

UCLA Annual Foodservice Sustainability Policy Report

2013–2014

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 the Student Union, Bookstore, and 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 <http://asucla.ucla.edu/target-zero-waste-3/>.

Housing & Hospitality Services (H&HS) incorporates Dining Services and is the department that is responsible for the operations of all the residence halls and eateries in the residential areas. 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), School of Medicine (SOM), 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 Healthy System sustainability information can be found at <http://sustainability.uclahealth.org/>.

Responsible Reporting Parties

Associated Students UCLA (ASUCLA):	Karen Noh, Director of Special Projects
Housing & Hospitality Services (H&HS):	Aliana Lungo-Shapiro, Sustainability Manager
Medical Center:	Guy Scimenes, Assistant Director of Nutrition

2013–2014 Highlights

- Ronald Reagan UCLA Medical Center continued to exceed 20% sustainable food purchases this fiscal year with 30% of food purchases meeting UCOP sustainable foods criteria.
- UCLA Dining Services' Bruin Plate sourced 32% sustainable food and won the CHESC Energy Efficiency and Sustainability Best Practice Award in Sustainable Foodservice in 2014.
- ASUCLA continues to source locally-grown produce within 215 miles of UCLA. A majority of the 30–35% of this locally sourced produce comes from within 150 miles of UCLA.
- UCLA foodservice operators have continued to increase sustainable food purchases to a campus-wide total of 16.6%—a 3% increase over the 2012-2013 fiscal year.

UCLA Foodservice Operational Goals

- 1** Reach or exceed a minimum of 20% sustainable food as defined by the UC Sustainable Practices Policy on Foodservice.
 - 2** Provide healthy and sustainable food options for the campus community and educate students, 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** Continue to innovate ways to reduce food waste, conserve energy and water, and otherwise reduce environmental impacts of all campus foodservice operations.
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UCLA Foodservice Sustainability Initiatives and Progress

Area	Goals Addressed	Initiative	Responsible Party	Status in 2012-13	Status in 2013-14 & Progress
FOOD & BEVERAGE PROCUREMENT	1	Increase sustainable food purchases yearly to reach policy goal of 20% sustainable food by 2020.	ASUCLA	Almost all sustainable foods continue to be in the category of “locally grown” (within 250 miles of UCLA). Grew locally purchased foods to 18% with increases in all categories (listed in order from greatest increase to lowest increase) Dairy, Produce, Poultry, Meat, Grocery. Unable to procure cage-free eggs.	Reassessed tracking of sustainable food procurement. Though our total sustainable food purchases increased, our percentage decreased due to improved tracking. Total sustainable food procurement is 15%. Sustainable food procurement falls into three categories: Locally Grown: 42% of All Produce/ 7.7% Total Procurement Locally Processed: 18% of Dairy, Meat, Poultry/ 6.6% Total Procurement Fair Trade: 5.6% Coffee & Tea/ 0.66% Total Procurement
			H&HS	Sourced approximately 9.8% sustainable food and beverages. Goal for Sproul Dining is to achieve or exceed 20% sustainable food purchases upon opening.	Sourced 12% sustainable food and beverages. Bruin Plate (Sproul Dining) exceeded goal of 20% sustainable food upon opening. During its operational period (10/1/13-6/14/14), Bruin Plate's sustainable spend was 32%.
			MC	Sourced approximately 25% sustainable food and beverages.	Sourced approximately 30% sustainable food and beverages.
	1	Continue to cultivate relationships with vendors to maximize procurement of produce from local growers.	ASUCLA	Increased purchase of locally-grown produce from 30 to 35% over all. Fresno is the furthest location at 215 miles from UCLA, but most produce is grown within 150 miles.	Increased purchase of locally-grown produce from 35% to 42% from a group of vendors within 215 miles from UCLA. Most produce continues to be grown within 150 miles.
			H&HS	Working with members in the community to identify purchasing opportunities with local farms and ranches.	Estimated local produce for Bruin Plate: 42% within 500 miles
			MC	61% of produce spend comes from local sources.	61% of produce spend comes from local sources.
	1, 2	Explore expansion of Fair Trade product offerings.	ASUCLA	Contributed to this year’s USAC Sustainability Week to provide discounts on Fair Trade Coffee. Continuing compliance with Fair Trade University guidelines including exclusive Fair Trade coffee at Association events, availability at all campus coffeehouses, and public education and awareness.	Continuing compliance with Fair Trade University guidelines including exclusive Fair Trade coffee at Association events, availability at all campus coffeehouses, and public education and awareness. Expanding product offerings, particularly in chocolate.

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			H&HS	On-going. Fair Trade Certified sugar is offered in all restaurants (boutique and dining hall).	Expanded Fair Trade coffee offerings at one boutique and one dining hall. One dining hall offers Fair Trade tea. Evaluating feasibility of expanding to all restaurants.
WASTE	4	Increase recycled and biodegradable material food packaging and to-go containers.	ASUCLA	In North Campus Student Center, introduced biodegradable boxes and clamshells.	Continued use of compostable food packaging in Greenhouse and North Campus Student Center.
			H&HS	Identified a compostable coffee/tea lid for use at boutique restaurants. Continued exploration of fully compostable to-go containers.	On-going. Continuing exploration of fully compostable to-go containers.
			MC	90% of all packaging is compostable and/or recyclable.	90% of all packaging is compostable and/or recyclable.
	4	Reduce material packaging and source pre-packaged products in compostable containers.	ASUCLA	Offering boxed water in the UCLA Store.	Increased offerings of pre-packaged items in recycled packaging.
			H&HS	On-going.	On-going.
			MC	90% of all packaging is compostable and/or recyclable.	90% of all packaging is compostable and/or recyclable.
	4	Reduce landfill waste with expanded recycling and reusable service ware.	ASUCLA	Changed out all recycling receptacles. Partnered with ESLP/ ART to increase recycling through education and outreach. Partnered with ESLP/ ART to experiment with Zero Waste events at Pauley Pavilion.	Continued use of reusable plates and utensils at Bombshelter Bistro.
			H&HS	On-going.	Nearly all go-to packaging is recyclable or compostable.
			MC	90% of all packaging is compostable and/or recyclable.	90% of all packaging is compostable and/or recyclable.
	4	Eliminate Styrofoam.	ASUCLA	Complete.	Complete
			H&HS	Complete.	Complete.
			MC	Complete.	Complete.

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	4	Increase food donations when large quantities of food are left over.	ASUCLA		Donated excess food to Food Recovery Network for distribution to community members in need.
			H&HS	Donated 530 vegetarian boxed meals and 5,800 associated pastries after the New Student Welcome BBQ. Donated 8,200 lbs of produce for the winter closure.	674 pounds of assorted prepared foods, plus an additional 252 wraps, 234 buns, and 1100 cookies donated after the New Student Welcome BBQ, Parents' Weekend. The winter closure included an additional 12,263 lb. of food donated. Total of more than 12,937 lbs.
			MC	Emergency supply food is donated when items are rotated.	Emergency supply food is donated when items are rotated.
	4	Decrease single-use foodservice items by encouraging reusable alternatives.	ASUCLA	With USAC and TGIF funding, procured funding to install hydration stations and gooseneck dispensers at drinking fountains around Student Union facilities to encourage use of refillable water containers.	In partnership with Undergraduate Students Association, UCLA Coffeehouses held a vote to allow students to choose a new refillable travel mug and design for the 20+ year old Coffeehouse Mug Program. The new mugs feature deep discounts for both coffee and soda and have been selling very well.
			H&HS	Implemented a short-term pilot of the "Eco-to-Go" reusable take-out program for one boutique restaurant with 80 student participants. Currently evaluating on-going feasibility.	Continued "Eco-to-Go" reusable take-out pilot program at one boutique restaurant with limited participation. Received mixed feedback. Pilot is temporarily suspended to continue evaluation of alternatives.
			MC	Continued to offer discount with reusable mug. Further, each MC employee was provided a reusable water bottle. MC is also installing water fill stations in both hospitals.	Discontinued offering disposable trays. Continued to offer discount with reusable mug. Further, each MC employee was provided a reusable water bottle. MC is also installing water fill stations in both hospitals.
	4	Expand pre- and post-consumer composting in dining services.	ASUCLA	Continued kitchen composting at Court of Sciences Student Center.	Continued kitchen composting at Court of Sciences Student Center.
			H&HS	On-going with approximately 55 tons of food waste diverted per month through composting at every dining hall and two boutique restaurants.	On-going with approximately 55 tons of food waste diverted per month through composting at every dining hall and two boutique restaurants. Plans to expand to a third boutique in 14/15.
			MC	On-going with all pre-consumer waste and post-consumer waste sent for composting.	On-going with all pre-consumer waste and post-consumer waste sent for composting: 86 tons of

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					food waste composted in FY 13/14, accounting for 3% of RR UCLA MC waste.
	4	Paperless menus and ordering.	H&HS	Complete, excluding the use of some reusable menus in one boutique restaurant, Café 1919.	Paperless menus implemented at all halls via digital display and online website; however, some printing still occurs at the platform.
			MC		All retail menus are online and paperless
	4	Use SOMAT water recycling pulping system in dish rooms and recycle cooking oil.	MC	On-going.	On-going.
HEALTH	2	Exclude trans-fat from food preparation.	ASUCLA		Complete. Confirmed bakery goods no longer contain trans-fat.
			H&HS	Complete.	Complete.
			MC	Complete.	Complete.
	2	Encourage and provide healthier food choices.	ASUCLA	<p>Opened Fusion and Bombshelter Bistro which offer fresh, homemade, whole ingredients. Performed nutritional analysis. Hired Executive Chef to develop healthful menus.</p> <p>Opened operations that focus on more healthful and nutritious options including reduced calories meals, alternatives such as gluten-free pastas, increased fresh and homemade ingredients. New menu options list calorie counts. "Healthy Benefits 4 U" campaign low-calorie and nutritious choices.</p>	Contributed to UCLA's participation in the UC Healthy Campus Initiative. Nutritional information posted on menus at North Campus Student Center, Court of Sciences Student Center, Café Synapse, and on Grab and Go items. New menus at LuValle Commons and all campus coffeehouses will include nutritional information by October 2014. Continued expansion of healthful choices in all areas. On-going pricing strategy to promote most healthful choices.

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			H&HS	(1) Full menu development in progress for Sproul dining. Specific nutrition criteria set for Sproul menu items to reduce sodium, cholesterol, and saturated fat. Menu items focus on fresh items prepared via grilling, baking or roasting. (2) Nutrition workshops and trainings on healthy eating, nutrition, and eating disorders have been provided to resident life staff, student leaders, and student residents. Nutrition counseling is available to help students with food allergies and special dietary needs find foods in the dining halls that meet their needs. In addition, social media nutrition education campaign was launched to promote healthy eating in the dining halls.	Bruin Plate (Sproul Dining) opened in Oct. 2013 serving nutritious, sustainable food options. Nutritional criteria were set to reduce sodium, cholesterol, and saturated fat. Table tents, digital displays, and posters have been displayed throughout the restaurant to highlight nutritional and sustainable benefits of Bruin Plate's dishes.
			MC	Currently exploring additional gluten-free meal options for patients and café. Added a complete line of gluten-free snacks in the café.	
OPERATIONS	4	Expand tray-less options in dining halls and encourage tray-less behavior through education.	H&HS	On-going campaign to encourage Tray-Free Dining with signs and information throughout dining halls. Dish return stations retrofitted across multiple dining halls to better back-of-house operations with fewer trays. Retrofits on-going.	On-going campaign to encourage Tray-Free Dining with signs and information throughout dining halls. Dish return stations retrofitted across multiple dining halls to better back-of-house operations with fewer trays. Retrofits on-going.
	3	Construction of and outreach on LEED® certified eateries.	ASUCLA	Court of Sciences Student Center certified as LEED® Gold - N.C. v2.2.	Education and promotion of LEED® features at Court of Sciences Student Center.
			H&HS	Sproul Dining still under construction and will be certified LEED Silver or Gold NC.	Bruin Plate (Sproul Dining) LEED certification pending. FEAST at Rieber (anchor restaurant) received LEED CI 2.0 Gold UC Equivalent rating in January 2014; the certification process for FEAST at Rieber began in 2009.

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	4	Retrofit all dining hall kitchen hoods to variable flow with the Melink system.	H&HS		
	1, 2	Decrease beef purchases.	H&HS	Beefless Thursdays: on-going during academic year in all dining halls.	Beefless Thursdays: on-going during academic year in all dining halls.
			MC		Meatless Mondays
	3	Certify one eatery as a green business through the Green Restaurant Association (GRA).	H&HS	One boutique restaurant is now a Certified Green Restaurant® by the GRA.	One boutique restaurant is now a Certified Green Restaurant® by the GRA; two more restaurants undergoing certification.
			MC		We are in final stages of getting a green business certification through Los Angeles County
	2, 4	Plant organic herb garden and integrate herbs into dining hall dishes.	H&HS	Dining Organic Herb Garden replanted for Summer 2013. On-going inclusion in dining meals. New Catering Organic Herb Garden still in design phase.	Dining Organic Herb Garden replanted for Summer 2014. On-going inclusion in dining meals. Increased student involvement in herb garden. New Catering Organic Herb Garden still in design phase.
	EDUCATION & ENGAGEMENT	2, 4	Involve Dining Staff in planning less environmentally impactful meal options.	H&HS	Debuted a Low Carbon Diet Meal on Earth Day that identified items on menus that have an overall reduced environmental impact (such as transportation, seasonality, and meat quantity).

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	2	Educate students, raise awareness and publicize sustainability programs through restaurant signs, materials, tabling at campus events, and online information.	ASUCLA	Two major campaigns for this year are Recycling and Healthy Benefits 4 U. On-going campaigns for Refillable Mug Program and Fair Trade Coffee. Major outreach via survey, emails, website, signs, table tents, and tabling at events.	<p>On-going effort to publicize nutritional information and to promote more healthful options through Healthy Benefits 4 U.</p> <p>Major outreach to publicize refillable mugs through UCLA Coffeehouse Mug Vote.</p> <p>Continued promotion of Fair Trade Coffee with stickers.</p> <p>Education about LEED features in Court of Sciences Student Center.</p>
			H&HS	Low carbon diet meal included table tents in all dining halls. "Swipes for the Homeless" program continues.	2014 Meet the Farmers Vendor Fair was the first farm-to-table event held in residential dining. Ten farmers/producers brought samples and shared collateral information with students, staff, and other restaurant-goers to educate on where and how food grows. These same farmers/vendors also supply Bruin Plate with some of its local, fair, humane, and ecologically sound food products.
			MC	We have our local products identified in the café. Working on Santa Monica location.	Set up a 3-tiered produce display for organic fruit offerings, increasing those options. We continue to identify local products in the cafes.
	2	Support of and collaboration with student-run initiatives to promote and further sustainable practices.	ASUCLA	<p>Partner with USAC Internal Vice President's Office for USAC Sustainability Week. Community partner with Nursing/ Public Health to assess healthful dining choices.</p> <p>Stakeholder for 2013 ESLP/ ART Program to increase Recycling. Stakeholder for 2013 ESLP/ ART Program to promote Zero Waste events at Pauley Pavilion.</p>	<p>Partnered with USAC Facilities Commissioner for promotion and execution of vote for new UCLA Coffeehouse mugs.</p> <p>Partnered with Nursing/ Public Health to assess methods for reducing stress eating amongst students. Received commendation for offering healthful late night snack options at Curbside on Avenue A.</p>

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			H&HS	Stakeholder for 2013 ART program for Sustainable Food Systems (SFS) and the Water Action Team (WAT). SFS surveyed students to evaluate sustainable food preferences. Results will drive sustainable food purchases for Sproul Dining.	Stakeholder for 2014 ART program for Sustainable Food Systems - Waste Watchers (SFS), Water Action Team (WAT), and LEED EBOM. Waste Watchers measured food waste from two dining halls to identify food items left on plates. In spring, Waste Watchers held an educational event "No Food Left Behind" resulting in a significant reduction in post-consumer food waste. Continued cooperation/collaboration with USAC in procuring more Fair Trade Certified products to help UCLA reach Fair Trade University status.
			MC	Educating patrons on reasons to eat less meat. Posters in café list these reasons to help educate patrons.	Educating patrons on reasons to eat less meat. Posters in café list these reasons to help educate patrons. Incorporated Antibiotic free meats in our recipes.
FRANCHISED FOOD OPERATIONS	1	Contracts	ASUCLA		Rubio's and Kikka have UC Sustainability Policy for Food Operations included in contract language. By 2020, all food operations vendor contracts will include sustainability policy language.
	2	Outreach and Communication	ASUCLA		All franchisees provide nutritional information on menus, brochures or websites. The only exception is Wolfgang Puck Express.
	1	Initial Assessment of Procurement	ASUCLA		Six operations purchase some items that meet policy procurement standards. In 2014-2015, ASUCLA will begin a standardized reporting process for all franchisees.