

2015-16

UCLA Foodservices Sustainability Policy Report



Associated Students UCLA
UCLA Housing & Hospitality Services
UCLA Medical Center

UCLA Annual Foodservice Sustainability Policy Report

2015–2016

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 <http://asucla.ucla.edu/target-zero-waste-3/>.

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 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

2015–2016 Highlights

- ASUCLA - Increased total sustainable food procurement by 5% over last year to a new rate of 13%.
- ASUCLA - Expanded kitchen composting to all locations and launched a successful consumer-side composting pilot.
- ASUCLA - Developed new sustainability policy language for third-party franchisee RFPs (Request for Proposal) and lease agreements.
- H&HS and ASUCLA- In partnership with UCLA E3, achieved designation as a Fair Trade University by Fair Trade USA.
- H&HS – Increased reported expenditures on sustainable food and beverages by 62% through improved tracking abilities and the procurement of new sustainable items.
- H&HS – Increased expenditures on Fair Trade certified coffee by 195% by making Fair Trade coffee the standard offering for Dining and Catering.
- MC - Awarded the City of Santa Monica Sustainable Quality Award
- MC - 100% of beef and 90% of chicken procured is raised without the routine use of nontherapeutic antibiotics. Additionally, all beef procured is grass fed/grass finished. 16% of seafood is sustainable (MBA Rated).
- MC- Procured new disaster food with a 10-year shelf life, reducing waste/procurement of other items that do expire.

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 2014-15	Status in 2015-16 & Progress
FOOD & BEVERAGE PROCUREMENT	1	Increase sustainable food purchases yearly to reach policy goal of 20% sustainable food by 2020.	ASUCLA	<p>Due to clarifications in the sustainable food guidelines and improved tracking methods, the ASUCLA sustainable food procurement rate decreased to 12%. However, total expenditures on sustainable food increased by 8%.</p> <p>The biggest increases were in the categories of locally grown and processed meats, poultry, and dairy for an increase of 18%.</p>	<p>Increased expenditures on sustainable items by \$120K for a total rate of 13% sustainable food. The largest increase (\$79K, 43%) resulted from the procurement of locally-raised and processed beef, cage-free eggs, and dairy products from local farms.</p>
			H&HS	<p>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.</p>	<p>Tracked and captured data on locally grown produce for the first time by participating in West Central Produce's produce tracking program. Improved tracking abilities, in addition to the procurement of new sustainable items, resulted in an increase in sustainable spend from 12.7% in 2014-15 to 19.1% in 2015-16.</p>
			MC	<p>Sourced 20% sustainable food and beverages. MC aggregated the purchases of El Pollo Loco and Lucia's Pizza in accordance with the 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 which 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."</p>	<p>Sourced 19.7% sustainable food and beverages. In an effort to serve healthier food, MC only procures chicken raised without the use of antibiotics. However, antibiotic-free certifications are not included in the sustainable food criteria within the UC Sustainable Practices Policy. The \$260,000 spent on antibiotic-free chicken increases total food spend, yet does not qualify as sustainable, thereby reducing MC's overall sustainable food percentage. Adding antibiotic-free certifications to the sustainable food policy would increase MC's sustainable spend from 19.7% to 23.2%.</p>

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FOOD & BEVERAGE PROCUREMENT	1	Continue to cultivate relationships with vendors to maximize procurement of produce from local growers.	ASUCLA	Procurement of locally grown produce remained stable. Most produce continues to be grown within 150 miles.	Procurement of locally-grown produce increased by \$36K or 17%.
			H&HS	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 for 2015-16.	Prior to 2015-16, H&HS was only able to track local produce for Bruin Plate restaurant. However, in June 2015, H&HS partnered with West Central Produce for all dining facilities, in order to participate in their produce tracking system. This allowed H&HS to more than quadruple the amount of produce tracked. H&HS purchased 31.4% of produce from local growers. Although this figure appears to be a decrease from 2014-15, it represents an 80% increase in reported expenditure on local produce.
			MC	Purchased 61% of produce from local sources.	Maintained a local produce percentage of 61%.
	1, 2	Explore expansion of Fair Trade product offerings.	ASUCLA	Continued to align procurement practices with Fair Trade University guidelines, and promoted Fair Trade products including coffee, chocolate, teas, and sugar in all coffeehouses.	In partnership with E3 and UCLA Housing & Hospitality Services, ASUCLA contributed to UCLA's designation as a Fair Trade University. ASUCLA added Honest Tea and chocolate to key locations and continued promotion of Fair Trade products—coffee, chocolate, teas, and sugar—in all coffeehouses.
			H&HS	Quadrupled expenditures on Fair Trade Certified items and increased percent of Fair Trade purchases from 1% to 3% of total sustainable spend. Fair Trade coffee offerings were added to two boutiques and one residential restaurant. Fair Trade tea is offered in one restaurant. Fair Trade sugar is offered in all 8 dining facilities.	Established a Fair Trade standard for coffee offerings at all residential restaurant outlets, boutiques, and UCLA Catering. As a result, expenditures on Fair Trade certified items increased by 195%.

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WASTE	4	Increase recycled and biodegradable material food packaging and to-go containers.	ASUCLA	Continued use of compostable food packaging in Greenhouse and the North Campus Student Center.	Launched a consumer-side composting pilot in LuValle Commons, and converted all to-go containers to compostable products. The conversion to compostable food packaging in North Campus Student Center is ongoing.
			H&HS	On-going. Most disposable to-go containers are compostable. H&HS is continuing exploration of compostable alternatives for hot items.	Most of H&HS disposable to-go packaging is compostable. Efforts continue to identify viable alternatives for the few remaining non-compostable items.
			MC	Added compostable Coca-Cola cups, lids and straws.	Converted a high use bowl from recyclable to compostable.
	4	Reduce material packaging and source pre-packaged products in compostable containers.	ASUCLA	On-going	On-going
			H&HS	On-going	Replaced PLA sandwich clamshells with compostable paper wrap.
			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	On-going.	Reduced landfill waste by approximately 15% through expanded kitchen composting in all restaurant and coffeehouse locations, and by implementing a consumer-side composting program in LuValle Commons.
			H&HS	Nearly all to-go packaging is recyclable or compostable. Exploring reusable alternatives.	Expanded back-of-house and front-of-house compost and recycling collection systems in order to capture more compostable items and divert material from landfill.
			MC	90% of all packaging is compostable and/or recyclable. Diversion rate is 40%.	Discontinued the use of plastic bags. MC now sells reusable bags made from recyclable material.

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WASTE	4	Increase food donations when large quantities of food are left over.	ASUCLA	On-going	On-going
			H&HS	Over 3,600 pounds of prepared food were 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.	H&HS continues to donate food to the LA Mission after the New Student Welcome BBQ and prior to the winter closure. These are they only two times during the year when there is a large quantity of left over or unused food. 2,500 pounds of produce and staple items were donated before the winter closure.
			MC	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.	Procured new disaster food with a 10 year shelf life, reducing waste/procurement of other items that do expire.
	4	Decrease single-use foodservice items by encouraging reusable alternatives.	ASUCLA	Promoted the use of refillable mugs for coffee and fountain soda. Participation remains strong.	The Board of Directors considered a proposal to charge for disposable coffee cups (akin to grocery store charge for disposable bags). An alternative proposal which would offer more aggressive discounts on reusable mug purchases is currently being reviewed and will launch in fall 2016.
			H&HS	Exploring feasibility of re-instating the Eco-to-Go reusable take-out program, as well as adding a reusable container program for beverages.	On-going. Exploring feasibility of re-instating the Eco-to-Go reusable take-out program, as well as adding a reusable container program for beverages.
			MC	Discontinued the use of disposable trays and continued to offer a discount with the use of a reusable mug. All MC employees were provided a reusable water bottle. MC has installed water refill stations in both hospitals.	Discontinued offering plastic “to-go” bags as of FY16. Continued to offer a discount with the use of a reusable mug. MC employees are encouraged to use their reusable water bottle.

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WASTE	4	Expand pre- and post-consumer composting in dining services.	ASUCLA	Conducted comprehensive audits of waste and recycling in food facilities. Developed a proposal to implement system-wide pre-consumer composting and post-consumer composting in LuValle Commons, which was approved and began on September 1, 2015.	Expanded kitchen composting to all restaurant and coffeehouse locations in ASUCLA buildings, and added consumer-side composting in LuValle Commons. Increased waste diversion for LuValle Commons to 71% (Recycling 35%, Composting 29%, Waste to Energy 8%). System-wide diversion totals 53% (Recycling 27%, Composting 12%, Waste to Energy 15%).
			H&HS	Composting system expanded to cover all H&HS restaurants, including back-of-house sorting at four residential restaurants and consumer-side sorting at three boutique restaurants.	Implemented new and improved composting signage at consumer-side compost bins in three boutique restaurants. Conducted Dining staff waste training sessions focused on separating recyclable and compostable waste.
			MC	On-going with all pre-consumer waste and post-consumer waste sent for composting. 40% diversion rate in FY 15.	On-going with all pre-consumer waste and post-consumer waste sent for composting.
	4	Paperless menus and ordering.	H&HS	Paperless menus implemented via digital displays and online website at 3 of 4 residential restaurants and all boutique restaurants. Some printing still occurs at the platform.	On-going. Exploring alternative processes which would eliminate order receipts at the boutique restaurants.
			MC	All retail menus are online and paperless.	Digital menu boards will be installed in coming months.
	4	Use SOMAT water recycling pulping system in dish rooms and recycle cooking oil.	MC	On-going	On-going

Area	Goals Addressed	Initiative	Responsible Party	Status in 2014-15	Status in 2015-16 & Progress
HEALTH	2	Encourage and provide healthier food choices.	ASUCLA	Contributed to UCLA's collaboration with Partnership for a Healthier America. Menus display calorie counts for almost all areas, include coffeehouses. Expanded whole food and healthful food options to LuValle Commons, which now offers 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.	<p>The Board of Directors authorized an agreement with a new third-party franchisee whose menu features many healthful and alternative options. The restaurant announcement and construction commencement is scheduled for summer 2016.</p> <p>Continued contribution to Partnership for a Healthier America with the following initiatives:</p> <ol style="list-style-type: none"> 1. Cap total number of fried foods to total number of platforms available at both lunch and dinner across all dining venues. 2. Make free water available in all dining venues and all educational/physical activity facilities. 3. Offer a minimum of 5 types of fruits, 5 types of vegetables and 2 whole grain products at both lunch and dinner. 4. Offer tray-less dining as the default system in at least 75% of dining venues.
			H&HS	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.	<p>Continued work on expanding healthy vending options in partnership with the Global Food Initiative and Healthy Campus Initiative.</p> <p>Developed the concept for the De Neve "Flex" Station, which will reduce the amount of saturated & trans fats, refined sugar, sodium, and animal protein consumed in the dining halls. The new station will feature high-fiber selections with a focus on plant-based ingredients, using animal proteins as a condiment and/or flavoring agent. The new station will open in fall 2016.</p>
			MC	Participated in the UC Healthy Campus Initiative, Healthy Food in Healthcare, and Healthcare Without Harm. New digital menu boards will provide nutrition analysis, once installed this year. The green apple labeling program highlights items are lower in calories, fats & sodium.	On-going. MC also became an active participant in Practice Green Health Partner for Change.

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HEALTH	2	Exclude trans-fat from food preparation.	ASUCLA	Complete	Complete
			H&HS	Complete	Complete
			MC	Complete	Complete
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 residential restaurants. Dish return stations were retrofitted across multiple restaurants in order to improve back-of-house operations with fewer trays.	Tray-less dining has become standard practice for Housing residential students. The Tray-Free Dining campaign signage continues to be posted around the residential restaurants. Trays are not provided in the boutique restaurants.
			3	Construction of and outreach on LEED® certified eateries.	ASUCLA
H&HS	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.	H&HS is awaiting final certification for the Luskin Conference Center, which houses the new Plateia restaurant and the UCLA Catering department. Luskin is aiming to achieve LEED Platinum certification.			

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OPERATIONS	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 3 residential restaurants. Implemented a 5 week "Green Mondays" pilot program with Bruin Plate Restaurant in Spring 2015 to serve all-vegetarian meals during the dinner period on Mondays. Coordinated educational events, marketing, and outreach to encourage vegetarian dining.	H&HS is implementing the Green Mondays program full-time in all 4 residential restaurants, starting in fall 2016. The program will convert 1 platform in each restaurant to an entirely vegetarian menu on Mondays. The program is anticipated to reduce meat and beef purchases overall, and reduce the percentage of animal products procured from conventional sources. The Beefless Thursdays program continues to operate in 3 residential restaurants.
			MC	We have meatless Mondays and all menus offer meatless options.	Meatless Mondays and meatless options are available every day, resulting in a reduction of meat procured (based on per meal) metric.
	3	Certify one eatery as a green business through the Green Restaurant Association (GRA).	H&HS	Two dining outlets (one boutique and one residential restaurant) are Certified Green Restaurants® by the GRA. One boutique restaurant is undergoing certification.	The certification process for Café 1919 is underway, with a goal to finalize certification by June 2016.
			MC	Both SM and Ronald Reagan cafes are certified "green" by Los Angeles County and the city of Santa Monica, respectively.	SM was awarded the City of Santa Monica Sustainable Quality Award. Both SM and Ronald Reagan cafes are certified "green" by Los Angeles County and the city of Santa Monica, respectively.
2, 4	Plant organic herb garden and integrate herbs into dining hall dishes.	H&HS	The Dining Organic Herb Garden is currently dormant.	The Dining Organic Herb Garden is currently dormant.	

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EDUCATION & ENGAGEMENT	2	Educate students, raise awareness and publicize sustainability programs through restaurant signs, materials, tabling at campus events, and online information.	ASUCLA	<p>Collaborated with USAC Facilities Commission to create and promote a YouTube video and Green IQ Quiz for Earth Day.</p> <p>ASUCLA is undertaking on-going efforts to publicize healthful options, promote Fair Trade Coffee, and educate guests about LEED features in the Court of Sciences.</p>	<p>Collaborated with USAC Facilities Commission to promote composting at LuValle Commons with Composting video contest which earned 6600 YouTube views:</p> <p>https://www.youtube.com/watch?v=rWX4Q0CRWVw&list=PLx9X1rp-B0jwmrR830nXRdTD2sD9bYvvz</p> <p>Continued effort to publicize Healthy Benefits 4 U, Fair Trade Coffee and LEED features in Court of Sciences Student Center.</p>
			H&HS	<p>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.</p> <p>Coordinated educational events, marketing, and outreach around the "Green Mondays" initiative to teach students about the environmental implications of meat consumption.</p>	<p>Bruin Plate hosted a Farm to Table sustainable food theme meal for Earth Day. The theme meal featured local and sustainable ingredients, and the digital menu screens displayed facts and information on menu items and the sustainable food program.</p> <p>The annual Meet the Farmers vendor fair was also held on Earth Day and included 14 sustainable farmers/producers/vendors. Fair attendees received information on sustainable offerings, sustainable farming practices, and product samples.</p>
			MC	<p>MC continues to identify local products for the cafés. We offer some organic options. Patient menus inform patients of our use of local and organic items.</p>	<p>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.</p> <p>Outreach efforts include Earth Day and Food Day programs featuring plant based sustainable meals, as well as on-going promotion of the refillable coffee mug and water bottle program.</p>

Area	Goals Addressed	Initiative	Responsible Party	Status in 2014-15	Status in 2015-16 & Progress
EDUCATION & ENGAGEMENT	2	Support of and collaboration with student-run initiatives to promote and further sustainable practices.	ASUCLA	<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>	Continued support of UCLA E3 Farmer's Market with Fair Trade Coffee giveaway.
			H&HS	<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 residential restaurant. Fair Trade tea is offered in one restaurant. Fair Trade sugar is offered in all 8 dining facilities.</p>	<p>Collaborated with Bruins for Animals to restructure the Green Mondays program after the initial pilot program, and develop a model for permanent implementation. The Green Mondays program will launch in fall 2016, and will convert one platform in each residential restaurant to a vegetarian menu on Mondays.</p> <p>Completed all unmet requirements for achieving the Fair Trade University designation, in support of USAC's campaign. UCLA was officially designated a Fair Trade University on May 13, 2016.</p>
			MC	<p>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.</p>	<p>100% of beef and 90% of chicken procured is raised without the routine use of nontherapeutic antibiotics. Additionally, all beef procured is grass fed/grass finished. 16% of seafood is sustainable (MBA Rated).</p>

Area	Goals Addressed	Initiative	Responsible Party	Status in 2014-15	Status in 2015-16 & Progress
EDUCATION & ENGAGEMENT	2, 4	Involve Dining Staff in planning less environmentally impactful meal options.	H&HS	Engaged Dining Staff members in coordinating and implemented a five week “Green Mondays” pilot program in Bruin Plate Restaurant 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.	UCLA Dining culinary team attended a plant-based culinary training program in June 2016, in partnership with Food Forward and the Humane Society. The training outcomes were focused on educating the culinary team on environmental, social and health related issues surrounding food and particularly animal protein, while empowering them to develop creative, delicious plant-based menu items.
FRANCHISED FOOD OPERATIONS	1	Contracts	ASUCLA	Rubio's and Kikka have UC Sustainability Policy for Food Operations included in contract language. Sbarro will be added in Fall 2015. By 2020, all food operations vendor contracts will include sustainability policy language.	Developed improved language detailing UC Sustainability Policy for third-party franchisee RFPs (Requests for Proposal) and lease agreements.
	2	Outreach and Communication	ASUCLA	All franchisees provide nutritional information on menus, brochures or websites. The only exception is Wolfgang Puck Express.	Rubio’s serves certified sustainable Wild Alaska Pollack, Wild Alaska Coho Salmon, Regal Springs Tilapia, and shrimp. Certifications are from Alaska’s FAO-Based Responsible Fisheries Management Certification (RFM), Aquaculture Stewardship Council, Global Aquaculture Alliance – Best Aquaculture Practices. Eighty percent of all seafood served at the Rubio’s UCLA location is certified sustainable. Beginning in Fall 2016, Wolfgang Puck Express will experiment with new menu choices that include vegan, more sustainable and more healthful options. Examples include gluten-free options, soy chorizo and turkey in place of beef.
	1	Initial Assessment of Procurement	ASUCLA	On-going	In different stages of assessment with different third-party vendors. Will report at least one category of procurement in 2017 report.