

Annual UCLA Foodservices Sustainability Policy Report

2011 - 2012

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.

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

Goals Addressed	Initiative	Responsible Party	Status in 2010-11	Progress & 2011-12 Status
			Food & Beverage Procurement	
1	Increase sustainable food purchases yearly to reach policy goal of 20% sustainable food by 2020	ASUCLA	Sourced approximately 11% of meats, poultry, produce, dairy and grocery products from local growers and processors.	Continued with about 11% of foods grown and processed locally. Working to procure cage-free eggs.
		H&HS	Sourced approximately 4.56% sustainable food and beverages. Vending Services: Approximately 1% sustainable food.	Sourced approximately 7.66% sustainable food and beverages.
		MC	Sourced approximately 13% sustainable food and beverages.	Sourced approximately 14.5% sustainable food and beverages. Incorporated locally sourced, frozen vegetables
1	Continue to cultivate relationships with vendors to maximize procurement of produce from local growers	ASUCLA	Approximately 40% of dairy is locally processed in City of Industry with milk product from farms within 170 miles. Approximately 30% of produce is locally grown within 230 miles.	Maintained amount of local purchases overall. Focusing on increases to local purchases of meat, poultry and produce.
		H&HS	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.	Continuing to establish new purchasing relationships with local farms.
		MC	Approximately 48% of produce spend comes from local sources.	60% of produce spend comes from local sources.

1, 2

Explore expansion of Fair Trade product offerings

ASUCLA

Working with UCLA ART program, initiated stickers to identify Fair Trade Coffee purchases.

Contributed to USAC Sustainability Week with Fair Trade Coffee discounts and donations.

ASUCLA Board of Directors assessed criteria put forth by fairtradeuniversities.org. For increased compliance, added Fair Trade coffee option to ASUCLA Catering menus and implemented policy to serve Fair Trade coffee at all ASUCLA Services and Enterprises internal events.

H&HS

Started purchasing Fair Trade Certified Raw Sugar packets for boutique restaurants.

Investigating more products to offer.

Waste

4	Increase recycled and biodegradable material food packaging and to-go containers	ASUCLA	On-going.	On-going.
		H&HS	All clamshells, napkins, pizza boxes, cups, and some bowls compostable. Other bowls, lids, and straws were recyclable.	On-going exploration of options to reach goal of exclusively biodegradable to-go containers.
		MC		Approximately 90% of all packaging is compostable and/or recyclable
4	Reduce material packaging and source pre-packaged products in compostable containers	ASUCLA	On-going.	On-going.
		H&HS	On-going.	On-going.
		MC	90% of disposable packaging, including pre-packaged products from outside vendors, and service ware products are sustainable.	90% of all packaging is compostable and/or recyclable.
4	Reduce landfill waste with expanded recycling and reusable service ware	ASUCLA	Implemented plastic bag, film and packaging recycling program with plastic bag manufacturer.	Opened Bombshelter Bistro within Court of Sciences Student Center which offers china instead of disposable food packaging. In partnership with UCLA ART Program, assessed waste stream for increased diversion to plastic recycling.
		H&HS	On-going.	On-going.
		MC	75% of products recyclable or biodegradable. Of that, 55% of the products are compostable; 45% are recyclable. 100% of the disposable cutlery is biodegradable in cafeteria and patient food service areas.	90% of our disposable foodservice items are recyclable and/or compostable. In addition, Dining Services in concert with Food Pro began development of a waste tracking module to better monitor and control food waste.
4	Eliminate Styrofoam	ASUCLA	Expanded Styrofoam ban to all third-party campus restaurants.	Complete
		H&HS	Complete.	Complete.
		MC	Complete.	Complete.
4	Increase food donations when large quantities of food are left over	H&HS	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 winter break.	Continue to donate food to LA mission annually for winter closure and after the New Student Welcome BBQ.

4	Decrease single-use foodservice items by encouraging reusable alternatives	ASUCLA	With students and TGIF funding, refillable mug program promoted with price reduction in Fall 2010.	On-going
		H&HS	Feasibility study run for offering reusable Eco-Takeout containers, leading to development of new "Eco-To-Go" program.	Feasibility study on-going.
		MC	On-going discount on coffee in cafeterias with personal reusable mug.	On-going.
4	Expand pre- and post-consumer composting in dining services	ASUCLA		Opened Court of Sciences Student Center with kitchen composting and recycling.
		H&HS	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	Installed a receptacle exclusively for compostable products.	On going. All pre-consumer waste and postconsumer patient waste is sent for composting,
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.

Health

2

Encourage and provide healthier food choices

MC

Reduced the price of the salad bar and increased the price of sodas. Sodas are excluded from the combo menu offerings.

Continue to have no fried foods on any menus, offer salad bar at a reduced price of \$2 less per pound and with recent price increase, the sodas had a greater price increase than any other items. Had our first meatless Monday. Each day “sample” plates are set up to show appropriate portion sizes for salad bar and dressing sizes.

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.

- (1) First Nutrition Coordinator hired in Dining Services.
- (2) Dining Services built and opened a Gluten Free Closet at De Neve Dining.
- (3) Planning has begun for Sproul Dining, which will feature more healthy and sustainable options.
- (4) Nutrition workshops & 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. Beginning in Fall 2012 we will remove salt shaker from tables, eliminate regular soy sauce and replace with low sodium soy sauce and offer higher fiber low sugar cereals.

Exclude trans-fats from food preparation

H&HS

Complete. No trans-fats used in food preparation in all dining halls and boutique restaurants.

Complete.

MC

Complete. As of April 2011, no fried foods are offered in the cafeteria.

Complete.

2

Environmental Impact				
2, 4	Expand trayless operations in dining halls and encourage trayless behavior through education	H&HS	Dine Tray-Free campaign implemented with comprehensive signs throughout dining halls, encouraging and providing education of benefits. One dining hall, Hedrick remains trayless during the academic year.	On-going campaign to encourage Tray-Free Dining with signs and information throughout dining halls. Dish return station retrofitted in one dining hall to better back-of-house operations with fewer trays. Retrofits will be rolled out to all dining halls.
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	Completed construction of Court of Sciences Student Center in February 2012, LEED Certification pending
		H&HS	Renovated dining hall Feast (formerly Rieber) opened with LEED-CI Certification	Sproul Dining Hall currently under construction. Project will be certified LEED-Silver
4	Retrofit all dining hall kitchen hoods to variable flow with the Melink system	H&HS	New Melink system installed in Rieber dining hall.	Melink system will be included in Sproul Dining Hall
1, 2	Decrease beef purchases and implement Beefless Thursdays in dining halls	H&HS	Beefless Thursdays: on-going during academic year in all dining halls.	Beefless Thursdays: on-going during academic year in all dining halls.
3	Certify one eatery as a green business through the Green Restaurant Association (GRA)	H&HS	In improvement phase with planned receipt of certification by the GRA in October 2011.	Submitting final documentation for certification.
2, 4	Plant organic herb garden and integrate herbs into dining hall dishes	H&HS	Dining Organic Herb Garden physically expanded. On-going inclusion in dining meals. New Catering Organic Herb Garden in design phase.	

Education & Engagement

2, 4

Involve Dining Staff in planning less environmentally impactful meal options

H&HS

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.

On-going. Dining management vegan/veggie week continued and staff began a training program utilizing Spork Foods.

2

Educate students, raise awareness and publicize sustainability programs through restaurant signs, materials, tabling at campus events, and online information

ASUCLA

H&HS

Impact of food choices highlighted in new Green Guide to Living at UCLA given to all campus residents (publish date: Fall 2010) and online: www.housing.ucla.edu/greenguide. Food systems website maintained www.housing.ucla.edu/greendining Table tent sign on local and organic food circulated.

Dining Services and ORL expands efforts to support the "Swipes for the Homeless" program

MC

Signs designed to be posted on the salad bar highlighting the local and organic options.

We've developed a food map to post in Dining Commons to show where our produce and dairy come from. We are beginning to educate customers via posters on how/where to dispose of specific items in the cafeteria.

2

Support of and collaboration with student-run initiatives to promote and further sustainable practices

ASUCLA

Stakeholder for 2011 ART Program promoting Fair Trade Coffee in campus coffeehouses.

Partner with USAC Internal Vice President's Office for USAC Sustainability Week.

H&HS

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)]

Stakeholder for 2012 ART Program promoting expanded recycling at Lu Valle Commons.

Resulting from the 2011 ART project, H&HS ordered local stone fruit during the Summer Conference Season.

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