

UCLA Annual Foodservice Sustainability Policy Report

2014–2015

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):	Emma Sorrell, Sustainability Manager
Medical Center:	Guy Scimenes, Assistant Director of Nutrition

2015–2015 Highlights

- ASUCLA increased locally raised and processed purchases in meat, poultry and dairy by 18%.
- ASUCLA authorized the expansion of pre and post-consumer composting.
- H&HS – Increased expenditures on sustainable food and beverages by 11%
- H&HS – Quadrupled expenditures on Fair Trade Certified items and increased Fair Trade items from 1% to 3% of total sustainable spend.
- Ronald Reagan UCLA Medical Center awarded the 2015 Circle of Excellence Award for Food by Practice Greenhealth and Healthcare Without Harm
- Ronald Reagan Hospital and Santa Monica Medical Center switched to purchasing cage-free eggs.

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.

UCLA Foodservice Sustainability Initiatives and Progress

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
FOOD & BEVERAGE PROCUREMENT	1	Increase sustainable food purchases yearly to reach policy goal of 20% sustainable food by 2020.	ASUCLA	<p>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%.</p> <p>Sustainable food procurement falls into three categories:</p> <p>Locally Grown: 42% of All Produce/ 7.7% Total Procurement</p> <p>Locally Processed: 18% of Dairy, Meat, Poultry/ 6.6% Total Procurement</p> <p>Fair Trade: 5.6% Coffee & Tea/ 0.66% Total Procurement</p>	<p>Due to clarification in guidelines and improved tracking, sustainable procurement rate decreased to 12%. However, total expenditure on sustainable food purchases increased by 8%.</p> <p>The biggest increase came in categories of locally grown and processed meats, poultry and dairy for an increase of 18%.</p>
			H&HS	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%.	Sourced 12.7% sustainable food and beverage items, and increased overall expenditures on sustainable items by 11%. Bruin Plate maintained 32% sustainable spend, despite a 37% increase in overall expenditures.
			MC	Sourced approximately 30% sustainable food and beverages.	Sourced 20% sustainable food and beverages. Percent declined, but still on target. We aggregated the purchases of El Pollo Loco and Lucia's Pizza-per updated UC Sustainability policy "Retail foodservice tenants will strive to meet the policies in III.H.1.a-d. above." Given the constraints faced by nationally-branded franchises that must purchase food through corporate contracts, location departments managing retail foodservice tenants will have the option of meeting III.H.1.a. by aggregating the purchases of all retail entities"

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
FOOD & BEVERAGE PROCUREMENT	1	Continue to cultivate relationships with vendors to maximize procurement of produce from local growers.	ASUCLA	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.	Procurement of locally grown produce remained stable. Most produce continues to be grown within 150 miles.
			H&HS	Estimated local produce for Bruin Plate: 42% within 500 miles	Bruin Plate sourced 53% of produce from local growers (within 500 miles). H&HS established a partnership with West Central Produce for all dining facilities, in order to participate in their produce tracking system.
			MC	61% 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	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.	Continued compliance with Fair Trade University plus on-going promotion of Fair Trade products including coffee in all coffeehouses, chocolate, teas, and sugar.
			H&HS	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.	Quadrupled expenditures on Fair Trade Certified items and increased percent of Fair Trade from 1% to 3% of total sustainable spend. Expanded Fair Trade coffee offerings to two boutiques and one dining hall. Fair Trade tea is offered in one dining hall. Fair Trade sugar is offered in all 8 dining facilities.
	WASTE	4	Increase recycled and biodegradable material food packaging and to-go containers.	ASUCLA	Continued use of compostable food packaging in Greenhouse and North Campus Student Center.
H&HS				On-going. Continuing exploration of fully compostable to-go containers.	On-going. Most disposable to-go containers are compostable. Continuing exploration of compostable alternatives for hot items.
MC				90% of all packaging is compostable and/or recyclable.	Added compostable Coca-Cola cups, lids and straws.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
WASTE	4	Reduce material packaging and source pre-packaged products in compostable containers.	ASUCLA	Increased offerings of pre-packaged items in recycled packaging.	On-going.
			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	Continued use of reusable plates and utensils at Bombshelter Bistro.	On-going.
			H&HS	Nearly all to-go packaging is recyclable or compostable.	Nearly all to-go packaging is recyclable or compostable. Exploring reusable alternatives.
			MC	90% of all packaging is compostable and/or recyclable.	90% of all packaging is compostable and/or recyclable. 40% diversion rate
	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.	On-going.
			H&HS	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.	Over 3,600 pounds of prepared food was donated after the New Student Welcome BBQ, and over 2,200 pounds before the winter closure, totaling 5,800 pounds of food. This represents a significant reduction in left-over food compared to FY2013-14.
			MC	Emergency supply food is donated when items are rotated.	Emergency supply food is donated when items are rotated. This "waste" will be greatly reduced going forward. New disaster food has a 10 year shelf life, reducing waste.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
WASTE	4	Decrease single-use foodservice items by encouraging reusable alternatives.	ASUCLA	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.	Use of refillable mugs for coffee and fountain soda continue to be strong.
			H&HS	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.	Exploring feasibility of re-instating the Eco-to-Go reusable take-out program, as well as adding a reusable container program for beverages. Programs will be piloted in 2015-16.
			MC	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.	Discontinued offering plastic "to-go" bags as of FY16. In FY15, discontinued the use of disposable trays. Continued to offer discount with reusable mug. Further, each MC employee was provided a reusable water bottle. MC has installed 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.	Conducted comprehensive audits of waste and recycling in food facilities. Proposal to implement system-wide pre-consumer composting and post-consumer composting in LuValle Commons was approved and will begin on 1 September 2015.
			H&HS	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.	Composting system expanded to cover all H&HS restaurants, including back-of-house sorting at four dining halls and consumer-side sorting at three boutique restaurants.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
WASTE			MC	On-going with all pre-consumer waste and post-consumer waste sent for composting: 86 tons of food waste composted in FY 13/14, accounting for 3% of RR UCLA MC waste.	On-going with all pre-consumer waste and post-consumer waste sent for composting. 40% diversion rate in FY 15.
	4	Paperless menus and ordering.	H&HS	Paperless menus implemented at all halls via digital display and online website; however, some printing still occurs at the platform.	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.	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.	Complete.
			H&HS	Complete.	Complete.
			MC	Complete.	Complete.
	2	Encourage and provide healthier food choices.	ASUCLA	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.	Contributed to UCLA's collaboration with Partnership for a Healthier America. Menu display calorie counts for almost all areas including coffeehouses. Expanded more whole food and healthful food options to LuValle Commons with roasted chicken, vegetables, fresh Mexican options and a new salad concept. Also in LuValle, reduced traditional snack foods with healthful options such as nuts and protein bars. Reduced portion sizes of bagels and muffins in all coffeehouses.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
HEALTH			H&HS	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.	Bruin Plate (Sproul Dining) remains focused on serving nutritious, sustainable food options. Table tents, digital displays, and posters have been displayed throughout the restaurant to highlight nutritional and sustainable benefits of Bruin Plate's dishes.
			MC		The MC participates in the UC Healthy Campus Initiative, the Healthy Food in Healthcare initiatives, Healthcare Without Harm. Digital menu boards in café will provide nutrition analysis, once installed this year. We have our green apple labeling program for items that are lower in calories, fats and sodium.
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.
	3	Construction of and outreach on LEED® certified eateries.	ASUCLA	Education and promotion of LEED® features at Court of Sciences Student Center.	On-going.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
OPERATIONS			H&HS	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.	Bruin Plate (Sproul Dining) received a LEED certification rating of Gold in November 2014. FEAST at Rieber received LEED CI 2.0 Gold UC Equivalent rather in January 2014. The Meyer and Renee Luskin Conference Center is in construction with a target of LEED Gold. The Luskin Center will open in fall 2016 and will house the H&HS Catering operation.
	4	Retrofit all dining hall kitchen hoods to variable flow with the Melink system.	H&HS	Complete.	Complete.
	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. Implemented a five week "Green Mondays" pilot program with Bruin Plate Dining Hall in Spring 2015 to serve all-vegetarian meals during the dinner period on Mondays. Coordinated educational events, marketing, and outreach to encourage vegetarian dining habits.
			MC	Meatless Mondays	We have meatless Mondays and all menus offer meatless options.
	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; two more restaurants undergoing certification.	Two restaurants (one boutique and one dining hall) are Certified Green Restaurants® by the GRA. One boutique restaurant is undergoing certification.
			MC	We are in final stages of getting a green business certification through Los Angeles County	Both SM and Ronald Reagan cafes are certified "green" by Los Angeles County and the city of Santa Monica, respectively.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
OPERATIONS	2, 4	Plant organic herb garden and integrate herbs into dining hall dishes.	H&HS	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.	Dining Organic Herb Garden is currently dormant.
EDUCATION & ENGAGEMENT	2, 4	Involve Dining Staff in planning less environmentally impactful meal options.	H&HS	As part of fall 2013 dining training, all Bruin Plate team members attended a sustainable food sourcing training session and identified ways to have a lower impact meal.	Engaged Dining Staff members in coordinating and implemented a five week “Green Mondays” pilot program in Bruin Plate Dining Hall to serve all-vegetarian meals during the dinner period on Mondays. Dining Staff trained on the environmental implications of meat consumption and developed new vegetarian menu items.
	2	Educate students, raise awareness and publicize sustainability programs through restaurant signs, materials, tabling at campus events, and online information.	ASUCLA	On-going effort to publicize nutritional information and to promote more healthful options through Healthy Benefits 4 U. Major outreach to publicize refillable mugs through UCLA Coffeehouse Mug Vote. Continued promotion of Fair Trade Coffee with stickers. Education about LEED features in Court of Sciences Student Center.	Collaborated with USAC Facilities Commission to create and promote YouTube video and Green IQ Quiz for Earth Day. On-going effort to publicize healthful options. Continued promotion of Fair Trade Coffee with stickers. On-going education about LEED features in Court of Sciences.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
EDUCATION & ENGAGEMENT			H&HS	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.	Expanded the 2015 Meet the Farmers Vendor Fair to include 15 farmers/producers/vendors representing the various local, ecologically sound, fair and humane food sources served in Bruin Plate. Over 500 students and staff members attended the event.
					Coordinated educational events, marketing, and outreach around the "Green Mondays" initiative to teach students about the environmental implications of meat consumption.
			MC	Set up a 3-tiered produce display for organic fruit offerings, increasing those options. We continue to identify local products in the cafes.	We continue to identify local products in the cafes. We offer some organic options. Patient menus inform patients of our use of local and organic items.
	2	Support of and collaboration with student-run initiatives to promote and further sustainable practices.	ASUCLA	<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>	<p>Close collaboration with Food Law Society for menu development at LuValle Commons.</p> <p>Collaborated with USAC Facilities Commission to create and promote YouTube video and Green IQ Quiz for Earth Day</p> <p>Partnered with Nursing/ Public Health to assess methods for promoting healthful eating choices amongst students.</p>

Area	Goals Addressed	Initiative	Responsible Party	Status in 2013-14	Status in 2014-15 & Progress
EDUCATION & ENGAGEMENT			H&HS	<p>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.</p> <p>Continued cooperation/collaboration with USAC in procuring more Fair Trade Certified products to help UCLA reach Fair Trade University status.</p>	<p>Collaborated with student group Bruins for Animals to implement a five-week "Green Mondays" pilot program. All-vegetarian meals were served in Bruin Plate on Mondays during dinner.</p> <p>Continued to support USAC in pursuing Fair Trade University Status. Expanded Fair Trade coffee offerings to two boutiques and one dining hall. Fair Trade tea is offered in one dining hall. Fair Trade sugar is offered in all 8 dining facilities.</p>
			MC	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.	17% of beef and 23% of poultry are raised without the routine use of antibiotics. 6% of seafood is sustainable. Goal is 70% overall FY16.
FRANCHISED FOOD OPERATIONS	1	Contracts	ASUCLA	<p>Rubio's and Kikka have UC Sustainability Policy for Food Operations included in contract language.</p> <p>By 2020, all food operations vendor contracts will include sustainability policy language.</p>	<p>Rubio's and Kikka have UC Sustainability Policy for Food Operations included in contract language. Sbarro will be added in Fall 2015.</p> <p>By 2020, all food operations vendor contracts will include sustainability policy language.</p>
	2	Outreach and Communication	ASUCLA	All franchisees provide nutritional information on menus, brochures or websites. The only exception is Wolfgang Puck Express.	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.	On-going