

Procurement of Organic and Sustainable Foods

For Foodservice

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Terms to Know

- **Organic:** A labeling term indicating that the food or other agricultural product has been produced under the authority of Organic Foods Production Act.
 - Operations must demonstrate that they are:
 - Protecting natural resources
 - Conserving biodiversity
 - Using only approved substances.
 - USDA-accredited certifying agent must verify prior to labeling
- **Beyond Organic:** Informally describes farms with management practices that go beyond the minimum requirements.

Terms to Know

- **Sustainability:** Ensuring that we meet our needs without compromising the ability of future generations to meet their own needs.
- **Local:** Focuses on minimizing distance from the source of the food to you, to cut down on fuel emissions from transportation. Usually within 200 miles.
- **Fair Trade:** Trade in which fair prices are paid to producers in developing countries. Sustainable farming practices encouraged. Child labor and certain pesticides discouraged.
- **Certified Humane:** Indicates that egg, dairy, meat or poultry products have been produced with the welfare of the farm animal in mind.

Building Relationships with Local Farmers

- Farm-to-fork
- Lowers Carbon Footprint
- Mutually beneficial
- Driven by consumer demand
- Fresh and in-season ingredients
- Food choices are limited
- Time consuming
- Designated Employees



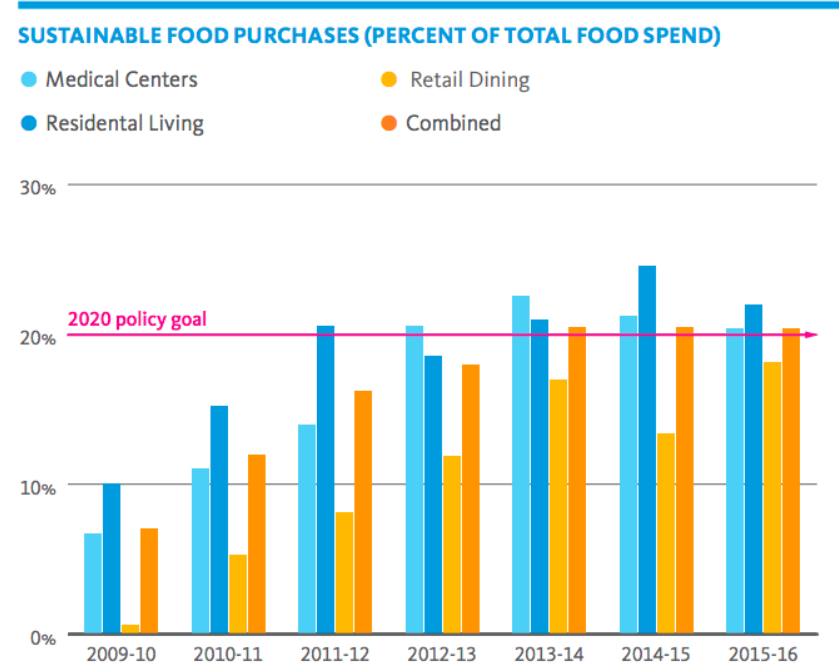
The Dirty Dozen and Clean 15

- **Dirty Dozen:** Produce with the most pesticide residue.
- **Clean 15:** Produce with the least likelihood to contain pesticide residue.
- Assists in finding produce to prioritize in organic food budget.
- Being on the Clean list doesn't always make it the best option.



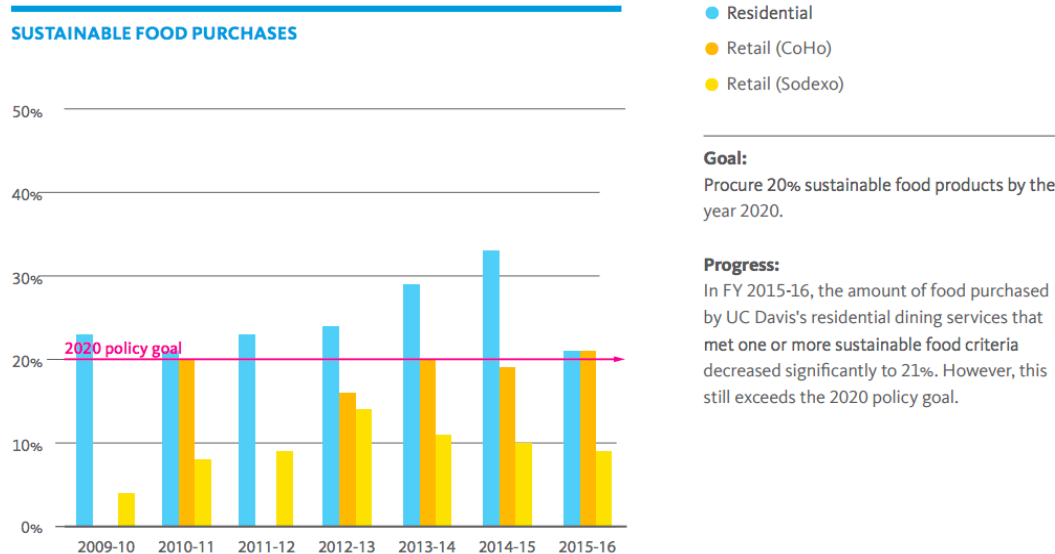
UC Systemwide policy

- Purchase 20% sustainable food products for campus and medical centers by 2020
- Have at least one foodservice facility on each campus that is certified green business



UC Davis Strategies

- Sustainable food program was implemented in 2006



Best Practices



UC Davis Best Practice #1

- Organic produce from Agricultural Sustainability Institute (ASI)
- Examples of sustainable foods available on campus:
 - Brown and white rice locally grown
 - Shell eggs cage-free and American Certified Humane
 - Milk and dairy products purchased from Clover Stornetta Farms
 - Seafood meets the Seafood Watch Program (except canned tuna)
- Organic “Ugly But Usable” produce

UC Davis Best Practice #2

- Coho has relationships with local farmers:
 - Trinyfresh
 - UC Davis Student Farms
- Coho serves organic and fair-trade coffee:
 - Coffee grown and harvested suta



Sustainability. Coho ASUCD Coffee House. <https://coffeehouse.ucdavis.edu/sustainability>. Accessed on October 25th, 2017.

UC Davis Best Practices #3

- Peet's coffee contract:
 - Company founded in Berkeley
 - Sustainable and ethical food production
 - Direct trade with farmers
 - Support community and environment where coffee is grown
 - Training in agriculture and business skills for smallholder farmers



Peet's Coffee & Tea®

UC Berkeley: Involving students and a “Bottom-Up” Approach

Goal: Involve students by advertising sustainable practices

Best Practices:

- Add sustainable items to and such as organic and trans-fat free ready-to-eat foods based on student request. Bottom-up decision making influences purchasing needs
- Use menus and point of purchase cards to identify sustainable foods

SOUTHERN ILLINOIS UNIVERSITY CARBONDALE

FARM TO FORK
DINNER 2017

 **FRESH • GREEN • LOCAL** 



UC Santa Barbara: Partnering with a Local Food Hub

Goal: Obtain fresh, local produce while equitably supporting local farmers

Best Practice: Sourcing local food from Harvest Santa Barbara instead of imported produce from a conventional distributor



"UCSB Residential Dining has been able to achieve its goal of purchasing local, sustainable produce through our partnership with Harvest Santa Barbara. Their high quality products, freshness, educational outreach, and direct relationship with the local farmers have added immeasurable value in advancing our dining program."

-Jaime Herrera
Executive Chef
UCSB Residential Dining Services



The Real Food Challenge: Aggregating Resources for FSOs



BUYING THE BEST

A guide to cost-effective Real Food procurement

Local, sustainable, fair, humane real food is what students want, and it is where the food industry is headed. This is a guide to imagine what is possible, and take manageable steps in maximizing the impact of Real Food procurement in your Dining program.

START SMALL

This is about taking manageable, incremental steps forward and building relationships along the way. Offering just one new product one time can initiate a relationship that leads to much more.

CALCULATE!

The Real Food Calculator yields important, helpful information about current procurement & easy places to start sourcing new Real Food products. Ongoing Calculator assessments are the best way to track and report progress.

WE LOVE HOMEMADE

Making products in-house can reduce costs and give local and

BUILD RELATIONSHIPS WITH THE EXPERTS

FARMERS know local products best and are connected to each other. At University of Massachusetts Amherst, a local farmer connected Dining Services to a larger community of producers who collaborated to adequately supply the dining hall. To minimize costs and streamline sourcing, the original farmer contact became a distributor for the entire group of producers.

DISTRIBUTORS understand what is available & are often eager to increase their local and sustainable offerings. Through a strong relationship with their primary distributor, UC Davis Dining gains greater, quicker access to local & seasonal food at good price points, and educates local producers about how to enter their vendor system to be able to sell products to their program.

STUDENTS know what they like, what they care about, and what their peers want and care about. When included in procurement decisions, students can also become great spokespeople for new real food options.

STAFF know what students are eating, and have great ideas about products, preparation, and what can work in the kitchen for real food preparation.



Food production and service is a major utilizer of resources and a huge source of waste. It is imperative we enter the workforce with sustainable partnerships and practices in the forefront of our mind.

Questions?



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