



# SUSTAINABLE FOODSERVICE

Progress Report 2015 - 2016

**UCDAVIS**  
DINING SERVICES



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Sustainability & Nutrition Office

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# Overview of UC Davis Dining Services

UC Davis Dining Services is committed to actively engaging in procedures, policies, and practices that foster sustainable solutions at the University of California, Davis.

## About UC Davis Dining Services:

UC Davis has been and continues to be recognized as having one of the best college dining programs in the country. The high quality of the dining program contributes to many awards, including to UC Davis earning the #1 Cool School Sierra Magazine award and an "A" rating from College Prowler. In January 2016, UC Davis became the first University of California campus and second university in the nation to be certified for Responsible Epicurean and Agricultural Leadership (REAL). Additionally, UC Davis is nationally ranked as the 17th best college dining program, and has been awarded for its vegan-friendly dining program.



Campus-grown products, natural materials, foods, packaging, good farming and trade practices, and recycling programs are an integral part of everyday operations. To learn more about Dining Services and our commitment to sustainability, please visit [dining.ucdavis.edu/sustainability.html](http://dining.ucdavis.edu/sustainability.html)

## Resident Dining Program:

UC Davis Dining Services operates three resident dining commons on the UC Davis campus: Segundo, Tercero, and Cuarto Dining Commons. The resident dining program provides approximately 55,000 meals each week. Resident Dining also includes the UC Davis Culinary Support Center, serving resident and retail dining with fresh, from-scratch volume production.

## Retail Dining Program:

Dining Services operates retail dining at the Silo Union, Gunrock Pub, Scrubs, BioBrew, King Hall Coffee, and Star Ginger Food Truck, and manages contracts with small businesses<sup>1</sup> and the national franchises Taco Bell, Carl's Jr., Pizza Hut, and Starbucks.

The retail dining program also includes three convenience stores located in the on-campus residence living areas - Trudy's, Crossroads, and The Junction. There are additional concessions across campus for large campus events, arts & entertainment, and athletics. Over 26,000 transactions are made each week at these retail operations on campus.

University Catering is also managed by Dining Services and provides food to over 3,000 events every year. Retail dining utilizes the UC Davis Commissary for various retail food offerings.

## Sustainability and Nutrition Office:

The Sustainability & Nutrition Office manages the UC Davis Dining Services sustainability program, which oversees seven core sustainability practices: education, health and wellness, community and culture, sustainable agriculture, locally grown and produced, waste reduction and elimination and environmental stewardship. This program is implemented campus-wide in all UC Davis Dining Services locations. The Sustainability & Nutrition Office serves to support sustainability and nutrition culinary development and operations, special diets, menu labeling, food system management, and education and outreach for UC Davis Dining Services. Staff includes Director Linda Adams, R.D., Nutrition Services Coordinator Erin Lassig, Sustainability Manager Meghan Whirley and Sustainability and Education Coordinator, Kiko Barr. Student Coordinator Melinda Wang led the analysis of purchasing data for this report. Student Coordinator Kelly Kong led the designing and formatting for this report.



<sup>1</sup> Subcontracted food vendors are not included in this report - this includes Shah's Halal Food Cart, Fusion Fresh Cafe, La Crepe, El Rapido, Five-Star Catering and Cargo Coffee

# Sustainable Food Procurement

Since implementing a sustainable food program in 2006, UC Davis Dining Services continues to expand sustainable food choices in both resident and retail dining.

## UC Davis Dining Services 2015-2016 Summary:

Resident and Retail Dining Program purchases at the UC Davis Campus totaled over **\$10.5 million**.

Of all food purchases, **17% (\$1.8 million)** were locally grown and/or sustainably produced.

## Reporting Techniques

UC Davis Dining Services utilizes the criteria listed by the University of California within the Sustainable Foodservices Policy<sup>2</sup> guidelines to determine % sustainable food purchases made each year. These criteria include:

Locally Grown*	Animal Welfare Approved
Locally Raised, Handled, and Distributed	Global Animal Partnership (steps III, IV, V)
Fair Trade Certified**	Cage-free
Domestic Fair Trade Certified	Protected Harvest Certified
Shade-Grown or Bird Friendly Coffee	Marine Stewardship Council
Rainforest Alliance Certified	Seafood Watch Guide "Best Choices" or "Good Alternatives"
Food Alliance Certified	Farm/business social responsibility policy includes:
USDA Organic	(1) union or prevailing wages
AGA Grassfed	(2) transportation and/or housing support
Grass-finished/100% Grassfed	(3) health care benefits
Certified Humane Raised & Handled	<i>*Other practice or certified processes as determined by the campus and brought to the Sustainable Foodservices Working Group for review and possible addition in future policy updates.</i>
American Humane Certified	

*In addition to the criteria listed above, UC Davis Dining Services also includes 'Campus Grown' in the criteria for sustainable food.*



\*UC Davis Dining Services defines "local" as grown/raised within 250 miles from the UC Davis campus, with an emphasis on 50 miles and 100 miles from campus

\*\*Fair Trade Certified products must be third party certified by one of the following: IMO Fair For Life, Fairtrade international (FLO), Fair Trade USA

<sup>2</sup> <http://policy.ucop.edu/doc/3100155/Sustainable%20Practices>



*Student farmers preparing food for Dining Services at the UC Davis Student Farm*

## Factors Effecting Sustainable Food Purchases

**1** climate and weather patterns have required produce which was previously local or California-grown to be procured from outside of our food shed. These changes were discussed with FreshPoint San Francisco and Dining Services continues to maintain a close relationship and work together to achieve local and sustainable food purchasing goals.

**2** this fiscal year has brought sustainability staff changes as well as culinary management changes. Decreased sustainable food procurement could be related to the transition of knowledge, expertise, and process from these transitions.

**3** demand for sustainable meat products, including antibiotic free, grass fed, and grass-finished meat, as well as sustainable seafood, have continued to raise prices making sustainable sourcing difficult. In certain circumstances this resulted in changes to entrées in which the meal previously centered around a sustainably sourced meat protein.

**4** though we maintained our standard of 100% cage-free eggs, Dining purchased fewer total eggs. Due to an avian flu outbreak and stricter animal welfare standards, Dining Services along with other food service providers struggled to find cage-free eggs at comparable prices.

UC Davis Dining Services sustainable food purchases report is based on a full fiscal year analysis of all food purchases including summer conference services and summer sales in retail locations. All Dining Services operated foodservices locations within both UC Davis' resident and retail dining programs, excluding subcontractors, are included in the analysis.

The analysis process is completed by a team consisting of a UC Davis student leader and the Dining Services Sustainability Manager and requires greater than a total of 80 combined hours to complete. Dining Services is thankful for our suppliers in working with us to provide an accurate and detailed look at our purchases.

Though Dining Services maintains its commitment to serving sustainable food, we sometimes have competing priorities as well as unforeseen factors influencing how we can do this. 2015-2016 saw a marked decrease in sustainable food spend in several categories of residential and retail food service. This was due to several factors:

# Resident & Retail Dining Sustainable Food Highlights

Key strengths of the UC Davis resident and retail dining programs for sustainable food procurement include:



## Organic, locally grown rice and organic whole grains:

All white and brown rice served in the resident dining commons is sourced from Rue & Forsman Ranch from Marysville, CA. Wild and brown rices from Lundberg Farms, located in Richvale, CA is also standard on our dining commons menu. University Catering and the Gunrock Pub feature Rue & Forsman and Lundberg rice, as well.



## Cage-free eggs:

All shell and liquid eggs are cage free and Certified Humane Raised in resident dining. Shell eggs are also locally from Glaum Egg Ranch in Aptos, California.



## Sustainable and local dairy products:

All milk and some additional dairy products including yogurt and select cheeses served in the resident dining commons and retail locations are sourced from Clover Stornetta Farms, a leader in sustainable dairy practices. These products are American Humane Certified and sourced from family farms in Sonoma County.



## Food Alliance Certified Proteins:

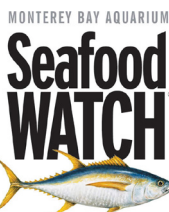
Food Alliance Certified Country Natural Beef hamburgers are featured daily in Cuarto Dining Commons. Food Alliance Certified Truitt Brothers Beans are our standard in Resident Dining and Catering.



## Fair Trade:

Beginning in 2015, Dining Services provides both hot and cold organic, Fair Trade Numi Tea in the resident dining commons. All drip coffee served in the resident dining commons is Fair Trade Certified. Starbucks and various coffee kiosks on campus also offer Fair Trade Certified blends.

All bananas served in the resident dining commons on Fridays are Fair Trade Certified and organic since fall of 2012. Fair Trade Guayaki yerba mate tea is available in all resident dining commons and convenience stores since fall of 2012. Bottled Honest Tea is also available in all convenience stores.



## Sustainable Seafood:

Dining Services strives to source only sustainably raised/caught seafood that meets Seafood Watch's 'good' or 'best' criteria or is Marine Stewardship Council certified, with the exception of canned tuna. University Catering works with campus event planners to understand what sustainable seafood options are available when developing menus.



## Seasonal Farmers Market Special entrees and chef special entrees:

Once a week in the dining commons, our Farmers Market Special entrees feature campus or locally grown, seasonal and often organic produce over pasta or organic rice and local or campus-produced olive oil.

UC Davis Student Farm Specials are also featured daily on the Cuarto Dining Commons' menu. Chef's special entrees, available once a month in all resident dining locations feature sustainable animal proteins. The chefs create unique recipes based on their individual tastes and talents. As often as possible the meal also will feature seasonal, local produce.

## Campus grown & raised:

Organic, student-grown produce from the Agricultural Sustainability Institute (ASI) at UC Davis' Student Farm Market Garden is served daily in all three resident dining commons, as well as by University Catering and the Gunrock Pub. UC Davis Olive Oil is featured on the salad bars and in select entrées in the dining commons, the Gunrock Pub and University Catering.

UC Davis Animal Science Meat Lab products are featured in University Catering, Gunrock Pub and Aggie Stadium.

Over 45,000 pounds of organic, fresh tomatoes have been harvested since 2009 from ASI's Russell Ranch Sustainable Agriculture Facility and processed into a roasted tomato sauce served throughout the year in various campus eateries. UC Davis Russell Ranch dried tomatoes are also a standard in our dining program campus wide since 2011. Russell Ranch wheat flour was featured in the Dining Commons pizza dough and catering options for the first time in 2014-2015, during which Dining Services purchased 10,000 lbs of this campus grown flour. In 2015-2016 Russell Ranch wheat flour was used in whole wheat pancakes and seitan.

## Organic "Ugly But Usable" Produce:

Dining Services closely communicates with FreshPoint and Coke Farms in San Juan Bautista, 150 miles from UC Davis, regarding their excess or imperfect fruits and vegetables. Through a program that FreshPoint calls "Ugly But Usable", Dining Services is able to contribute even greater to this local, organic farm by providing support through produce that may otherwise not be accessed. The products are high quality, fresh, and organic, yet are perceived to have an imperfect appearance by market standards. These purchases began in spring 2016 and so far more than \$3,000 have been devoted to this program, with plans to continue in 2016 - 2017.

## Local Fruit:

Dining Services maintains close relationships with many local growers and farms. During kiwi season, kiwis are purchased from and personally delivered by heirloom grower Frank Stenzel at Stenzel's Kiwis in Gridley, CA. Locally grown organic strawberries from Coke Farms, an organic grower in San Juan Bautista, are featured each week during strawberry growing season in all resident dining locations. The berries are also highlighted in select catering functions, at the Gunrock Pub, and during the annual Farm to College celebration in June. The Sustainability & Nutrition Office works closely with FreshPoint to receive seasonal, fresh fruits from local growers as much as possible. These fruits are grower-identified for the guests in the resident dining commons.

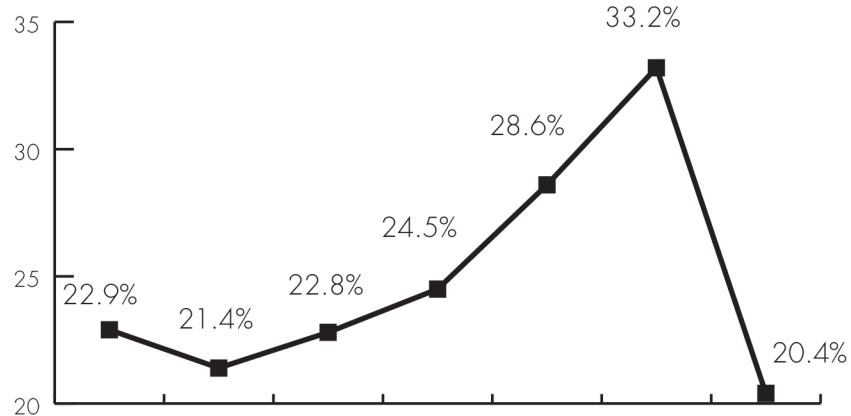


From top to bottom: Coke Farms mixed greens field, Dining Services order for the UC Davis Student Farm, Pictures of Student Farm staff, freshly picked green onions ready to be sold

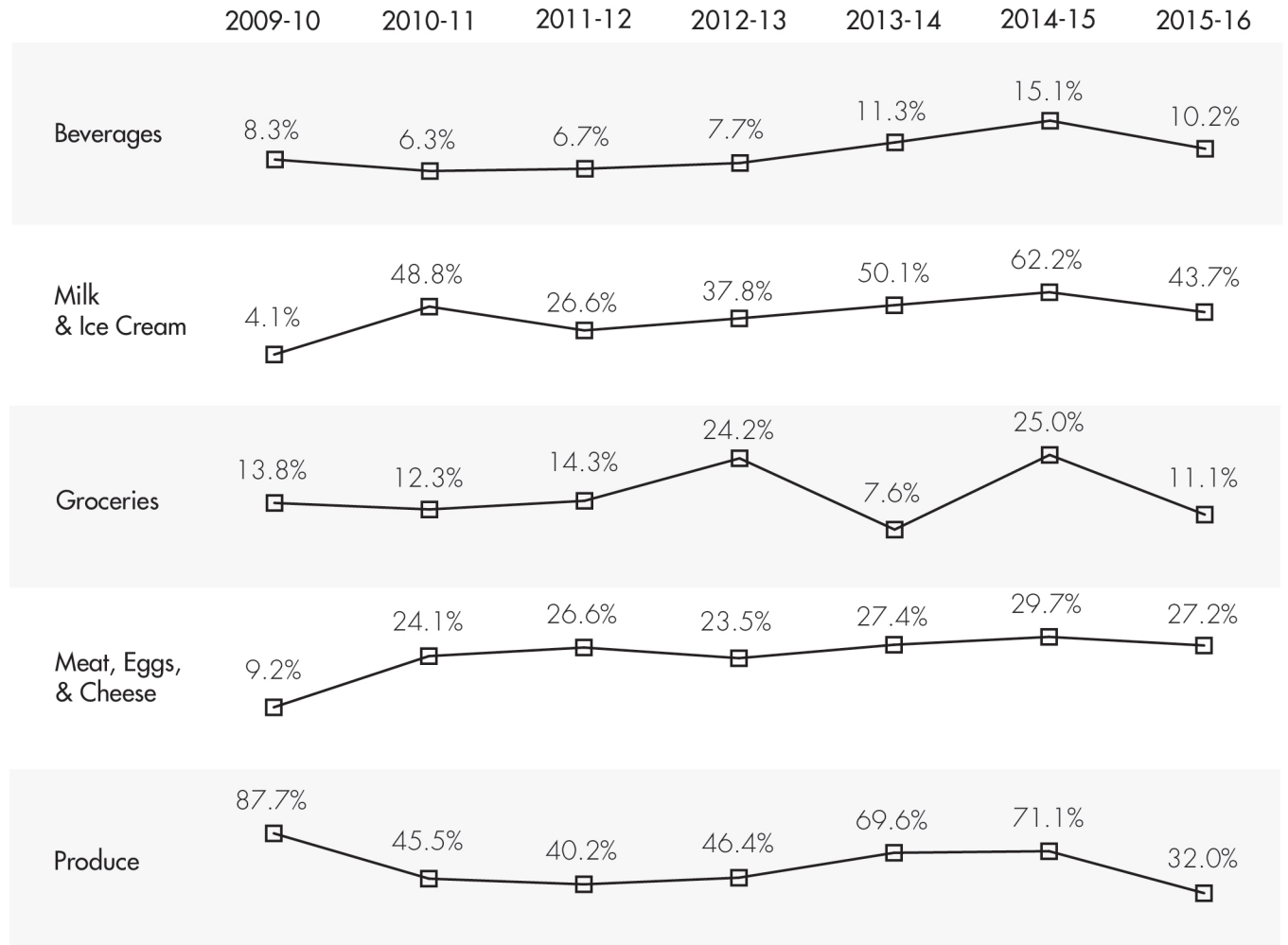
# Resident Dining - Sustainable Food Purchases

UC Davis Dining Services spent over \$6 million on food over the 2015 - 2016 fiscal year within the resident dining program. During this year, a total of 20.4% of all food purchases, \$1.6 million, came from local and sustainable sources, growers, and producers.

**Percentage of All Food Purchases that are Sustainable**



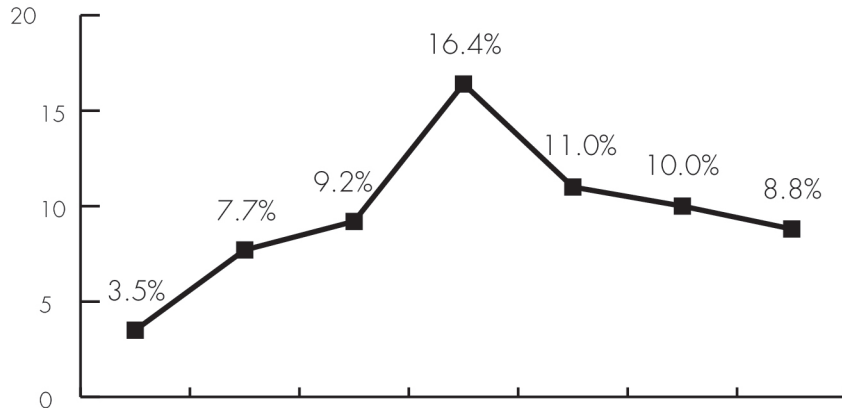
**Percentage of Sustainable Purchases in Food Category**



# Retail Dining - Sustainable Food Purchases

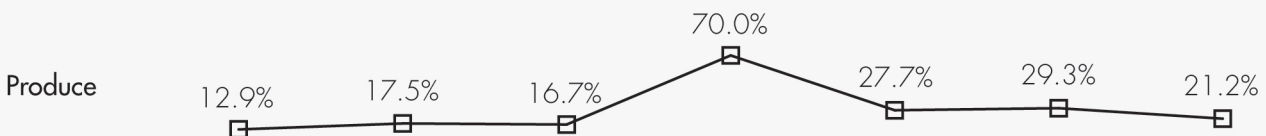
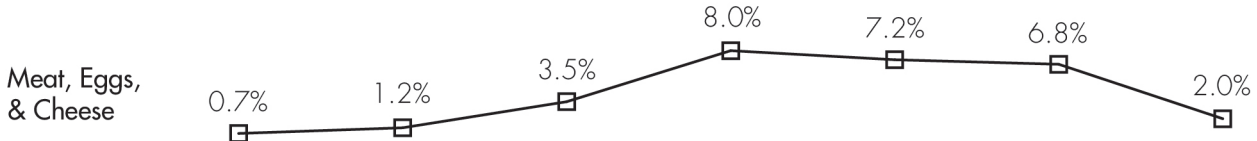
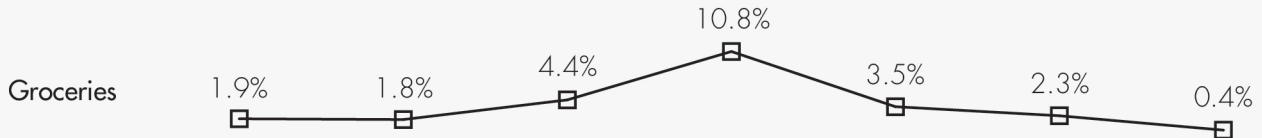
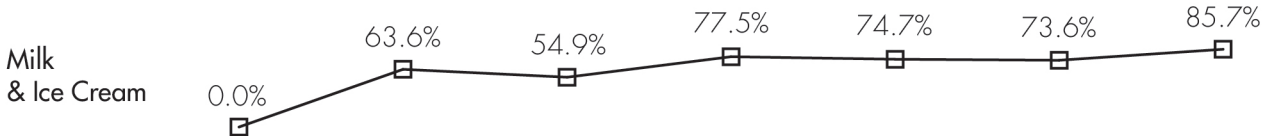
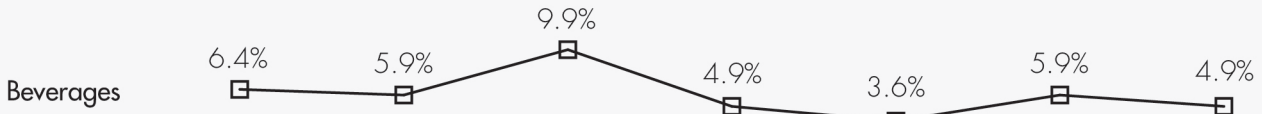
UC Davis Dining Services spent over \$2.7 million food over the 2015-2016 fiscal year within the retail dining program. During this year, a total of 8.8% of all food purchases, over \$238,000, came from local and sustainable sources, growers, and producers.

## Percentage of All Food Purchases that are Sustainable



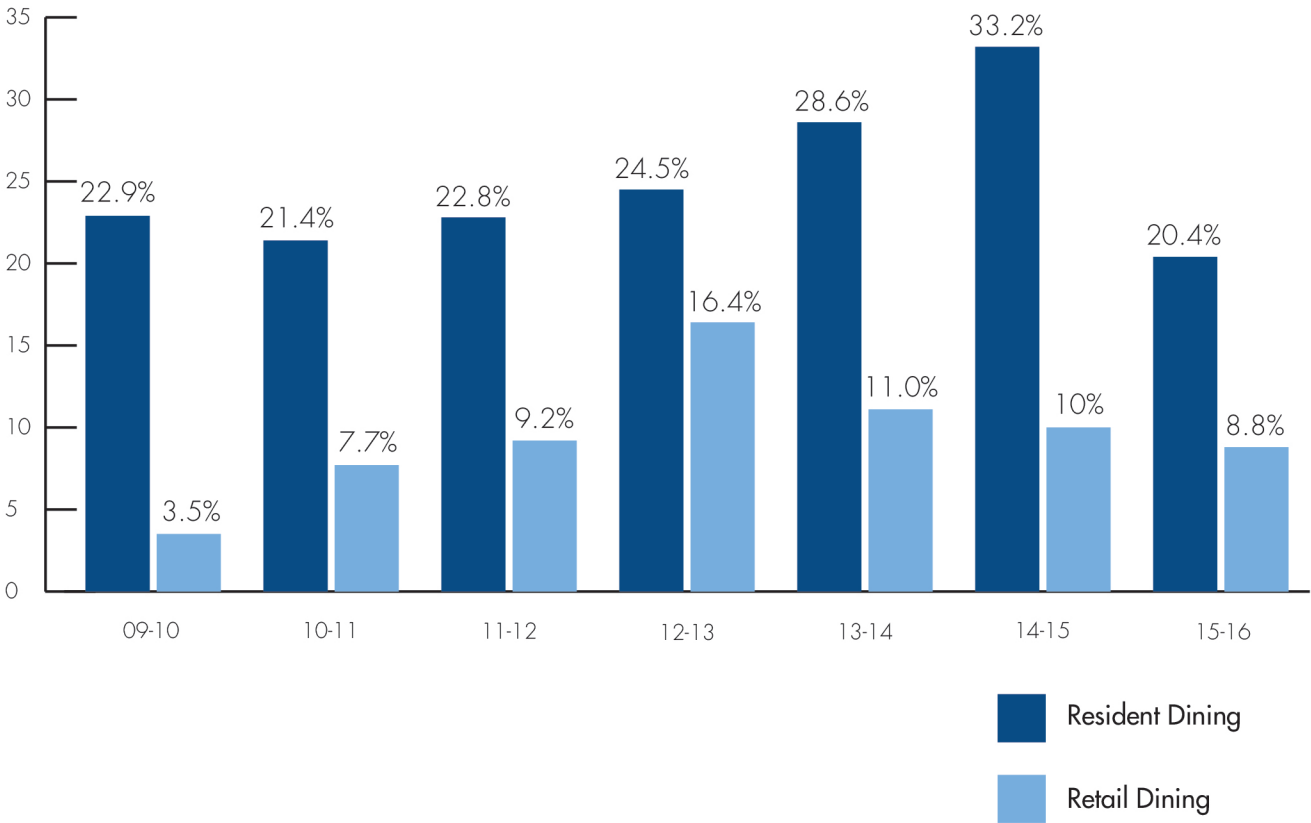
## Percentage of Sustainable Food Purchases in Food Category

2009-10    2010-11    2011-12    2012-13    2013-14    2014-15    2015-16

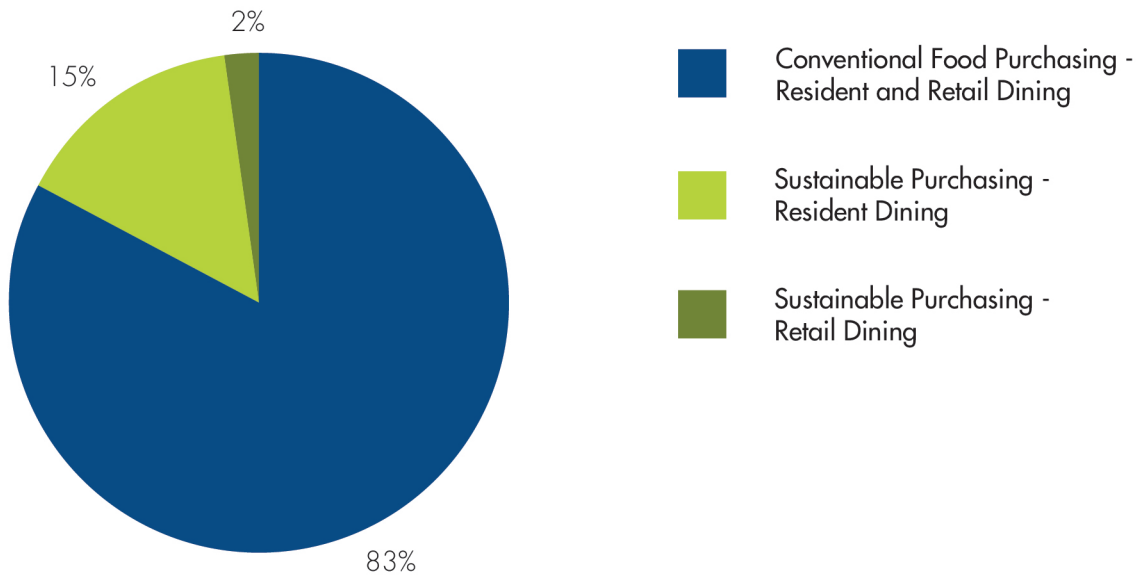


# Resident and Retail Dining - Sustainable Food Purchases

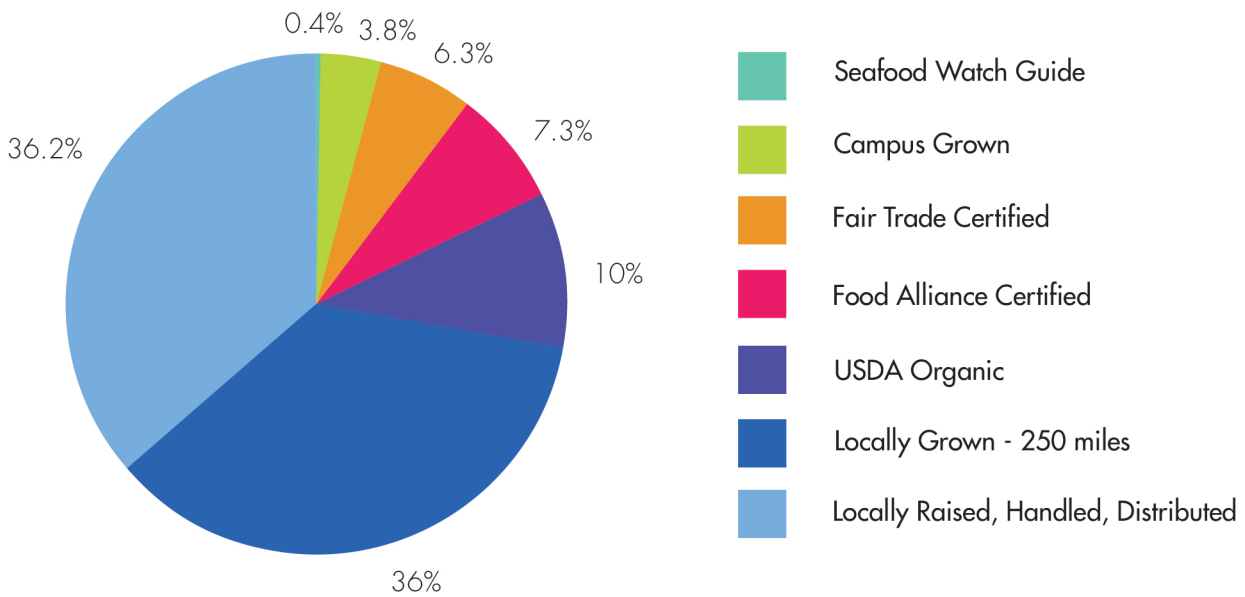
**Resident and Retail Dining  
Total Annual Sustainable Food Purchasing 2009-2016**



**UC Davis Dining Services  
Sustainable Food Purchases 2015 -2016**



**Sustainable Food Purchasing by Criteria 2015-2016  
(Resident and Retail Dining)**



# Sustainable Operations

UC Davis Dining Services is committed to waste reduction and environmental stewardship. We strive to support the UC Davis campus goal of becoming zero waste by 2020. Each year Dining Services diverts thousands of tons of organic waste, office paper, plastics, glass and metals from the landfill through recycling and composting programs. We are also striving to reduce the overall amount of 'waste' generated in our facilities.



From top to bottom: Dining Services worker cleaning dishes and composting uneaten food, reusable dishes used at a workshop by sustainability interns, sustainability intern helping a diner sort their waste for a quarterly waste audit

## Organic Waste Recycling

All campus dining facilities, including primary retail foodservice locations, are recycling all pre- and post-consumer organic waste into compost or bio-gas. Organic waste diversion was launched in foodservice locations on campus in 2005.

All organic waste from the UC Davis Dining Services resident dining commons is being converted into clean energy at the Renewable Energy Anaerobic Digester (READ) operated on the UC Davis Campus by Clean World Partners.

## Reducing Non-Recyclable Waste

Aggie Ware, a reusable dishware program, has been available for all resident hall programming since 2010 and helps eliminate disposable, non-recyclable/non-compostable plate ware from being purchased by residents and resident hall advisers for resident socials. Additionally, all retail and resident dining locations have been plastic bag free since 2009.

## Pre- and Post-consumer Food Waste Reduction through Education

Through education and serving efficiencies, implementing our Try-a-Taste and Just ask programs, UC Davis Dining Services helped students reduce plate waste, also known as post-consumer waste to 1.5 ounces per person in spring 2016, down from 3.6 oz per person in fall 2009.

The Waste Reduction & Recycling team in the Sustainability & Nutrition Office lead many initiatives including front and back of the house waste audits, tracking quantities of food donated and composted, and then communicating areas to increase efficiency and reduce waste at each dining commons. Food waste tracking utilizes programs created by the Sustainability & Nutrition Office and chefs in each dining commons. Consistent communication and improvement helps reduce pre-consumer waste from overproduction.

## One Cup Challenge

Dining Services has led education related to reusable cups and mugs each spring quarter, however this year the initiative grew to the first One Cup Challenge. This challenge, led by two waste reduction coordinators and Go Green Grant awardees, provided education, programming, and incentives to UC Davis students, staff, and faculty regarding single use cups. Through tabling, a weekly newsletter, marketing, collaboration with campus groups and dining locations, such as the ASUCD Coffeehouse, and a campus-wide event, over 500 people on campus were engaged with this first-of-its-kind challenge.

## Zero Waste Concessions

For the fifth year in a row, Dining Services has operated the zero-waste concessions program at the UC Davis Aggie Stadium. UC Davis was recognized for having the highest diversion rates in the nation at Aggie Stadium in the US Environmental Protection Agency's Waste Wise Game Day Challenge from 2011-2013. Dining Services continues to participate in this challenge with a diversion rate of 97%.

On March 3, 2016, UC Davis achieved a 92% diversion rate at its last home basketball game of the season and tied for second highest diversion rate in the annual Recycle Mania GameDay Basketball Competition.

## Sustainable Business Certification

All three resident dining operations as well the Culinary Support Center and University Catering are certified by the Sacramento Area Sustainable Business program. This program assesses for energy conservation, water conservation, pollution prevention, solid waste reduction, green building, transportation & air quality. They were certified in spring 2015 and maintain active certifications.

To learn more about Sacramento Area Sustainable Business Certification, please visit [www.sacberc.org](http://www.sacberc.org).

## Green Buildings

Cuarto Dining Commons is a LEED certified facility at the Gold level. Features of the building include mechanical system improvements, lighting energy use reduction, renewable energy, non-chemical water treatment systems, solar heat recovery system with high-efficiency boilers and pumps, lighting controls integration and utilization of recycled content materials. In 2011, Cuarto Dining Commons received the annual California Higher Education Energy Efficiency and Sustainability Best Practice Award for Sustainable Foodservice. Segundo Services Center, home of the Dining Services administrative offices, received LEED Platinum certification in early 2014.

## Zero Waste Events

UC Davis Dining Services continues to work with the campus to strengthen the campus-wide zero waste event programs. All events catered by University Catering and Resident Dining are standard zero-waste, meaning that all the service ware provided is either reusable, compostable, or recyclable. Our catering team also works with event planners to identify menus that incorporate bulk instead of individually packaged items as much as possible to eliminate unnecessary packaging.

# SUSTAINABLE CATERING for a BETTER TOMORROW

• HOW TO PLAN A SUSTAINABLE EVENT •

- 1 CHOOSE REUSABLE ITEMS WHEN POSSIBLE**  
• china • linen • silk floral
- 2 USE COMPOSTABLE CUPS, NAPKINS AND CUTLERY WHEN NECESSARY**
- 3 order items in BULK to reduce waste**
- 4 PROVIDE BINS FOR COMPOST RECYCLING**
- 5 COMPOST all food SCRAPS**
- 6 Donate leftover foods to charity**
- 7 • USE • FAIR TRADE COFFEE**
- 8 • USE • FAIR TRADE TEA**
- 8 Choose locally grown, seasonal, regional & sustainably grown and raised products**
- 9 CHOOSE ORGANIC/FREE-RANGE MEATS**
- 10 CHOOSE BEST SUSTAINABLE SEAFOOD CHOICES (SEAFOODWATCH.ORG)**
- 11 Choose local & sustainably produced beer & wine**
- 12 PROVIDE menu signage/menu cards indicating sustainably sourced foods**
- 13 use sustainable or reusable event decor**
- 14 Select healthy menu items that are low in SUGAR FAT SALT**
- 15 PROVIDE VEGAN VEGETARIAN MENU OPTIONS**

## Health and Wellness

Promoting a healthy mind, body and soul is essential for the physical sustainability of our students and employees. UC Davis Dining Services is a leader in providing healthy, well-balanced meals to the campus community and providing enriched educational materials that support healthful food choices. Dining Services features from-scratch cooking in our dining rooms, restaurants and catering events. We offer healthy to-go meal items for students on the run and support students' health by providing healthy beverage options in the resident dining commons, convenience stores and retail operations.

Over the past academic year, Dining Services launched and expanded many programs to promote health and wellness. Highlights are listed below:



### Healthy Aggies Blog

With weekly posts on topics geared towards busy UC Davis students, the Healthy Aggies blog began in May 2013. During the 2015-2016 year, student Nutrition Coordinators continued writing this blog, which receives solid and growing traffic. Additionally, Healthy Aggies has increased their reach by engaging actively in social media, particularly Instagram and Facebook. Through these platforms the network is thriving and connecting with students, student organizations, and campus efforts. This is one additional way UC Davis Dining Services is engaging the campus community and beyond on health and wellness.

Check out the blog at [healthyaggies.com](http://healthyaggies.com)



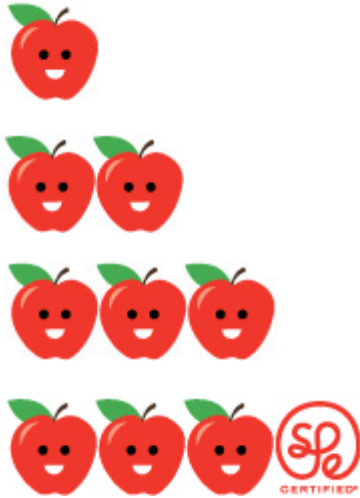
**T TABLE FOR TWO**

### Table for Two

UC Davis Dining Services partnered with the Blum Center for Developing Economies and the Table for Two program, launching Share the Harvest in the Gunrock Pub restaurant on campus in spring 2012. Share the Harvest emphasizes the importance of local sustainably grown foods that are rich in nutrients and also delicious. This year, Braised Chicken Trio Color Quinoa and Green Tea Halibut on Creamy Organic Polenta were designated as Table for Two select dishes. Purchase of these tasty meals included an additional \$0.25 cents for Table for Two, which serves to provide warm school lunches for over 11 million children annually in sub-Saharan Africa. During the 2015-2016 academic year, 429 Table for Two meals were served and \$107.25 were donated to children in need.

Learn more about Table for Two at [tablefor2.org/tft\\_usa](http://tablefor2.org/tft_usa)





## Healthy Food Labeling adds SPE Certification top mark

The Happy, Healthy Apple Program helps students and customers identify which items are 'healthy' choices based on nutrient density. The more nutrient-dense an item is, the more 'apples' it receives. If the item has three apples and an SPE Certified logo, it meets the highest standard of SPE Certification. This label is featured on all Simply-to-Go packaging for express-to-go meals and in resident dining on menu signage. Student interns within the Sustainability and Nutrition office are currently investigating retail location nutrition information to expand labeling to additional retail outlets.

The criteria for this program can be found at [dining.ucdavis.edu/nutrition.html](http://dining.ucdavis.edu/nutrition.html)



## SPE Certified Meals

UC Davis Dining Services partnered with SPE certified in fall of 2013 to bring students and other dining guests meals that are third-party certified for nutrient density and sustainability. These meals featured updated recipes including the campus favorite, Santa Fe Chicken Salad. Changes were made to the recipe to result in "more of what you need, less of what you don't". The salad contains antibiotic free meat (an SPE criterion), Greek yogurt dressing and roasted pumpkin seeds instead of fried tortilla strips. The resulting dish contained 35% more dietary fiber, 25% less sodium, 20% fewer calories, and the taste was magnificent! Other featured dishes included Roasted Corn and Mushroom Quesadilla, Capellini Sofrito and Chard, and Vietnamese Dragon Fish. Some of the recipes that were modified remain in the program 2015-16 and are notated with the fourth happy healthy apple on menu signage.

# Education and Engagement with External Stakeholders

Education is at the core of UC Davis Dining Services sustainability program with the goal of providing a living lab and educational environment to engage and encourage students to be conscious consumers. UC Davis Dining Services works closely with UC Davis Student Housing and the Davis community to support and contribute to a more localized, community based food system.



## Sustainability Education

The Dining Services Sustainability Education program runs through the academic year in all resident dining commons and select retail locations, providing education on the seven core sustainability practices behind UC Davis Dining Services sustainability program. Students learn how they can make a positive impact on their community and environment through peer to peer engagement, educational activities, table cards, games, events, and engaging displays and posters.



## Nutrition Talk

The Nutrition Talk educational program runs through the academic year in the resident and retail dining locations and provides students and guests opportunities to learn key strategies to eat healthy and exercise right. During the 2013-2014 academic year, education on SPE Certification was included in this educational program. The program features nutrition bulletin boards loaded with information about the weekly topics addressing some of the most common questions related to nutrition, wellness and exercise. For even greater personalized care, nutrition interns, as well as the resident Registered Dietitian, Linda Adams, are available to address students' and guests' questions related to nutrition, health, wellness, and exercise.



In fall 2014, the nutrition team began programming focused on active food and cooking demonstrations. 2015-2016 brought about an increase in their engaging, hands-on programming. During the year, nutrition students are present weekly in the resident dining commons with a cooking demo that utilizes seasonal foods. They aim to showcase recipes that are delicious yet simple enough that students can create these in their residence hall with the recipe they're provided. The pinnacle of this program is a Cooking Challenge two times per year. The themes vary from Favorite from Home to a focus on using ingredients from the on campus Food Pantry.

Learn more about the Nutrition Talk at [dining.ucdavis.edu](http://dining.ucdavis.edu)

## Student Sustainability & Nutrition Internships

Dining Services offers a variety of sustainability and nutrition related internships over the academic year - providing over 60 UC Davis students leadership experience in sustainable food systems, health and wellness. The Sustainability Internship program includes eight paid student sustainability coordinator positions focusing on waste reduction, campus grown programs, sustainability education, and sustainability design, and the resident garden, as well as a team of volunteer interns to support each area. The Nutrition program, similarly, includes six paid Student Coordinators, heading the Healthy Aggies blog, Nutrition Talk Education, resident dining and Farmers Market cooking demonstrations.

Learn more about the Nutrition Talk at [dining.ucdavis.edu](http://dining.ucdavis.edu)

From top to bottom: Residents decorate reusable bags at a workshop, Nutrition interns tabling to teach residents about food, Sustainability intern weighing food waste at the Cuarto Dining Common

## Resident Garden

The Resident Garden is a space for on-campus residents to learn about edible plants, how they are grown and cared for and how they can be prepared after harvesting. Headed by a student coordinator and a team of volunteer interns, over 120 students were involved in the garden over the past academic year by joining in garden workshops, including learning about the medicinal properties of herbs and making your own tea, as well as contributing to planting, harvesting, garden maintenance, and cooking demonstrations. In spring 2016, the Resident Garden started the Adopt-A-Plot program which allowed students to adopt a 3.5' by 3.5' plot. This program was created and initiated by the resident garden student coordinator. This provided students of all experience levels with access to seeds, transplants, tools, fertilizer, and mentorship.

Learn more about the Resident Garden at [dining.ucdavis.edu](http://dining.ucdavis.edu)

## UC Davis Student Farm

Purchases from the on-campus, organic UC Davis Student Farm Market Garden have nearly tripled since a stronger relationship between the students at the farm and UC Davis Dining Services chefs was created in 2011. The student-grown produce is featured in all resident dining commons, the Gunrock Pub and University Catering. Students and chefs meet quarterly to plan production for the upcoming growing seasons. The program has created a great opportunity for students, chefs, and campus community members to experience field-to-table style dining first-hand. The program has also increased Dining Services ability to engage external stakeholders on the importance of a more regionalized food system. This year, students and chefs added additional Student Farm produce features throughout the Dining Commons. Overall purchasing increased 20% from 2014-2015 with over \$37,000 of Student Farm purchases.

Learn more about the UC Davis Student Farm at [asi.ucdavis.edu/programs/sf](http://asi.ucdavis.edu/programs/sf)

## UC Davis Ecological Garden

Initiated by a student coordinator, in fall 2015, the Aggie Grown team collaborated with the UC Davis Ecological Garden to start Aggie Bloom. Aggie Bloom is a partnership in which Dining Services sources fresh, seasonal flowers from the Ecological Garden. The flowers first began to be featured by University Catering. In one short year, flowers are now delivered weekly for all University Catering events, the Gunrock Pub, and all three resident dining commons. The program has contributed to the creation of a new paid position at the Student Farm.

Learn more about the UC Davis Student Farm at [asi.ucdavis.edu/programs/ecological-garden](http://asi.ucdavis.edu/programs/ecological-garden)

## UC Davis Farmers Market

Since fall 2012, UC Davis Dining Services has been the lead campus sponsor and liaison for the UC Davis Farmers Market, which occurs in both the fall and spring quarters. The UC Davis Farmers Market unites students and organizations dedicated to promoting sustainability and nutrition on campus. Aggie Cash, a declining debit account for UC Davis students, credit cards, and EBT are accepted at the UC Davis Farmers Market. The UC Davis Farmers Market is a strong collaboration between eight sponsoring departments and interacts with countless students, faculty, and staff through the season.

Learn more about the UC Davis Farmers Market at [farmersmarket.ucdavis.edu](http://farmersmarket.ucdavis.edu)



From top to bottom: Volunteers gardening in the Resident Garden, Student farmers packing produce, Student farmers designing flower bouquets



## Go Green Grant

In its fifth year, UC Davis campus and student sustainability projects were provided \$4,340 worth of grant funding through the 2016 UC Davis Go Green Grant Program provided by Dining Services. Grant awardees included The Green Initiative Fund (TGIF), The One Cup Challenge, The Experimental Community Garden, and the Hunt Hall Bokashi composting expansion.

The Go Green Grant was created and provided by Sodexo, in partnership with UC Davis Dining Services. The annual \$6,000 fund was available to fund innovative projects fostering a more sustainable campus.

While the sponsorship committee determined that all four projects will further extend sustainability and sustainable food systems to the UC Davis campus community, The Green Initiative Fund (TGIF), in particular, will leave a long lasting and deep impact on the future of the campus and its students. TGIF is a \$3.00 fee initiative that will be collected on a per quarter basis for five years to go toward a granting pool for students whose projects support campus sustainability efforts and demonstrate significant undergraduate student involvement. Funding from the Go Green Grant was used for the TGIF campaign, and TGIF was successfully voted in the ASUCD Winter 2016 Ballot. TGIF will, in effect, replace the Go Green Grant as it shares similar goals, but provides a much greater grant pool to support sustainability projects.



From top to bottom: Fruit and Veggie Up Logo, volunteers working at the ASUCD Pantry one of the Go Green Grant recipients, UC Davis Athletic Members volunteering at the Pantry, members of the Bokashi Group, another Go Green Grant recipient, show their new compost

## Hunger Relief - Aggie Food Connection

In spring of 2013, the UC Davis Food Recovery Network launched in partnership with sustainability coordinator, Stefanie Scott, and a group of students from various campus organizations including the Education for Sustainable Living Program, CALPIRG, Key Club, and the ASUCD Environmental Policy and Planning Commission. The UC Davis Food Recovery Network continued bi-weekly deliveries of overproduced food from Segundo and Tercero Resident Dining Commons, donating it to local community stakeholders including Davis Community Meals.

In 2014, UC Davis Student Housing and Dining Services launched the Aggie Food Connection, a comprehensive student hunger relief program that includes pre-loaded student meal cards to resident dining commons for eligible students and discounted bulk food purchases for the UC Davis ASUCD Pantry. This effort was an expanded partnership with the UC Davis ASUCD Pantry that began in 2011 with the Swipe Out Hunger program, in which resident dining meal plan holders donate "swipes" to support the Pantry. This year, the Swipe Out Hunger campaign was expanded and over 8,500 meals, worth over \$25,000, were donated by students to support the Aggie Food Connection. In addition, UC Davis Dining Services provides catering support each year for the Davis Farmers Market Pig Day breakfast in Central Park to benefit the Yolo County Food Bank.

Dining Services collaborates with Student Health & Counseling Services to provide Fruit & Veggie Up! support weekly all year long, including the summer quarters. Dining services provides training, volunteer recruitment and coordination, and procedures for the sanitation of bins for the programming. Through this partnership, students collect "ugly" produce from Nugget in Davis and these are provided free of charge in the Student Health & Wellness Center to students twice a week.

## Farm to College and Food Day

Spring 2016 saw the tenth annual Farm to College special meal hosted by Dining Services. This meal brings together the campus and local community on the Segundo lawn to celebrate sustainable agriculture and regional food systems. The outdoor event coincides with the completion of the spring quarter and is rich in hands-on activities and educational displays, engaging students and guests in various aspects of sustainability within our food system.

The fall Farm to Fork meal aligns with the nationally celebrated Food Day on October 15, 2015. This meal, along with the spring's Farm to College meal, featured local and campus grown items, sustainable proteins and from-scratch favorites. In addition to the incredible farm-to-table meal in all three resident dining commons on Food Day, several additional activities happened throughout 'food week' to support the campus community in engaging in a more localized, humane, fair and sustainable food system.

Learn more about Food Day at [fooday.org](http://fooday.org)



From top to bottom: Nutrition interns showcasing a healthy recipe diners can make at home, tacos at Farm to College



## Sustainability Resources

UC Davis Dining Services  
[dining.ucdavis.edu/sustainability.html](http://dining.ucdavis.edu/sustainability.html)

UC Davis Student Housing  
[housing.ucdavis.edu](http://housing.ucdavis.edu)

Sodexo, USA  
[bettertomorrow.sodexousa.com/home](http://bettertomorrow.sodexousa.com/home)

UC Davis Sustainability  
[sustainability.ucdavis.edu](http://sustainability.ucdavis.edu)

Agricultural Sustainability Institute at UC Davis  
[asi.ucdavis.edu](http://asi.ucdavis.edu)

University of California  
[universityofcalifornia.edu/sustainability](http://universityofcalifornia.edu/sustainability)