

Implementing the CSU Sustainable Food Policy

Stephanie Yee & Estefania Narvaez

The policy: Sustainable Food Service (p. 4-5)

1. All campus food service organizations should track their sustainable food purchases. Such tracking and reporting will be grounded in the Real Food Challenge guidelines, or equivalent, with consideration to campus requested improvements. Campuses shall strive to increase their sustainable food purchases to 20 percent of total food budget by 2020.
2. Campuses and food service organizations shall collaborate to provide information and/or training on sustainable food service operations to staff and patrons. (14-New)

Sustainable Food Policy

What it means/each campus required to do?

- Track food purchasing and impacts of product shifts
 - Real Food Calculator!
- Provide information to staff and patrons
 - Potential training for food service staff
 - Education and outreach for campus community, especially students

Resources we already have

- Administration Manual Draft
 - collection of best practices and recommendations by the CSU Core Team based on feedback from multiple stakeholders on how to achieve the 20% Real Food by 2020
- Real Food Calculator
 - Online tracking tool where students audit food purchases. It's AASHE STARS compatible and has staff to support users
 - Can be done in multiple ways:
 - As part of a class
 - An internship for credit or pay
 - As volunteer

More resources

- CSU Core Team
 - (Students can apply!!!)
- Regional Trainings
 - (Bring your students!)
- National Summits
 - (Send your students!)

Contact information & links

Real Food Challenge

Website

realfoodchallenge.org

Real Food Generation - Summit Fall 2016

<http://www.realfoodchallenge.org/programs/summits>

Contact information

Estefania Narvaez, West Coast Regional Coordinator

stefy@realfoodchallenge.org

Stephanie Yee, Core Team member and CSU Monterey Bay student

stephanie@realfoodchallenge.org