

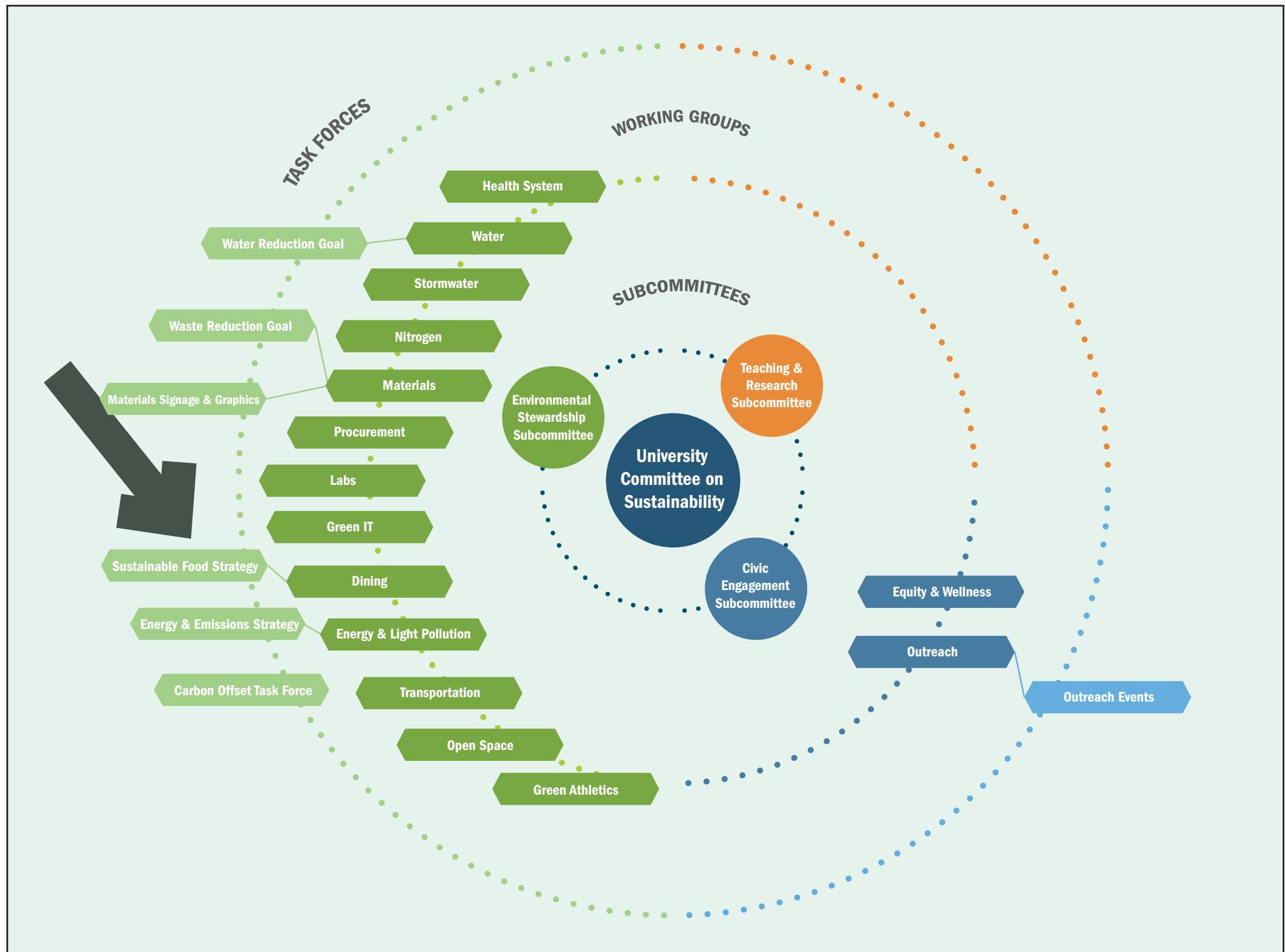


2017 Annual Report

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SUSTAINABLE FOOD STRATEGY TASK FORCE



The Sustainable Food Strategy Task Force (Task Force) was formed in 2016 to implement the UVA Sustainability Plan (2016-2020) goals relating to food. In its first year the Task Force was chaired by Andrea Trimble, Sustainability Director, and facilitated by Tanya Denckla Cobb, Director of the Institute for Environmental Negotiation (IEN). Task Force members represented several university entities connected with the campus food system, including: UVA Dining (Aramark), UVA Health System Dining (Morrison), Darden Dining (Compass), the Office for Sustainability, Environmental Resources, Morven Kitchen Garden, the Nitrogen Footprint Project, Green Dining, Greens to Grounds, the School of Medicine, the Department of Politics, and the UVA Food Collaborative. Meeting once a month, the Task Force develops strategies to implement the five Sustainability Plan Food Goals.

One of the most significant decisions embedded in the Sustainability Plan is for UVA to adopt the nationally accepted definition and metrics for sustainable food as developed by the Association for the Advancement of Sustainability in Higher Education (AASHE): the Sustainability, Tracking and Rating System (STARS). The AASHE STARS definition of “sustainable” requires the food to be produced within 250 miles of the dining location, and to meet other criteria, such as humanely raised and fairly traded. Prior to setting specific targets for sustainable food purchases, the Task Force agreed to establish UVA Dining’s (Aramark) current baseline of sustainable food purchases according to AASHE STARS. The next step was for Dining to implement and evaluate small pilots projects, such as pop-up food stations featuring local and sustainable foods, several new partnerships with Charlottesville-based producers, a sustainable meat burrito station, a farmers market event, and tweaks to the Fine Arts Café menu to include more local and sustainable foods. The Task Force anticipates that it will be able to assess measurable impact of these pilots based on the AASHE STARS rating in winter 2018, after which time it will set targets for annual increases in sustainable food purchasing. The Task Force is hopeful that UVA Health Systems and Darden Dining will soon follow suit by establishing their baseline purchases in the AASHE STARS system to allow for measurement of changes over time.

Numerous other efforts are underway to advance the University’s Food Goals. UVA Dining is expected to join the national James Beard Foundation’s Blended Burger Project, to be launched in fall 2017. The Nitrogen Footprint Project, funded by the Sustainability Committee, will continue its study of the effects of labeling on student purchasing behavior. A student survey will be launched at the beginning of the semester to assess to what extent, and in what ways, students think about sustainability in the context of their dining plans and eating patterns. Funded by the Sustainability Committee and led by Paul Freedman, Associate Chair and Professor of Politics, the survey will assess the importance of specific sustainability criteria for food purchases, and the extent to which labels, signage or other information can shape perceptions and choices.

The Food Film Forum completed its seventh year, and featured a series of nine documentaries concerning how food impacts community, health, food justice, and the environment. Each film was followed by a lively discussion between a panel of experts and participants.

Watch for more to come, as the Task Force plans for sustained action to realize the University’s Sustainability Food Goals!



27 UVA DINING LOCATIONS

- 1819 Supply at Med Ed Convenience Store
- 1819 Supply Newcomb Convenience Store
- Alderman Cafe
- Argo Tea
- C3 at Lambeth Convenience Store
- C3 at Runk Convenience Store
- Cafe McLeod
- The Castle
- Clark Cafe
- Crossroads Food Court
- Crumbs on the Corner
- Fine Arts Cafe
- French House
- Fresh Food Co.
- Garden Room Faculty & Staff Dining Room
- In the Nood: Virginia's Gourmet Noodle Bar
- John Paul Jones Athletic Dining Room
- N2Go
- Observatory Hill Dining Room
- Pavilion XI
- Poolside Cafe
- Rising Roll
- Runk Dining Room
- Shea House
- Sidley Austin Cafe
- Spanish House
- West Range

67,000 TOTAL MEALS SERVED
BY DINING EACH WEEK

50,000 TOTAL MEALS SERVED IN
RESIDENTIAL DINING
ROOMS PER WEEK

17,000 TOTAL MEALS SERVED
IN RETAIL LOCATIONS
PER WEEK

TOTAL POUNDS OF FOOD SERVED

Last school year (August 2016 - May 2017) UVA bought around **30,500 pounds** of apples just from Local Food Hub, all from growers located in central Virginia.

This year, Morven Kitchen Gardens produced over 500 pounds of squash to be used in the dining halls for theme meals.



ESTABLISHING BASELINE OF DINING'S PURCHASING



In 2016, UVA Dining contracted with FarmLogix to review its FY2015 food purchases and determine what percentage was considered sustainable (according to the metrics established by AASHE STARS). This assessment found that 6.73% of UVA Dining's purchasing was sustainable in 2015. Of all of its food purchases, 3.27% - nearly half of the total - were sustainable animal products. Within this category 11.3% of meat purchases meet the AASHE STARS sustainability metrics. This indicates that there is significant opportunity for increasing sustainable meat purchases.

By contract, UVA Dining's goal is to meet 50% sustainable food purchases by 2034. To meet this goal, the Task Force will begin to set annual goals for sustainable food purchases after receiving the FY2016 analysis by FarmLogix of dining purchases, so that a comparison with FY2015 can be made and reasonable yet ambitious annual benchmarks for improving sustainable food purchasing can be set.



Annually increase the percentage of sustainable food and beverages available on Grounds.

2015: 6.73%

Sustainable Food Purchases

2034 Goal: 50%

Sustainable Food Purchases

INCREASING LOCAL VENDOR POP-UPS ON GROUNDS



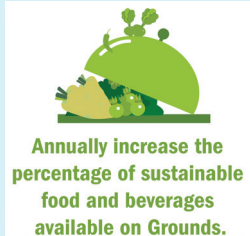
Local vendor pop-ups on Grounds bring locally grown and produced food and beverages directly to the University's market. Pop-ups also help to increase student, faculty, and staff awareness of local food systems. Vendor "features" spotlight local farmers to showcase their products and underscore UVA Dining's commitment to supporting sustainable food systems. This collaboration strengthens community connections while also working to increase awareness.



In the past year, there have been...

- | | | | |
|---|---|----|------------|
| 5 | Wonderment Bakeshop & Creamery | 8 | Jan's Jams |
| 3 | Morven Kitchen Garden (kohlrabi demonstrations) | 10 | LUMI Juice |
| 2 | Produce Source Partners Farmers' Market (who bring produce from a local farm and promote their local program) | | |

Local Vendor Pop-ups and Local Farm Features



FARMERS' MARKET



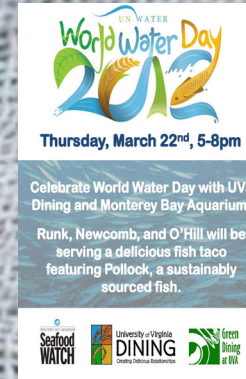
FAIR TRADE FINALS



SOCIAL JUSTICE DAY



HOSTING THEME MEALS



In recent years, UVA's Dining Halls have been hosting themed meals with the goal to increase percentage of sustainable food and beverages on grounds. Some of these events include All-Vegetarian Meals, Green Restaurant Celebration, Farm to Fork Fairs, as well as a Marine Stewardship Council Feature in line with World Water Day. Like the vendor pop-ups on Grounds, these events also work to promote awareness of sustainably sourced meals.

EARNING CERTIFICATIONS

UVA Dining has earned various certifications that express the University's dedication to becoming a leader in sustainable dining. Many of these awards and certifications are audited, and UVA's sustainability practices are reassessed annually to evaluate consistency.



Reduce the energy and water impact of dining operations.

MARINE STEWARDSHIP COUNCIL CHAIN OF CUSTODY CERTIFICATION



UVA Dining has maintained the Chain of Custody certification under the Marine Stewardship Council (MSC) since 2014. This indicates that traceables are identified and recorded and certified products are segregated. This standard is upheld throughout the supply chain from fishery to final sale. UVA serves sustainably-sourced cod and pollock in its dining locations.

GREEN RESTAURANT CERTIFICATION



Two locations on Grounds are Certified Green Restaurants. They meet and exceed environmental sustainability criteria in six categories and implement 58 specified steps to achieve this. Observatory Hill Dining Room and Fine Arts Café have successfully accomplished minimizing waste, responsible sourcing, and operating efficiently in order to gain this recognition. Observatory Hill has a three Star certification and Fine Arts Cafe has a two Star certification.

EXEMPLARY ENVIRONMENTAL ENTERPRISE (E3)



The Exemplary Environmental Enterprise (E3) distinction is awarded to facilities that have a fully implemented environmental management process as well as a pollution prevention program. UVA is currently the only university in Virginia to receive an E3 Designation for Exemplary Environmental Enterprise.



WASTE

Goal: Reduce the total tonnage of waste generated by UVA 50% below 2014 amounts by 2035

Goal: Landfill less than 2,000 tons of waste annually by the year 2035



- In 2016, UVA generated 15,140 tons of waste. This is 5.3% less than waste generated in 2014.
- The majority of UVA's waste comes from landfill municipal solid waste and recycled coal ash, representing 32.1 and 25.0 percent of total waste generated in 2016.
- In 2016, UVA diverted 45.7% of all waste from landfill by recycling 6,917 tons of waste.



2016: 5.3% less waste, recycled 6,917 tons of waste, diverted 45.7% of all waste from landfill

COMPOSTING

In 2016, composting on Grounds reached an impressive 747.1 tons of compost recycled. This is a 36.9% increase from the previous year, and a 81.6% increase.

% Change since 2011

% Total MSW
Recycled



111.1%

% Total Recycled



247.3%

% Total Waste



151.4%



ASSESSING OUR NITROGEN FOOTPRINT

The Nitrogen Working Group (NWG) at UVA is a team of undergraduate students, faculty, and staff who calculate UVA's nitrogen (N) footprint and develop projects at UVA with a goal of reduction. An N footprint is the measure of reactive N released into the environment as a result of an entity's resource use. The major components of an N footprint include energy use and food production.



During the past year, the NWG has collaborated with the psychology department on studies to assess the impact of environmental labeling of food products on student choice. These labels ranked the sustainability of each product by assessing the nitrogen, carbon, and water footprints of the product. The study was conducted at the Fine Arts Café. A replicate study will be conducted during the fall 2017 semester.

The NWG is developing a better understanding of the supply chain of organic and local foods served at UVA as well as the production practices that local farmers use. NWG plans to collaborate with members of the Task Force to gather this information and create a map of local food purchases at UVA in hopes of setting goals to increase organic and local purchasing.

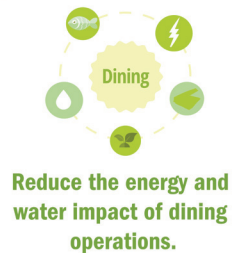
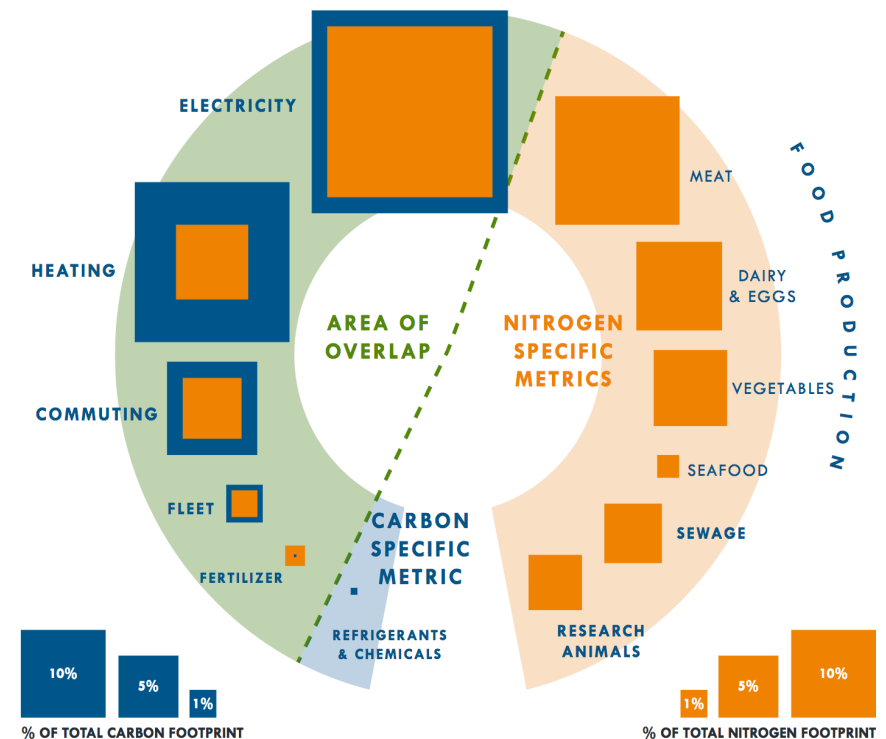


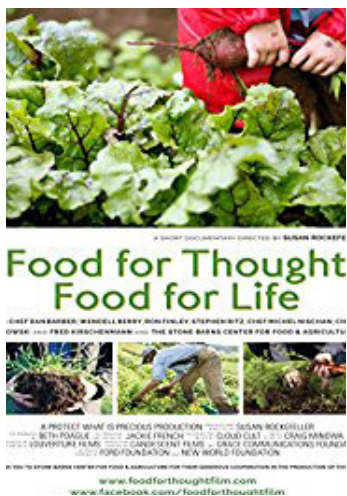
FIGURE 4 COMPARING UVA'S CARBON & NITROGEN FOOTPRINTS BY SECTOR



HOSTING PUBLIC FOOD FILM FORUMS

Completing its seventh year, the Food Film Forum hosted by the UVA Food Collaborative gained momentum with additional sponsorship from the Task Force, UVA Sustainability, and UVA Dining. The Food Film Forum features documentary films about how food impacts community, health, the environment, and social justice. Each event, in collaboration with various community partners, is kicked off with casual conversation over a quick bite, and each screening is followed by lively discussion between a panel of experts and attendees. All films are free and open to the public.

November 2016



Food for Thought; Food for Life



Homeward



Home Flavored



Economies of Community



Seed Sovereignty



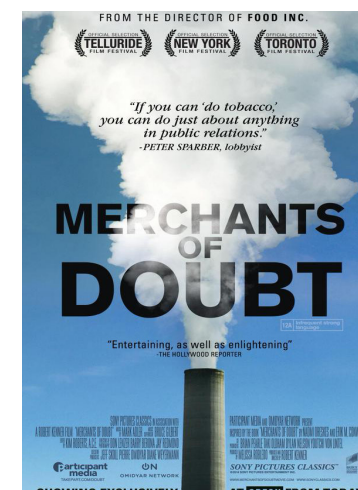
Growing a Healthy Community, Westhaven

March 2017



Sustainable

April 2017



Merchants of Doubt



Flow - For the Love of Water

9 FILMS SCREENED: 4 FOOD FILM FORUM EVENTS

SYMPOSIUM ON SUSTAINABLE FOOD SUPPLY CHAIN

The UVA Institute for Environmental Negotiation received a grant to host a Symposium on overcoming supply chain barriers to universities purchasing sustainable foods. Now scheduled for December 8, 2017, the symposium will convene participants from Virginia universities, including our 4-VA partner universities George Mason University, James Madison University, University of Virginia, and Virginia Tech.

- GOALS**
- 1 Increase understanding of the barriers and possible strategies to overcome the barriers to university's purchase of sustainable foods.
 - 2 Create an action research agenda to be pursued by participating universities, individually or jointly.
 - 3 Develop partnerships between institutions to work together to develop a supply chain for specific sustainable foods.
 - 4 Create commitments by individual participants to work together to advance the goals of increasing university's sustainable food purchases.
 - 5 Identify pilot projects that may be undertaken singularly or jointly.



INCREASING ROLE OF MORVEN KITCHEN GARDEN

The Morven Kitchen Garden (MKG) is a UVA student run farm located at Morven, a 3,000 acre farm owned by the UVA Foundation. Students have grown over 25 different crops this year. MKG has sold produce to local restaurants and stores this year including Boar's Head Inn, Integral Yoga, and Salt.



In the fall of 2017, the MKG CSA pickup point was moved to campus in front of O'Hill Dining and a student size share was added to our share sizes.

We have an executive group of eight students who lead garden workdays and organize and promote the garden on campus. They hold meetings each week on campus where students can learn more about the garden. Students, faculty, and staff join us in the garden for workdays to help seed, plant, weed, and harvest. Workdays are held throughout the year. Paid internships are also available during the summer and throughout the school year.



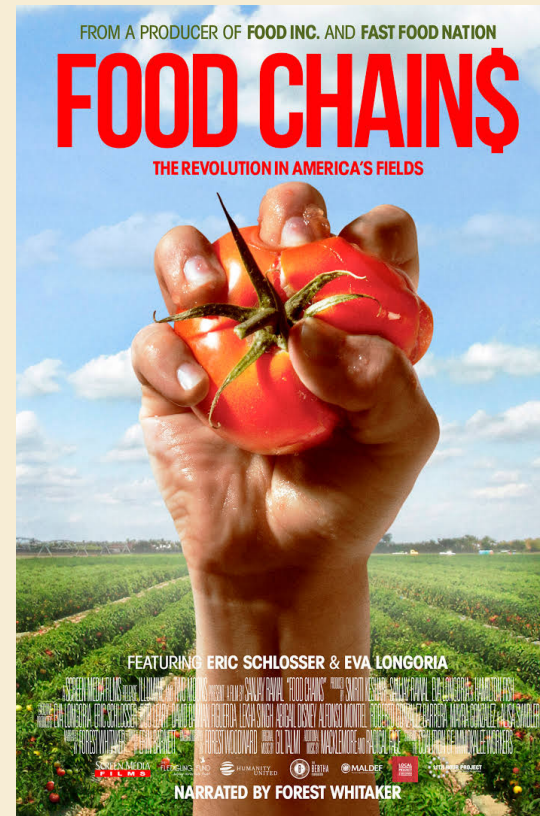
"We are currently working with the garden to secure GAP certification so we can put sustainable, local, student-grown food into dining rooms. We featured kohlrabi in a cooking demonstration last year, and will feature butternut squash in fall 2017." - Samantha Jameson, U.V.a. Sustainability Assistant



Collaborate within UVA and with the region...to advance sustainable food systems in the broader community.

WORKING ALONGSIDE UVA FOOD COLLABORATIVE

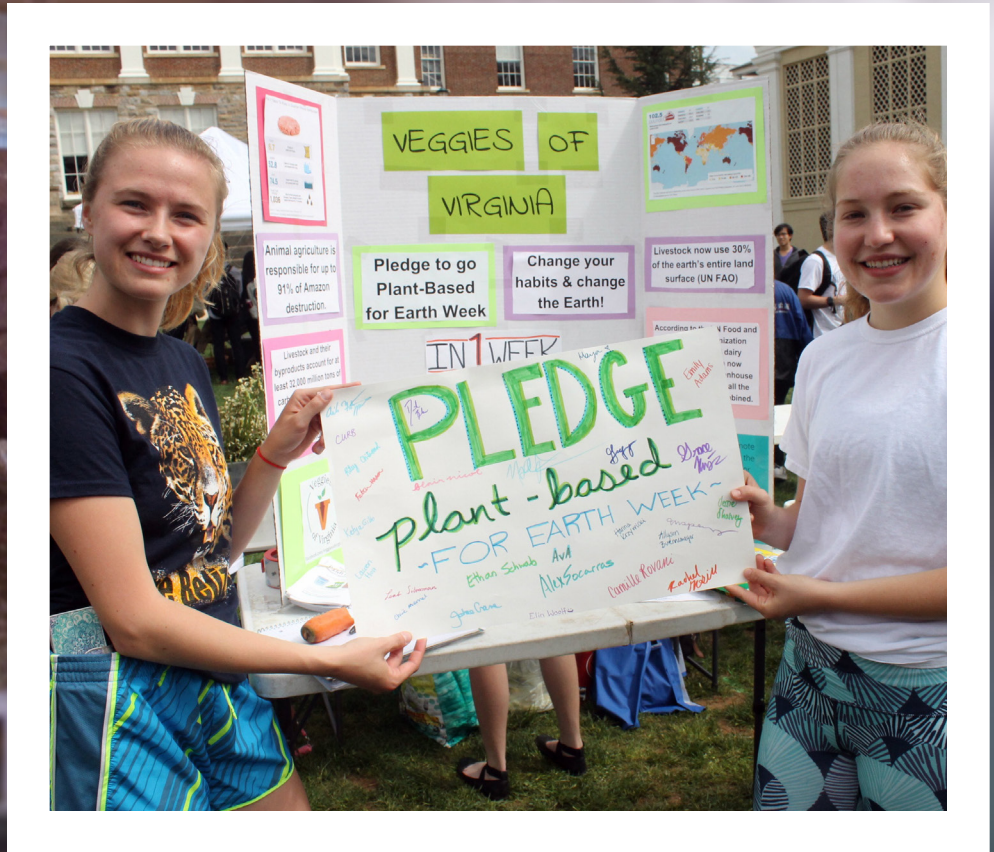
Since January of 2010, the University of Virginia Food Collaborative has worked to promote research, teaching, and community engagement around issues of food, agriculture and sustainability. The Collaborative includes faculty, staff, students, and community members. Current research focuses are farmers markets, schoolyard gardens, food deserts, local food heritage, and other topics. The Food Collaborative sponsors talks, panels, and film screenings, and provides a focal point for University and community efforts to study and improve regional and local food systems.



This past October, the UVA Food Collaborative helped to organize the seventh annual Food Film Forum, which kicked off with a screening of *A Place at the Table*.

ANALYZING STUDENTS' SUSTAINABLE FOOD CHOICES

This fall, with support from a Grounds as a Learning Lab research grant from the University Committee on Sustainability, Food Collaborative members will survey a representative sample of approximately 1,000 university undergraduates to study attitudes and behaviors around food and sustainability. The survey will explore the extent to which students think about sustainability in the context of making choices among meal plans and the food they choose to consume. The findings will establish a baseline to compare to future surveys, both at UVA and at other institutions in the Commonwealth.



NEW! VIRGINIA FOOD SYSTEMS LEADERSHIP INSTITUTE

An outcome of the Morven April 2016 Symposium organized by George Mason University and the Smithsonian-Mason School of Conservation -- in collaboration with University of Virginia, James Madison University, and Virginia Tech -- was the need for a focused interdisciplinary program to foster future food systems leaders. Over the past year, members of the Task Force participated in the conceptualization of the Virginia Food Systems Leadership Institute (VFSLI).

Now scheduled to launch its first cohort in June 2018, the VFSLI is an interdisciplinary three-credit summer course aimed at fostering rising leaders in the areas of sustainable food systems. While open to anyone, at any age, the program will target undergraduate and graduate students at collaborating universities including George Mason University, University of Virginia, James Madison University, and Virginia Tech.



APPLY TO VFSLI



The class will run for four weeks, beginning with two weeks in residence at the Smithsonian-Mason School of Conservation in Front Royal. During this residency, students will work with professors to develop projects pertaining to their institution's dining service provider. In the second two weeks, students will return to their home universities to work on a group research project designed by the VFSLI partners. Students will put together a proposal for improving dining hall sustainability under the advisement of one faculty and one dining service mentor. To complete the course, students will present their research project results during a "mini-symposium," which will include assessments from VFSLI faculty.

Seeking six students from each university! Sign up for June 2018 Inaugural Cohort

If you are interested in joining the VFSLI inaugural cohort, contact Tanya Denckla Cobb at td6n@virginia.edu.

ACKNOWLEDGMENTS

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Tomatoes: *Office for Sustainability*
Carrots: *Office for Sustainability*
Presenter 1: *Office for Sustainability*
Donuts: *Office for Sustainability*
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Woman with Veggies: *Justin Ide, Courtesy of Local Food Hub*

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