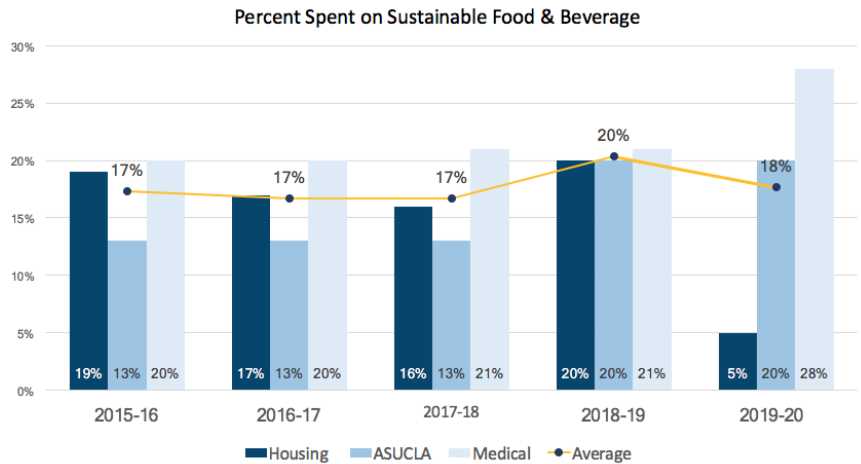
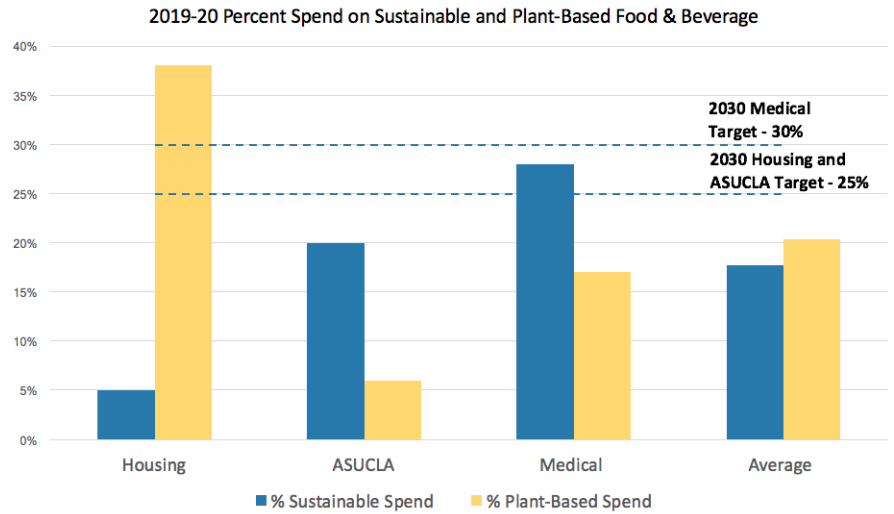


2019-2020 SUSTAINABLE FOODSERVICES REPORT

SUMMARY

After hitting the goal of 20% sustainable food by 2020 last year, UCLA adopted a new goal of 25% sustainable food by 2030, along with a new, more ambitious definition of sustainable food. The new definition does not include “local” as an independent qualifier for sustainability; as a result sustainable food percentages dropped. The medical center uses a different definition of sustainable food written by Practice Greenhealth; the medical center goal is 30% sustainable food by 2030.



HIGHLIGHTS

ASUCLA	H&H	Medical Center
<ul style="list-style-type: none"> LuValle Commons diverted 84% of waste from landfill through composting (143 tons) and recycling (34 tons) Saw 21,575 customers bring their own mug to get 25 cent refills Centennial cup promotion saw 37,897 customers get 19 cent refills 	<ul style="list-style-type: none"> Initiated the Impossible Food-print Project to engage guests about the carbon footprint of different foods Added low and high carbon icons to dining menus Café 1919 received 3-star Green Restaurant Certification from Green Restaurant Association Hosted 5 plate-waste audits in dining halls to reduce food waste 	<ul style="list-style-type: none"> Increased sustainable spend over the full year of 2019 Added additional meatless options to retail Increased plant-based protein options on patient and retail menus Reduced food related carbon costs