

# Annual UCLA Foodservices Sustainability Policy Report

*2010 - 2011*

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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.

**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 resident 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 as well as 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](http://www.housing.ucla.edu/sustainability).

**The Medical Center (MC)** provides foodservices for guests, staff and patients. The Department of Nutritional Services at Ronald Regan 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 Foodservice Operational Goals

- 1 Reach or exceed a minimum of 20% sustainable food as defined by the UC Foodservices Sustainability Policy by 2020.
  - 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

ASUCLA – Associated Students UCLA

H&HS – Housing & Hospitality Services

MC – Medical Center

Goals Addressed	Initiative	Responsible Party	Status in 2009-10	Progress & 2010-11 Status
<b>Food &amp; Beverage Procurement</b>				
1	<b>Increase sustainable food purchases yearly to reach policy goal of 20% sustainable food by 2020</b>	ASUCLA	Approximately 5% sustainable food.	
		H&HS	Approximately 2.45% sustainable food.	Sourced approximately 4.56% sustainable food in 2010-11. Vending Services: Approximately 1% sustainable food.
		MC	Approximately 45% of produce and dairy locally sourced.	Sourced approximately 13% sustainable food in 2010-11.
1	<b>Continue to cultivate relationships with vendors to maximize procurement of produce from local growers</b>	ASUCLA	Worked with distributor of local farmers to increase locally grown produce purchases, up from 8%.	
		H&HS	Initiated discussions with new farms directly. Increased local fruit purchases in summer 2010.	Working to establish new purchasing relationships with local farms. Local farm audit completed by student research team, resulting in expanded local fruit purchases in summer 2011.
		MC	In discussions with vendors.	Approximately 48% of produce spend comes from local sources.
1, 2	<b>Explore expansion of Fair Trade product offerings</b>	ASUCLA	In partnership with student organization E3, increased awareness of Fair Trade coffees with promotional pricing in April 2010.	
		H&HS	Rainforest Alliance Certified caffeinated coffee at one boutique restaurant.	Started purchasing Fair Trade Certified Raw Sugar packets for boutique restaurants. Investigating more products to offer.
<b>Waste</b>				
4	<b>Increase recycled and biodegradable material food packaging and to-go containers</b>	ASUCLA		
		H&HS	All clamshells, napkins, pizza boxes, cups, and some bowls were compostable. Other bowls, lids, and straws were recyclable.	On-going exploration of options to reach goal of exclusively biodegradable to-go containers. Extensive research to source biodegradable bowl for use in Rendezvous, boutique restaurant. New soup dishes not introduced until biodegradable product chosen.

4	<b>Reduce material packaging and source pre-packaged products in compostable containers</b>	<b>ASUCLA</b>		
		<b>H&amp;HS</b>	On-going.	On-going.
		<b>MC</b>	Over 90% of all disposable packaging and service ware products in the Department of Nutrition are sustainable, renewable Bagasse products.	90% of disposable packaging, including pre-packaged products from outside vendors, and service ware products are sustainable.
4	<b>Reduce landfill waste with expanded recycling and reusable service ware</b>	<b>ASUCLA</b>	Kitchen recycling initiated in Fall 2009.	
		<b>H&amp;HS</b>	On-going.	On-going.
		<b>MC</b>	In 2010, 52% of the products in the cafeteria were recyclable or biodegradable. Recycling glass, plastic and aluminum in front-of-house. Use china for all patient services. Additional funds allocated to switch to compostable cutlery in cafeterias and patient areas.	75% of products are recyclable or biodegradable. Of that, 55% of the products are compostable and 45% are recyclable. 100% of the disposable cutlery is biodegradable in the cafeteria and patient food service areas. Reviewing options for recyclable to-go containers. Sustainable products in cafe projected to grow by 5%.
4	<b>Eliminate Styrofoam</b>	<b>ASUCLA</b>	Eliminated all Styrofoam food packaging from ASUCLA-operated food operations.	
		<b>H&amp;HS</b>	Purchase and use of Styrofoam completely eliminated, including Styrofoam coffee cups in vending.	Complete.
		<b>MC</b>	Purchase and use of Styrofoam completely eliminated.	Complete.
4	<b>Increase food donations when large quantities of food are left over</b>	<b>H&amp;HS</b>	In 2009, over 800 pounds of food were donated to the Los Angeles Food Bank, left over from the New Student BBQ and in December before the winter break.	In December 2010, over 1,770 pounds of food, 40 cases of produce and eggs, and 85 gallons of milk were donated to the Los Angeles Food Bank before the winter break.
4	<b>Decrease single-use foodservice items by encouraging reusable alternatives</b>	<b>ASUCLA</b>	Substantial discount for purchase of UCLA Coffeehouse mugs and nominal discount for any reusable mug purchase.	In partnership with students and funding from TGIF, refillable mug program promoted with price reduction in Fall 2010.
		<b>H&amp;HS</b>	Reusable mug pilot program in 2009 in residential café, including priority order incentive. Not continued due to low customer usage.	Feasibility study run for offering reusable Eco-Takeout containers, leading to development of new "Eco-To-Go" program to be offered at one boutique restaurant, Rendezvous, starting Fall 2011.
		<b>MC</b>	Discount on coffee in cafeterias with personal reusable mug.	On-going.
4	<b>Expand pre- and post-consumer composting in dining services</b>	<b>H&amp;HS</b>	All food waste composted at every dining hall and at two boutique restaurants. Approximately 60 tons of food waste diverted per month.	On-going. Approximately 60 tons of food waste diverted per month.

		MC		MC now has a receptacle exclusively for compostable products.
4	Paperless menus and ordering for dining services	H&HS	Complete, excluding use of some reusable menus in one boutique restaurant, Café 1919.	
4	Use SOMAT water recycling pulping system in dish rooms and recycle cooking oil	MC	On-going.	On-going.
<b>Health</b>				
2	Encourage and provide healthier food choices	MC		Reduced the price of the salad bar and increased the price of sodas. Sodas are now excluded from the combo menu offerings.
		H&HS		Healthier options offered at “De Neve Late Night” in Winter Quarter 2011, such as vegan chili, portobello burgers, vegetables with hummus, vegan and chicken salads. Vending Services: provides options that meet dietary restrictions, including vegan, yeast free, dairy free, gluten free and soy free. Over 4% of spending is on healthier options, namely all natural and partially organic items.
2	Exclude trans-fats from food preparation	ASUCLA		
		H&HS	Complete. No trans-fats used in food preparation in all dining halls and boutique restaurants.	Complete.
		MC	Complete. No trans-fats used in food preparation in any area of food service and no fried foods included in the room service menu.	Complete. As of April 2011, no fried foods are offered in the cafeteria.
<b>Environmental Impact</b>				
2, 4	Expand trayless operations in dining halls and encourage trayless behavior through education	H&HS	Trays removed from one dining hall, Hedrick, in 2009. Water savings calculated with pilot prior to trayless implementation.	Dine Tray-Free campaign implemented with comprehensive signs throughout dining halls, encouraging and providing education of benefits. Hedrick remains trayless.
3	Construction of and outreach on LEED® certified eateries	ASUCLA	Construction of the South Campus Student Center started in 2010, planned to be LEED Certified	
		H&HS	Renovation of one dining hall, Rieber, started. Planned to be LEED-CI Certified	Renovated dining hall Feast (formerly Rieber) to open Fall, 2011 with LEED-CI Certification

4 1, 2 3 2, 4	<b>Retrofit all dining hall kitchen hoods to variable flow with the Melink system</b>	<b>H&amp;HS</b>	On-going. One installed; others to be installed over next 3 years.	New Melink system installed in Rieber dining hall.
	<b>Decrease beef purchases and implement Beefless Thursdays in dining halls</b>	<b>H&amp;HS</b>	Beefless Thursdays (no beef served) implemented in all dining halls and on-going during academic year	Beefless Thursdays: on-going during academic year in all dining halls.
	<b>Certify one eatery as a green business through the Green Restaurant Association (GRA)</b>	<b>H&amp;HS</b>	Contract set for one residential quick-service restaurant, Rendezvous.	In improvement phase with planned receipt of certification by the GRA in October 2011.
	<b>Plant organic herb garden and integrate herbs into dining hall dishes</b>	<b>H&amp;HS</b>	Dining Organic Herb Garden created. Harvested when possible for inclusion in dining meals.	Dining Organic Herb Garden physically expanded. On-going inclusion in dining meals. New Catering Organic Herb Garden in design phase.
<b>Education &amp; Engagement</b>				
2, 4 2 2	<b>Involve Dining Staff in planning less environmentally impactful meal options</b>	<b>H&amp;HS</b>	First Vegetarian / Vegan Management Week during Earth Week	Second Vegetarian / Vegan Management Week during Earth Week, involving feedback groups and identifying ways to improve offerings and correct identification of vegetarian and vegan foods.
	<b>Educate students, raise awareness and publicize sustainability programs through restaurant signs, materials, tabling at campus events, and online information</b>	<b>ASUCLA</b>	Promotion of sustainable programs in all Coffeehouses with signs. Table at campus events, such as resource fairs.	
		<b>H&amp;HS</b>	On-going. Signs displayed year round in dining facilities. Table at campus resource fairs and events. Impact of food choices highlighted on H&HS Sustainable Food Systems web pages: <a href="http://www.housing.ucla.edu/greendining">www.housing.ucla.edu/greendining</a>	Impact of food choices highlighted in new Green Guide to Living at UCLA given to all campus residents (publish date: Fall 2010) and online: <a href="http://www.housing.ucla.edu/greenguide">www.housing.ucla.edu/greenguide</a> . Food systems website maintained Table tent sign on local and organic food circulated.
		<b>MC</b>	Education presented through UCLA Healthy Choices information, including nutritional details on retail food products on the UCLA Wellness website and sample portion sizes on the salad bar.	Signs designed to be posted on the salad bar highlighting the local and organic options.
<b>Support of and collaboration with student-run initiatives to promote and further sustainable practices</b>	<b>ASUCLA</b>		Stakeholder for 2011 ART Program promoting Fair Trade Coffee in campus coffeehouses.	
	<b>H&amp;HS</b>	Stakeholder for 2010 ART Program, working with the Sustainable Food Systems Team. Research included surveying trayless acceptance and an experiment finding preference for organic produce.	Stakeholder for 2011 ART Program, working with the Sustainable Food Systems Team. Worked with students on completing local farm audit, using farm profiles and contacts for future purchasing relationships. [ART: Action Research Team program, part of the Education for Sustainable Living Program (ESLP)]	

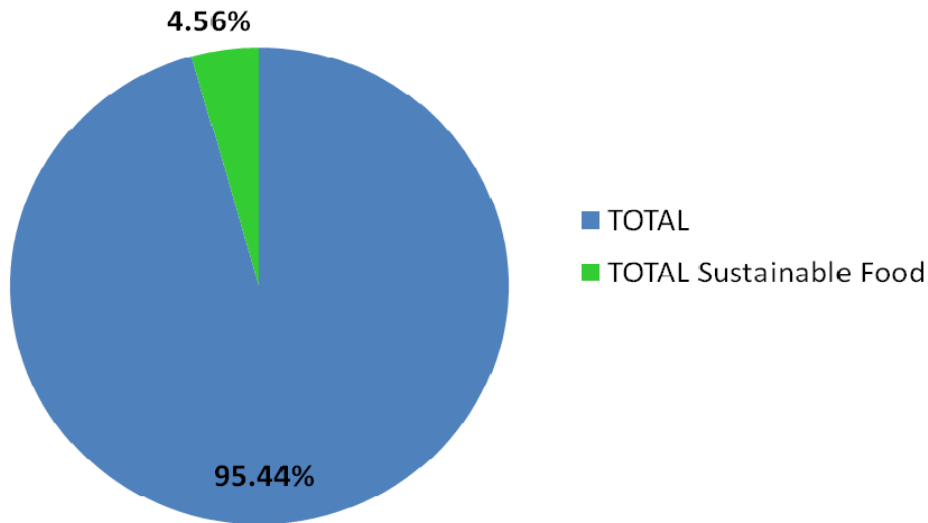
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**Initiate employee education program to promote waste reduction and energy conservation**

**ASUCLA**

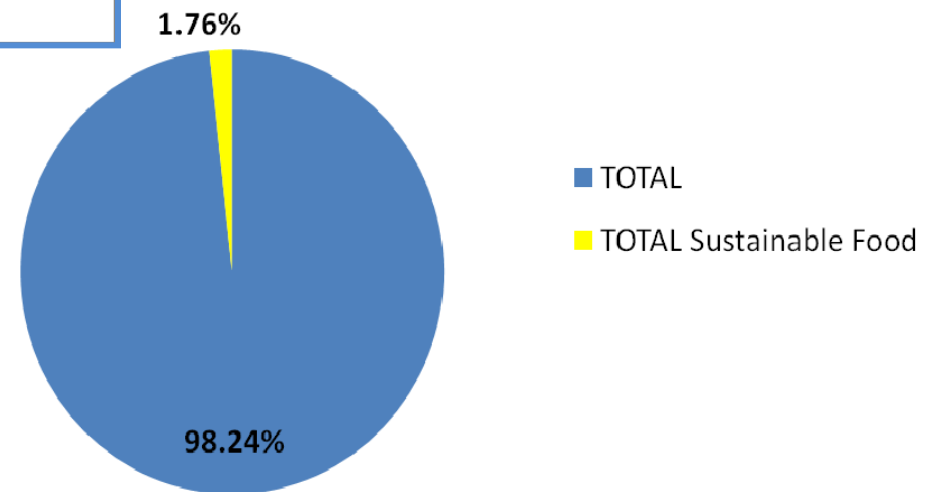
Creation of ASUCLA Energy Management Committee to reduce use of resources in all ASUCLA facilities including Restaurants.

**Housing & Hospitality Services  
Food & Beverage Spend  
2010 - 2011**



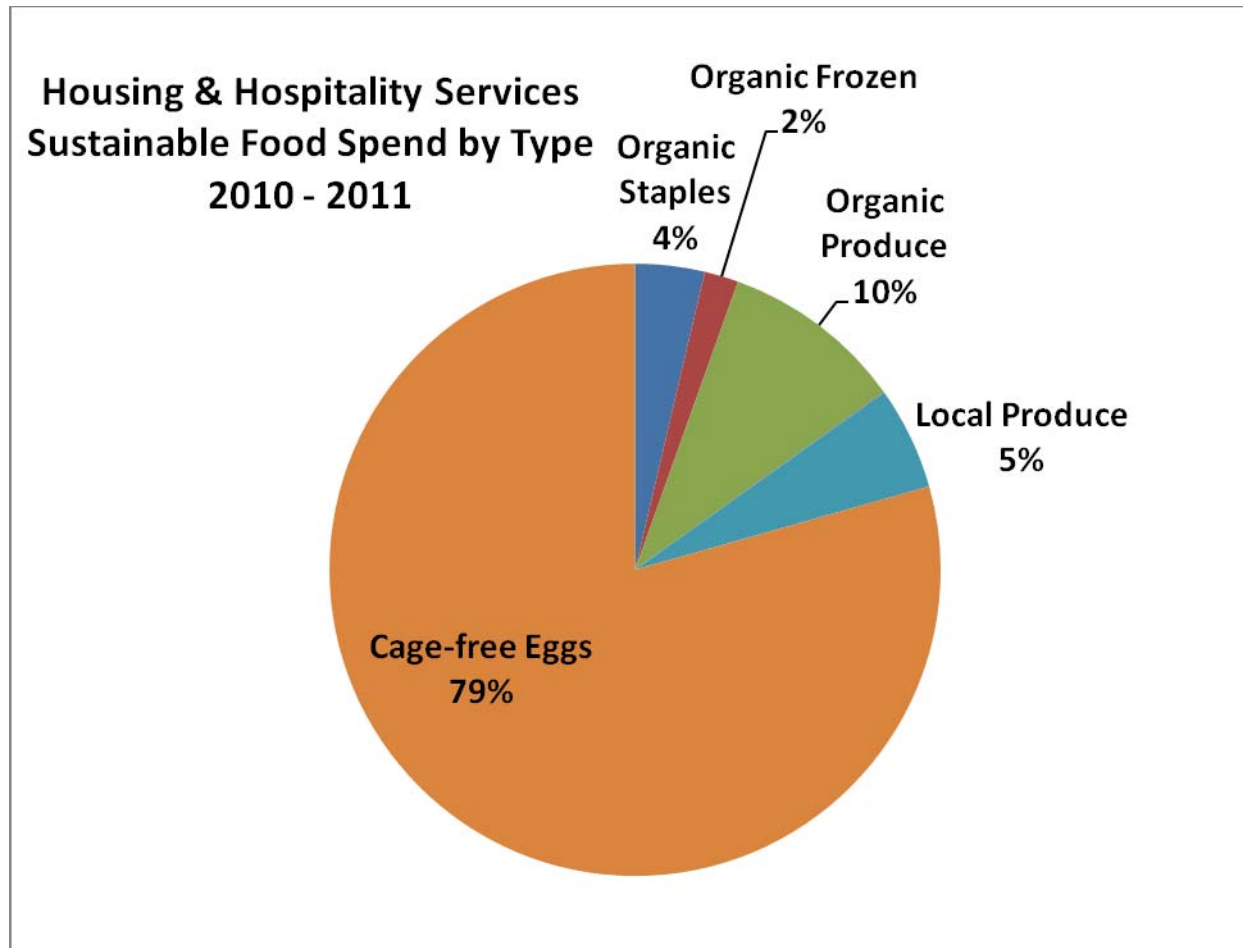
**SUSTAINABLE FOOD PROCUREMENT  
PROGRESS  
2010-11 COMPARED TO 2009-10**

**Housing & Hospitality Services  
Food & Beverage Spend  
2009 - 2010**



# SUSTAINABLE FOOD PROCUREMENT CATEGORIES

20010-11



## Reporting Responsible Parties

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