

UC Sustainable Food Service Working Group 2015/16 Annual Report: Riverside

Please summarize your campus' efforts in both the implementation and quantitative progress of the UC Sustainable Foodservice Policy. Each campus should compile report information from all operations prior to completing this document. Medical centers may complete a separate report from campus counterparts.

I. Implementation Progress (Information)

I.a. Qualitative Progress

Please provide 2–3 highlights from your campus identifying qualitative progress in food procurement, education, and engagement with external stakeholders. Examples include: “As of FY14/15, UCSB Retail Dining expanded Fair Trade Certified products to all campus restaurants” OR “UC Merced residential dining kicked off an education campaign to reduce food waste through a student-run ‘clean plate club’ program; more than 50% of students pledged.”

1. Food Procurement

- UC Riverside has committed to feeding students, staff, faculty and guests in ways which are nutritious and delicious, environmentally sustainable and socially responsible. Taking a cue from the national “Menus of Change” project — co-sponsored by the Culinary Institute of America and Harvard University’s School of Public Health — UC Riverside has rolled out four major “Seeds of Change” initiatives in the past year, impacting every single retail and residential dining outlet on the campus.
- Dining Services offered grassfed burgers and mushroom blend burgers at the residential restaurants throughout the year.
- Dining Services worked with our fountain beverage supplier to double the number of sugar free and reduced-sugar fountain beverages, while also offering homemade fruit-infused spa waters at the residential restaurants. While overall purchases of fountain beverage mix declined by more than 10%, the purchase of reduced sugar and sugar-free fountain beverage mix increased by 58% as compared to FY 2014/15.

2. Education

- UCR Dining Services produces ongoing programs, marketing, promotions and communications to educate and engage the campus community on issues of food related to nutrition, local and sustainable food procurement, waste reduction and the environmental impact of food choices. All of these are part of the UC Riverside Global Food Initiative “Health Campus, Healthy Students, Healthy Communities.” Additionally, Dining Services celebrates Food Day and Earth Day with multiple activities and events that have campus-wide impact.
- UC Riverside launched four Seeds of Change nutrition education initiatives throughout all Dining operations that focused on Think Produce First, Choose Healthier Oils, Reduce Sugary Beverages, and Choose Whole Grains.
- UC Riverside conducted various cooking demos featuring Seeds of Change specialty meals, local seasonal produce available through the UCR FarmShare CSA, as well as foods that have a lower carbon footprint.
- Dining Services held quarterly spa water competitions and featured the best student – submitted recipes at the residential restaurants.
- Dining Services held quarterly culinary competitions to engage staff on the Seeds of Change initiative.

3. Engagement with External Stakeholders (i.e. farmers, NGOs, government, etc....)
 - In partnership with campus stakeholders and Old Grove Orange, UCR Dining Services operated the UCR FarmShare community supported agriculture program throughout the year. Due to the success of the program, Dining Services is working to expand it.

I.b. Quantitative Progress (Metrics)

Please provide 2-3 highlights from your campus identifying quantitative progress in food procurement and sustainable operations. Examples include: “In FY14/15, all UCSF Medical Center foodservice operations exceeded 20% sustainable food spend” OR “UCSD residential dining certified two additional residential restaurants through the Green Restaurant Association.”

1. Food Procurement

- In FY 15/16, the UC Riverside residential dining operations exceeded 20% sustainable foods spend. UC Riverside Dining Services sustainable food spend by unit:

Group/Location	Total Food Purchases	Sustainable Food	%
Residential Dining			
A and i	\$1,890,212.18	\$393,428.00	20.81%
Lothian	\$1,708,434.11	\$388,605.47	22.75%
GM2 Marketplace	\$745,383.98	\$183,314.32	24.59%
Food Trucks	\$120,111.30	\$1,630.60	1.36%
Total Residential Dining	\$4,464,141.57	\$966,978.39	21.66%
Retail Dining			
Barn	\$197,784.19	\$29,509.42	14.92%
Bytes	\$61,333.17	\$14,285.54	23.29%
CB and TL	\$217,641.10	\$24,246.58	11.14%
Hub	\$499,529.09	\$83,850.19	16.79%
Ivans	\$61,979.97	\$15,039.94	24.27%
Latitude 55	\$158,161.68	\$3,406.13	2.15%
Total Retail Dining	\$1,196,429.20	\$170,337.80	14.24%
Catering	\$361,874.28	\$48,986.35	13.54%
Convenience Stores			
Scotty's at A-I	\$176,557.93	\$11,041.20	6.25%
Scotty's at the HUB	\$732,915.20	\$50,850.61	6.94%
Scotty's at Lothian	\$39,602.80	\$2,147.44	5.42%
Scotty's at Glen Mor	\$215,415.99	\$17,726.28	8.23%
Scotty's at SOM	\$95,030.60	\$9,902.21	10.42%
Marketplace C-Store	\$512,308.79	\$22,154.96	4.32%
Total C-Stores	\$1,771,831.31	\$113,822.70	6.42%
Combined Total	\$7,794,456.36	\$1,300,125.24	16.68%

2. Sustainable Operations

- Dining Services donated 39,100 lbs. of food to Inland Harvest in FY 15/16.

- Dining Services’ Swipes for the Homeless program provided over 12,000 lbs. of food to Feeding America in FY 15/16.
- Dining Services diverted 235 tons of food waste to compost and recycled 15,445 lbs of cooking oil in FY 15/16.
- Dining Services implemented thawing schedules to slack products under refrigeration and avoid defrosting products under running water.

II. Issues & Challenges

Please list any challenges or impediments to your campus and foodservice operations in achieving the goals identified in the UC Sustainable Foodservice Policy.

- UCR has faced difficulty in certifying food service operations as green businesses because neither the City of Riverside nor the County of Riverside have a green business certification program. UCR will strive to obtain green business certification through the Green Restaurant Association or REAL Certification.
- Rising food costs due to California’s exceptional drought and shortage of cage-free eggs due to Avian Influenza impacted UCR’s ability to increase spend on sustainable foods.

III. Working Group Members

Please list your campus’ working group members who work on sustainability efforts within and in partnership with your dining and food site service for FY15/16 (feel free to add more roles as needed).

Name	Title/Role	Unit/Affiliation
Andy Plumley	Assistant Vice Chancellor	Auxiliary Services
Cheryl Garner	Executive Director	Dining, Catering and Conference Services
David Henry	Senior Director	Dining Services
Fortino Morales, III	Community Garden Manager	Agricultural Operations
Gustavo Plascencia	General Manager	Dining Services
John Cook	Director	Office of Sustainability
Lanette Dickerson	Executive Chef	Dining Services
Matthew Burke	Procurement Analyst	Procurement Services