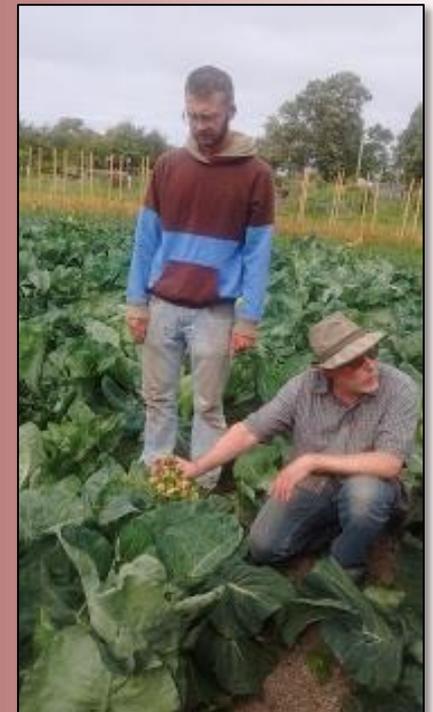


AASHE Presentation  
Will Bailey-Elkin  
December 11, 2017



# Goals:

- How to get KPU Farm produce into the Richmond Campus Cafeteria.
- How to transition the Richmond Campus Cafeteria to a more sustainable menu overall.



# KPU Farms

- Four areas of production (Terraces/Steveston/Tsawwassen/Garden City Lands).
- Run by Sustainable Agriculture students, Tsawwassen Farm School students, Richmond Farm School students and KPU faculty.
- Produces a large variety of seasonal produce: greens, kale, chard, herbs, brussel sprouts, cauliflower, broccoli, beans, peas, tomatoes, potatoes, squash etc.



# Richmond Campus Cafeteria:

- Managed by Sodexo- Large corporation, produce is purchased in bulk (wholesale market), menu rarely changes, Chef's have little room for menu changes, not seasonal, not local, contracted.

# Sustainable Agriculture Produce and the Richmond Cafeteria

- Problem:
  - Our produce costs more
  - Our produce is highly seasonal
  - We cannot meet the demand that the Richmond Cafeteria requires

# Sustainable Agriculture Produce and the Richmond Cafeteria

- Feature Dish:
  - Change the feature dish to a ‘KPU Student Grown’ dish.
  - Advertise that KPU students grow it.
  - Showcase a relationship between students and the KPU food system
  - Advertise the program

# Subtle Menu Changes:

- Move veggie burger to the top of the menu
- Advertise that you can in fact purchase a salad from the Cafeteria menu.
- Make healthy veggie-based sides more visible



# How to Transition to a More Sustainable Menu

- KPU Environmental Sustainability Committee should advise the Executive to initiate the change and work with Sodexo to create a more sustainable food system on campus.

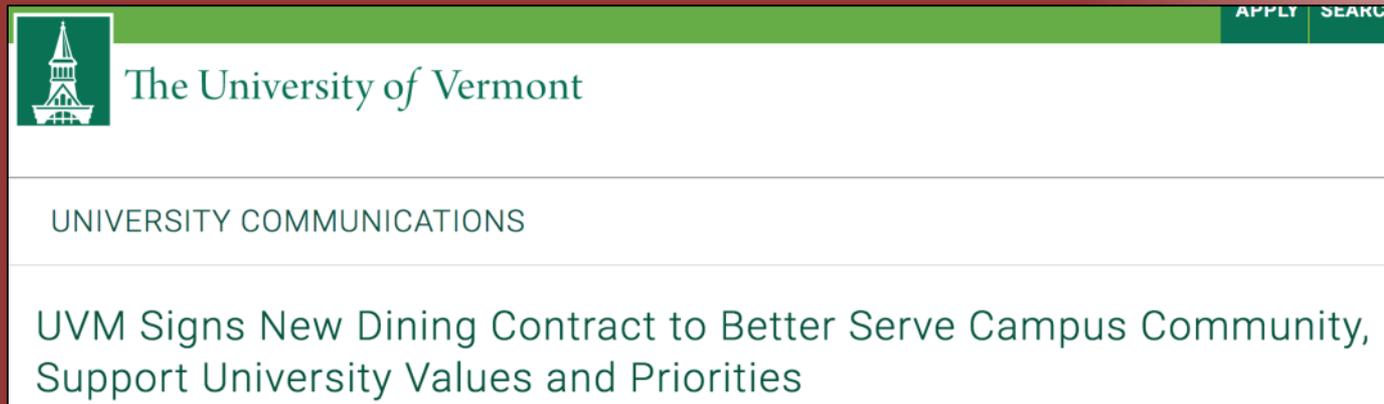
## FOOD

The following sustainable food options are provided to the community:

- **Campus cafeterias**
  - KPU has partnered with Sodexo to provide sustainable dining services. Menus are designed to take advantage of local fruits and vegetables, including the Langley garden.
  - From May to September food is prepared using some produce from the Langley School of Horticulture Field Labs.
  - All coffee sold at the Surrey campus cafeteria is Rainforest Alliance Certified, all coffee sold in the Langley cafeteria is Fair-trade certified.
  - Seafood follows Ocean Wise standards when possible.

# It can be done!

- The University of Vermont has had Sodexo as a food service provider for 59 years.
- UV created a Dining Services Committee- composed of members representing students, faculty, and staff.



The screenshot shows a news article header from The University of Vermont website. At the top right, there are buttons for 'APPLY' and 'SEARCH'. The main header features the university's logo on the left and the text 'The University of Vermont' in a serif font. Below this, a horizontal line separates the header from the sub-header 'UNIVERSITY COMMUNICATIONS'. The main title of the article is 'UVM Signs New Dining Contract to Better Serve Campus Community, Support University Values and Priorities'.

APPLY SEARCH

 The University of Vermont

UNIVERSITY COMMUNICATIONS

UVM Signs New Dining Contract to Better Serve Campus Community, Support University Values and Priorities

# 5 Year Contract: Key Elements

- Greater integration of Food Systems academic initiatives into the campus dining experience.
- Enhanced options for food prepared by local vendors.
- Transparent sourcing
- Special emphasis on using Vermont's seasonal bounty.
- Using food that is grown and harvested using ecologically sound principles.
- Increase menu diversity
- Reduce food packaging
- Use whole foods instead of processed foods
- Affordability

# Third-Party Certifying Bodies and Consulting Services:

- Green Restaurant Association
- AAISHE Stars
- Real Food Challenge



# Conclusion

- Sustainability transcends in to the social aspects of our campus.
- Everyone deserves access to healthy, ethically sourced food.

