



INTRODUCTION

University food and dining services is one area that can have a significant impact on carbon emissions, the environment, human health, labor and animal welfare. Through the creation, promotion and implementation of sustainable and responsible food procurement, energy and water conservation, waste stream management, and education, West Chester University food service can actively support the American College & University Presidents' Climate commitment through the reduction of greenhouse gas emissions associated with current food procurement practices. WCU currently contracts with ARAMARK for dining services. ARAMARK employs a full-time sustainability coordinator at WCU and, as a corporation, is committed to a number of general sustainable food service goals.

GOALS

Reduce greenhouse gas emissions associated with dining services through the creation, promotion, and implementation of sustainable and responsible food procurement, energy and water conservation, waste stream management, and education. Develop solutions, incentives, and resources to lower the environmental burden of the University's food service operations while maintaining and/or improving nutritional quality, product appeal, and the requirements of sustainable food standards.

SUMMARY OF PROJECTS AND INITIATIVES

1. Dining Services Planning & Policies

Objective 1.1 – Establish a Sustainable Food Service Working Group

Objective 1.2 – Develop and Implement a Sustainable Food Production and Purchasing Policy

2. Sustainable Dining Education and Outreach

Objective 2.1 – Develop Outreach and Educational Instruments

PROJECTS AND INITIATIVES

1. Dining Services Planning & Policies

OBJECTIVE 1.1 – ESTABLISH A SUSTAINABLE FOOD SERVICE WORKING GROUP

Food Service Working Group outcomes: The Climate Action Plan Implementation committee develops the mission of the Sustainable Food Service Working Group in collaboration with the Assistant Vice President for Student Affairs. The Working Group will be charged with developing, implementing and monitoring a Sustainable Food Policy at WCU.

- Resources Needed: Funding for a Working Group Coordinator/Intern
- Implementation time frame: By 2014

OBJECTIVE 1.2 – DEVELOP AND IMPLEMENT A SUSTAINABLE FOOD POLICY

Background: WCU currently has no written Sustainable Food Policy. Without a policy that clearly states WCU’s goals, objectives, procurement strategies, targets and timelines, there is no standard by which to measure success, evaluate progress, or make necessary changes.

Sustainable Food Policy outcomes: The Sustainable Food Service Working Group develops and implements a **Sustainable Food Purchasing Policy** that does at least the following:

1. Fosters a sustainable food service program that contributes to the economic vitality, environmental sustainability, and quality of life in the region.
2. Maintains variety, quality, and availability of vegetarian, vegan, and organic options.
3. Establishes sustainability standards for contracted food service providers in the areas of pesticide reduction, soil and water conservation, wildlife habitat conservation, care for livestock, non-GMO products, and safe and fair working conditions to the maximum extent feasible during the performance of the contract.
 - Action Step: Establish a definition of “sustainable food” and create a mission statement for a Sustainable Food Policy that is consistent with the mission of the University, its Strategic Plan, and the Climate Action Plan.
 - Action Step: Use the **Charting Emissions from Food Services (Chefs)** tool to produce a baseline, full life cycle analysis of current food procurement that includes GHG emissions as well as current water, waste and recycling data.
 - Action Step: Develop an action plan that establishes goals to measurably improve carbon emissions and other sustainability objectives associated with the purchase of food used by dining services. Among the goals is a set of guidelines for institutional purchasing that (1) increases food procurement from local and regional food producers; (2) increases the percentage of foods purchased with third-party certification (USDA certified organic, Certified Humane Raised, etc).
 - Action Step: Produce quarterly and/or annual reports to evaluate and document compliance, percentages, improvements and goals in meaningful and measurable ways.
 - Action Step: Establish procedures to communicate efforts and accomplishments with the campus and the community.

2. Sustainable Dining Education & Outreach

OBJECTIVE 2.1 – DEVELOP OUTREACH AND EDUCATIONAL INSTRUMENTS

Dining Education and Outreach Outcomes: Develop outreach and educational instruments to coordinate and encourage educational efforts to promote awareness and understanding of sustainable food systems and nutrition.

- Action Step: Determine appropriate educational tools for the target audiences (food service staff, students, campus community, and local community).
- Action Step: Establish Longer-term goals of developing more course offerings on food and sustainability, as well as the infusion of food and sustainability into current courses.