

2018/19

UCLA Foodservices Sustainability Policy Report



Associated Students UCLA
UCLA Housing & Hospitality Services
UCLA Medical Center

UCLA Annual Foodservice Sustainability Policy Report

2018–2019

The University of California, Los Angeles (UCLA) has three main food providers on campus: Associated Students UCLA, Housing & Hospitality, 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 <https://asucla.ucla.edu/about-asucla/target-zero-waste/>.

Housing & Hospitality (H&H) oversees UCLA Dining and the nine restaurants comprising the residential dining program, UCLA Housing, UCLA Catering, and the Luskin Conference Center. H&H has aligned its sustainability strategic planning to support UCLA’s sustainability goals and to meet or exceed the UC Policy on Sustainable Practices. H&H has created an internal workgroup to address the Policy and participates in a campus-wide workgroup within the Chancellor’s Sustainability Committee. The H&H 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 Health System sustainability information can be found at <http://sustainability.uclahealth.org/>.

Responsible Reporting Parties

Associated Students UCLA (ASUCLA):	Cindy Bolton, Food Service Director
Housing & Hospitality (H&H):	Erin Fabris, Sustainability Manager
Medical Center:	Guy Scimenenes, Financial Director of Nutrition and Facilities

2018–2019 Highlights

- ASUCLA –
- ASUCLA –
- ASUCLA –
- H&H – Study at Hedrick and Café 1919 certified as three star Green Restaurant.
- H&H – UCLA Dining Services met goal of 20% sustainable food purchases by 2020.
- H&H – Increased plant-based options in residential restaurants.
- MC – Signed and submitted data for Cool Food Pledge.
- MC – Added additional meatless options to retail.
- MC – Increased MBA rated seafood spend.

UCLA Foodservice Operational Goals

- 1** Meet or exceed the UC Sustainable Practices Policy goal of purchasing 20% sustainable food.
- 2** Provide healthy and sustainable food options for the campus community and educate students, staff, 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** 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 2017-18	Status in 2018-19 & Progress
FOOD & BEVERAGE PROCUREMENT	1	Increase expenditure on qualifying sustainable food products annually, in order to meet or exceed the UC policy goal of 20% sustainable food by 2020.	ASUCLA	Expenditure on sustainable items purchased increase to 15.5% due to the addition of ABF poultry items. All “locally grown” items are now within 200 miles of UCLA.	
			H&H	Sustainable procurement dropped very slightly from 16.8% in 2016-17 to 16.7% in 2017-18. Total sustainable spend increased as did total food spend, causing a slight dip.	UCLA Dining Services reached UC policy goal of 20% sustainable food by 2020.
			MC	System-wide, both hospitals combined sourced 21% sustainable food and beverages.	Maintained sustainable spend between both hospitals.
FOOD & BEVERAGE PROCUREMENT	1, 2	Offer a minimum of two Fair Trade certified products in each outlet and explore the expansion of Fair Trade offerings.	ASUCLA	Fair Trade UC standards are now at 7% due to the re-branding of our coffee houses and a general increase of Fair-Trade offerings to our customers.	
			H&H	Spend on Fair Trade was maintained at 2016-17 levels at 4.5%. Installed signage at the dining halls indicating that the coffee is Fair Trade.	Spend on Fair Trade decreased slightly from 4.5% in 2017-18 to 4.43% in 2018-19.
	1	Cultivate relationships with	ASUCLA	Locally-grown produce increased to 43% of total produce expenditure.	

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		vendors to maximize procurement of produce from local and sustainable growers/ producers.	H&H	Increased local produce spend percentage across multiple categories.	Increased local produce spend by about 7% from 17-18 levels.
			MC	Moderate increase of local produce percentage to 64%.	Maintained local produce spend.
	1, 2	Reduce overall percentage of conventionally produced animal proteins.	ASUCLA	We continue to explore and implement more ecofriendly produced animal proteins with a targeted goal of 10% by 2019-2020.	
			H&H	Spend on Global Animal Partnership certified Step 3 and higher products remained relatively stable at 10.4% of total sustainable food spend.	Spend on Global Animal Partnership products decreased significantly to 3.97% due to a shift in supplier. However, spend on American Humane Certified products increased.
			MC	The beef we procure meets both UC and Practice Green Health criteria because it is “grass fed/grass finished”. 95% of the beef we procure among the two medical centers is grass-fed/grass/finished. 70% of the poultry products are raised without the routine use of antibiotics.	Maintained percentage of pounds and spend on grass-fed, grass-finished beef.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2017-18	Status in 2018-19 & Progress
WASTE	4	Decrease single-use foodservice items by encouraging reusable alternatives and increasing consumer outreach.	ASUCLA	In Fall 2016, ASUCLA Coffeehouses increased the discount to customers who bring a reusable mug from \$.15 to \$.25. In the first full year of the initiative, customers brought their own mug 31% more often than they did in the prior year. This program is ongoing.	
			H&H	Implemented a reusable travel cup program at Bruin Café with plans to expand to all to-go restaurants in Fall 2018. Also started offering pizza plates instead of pizza boxes as a dine-in option at Café 1919. Transitioned bags at Bruin Café and Café 1919 to “available upon request.”	Reusable travel cup program expanded to Rendezvous, Bruin Café, and Café 1919. Made straws at all boutique restaurants only available upon request.
			MC	Continued to offer a discount with the use of a reusable mug. MC employees are encouraged to use their reusable water bottle. Exploring options to reduce plastic water bottle usage.	Continued to offer a discount with the use of a reusable mug. MC employees are encouraged to use their reusable water bottle. Exploring options to reduce plastic water bottle usage.
	4	Expand pre- and post-consumer composting in dining services through infrastructure changes, staff training, and consumer outreach.	ASUCLA	North Campus Student Center diverted 71.48 tons of compost on the 2017-2018 year. LuValle Commons diverted 99.28 tons of compost. In the final stages of expanding post-consumer compost to Ackerman Union.	
			H&H	Ongoing training sessions for Dining staff focused on sorting waste.	Ongoing
	WAS	4	Reduce material packaging and	ASUCLA	Compostable packaging is at 90% in most ASUCLA restaurants.

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		source pre-packaged products in compostable containers.	H&H	Vast majority of containers are compostable. Seeking compostable alternatives to remaining plastic packaging.	Vast majority on containers are compostable. Seeking marine biodegradable alternatives.
			MC	90% of all packaging is compostable and/or recyclable.	90% of all packaging is compostable and/or recyclable.
	4	Increase food donations when large quantities of food are left over and explore donation opportunities for surplus food resulting from daily operations.	ASUCLA	ASUCLA has partnered with two on campus student groups for regular pick-ups of leftovers for distribution to on campus food closet.	
			H&H	Excess food is usually minimized using food tracking programs. Leftover food from dining locations on the Hill is donated through Bruin Dine, and excess food from large events is donated to LA Mission and LA Food Bank.	Bruin Dine was expanded to more regular service during winter and spring of 2019. Dining continues to donate excess food to LA Mission, LA Food Bank, and the CPO Food Closet.
			MC	Ongoing waste reduction by not having to discard outdated disaster food items.	Ongoing waste reduction by not having to discard outdated disaster food items.
	4	Reduce paper use for menus, signage, and ordering.	H&H	Digital menu boards are in use.	Complete.
			MC	Santa Monica digital menu boards are in use.	Use of digital menu boards at both facilities has contributed to reduction in paper use.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2017-18	Status in 2018-19 & Progress
WASTE	4	Increase diversion from landfill to contribute to the UC policy goal of 90% total waste diversion.	H&H	<p>Implemented reusable travel cup program at Bruin Café with plans to expand the program to other locations on the Hill.</p> <p>Began transition of signage on exterior trash bins. New signage is color coded, and consistent across all venues.</p>	Expanded reusable cup program to all boutique restaurants on the Hill.
			MC	Ongoing with all pre-consumer waste and post-consumer waste sent for composting. Redesigned signage in café areas directing appropriate disposal of waste.	Ongoing with all pre-consumer waste and post-consumer waste sent for composting. Redesigned signage in café areas directing appropriate disposal of waste.
			ASUCLA	LuValle Commons increased diversion from approximately 75% to 82%. North Campus Student Center maintained a diversion rate of 75%.	

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HEALTH	2	Encourage and provide healthier food choices.	ASUCLA	Continued to review menu items offered and increase healthier choices throughout restaurants. Added promotions to highlight no- sugar beverages.	
			H&H	Produce from the hydroponic tower gardens on the deck behind Sproul Landing is harvested on Mondays and served in the salad bar at Bruin Plate on Tuesdays during lunchtime.	Rolled out communication campaign to encourage both healthy and sustainable eating by encouraging plant-forward eating and reducing consumption of sugar-sweetened beverages. Modified availability of sugar-sweetened beverages.
			MC	Ongoing. Both hospitals are active participants in Practice Green Health Partner for Change.	Ongoing. Both hospitals are active participants in Practice Green Health Partner for Change.

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OPERATIONS	4	Expand tray-less options in dining halls and encourage tray-less behavior through education.	H&H	Dining tray-free has become a part of the culture at UCLA and is the norm at residential restaurants.	Trying to encourage summer conference guests to dine tray-free.
	3	Integrate green building techniques into eatery construction & renovations, and educate consumers on green buildings.	ASUCLA	No current initiatives.	
			H&H	Luskin Conference Center is pursuing a Green Seal certification.	Luskin Conference Center will attain Green Seal Certification by 2020.
	1, 2, 3	Reduce animal proteins through menu development and diversify protein options such as legumes and nuts.	MC	Meatless Mondays and meatless options are available every day, resulting in a reduction of meat procured (based on per meal) metric. Explored a “blended” burger option through a partnership with Campus but the logistics didn’t work out.	Meatless Mondays and meatless options are available every day, resulting in a reduction of meat procured (based on per meal) metric. We offer the Beyond burger which is in highly sought after, regardless of whether our customers are meat eaters or not.
4	Implement energy conservation measures throughout foodservice facilities (i.e. kitchen hood variable flow controls).	H&H	Complete.	LED lighting retrofits in front and back of house are ongoing in all residential restaurants.	

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OPERATIONS	1, 2	Reduce animal proteins through menu development and diversify protein options such as legumes and nuts.	H&H	The Green Monday and Beefless Thursday programs continue to operate.	Exploring options for plant-based meat alternatives. Green Monday and Beefless Thursday programs continue to operate.
	2, 3, 4	Expand on-campus production of produce and herbs to be integrated into Dining dishes.	H&H	Hydroponic tower gardens continue to provide fresh produce and herbs to Bruin Plate.	Ongoing. Continuing to explore edible landscape options.
OPERATIONS	2, 3, 4	Certify at least one eatery as a green business through the Green Restaurant Association and implement sustainable food service practices that reduce resource	H&H	Bruin Café has been certified as a three star Green Restaurant, and there are plans to certify two other locations on the Hill. Rendezvous was re-certified as a three star Green Restaurant.	The Study at Hedrick was certified as a three star Green Restaurant. Bruin Plate was recertified as a four star Green Restaurant in December 2018.

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		consumption and the environmental impact of operation.	MC	Both hospital cafes were certified.	Both hospital cafes are certified.

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EDUCATION & ENGAGEMENT	2	Publicize sustainability programs through student and guest engagement, restaurant signs, materials, tabling at campus events, and online information.	ASUCLA	Increased signage for Fair trade options throughout our coffee houses and multiple social media campaigns, primarily Instagram.	
			H&H	Bruin Plate held the annual vendor fair to educate consumers about their food, and had 16 vendors in attendance. Bruin Plate also hosted an Avocado Festival theme dinner with local avocados. The Avocado theme dinner was very popular, with lines stretching down the street before meal time.	Bruin Plate held the annual vendor fair to educate consumers about their food and had 19 vendors in attendance. UC Cool Campus Challenge hosted a kickoff and other educational events to educate residents about climate impacts of their food choices.

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			MC	Ongoing. Both retail digital menu boards and 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. Digital menus offer calorie counts so individuals can make the healthier choice. Outreach efforts include Earth Day and Food Day programs featuring plant based sustainable meals, as well as ongoing promotion of the refillable coffee mug and water bottle program.	Ongoing.
EDUCATION & ENGAGEMENT	2	Support and collaborate with student-run initiatives and research projects that promote and further sustainable practices.	ASUCLA	Continued support of UCLA E3 Farmer's Market with Fair Trade Coffee giveaway.	
			H&H	The Green Mondays program has continued. Worked with the Sustainability Action Research (SAR) Food team on their goal to reduce food waste at the dining halls. Implemented new signage aimed at educating students about the environmental impacts of food waste.	Worked with Sustainable LA Grand Challenges team on their goal to reduce single-use items on the Hill through choice architecture. Worked with Sustainability as a Lifestyle seminar team to calculate cost savings of switching to LED lighting in Feast restaurant.
			MC	All beef procured is grass fed/grass finished. Chicken procured is raised without the routine use of nontherapeutic antibiotics. 10% of seafood is sustainable (MBA Rated).	Ongoing.

Area	Goals Addressed	Initiative	Responsible Party	Status in 2017-18	Status in 2018-19 & Progress
	2, 4	Involve Dining Staff in developing sustainable practices and less environmentally impactful meal options.	H&H	Dining team has been participating in Menus of Change conferences. UCLA hosted the third annual Menus of Change conference in October 2017.	Dining team continues to participate in Menus of Change conferences.
EDUCATION & ENGAGEMENT	2	Train Dining staff on sustainability concepts and sustainable operational practices.	ASUCLA	New sustainability officer position created for ASUCLA to focus entire organization on increasing our sustainable practices and improved employee engagement.	
			H&H	Ongoing engagement of dining staff in the Green Restaurant certification process as more restaurants pursue certification.	Ongoing.
			MC	Ongoing, digital menu boards identify sustainable and healthier options for ALL MC staff. Dining staff are orientated upon hire on UC sustainable concepts and practices related to food and disposable items in our retail areas.	Ongoing.