

## Making campuses healthier through operations: Resources and experts

How can colleges improve nutrition and make their campuses more sustainable? Here are examples and resources from the University of California and its Global Food Initiative.

### PURCHASING LOCAL FOOD

UC is making strides across the university to increase sustainability, including through food procurement. In 2015, UC shifted \$28.7 million (23 percent of total annual food expenditure) toward local, fair, ecologically sound and humane food sources. Also, the systemwide strategic sourcing initiative introduced multicampus, sustainability-focused contracts for produce, eggs, poultry, seafood and other goods. Once these contracts are fully implemented in 2015-16, they should enable a further increase in sustainable food procurement.

**More information:**

<http://ucop.edu/sustainability/files/annual-sustainability-report2015.pdf>

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### EXPANDING ZERO WASTE DINING

As part of UC's efforts to send zero waste to landfills by 2020 (defined as 95 percent waste diversion), UC is bolstering its zero waste dining efforts. UC campuses have more than two dozen zero waste dining facilities and are seeking to achieve that designation at additional facilities. Meanwhile, a GFI subcommittee is working to identify and expand best practices within UC for achieving zero waste in residential and retail dining and develop public toolkits for use beyond UC.

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### WORKING WITH SMALL GROWERS

A GFI subcommittee has written a report with best practices from UC Santa Barbara and UC Merced dining services in buying sustainable local produce from small growers. For example, UC Santa Barbara has established a successful partnership with Harvest Santa Barbara, a wholesale distributor that connects local farmers to institutional buyers, enabling the campus in 2014 to buy 23 percent of its total produce within 150 miles of campus.

**More information:**

[www.universityofcalifornia.edu/news/uc-cultivates-relationships-small-farms](http://www.universityofcalifornia.edu/news/uc-cultivates-relationships-small-farms)

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## FINDING POWER IN NUMBERS

UC Santa Cruz has worked with 10 small and mid-size school districts in Monterey and Santa Cruz counties to initiate collective buying of fruits and vegetables through a joint contract process. Over the next year, up to five additional districts may join the collective project process. The Urban School Food Alliance, which includes the largest six K-12 school districts in the country, also created a formal partnership to leverage their \$3 billion in purchasing power. This has resulted in successes such as driving food companies to supply only antibiotic-free chicken to schools. UCLA undergraduate students collaborated with the alliance to create short videos aimed at improving K-12 school food and nutrition education.

**More information:**

[www.universityofcalifornia.edu/news/food-system-career-started-single-bite](http://www.universityofcalifornia.edu/news/food-system-career-started-single-bite), [www.urbanschoolfoodalliance.org/leveling-the-eating-field-cn](http://www.urbanschoolfoodalliance.org/leveling-the-eating-field-cn)

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## FACILITATING FOOD HUBS

It's difficult for small farmers to find markets for their food. UC is facilitating efforts to pool them together in food hubs, increasing their leverage to give them the opportunity to supply institutional buyers like school districts and universities. A GFI subcommittee is convening a food hub network across California and producing best practices for building capacity and supplying local food to institutional buyers.

**More information:**

<http://asi.ucdavis.edu/programs/sarep/research-initiatives/fs/supply/supply-chains-and-food-hubs>

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## MAKING HEALTHY VENDING CHOICES

UCLA planned, implemented and evaluated a pilot vending machine program aimed at encouraging customers to choose healthier items over conventional items without compromising the financial viability of the machines. The study showed an improved likelihood of purchasing something healthier without losing revenue or profit. As part of the UC Global Food Initiative, the research is now being used to inform vending operations across the UC system, with the goal of establishing a UC-wide policy for healthy vending.

**More information:**

<http://healthy.ucla.edu/healthyvendingmachines>

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## SERVING HEALTHY BEVERAGES

UC San Francisco's Healthy Beverage Initiative has phased out the sale of sugar-sweetened beverages at UCSF. It makes UCSF the first university to implement this strategy across both its medical center and campus, and other institutions in San Francisco are following suit. In support of UCLA's Healthy Campus Initiative, Bruin Plate became among the first health-themed dining halls in the country. The popular dining hall is commercial soda-free, instead featuring house-made infused waters.

**More information:**

<http://healthybeverages.ucsf.edu>, <http://healthy.ucla.edu>, <http://newsroom.ucla.edu/stories/new-dining-hall-serves-up-a-plateful-248440>

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## RELATED REPORTS

Read more about best practices, case studies and lessons learned in GFI working group reports on K-12 schools, doing business with small growers, and leveraging research for food and agriculture policy.

[www.ucop.edu/global-food-initiative/best-practices/index.html](http://www.ucop.edu/global-food-initiative/best-practices/index.html)