Cal Poly Campus Dining

Sustainable Dining to Reduce the University’s Foodprint
OBJECTIVE

Reduce Cal Poly’s overall ecological “foodprint.”
STRATEGIES

1. Increase food sustainability through procurement, production and waste practices
2. Build partnerships across campus with stakeholders sharing common goals for a more holistic, effective approach
3. Employ community outreach to promote food sustainability
INCREASE SUSTAINABILITY

Review food sustainability procurement, production and waste practices and expand efforts.
Cal Poly Campus Dining

AASHE STARS Tracking Sheet

For credit criteria, please see the STARS 2.1 Technical Manual.

<table>
<thead>
<tr>
<th>Credit</th>
<th>Reporting Field</th>
<th>Total Type</th>
<th>Response</th>
<th>Status</th>
<th>Internal Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>OP 7: Food and Beverage Purchasing</td>
<td>A brief description of the institution’s notable activities and accomplishments related to this subcategory</td>
<td>Optional</td>
<td>NA</td>
<td></td>
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<td></td>
<td>Percentage of dining services food and beverage expenditures on products that are third-party verified - organic, non-GMO, or fair trade.</td>
<td>Required</td>
<td>Y' sophisticated</td>
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<td></td>
<td>Percentage of dining services food and beverage expenditures on locally produced and community-sourced (CVS) food and beverages, and local food and beverages that are NOT third-party verified - organic, non-GMO, or fair trade.</td>
<td>Required</td>
<td>NA</td>
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<tr>
<td></td>
<td>Percentage of dining services food and beverage expenditures on conventional food products (i.e., locally produced and community-sourced (CVS) food and beverages that are NOT third-party verified - organic, non-GMO, or fair trade)</td>
<td>Conditional</td>
<td>NA</td>
<td></td>
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<td></td>
<td>Sustainability is an integral part of Cal Poly Dining services, providing an environmentally friendly dining experience for all students.</td>
<td>Required</td>
<td>Y' sophisticated</td>
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<td></td>
<td>Institutional food and beverage services, sustainability, and waste reduction initiatives include the reduction of waste and single-use plastics, the implementation of recycling and composting programs, and the use of sustainable practices such as sourcing locally produced and community-sourced (CVS) food and beverages that are NOT third-party verified - organic, non-GMO, or fair trade.</td>
<td>Conditional</td>
<td>NA</td>
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<td>Institutional food and beverage services, sustainability, and waste reduction initiatives include the reduction of waste and single-use plastics, the implementation of recycling and composting programs, and the use of sustainable practices such as sourcing locally produced and community-sourced (CVS) food and beverages that are NOT third-party verified - organic, non-GMO, or fair trade.</td>
<td>Conditional</td>
<td>NA</td>
<td></td>
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<td>A brief description of the sustainable food and beverage purchasing program, including how the sustainability impacts of products in specific categories are assessed (e.g., nutritional, social, environmental, health, etc.).</td>
<td>Required</td>
<td>Organic</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Collaborate with Facilities, University Housing and Kennedy Library to educate the campus community to implement recycling and composting efforts.
Signage for the implemented Zero Waste Stations

Accompanying magnet

Student designed custom Zero Waste Station backboard
Quiz: Is your Starbucks cup recyclable or compostable?

by Jacob Lauing
FOR IMMEDIATE RELEASE
October 8, 2015

Contact: Eric Veium
805-756-5163; eveium@calpoly.edu

Cal Poly Announces Zero Waste Pilot Program to Launch Oct. 12

SAN LUIS OBISPO — Zero Waste Recycling has come to Cal Poly. A pilot program begins Monday, Oct. 12, with collection containers installed at key locations — six dormitories, the student center, the campus’s busiest food court and in the library.

Each of these 27 stations will collect recyclables and trash and will include a new bin for compostable materials that previously ended up in the landfill. The new category includes all food scraps, napkins and compostable containers, drink cups and coffee cups.

“We’re excited to be able to offer this to the campus community,” said Dennis Elliot, Cal Poly’s director of Energy, Utilities, and Sustainability. “Every year we have received requests from students, faculty and staff to help the campus move toward a zero waste status. This pilot program will allow us to work out the kinks before we expand the system to the entire Cal Poly campus.”
Develop an integrated marketing campaign to educate and promote food sustainability.
Reduce your foodprint

Eat local
Pass on packaging
Take only what you’ll eat
Recycle and compost
Homecoming court members round up votes to be crowned king or queen

1. Each of the six colleges voted for their candidate: The SLO County, Engineering, Business, Social Science, Arts & Humanities, and Continuing Education. Each college's voting process is different and unique to that college. Votes were tabulated and each college's winner was announced.

2. Members of the court voted 20 random votes along with the students.

3. Online voting is open to students and staff via MustangMystery from Oct 20-24.

4. Queen and king are crowned during the halftime of the homecoming football game Oct 25.

It's one thing to talk sustainability. It's another to walk the walk.

CAL POLY • SUSTAINABILITY
SOCIAL MEDIA

Facebook

Cal Poly Dining
January 5

Eat fresh and local. SLO has some of the best produce around!
#sustainability #reduceyourfoodprint #eatyourgreens

Mustangs, did you know that 230 tons of food scraps and coffee grounds are locally composted into nutrient-rich soil annually?! #Sustainability #Calpoly #PolyProud

Twitter

Cal Poly Dining @CPoampudining Jan 26

42,000 gallons of cooking oil was turned into useful products within the last 5 years
#sustainability

Cal Poly Dining @CPoampudining Jan 18

#CalPolyProud that Cal Poly grows their own avocados on campus! #eatlocal #learnbydoing #sustainability #reduceyourfoodprint
Sustainable dining to reduce Cal Poly’s foodprint

Sustainability is an integral part of Cal Poly’s services, providing students with an environmentally friendly campus today and for tomorrow. As one of the largest commercial services on campus, Campus Dining strives to lessen our environmental impact with programs, products and services that reduce Cal Poly’s foodprint. Our sustainability efforts are focused around five key areas:

1. Food Sustainability
2. Waste Stream Management
3. Water and Energy Conservation
4. Green Buildings
5. Green Transportation

Food Sustainability

Cal Poly students, faculty and staff expect Campus Dining’s food to be good. What “good” means, however, goes beyond taste and nutrition. It means that it is sustainable. One way we ensure the food we serve is sustainable is evaluating food sourcing. We are always looking to expand our list of food providers to meet the California State University’s sustainability policy, which states “Campuses shall strive to increase their sustainable food purchases to 20 percent of total food budget by 2020.”
Celebrate Earth Day Every Day

Tuesday, April 19 | 11 a.m. - 1 p.m.

Cal Poly Campus Dining celebrates Earth Day at 19-Metro Station, April 19th.

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Come to Campus Dining Food Forum and dig into food issues at Cal Poly. An expert panel will be on hand to share their perspectives and answer questions.

State of Our Plate

MAY 12

UU 204

11:00 am – 1:00 pm

Food forum may 12

Come to campus dining food forum and dig into food issues at cal poly. An expert panel will be on hand to share their perspectives and answer questions.

More info: eatingoncaliforthefuture.
Come join us on Thursday! We’ll be serving Lucy’s samples.
https://www.facebook.com/events/885296594956243/
1. Exceeded the California State University’s goal with sustainable food purchases totaling approximately 22 percent for the 2015-2016 academic year
2. 3.4 million gallons of water saved
3. 200,000 pounds of cardboard recycled
4. 8,400 gallons of used cooking oil recovered and turned into bio-diesel, soap or a supplement for animal feed
5. 230 tons of food waste/ coffee grounds composted
RESULTS

6. 2 million media impressions achieved, reaching the entire campus community
QUESTIONS?
Thank you