

Environmental Sustainability Resume



Cal Dining is dedicated to providing an environmentally responsible dining program that supports the UC Berkeley community. With reports foreshadowing the drastic consequences of over consumption and environmental neglect on future generations, we know it is our responsibility to reduce our environmental impact through our purchasing choices, operational decisions, waste management, resource consumption and environmental education of our students and staff.

Over the past decade, we have made great strides in greening our dining services by researching and piloting new sustainability programs. In addition to having the **first four green certified buildings at the University of California** Cal Dining received the **first university organic certification** by installing certified organic salad bars in all residential dining locations in 2006. However, we are always looking for new ways to improve the sustainability of our dining and retail programs, and we enjoy working in collaboration with students on any project that they would like to see implemented.

Food Sustainability

Cal Dining's priority is to pursue sustainable business practices and maintain the highest standards of environmental awareness while continuing to provide quality menus at all dining locations. From the farm, to the kitchen, to the plate, Cal Dining's sustainability efforts can be seen in multiple ways.

All-Natural Niman Ranch Beef, 2008

At Cal Dining, our hamburgers are made with Niman Ranch beef. Niman Ranch's animals are raised on small U.S. family ranches without the use of hormones or antibiotics and are fed an all-vegetarian diet. We decided to incorporate Niman Ranch into our menu in response to a growing demand for socially responsible food sourcing practices. "We feel that this partnership with Niman Ranch will provide a hamburger that not only tastes great, but that our students can also feel good about," says Shawn LaPean, Director of Cal Dining. "This is just one more way we can demonstrate our efforts to be a socially responsible campus."

Mary's Pasture-Raised Chicken, 2009

Cal Dining serves Mary's free-range chickens from Pitman Family Farms in California's San Joaquin Valley. Mary's chickens are raised on green pastures in humane conditions and fed a Non-GMO all vegetarian diet.

Marine Stewardship Council (MSC) Certified Seafood, 2011

MSC is a global nonprofit that sets standards for wild fisheries around the world. These standards help ensure the sustainability of fish stocks, minimize environmental impacts, and promote better fishery management. Cal Dining achieved MSC Chain-of-Custody certification in June 2011. This means that up to 30% of seafood, and all tuna salad, is MSC-certified. MSC items include Alaskan Pollack, Blue Fin Tuna, Shrimp, and Cape Capensis. So look for our fish marked with the MSC eco-label!

See our sustainability video for more information: <http://www.youtube.com/caldining>



100% Organic Salad bars are located in all four Dining halls via California Certified Organic Farmers.

Vegetarian & Vegan food options are also available in every dining hall on campus.



Buy Fresh Buy Local

Cal Dining allies with the "Buy Fresh, Buy Local" campaign -- a sister organization of the Community Alliance with Family Farmers and the Growers' Collaborative. "Buy Fresh, Buy Local" is a group committed to "...helping consumers find and choose local products while building relationships between growers, food artisans, farmers' markets retailers, restaurants and institutions."

By signing a contract with "Buy Fresh, Buy Local," Cal Dining has agreed to the minimum standard of at least 10% local purchases, with the goal of 25%. *Currently our local food purchases are at 38% overall, but at 50% in all four dining commons.*

Real Food Challenge

The Real Food Challenge (RFC) is a national network of student activists mobilizing a campaign to empower youth and universities toward creating a more just and sustainable food system. It provides the resources and support to increase campus spending on food that meets the "real food" guidelines. The main categories in the Real Food calculation are Fair, Local/Community Based, Ecologically Sound, and Humane. At Cal Dining, we:

Have "real food" purchases which are 38% overall - 50% in all four dining commons (far exceeding the RFC goal of 20% by 2020).

Enable student representatives to correspond and meet with RFC networks to share and spread ideas with students across the country.

Organic Offerings

The first organic salad bar was launched in Crossroads dining commons in April 2006. Now all four dining halls (Clark Kerr, Foothill, and Café 3) are certified and provide 100% organic salad bars. This certification was an important step to maintain the integrity of our continued environmental efforts. Cal Dining has made a firm commitment to:

Follow the national organic regulations set forth by the USDA. Cal Dining is Certified Organic through CCOF (California Certified Organic Farmers) in serving an organic salad bar in its residence halls.

Partner with Piranha Produce and United Natural Foods, both of which are certified organic distributors of fresh vegetables and fruits as well as processed vegetables, beans, dried fruits, nuts, dressings, oils and vinegars. By purchasing from these distributors, we will be able to comply with having our salad bar maintain at least 95% organically certified produce.

Provide organic food that is GMO-free and grown or raised without use of chemical pesticides or hormones, in ways that minimize environmental impact.

Our organic foods include:

Organic, Local Tofu, 2011 - Serve organic tofu from Hodo Soy Beanery in Oakland, CA.

Organic Eggs, 2007 - Serve Organic eggs. Originally purchased from Organic Valley in 2007, then switched to Wilcox Farms in 2008.

Organic Milk, 2006 - Serve Organic Clover milk from a family-owned farm in Petaluma, CA.

Organic Salad Bars, 2006 - Installed 100% organic salad bars in each of our dining commons with fixings that include: fresh spinach, beets, carrot and cucumber slices, pasta salads, kidney and garbanzo beans, sunflower seeds, and a variety of salad dressings.

Organic Peanut Butter, 2005

Fair and Direct Trade Coffee & Teas

Fair-trade ensures that farmers and producers receive a living wage, guaranteed by a third-party certifier. Direct trade means that the distributor establishes a direct relationship with suppliers to meet their own trade standards and philosophy. We require that coffee and teas served meet fair-trade requirements or better. Our fair and direct-trade coffee and teas include:

Direct-trade NUMI teas
Peet's Coffee's and Teas

FARM TO FORK: SUSTAINABLE PROCUREMENT PRACTICES

Serving sustainable food fits with our philosophy to provide food that is great tasting, health-conscious, and good for the environment. We estimate that 38% of the food we serve in retail locations, and 50% in our dining commons is local in origin and/or environmentally responsible, and that 75% of our menu is vegetarian.

Eco-Friendly Retail Products

Cal Dining offers a variety of sustainable food and personal care products in our retail locations. In order to encourage sustainable behavior, we offer discounts to patrons using reusable bags and mugs.

Our eco-friendly products include but are not limited to:

Seventh Generation Cleaning Products
World Centric compostable plates, cups and utensils
Natural Value toilet paper- made from 100% recycled paper
Alba Botanica Natural Skin and Hair Care Products



Compostable Coffee Cups Lids

To reduce our waste that goes to the landfill, Cal Dining does semesterly sustainability audits of all retail and dining locations. During these audits we identify product package that must be put in the landfill, and then research recyclable or compostable alternatives.

Sustainability Initiatives

In addition to our food, we have made great strides towards a more sustainable future for Cal Dining facilities and programs. While the University continues to reach and exceed goals for more sustainable operations, Cal Dining leads the way with our award-winning environmentally sustainable initiatives. From increasing sustainable food purchases to at least twenty percent, to reducing fuel use to 25% below 1990 levels, Cal Dining continues to strive to minimize energy usage and achieve climate neutrality.

Grease Recycling with Filta Environmental Kitchen Solutions

Cal Dining engages in environmentally sustainable oil management and recycling practices. Through the Filtafry program, Filta carefully filters our frying oil, conserving its quality and prolonging its period of usage in our Cal Dining kitchens. By using less oil, Cal Dining is participating in an effort to simultaneously reduce the amount of land, fuel, water, energy and pesticides that go into the oil making process. Cal Dining also works with the Filtabio program to recycle our old oil to be made into biodiesel, a cleaner fuel alternative that does not produce greenhouse gas pollution.





The Chews to Reuse to go container program was launched Fall of 2012, expanding to include reusable mugs and silverware in 2013. Students fill up their to-go containers and bring them back and collect a new one. Containers are reused until they break and then recycled.



Zero Waste at Memorial Stadium, 2012

We are currently partnered with Recology, the Cal Recycling and Refuse Services, and Cal Athletics to help fans dispose of their waste in a sustainable manner. Cal Dining has also modified their concessions and merchandise product packaging to comply with zero waste standards. This is still an ongoing project but we are committed to attaining zero waste at Memorial Stadium.

“Chews to Reuse” Reusable To-Go Container Program, 2012

“Chews to Reuse” is a reusable to-go container program initiated by Monica Harnoto a previous Cal Dining Sustainability Team Coordinator. The pilot launched Fall 2012 in Foothill Dining Commons, and expanded to all residential dining halls Spring 2013. The program was partially funded by a \$2,500 The Green Initiative Fund (TGIF) and is now fully funded by Cal Dining. In Fall 2013, the program expanded to include a reusable mug and reusable silverware to decrease our dependency on one-time-use products.

WASTE NOT, WANT NOT: Commitment to Waste Reduction and Energy Efficiency

Cal Dining is fully committed to waste reduction, energy efficiency and compost and recycling programs. First, we focus on reducing the amount of waste we produce through semiyearly sustainability audits of our products. Then, we do our part to compost and recycle, encouraging patrons to do the same.

Bring Your Own MUG Incentives Program

The goal of BYOM is to reduce the purchase and disposal of single-use coffee cups on campus. We hope to achieve this through a discount incentive program rewarding patrons who use their own mugs. The campaign, run by the Campus Environmental Management System Oversight Committee, currently runs in all Cal Dining retail locations. BYOM is also dedicated to educating and reaching the campus community through events and social media.



The LeanPath Food Waste Project successfully achieved an 18% reduction in food waste-- a total of 558 pounds of food!

The I Heart Tap Water campaign focused on getting students to refill reusable water containers instead of using disposable bottles



LeanPath Food Waste Prevention Project, 2011

Cal Dining is using the LeanPath food waste minimization program to reduce pre-consumer food waste by over 18% from a yearly baseline. Employees weigh leftover food that is composted or sent to the food bank, and chefs and menu-planners make changes where needed. Cal Dining proposed this program in 2011 and received a \$35,000 grant from the non-profit StopWaste.org to fund the project. From the launch of the program in September 2011 through December 2011, Cal Dining achieved an 18% reduction in food waste from its September baseline. These savings resulted in a food waste reduction of 558 pounds.

Tray-less Dining 2010

Cal Dining made an informed decision to permanently remove trays from the dining commons after a pilot study found a substantial correlation between the use of trays and the amount of food waste at the end of each meal, and a student-initiated petition to remove trays achieved resounding support.

Compostable Cups and To-Go Ware, 2005

Before Chews to Reuse, Cal Dining served its to-go food and beverages exclusively in one time use compostable containers made from bagasse, the fibrous shucks leftover from sugarcane production. Currently, the reusable to-go containers come with compostable soup containers and utensils, and compostable to-go boxes are still available for purchase.

Water Saving

Cal Dining has installed and maintained water-saving appliances including: energy and water-saving dishwashers, low-flow spray nozzles, low-flow or dual-flow toilets, and motion detectors on sinks. We also use dry methods to clean our floors.

Compost Food Waste, 1990s

Each of our dining commons and campus restaurants is equipped with compost bins and signs educating students about compostable items.

Food Donations

Feeding Forward

Cal Dining has been in partnership with Feeding Forward for the past 3 years! Feeding Forward is a non-profit, social venture in Berkeley connecting those with excess food to those in need through technology. Their sustainable model recovers excess, consumable food from Cal Dining and restaurants and redistributes it to low-income populations throughout the Bay. They are always looking for volunteers so if you are interested you can find our more at: www.feedingforward.org

We also donate to Bear Pantry, a food bank for UC Berkeley student families with dependent children and Building Opportunities for Self-sufficiency (BOSS), a local network of housing and empowerment programs for homeless families and individuals in the East Bay.

Cultivating Community: Education & Outreach

Cal Dining takes pride in being a part of the Berkeley community- a place known for fostering sustainability and environmental awareness. In addition to improving the sustainability of our food and operations, Cal Dining has contributed to both campus groups and student organizations focusing on promoting environmental awareness.

Cal Dining Sustainability Team, founded in 2012

Every year, Cal Dining hires three to four student interns responsible for proposing and developing new sustainability programs, coordinating educational events and projects, monitoring sustainability in the dining commons, and working with other campus sustainability groups. Some standout events coordinated by the sustainability team include the UC Berkeley Food Day and UC Berkeley UN Water Day. "Chews to Reuse," the reusable to-go container program, was also a Sustainability Team initiative.



Food Day is celebrated across the United States, bringing attention to healthy, sustainable, and affordable food options. Each year, the Cal Dining Sustainability Team organizes the event on Sproul Plaza, inviting campus organizations and local businesses to connect with students about food sustainability and health.

Outreach Events:

Throughout the year, Cal Dining Sustainability Team coordinates outreach and education efforts to inform our student customers of sustainable lifestyle practices.

UC Berkeley Food Day

Food Day is a nationwide celebration of healthy, sustainable and affordable food for all. The Cal Dining Sustainability Team organizes this event each year, inviting local vendors, farmers and chefs to campus in an attempt to connect students to their food.

Participation in UN Water Day

In 1993, the United Nations declared March 22nd World Water Day- a day to celebrate water while spreading awareness about our dwindling freshwater resources and how we can conserve water. Cal Dining participates by posting signage to spread awareness about its students can conserve water in the dining halls.

Partnership with Campus Organizations

The Green Initiative Fund (TGIF)

TGIF funded the initial creation of the Cal Dining Sustainability and has since supported the team in their efforts to make Cal Dining a more sustainable business. TGIF is always looking to fund campus sustainability projects so if you have an idea for a project don't hesitate to apply for a grant:

<http://tgif.berkeley.edu>

Campus Recycling and Refuse Services (CRRS)

CRRS manages Cal Dining compost and landfill waste and thus works closely with Cal Dining to reduce this waste and the contamination that sometimes occurs between these different waste streams. CRRS provides recycling and refuse services at the University of California, Berkeley, managing over 35 tons of solid waste that moves through the campus daily. They are committed to expanding campus recycling and composting programs while providing effective refuse collection on campus, and we are proud to partner with them in this effort.

Partnerships with Student Organizations

Berkeley Student Food Collective (BSFC)

Berkeley Environmentally Aware Consulting Network (BEACN)

Residential Sustainability Program (RSP)

The Residential Sustainability Program is a student-run program for the campus residence halls, promoting sustainable living habits through peer education and outreach.

Naked Bear Magazine, 2010

A Cal Dining Sustainability Intern initiated this guide to dining sustainably in 2010. Undergraduate and graduate students from a wide variety of academic fields took the DeCal Class Food Sustainability Journalism, where they wrote articles that focused on topics relating to Cal students and the Berkeley community. Around 10,000 copies were distributed to the campus community with a grant from Brita. The guide is currently available on our website: <http://caldining.berkeley.edu/NakedBearMagazine.pdf>



Sustainability Awards & Grants

As one of leaders in sustainability for college dining services, Cal Dining has received many awards and grants for its efforts to create a more sustainable

Sustainable Food Service Award for LeanPath

California Higher Education Sustainability Conference, 2012

Green Fund Grant for Chews to Reuse

Chancellor's Advisory Committee on Sustainability, 2012

Grant for the Cal Dining Sustainability Team

The Green Initiative Fund, 2012

Cal Catering Green Department Award

UC Berkeley, 2012

Sustainability Award for Cal Dining

Chancellor's Advisory Committee on Sustainability, 2012

2nd Place Sustainable Food Procurement Award

National Association of College and University Food Services, 2012

Grant for LeanPath

Alameda County StopWaste.org, 2011

Real Food Pioneer

Real Food Challenge, 2011

Campus Sustainability Champion

Chancellor's Advisory Committee on Sustainability, 2005



The Cal Catering Green Department Award was given to Cal Dining in 2012 for earning 20 points for initiatives including composting, recycling, programming monitors to use less energy, recycling half-used paper, using only 100% recycled content paper, maintaining an herb garden, using 100% compostable kitchenware, donating excess food to charity, and collecting e-waste.

