant certification process as more restaurants pursue certification.
			MC	We went “live” with digital menu boards, which identify sustainable and healthier options for ALL MC staff. Dining staff are orientated upon hire on UC sustainable concepts and practices related to food and disposable items in our retail areas.	Ongoing, digital menu boards identify sustainable and healthier options for ALL MC staff. Dining staff are orientated upon hire on UC sustainable concepts and practices related to food and disposable items in our retail areas.

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FRANCHISED FOOD OPERATIONS	1	Utilize contracts to bring franchised food operations into alignment with UC and UCLA sustainable food service policies and practices.	ASUCLA	New RFP and Contract language in place.	Ongoing for new contracts
	2	Encourage franchisees to provide information and educational materials on sustainability and nutrition.	ASUCLA	Rubio's continues sourcing of responsibly-sourced seafood, all natural chicken raised without antibiotics and cage-free eggs. Certifications are from Alaska's FAO-Based Responsible Fisheries Management Certification (RFM), Aquaculture Stewardship Council, and Global Aquaculture Alliance – Best Aquaculture Practices. Eighty percent of all seafood served at the Rubio's UCLA location is certified sustainable.	Ongoing
	1	Develop processes in partnership with franchised food operations to track and report on sustainable food spend.	ASUCLA	Ongoing	Ongoing