

FINAL DRAFT

Sustainable Foodservices Practices Policy Guidelines¹

Sustainable Foodservices Practices

Campus Foodservice Operations:

The following sustainable foodservices policy guidelines have been developed for the University of California Campus Foodservice Operations that are self-operated or contract operated:

- a. With the overall goal of reducing the environmental impact of food purchases and dining operations while maintaining accessibility and affordability for all students, the University has set a goal of procuring 20% sustainable food products by the year 2020 for Campus Foodservice Operations.
- b. Each campus is responsible for providing student patrons sustainable food options as well as access to educational materials which will help support their food choices.
- c. Campus departments, organizations, groups, and individuals are encouraged to engage in activities with their surrounding community that support common goals regarding sustainability.
- d. The University will encourage dining operations to explore the use of third-party “green business” certifications for sustainable dining operations. If cost effective, each campus will certify one facility by December 2010 through one of the following: (1) City or county’s “green business” program, (2) Green Seal’s Restaurants and Food Services Operations certification program, or (3) the Green Restaurant Association certification program.
- e. By December 15, 2009, each campus will submit a report to the Office of the President that addresses how each campus plans to achieve their Sustainable Foodservices Practices goals. Campuses will provide a yearly progress report on these goals starting August 15, 2010.

Franchised Foodservice Operations:

Campuses which have Franchised Foodservice Operations which are self-operated or contract operated will be encouraged to perform a feasibility study on implementing the Sustainable Foodservice Practices goals for these operations. This study will be submitted with the May 15, 2009 report to the Office of the President.

Medical Center Foodservice Operations:

Medical Centers will be encouraged to perform a feasibility study on implementing the above Sustainable Foodservice Practices Policy Guidelines for the Medical Center Foodservice Operations which are self-operated, contracted, or Franchised Foodservice Operations. The target date for this study to be submitted to the UC Sustainability Steering Committee will be May 15, 2009.

¹ The following text is proposed to become section VIII in the UC Policy on Sustainable Practices:
http://www.universityofcalifornia.edu/sustainability/documents/policy_sustain_prac.pdf

Implementation Procedures for Sustainable Foodservices Practices:

With the goal of achieving 20% sustainable food purchases, all Food Service Operations² should track and report the percentage of total food budget spent on sustainable food yearly starting with the August 15, 2010 report. At least annually, the goal of 20% sustainable food purchases, and other metrics and guidelines included in this policy will be reviewed and suggestions for updates provided to the UC Sustainability Steering Committee. At least annually, the goal of 20% sustainable food, and other metrics and guidelines included in this policy will be reviewed and suggestions for updates will be provided to the UC Sustainability Steering Committee.

Sustainable Food is defined as food purchases that meet one or more of the following criteria. This list of criteria will be reviewed annually by the UC Sustainable Foodservices Working Group:

- *Locally Grown³*
- *Fair Trade Certified*
- *Domestic Fair Trade Certified*
- *Shade-Grown or Bird Friendly Coffee*
- *Rainforest Alliance Certified*
- *Food Alliance Certified*
- *USDA Organic*
- *AGA Grassfed*
- *Pasture Raised*
- *Grass-finished/100% Grassfed*
- *Certified Humane Raised & Handled*
- *Cage-free*
- *Protected Harvest Certified*
- *Marine Stewardship Council*
- *Seafood Watch Guide “Best Choices” or “Good Alternatives”*
- *Farm/business is a cooperative or has profit sharing with all employees*
- *Farm/business social responsibility policy includes (1) union or prevailing wages, (2) Transportation and/or housing support, and (3) health care benefits*
- *Other practices or certified processes as determined by the campus and brought to the Sustainable Foods Working Group for review and possible addition in future policy updates.*

Campuses and Medical Centers are encouraged to participate in intercollegiate and national programs that raise awareness on dietary health, wellness and sustainability (e.g. the MyPyramid.gov Corporate Challenge and the Real Food Challenge).

Campuses and Medical Centers are encouraged to develop health and wellness standards for food service operators, including eliminating the use of trans-fat oils or products made with trans-fat.

² For Franchised Foodservice Operations and Medical Center Foodservice Operations, this reporting will be consistent with the recommendations that result from the feasibility studies conducted to determine how best to apply these guidelines to those operations.

³ resulting from regional constraints, campus definitions of “Locally Grown” may vary; however, Locally Grown cannot be defined as over 500 miles

Campuses and Medical Centers are encouraged to undertake additional initiatives that encourage healthy and sustainable food services operations. Examples include tray-less dining, beef-less or meat-less days, and preservative minimization programs.

Annual reports should include the individual campus and Medical Center's goals as well as the progress and timelines for the programs being implemented to reach those goals.

Campuses and Medical Centers are encouraged to form a campus foodservices sustainability working group to facilitate the campus goal setting and implementation process.

The stakeholders who are involved with the implantation of this sustainable foodservice policy will participate in a working group to meet, network and to discuss their goals, best practices, and stumbling blocks to implementation.

DRAFT Document