



# **Sustainability Plan for Champlain College | | Food & Dining**

December 8, 2011 | | Committee Meeting

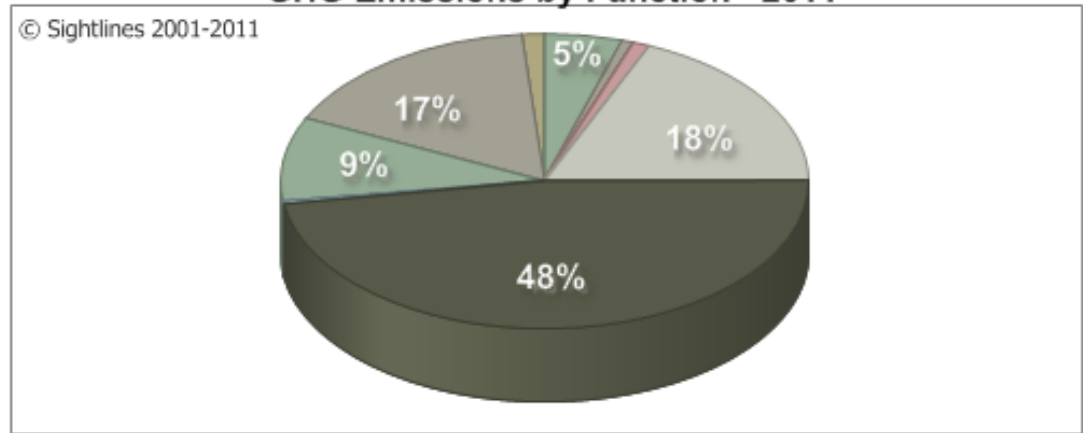
# Today's Agenda

- **Introductions:** Joann P, Rachel D, Ted D, Navah L, Linda W, Kristin W, Lindsey G, Christina E
- **Facilitation reminder**
- **Food & Dining Background**
  - ▣ **Carbon impact**
  - ▣ **What we do already**
  - ▣ **Resources/Best Practices**
- **Goal & Task Brainstorming**
- **Announcements/Questions, etc.**
- **Next meeting: TBA | | Topic: Co-Curricular Education & Public Engagement**

# Carbon Impact

- We do not separate dining services out, but this area contributes a good portion of solid waste (trash & recycling), gas (for hot water), as well as electricity usage.

GHG Emissions by Function - 2011

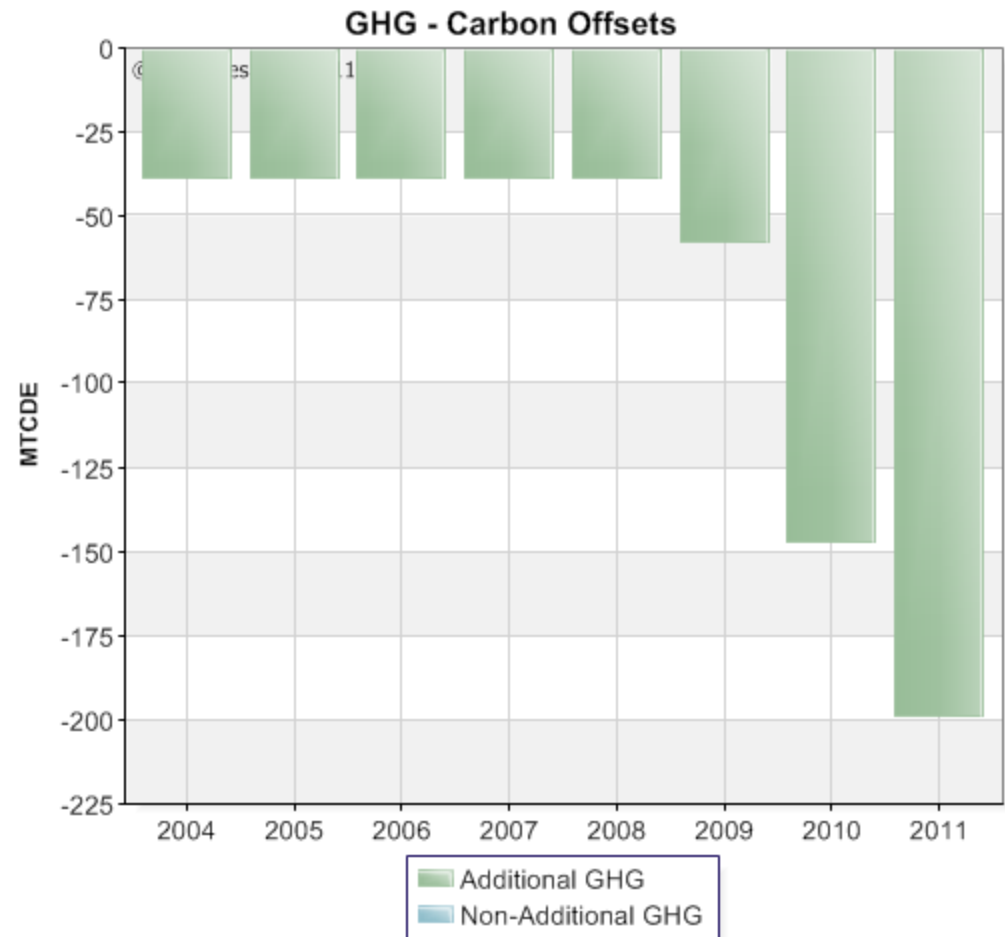


- Agriculture GHG
- Scope 2 T&D Losses GHG
- Paper Emissions GHG
- Refrigerant GHG
- Solid Waste GHG
- Scope 1 Utilities GHG
- Scope 2 Utilities GHG
- Directly Financed Air Travel GHG
- Other Directly Financed Travel GHG
- Study Abroad Air Travel GHG
- Total Commuting GHG
- Direct Transportation GHG
- Wastewater Emissions GHG



# Carbon Impact (in a GOOD way!)

- One area that is largely due to dining services is compost collection – which is counted as a carbon offset in our total calculation



# What we do already: Food

- Local Food Purchasing
  - Annually 20% of our total food cost (Catering, Retail, and Board) is sourced bioregionally with 8-10% coming from Black River Produce. [needs to be verified]
- USDA-certified organic purchasing
  - ~5-10% of total food expenditures [needs to be verified]
  - Includes: Soy milk, Apples and Cider, Coffee, tempeh, seitan, tabbouleh.
- Vermont Fresh Network member
- Offer Fair Trade Coffee for catered events
  - Regular house blend served in Caf



# What we do already: Food

- Offer vegetarian, vegan, gluten-free, and lactose intolerant meals available throughout the day
  - 10 to 20% of all meals served are vegetarian or vegan
- Utilize the [Monterey Bay Aquarium Sustainable Seafood Guide for the Northeast](#)
  - particularly for catering

# What we do already: Practices

- Pre & Post-consumer composting
- Aim to reduce waste at large catered events
  - Use compostable plates, napkins, and cups
  - Plan menus to avoid disposable cutlery when possible
  - Serve bulk items, avoiding single-servings (eg. condiments)
- Heat capture system on dishwasher
- Trayless Dining

# What we do already: Practices

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- Asked Jazzman's franchise to use compostable coffee cups
- Use recycled-content napkins
- Offer reusable mug discount at Jazzman's

# Development Guidelines (2007)

## Part II “Sustainability” (p.5)

Guideline: FOOD	Progress to date (2011)
Explore partnerships between existing on-campus food providers and local and/or organic growers and suppliers (i.e. the Intervale, Northeast Organic Farming Association, Vermont Fresh Network, and local dairies, cheese makers, bakeries, meat farms, etc).	<ul style="list-style-type: none"><li>• Vermont Fresh Network member</li><li>• Purchase 10-20% produce through Black River Produce</li></ul>
Expand the “Champlain Cash Card” service to include a wider array of off-campus eateries.	<ul style="list-style-type: none"><li>• Accepted at a number of locations, see <a href="http://www.champlain.edu/CC-Cash-Card/Accepted-Locations.html">http://www.champlain.edu/CC-Cash-Card/Accepted-Locations.html</a></li></ul>
Consider adopting local food initiatives like the “Localvore Challenge.”	<ul style="list-style-type: none"><li>• Served some local foods during Eat Local Week, 2010</li></ul>

# Resources: AASHE STARS: Dining (p.110)

Dining Services		
Credit Number	Credit Title	Possible Points
OP Credit 6	Food and Beverage Purchasing	6
<i>OP Tier Two</i>	<i>Dining Services Tier Two Credits</i>	
3	Trayless Dining	0.25
4	Vegan Dining	0.25
5	Trans-Fats	0.25
6	Guidelines for Franchisees	0.25
7	Pre-Consumer Food Waste Composting	0.25
8	Postconsumer Food Waste Composting	0.25
9	Food Donation	0.25
10	Recycled Content Napkins	0.25
11	Reusable Mug Discounts	0.25
12	Reusable To-Go Containers	0.25
<b>Total</b>		<b>8.5</b>

\* credit does not apply to all institutions

[http://www.aashe.org/files/documents/STARS/stars\\_1.1\\_administrative\\_update\\_one\\_technical\\_manual.pdf](http://www.aashe.org/files/documents/STARS/stars_1.1_administrative_update_one_technical_manual.pdf)

This credit includes food and beverage purchases for on-campus dining services operated by the institution or the institution's primary on-site contractor. Institution purchases food and beverages that meet at least one of the following criteria:

- Grown and processed within **250 miles of the institution**
- Third-party certified (USDA Certified Organic, Marine Stewardship Council Blue Ecolabel, Food Alliance, Fair Trade, Certified Humane Raised and Handled)



# Resources/Best Practices

- Real Food Challenge
  - increase the procurement of real food on college and university campuses, with the national goal of **20% real food by 2020**.
  - “Real Food” = local/community-based, fair, ecologically sound, and humane
  - Tools: Real Food Calculator

<http://realfoodchallenge.org/>

The screenshot shows the Real Food Challenge website. At the top, the logo reads "REAL FOOD CHALLENGE" with the tagline "Uniting students for just and sustainable food." and a "Donate" button. The navigation menu includes Home, About Us, Take Action, Our Programs, Network, and Blog. The main content area features a yellow sticky note with handwritten ideas for campus sustainability, such as "campus garden!", "sustainability manager in dining", and "paid student internships for RFC projects". To the right, there are three numbered steps: 1. Learn about real food (with icons for Environment, Producers, Consumers, Communities); 2. Join the movement! (with a form for first name, email address, and a "GO!" button); 3. Tell all of your friends. (with social media icons for Facebook, Email, and Twitter). At the bottom, there is a "Real Food Events" section with a note that the feed is not available, and a "TAKE ACTION: Launch a Get Real! Campaign on your Campus today" call to action.

# Other items of note:

- Part of the planned Hauke Renovation/CCM addition there will be a new dining facility
  - ▣ A la carte options
  - ▣ Larger capacity kitchen to meet catering needs
  - ▣ Still in the design/planning phase. Ideas & suggestions should go to Ted DiGrande and Linda Wheeler
- Coke contract is up for renewal next year
  - ▣ Desire for more energy efficient vending machines
  - ▣ Offer different products??

# Goals & Tasks Brainstorm

- Setting “SMART” goals

<b>S</b> Specific	<b>M</b> Measurable	<b>A</b> Achievable	<b>R</b> Relevant	<b>T</b> Time Bound
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- Need to incorporate social justice & equity issues into our plan and goals, when applicable

# Examples of Goals

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- Example Goal 1: To use the Real Food Calculator to get a baseline assessment of our current purchasing by start of Fall 2012 semester
- Example Goal 2: To have all catered events (large and small) be zero waste events by 2014.

# Announcements/Questions

- Goals, etc. will be compiled and reviewed
- Announcements/Questions?
- Next meeting: TBA | | Topic: Co-Curricular Education & Public Engagement