

August 2011



**BUILDING LOCAL
FOOD SYSTEMS**

**INSTITUTIONAL PURCHASING ON
VANCOUVER ISLAND**



Vancouver Island Community Research Alliance (VICRA) and Office of Community Based
Research | Local Food Project

Building Local Food Systems: Institutional Purchasing on Vancouver Island



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EXECUTIVE SUMMARY

Cultivating Food Security: Institutional Purchasing on Vancouver Island, provides a path forward for increased local food security through institutional procurement of local food and agriculture products. This report, one of four created as part of VICRA's *Local Food Project*, a collaboration involving community and academics, draws on information gathered from post-secondary institutions, distributors, community organizations and farmers. The benefits of institutional local food purchasing are outlined, including benefits to institutions, farmers, and the general public; the resulting increase in local food production, procurement and consumption having a positive impact on rural economies, the environment, and Vancouver Island food security.

Examples of local food purchasing practices by post-secondary institutions provide an understanding of both the shift that is already occurring as well as the challenges faced by institutions in purchasing local products. Actions to address the challenges identified by both farmers and institutions include revised institutional procurement processes, together with collaborative actions between institutions, farmers and distributors aimed at changing the systems and improving the infrastructure.

We hope this document will assist institutions as they take steps to increase their local food procurement, while becoming part of the collective effort to change the systemic barriers to increased local food procurement and the resulting food security for Vancouver Island.

PREFACE

In 2006 the Island Good Food Initiative began examining the state of food production on Vancouver Island. Drawing on this work and research produced from a variety of community based projects; the Office for Community-Based Research at the University of Victoria (OBCR-UVic) officially launched a partnership with The Vancouver Island Community Research Alliance (VICRA) in 2007. VICRA is a campus-community alliance, which mobilizes the diverse and collective knowledge between the five post-secondary academic institutions (University of Victoria, Camosun College, Royal Roads University, Vancouver Island University and North Island College) and various Vancouver Island partners including community foundations, local governments, and community agencies.

In 2010, with funding from the Social Sciences and Humanities Research Council of Canada, the Vancouver Island Community Research Alliance embarked on a communications and dissemination project named *The Local Food Project*, coordinated by OBCR-UVic. The project aims to explore strategies around issues of food security and sustainability on Vancouver Island. From background dialogues and engagement activities, the project advisory committees identified four key areas where there was both need and opportunity to engage university academics, students and community to join forces and work together. These four areas can be broadly described as Urban Agriculture, Climate Change and Food Security, Institutional Purchasing, and Indigenous Food Systems.

Student interns from each of the post-secondary institutions on Vancouver Island gathered available knowledge on these topics from both academic research and from community experience. Working with an advisory committee made up of community members and academics, the students created reports and digital stories about the issues, current actions, and future actions that would strengthen island food systems.

The following report was produced by Chloe Donatelli and Geneva List, undergraduate students at the University of Victoria. The focus of this component of *The Local Food Project* is to outline both the rationale and steps for increased institutional local food procurement on Vancouver Island. To learn more about the Local Food Project, find this report, and each of the Strategy Area Reports, as well as a number of digital stories and other resources created through the Local Food Project please go to the Vancouver Community Research Alliance website at <http://mapping.uvic.ca/vicra/>.

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Introduction

Institutions can play a formative role in both stimulating and supplying steady demand for local food producers to improve local food capacity and support local farmers. Their actions have the potential of playing an important role in increasing local agricultural viability and food security on Vancouver Island.



Vancouver Island currently produces approximately 5% of the food consumed (Edible Strategies, 2007; MacNair, 2004). When the percentage is considered by type of food there is a substantial variation. For example in 2006, Vancouver Island was 1% self-sufficient for grains for human consumption and 53% self-sufficient for eggs (Ostry, 2011).

The steady income source that is possible through institutional local food procurement has the potential to increase economic stability for regional farmers. This, in turn increases the viability of agriculture on Vancouver Island. The guaranteed demand for local food can provide the security needed for local farmers and producers to invest in the production, processing, storage, and distribution infrastructure, thus increasing the dependability and quantity of their produce.

This document outlines the context and the benefits that accompany local food production and procurement; describing the experiences of Vancouver Island post-secondary institutions as they implement policies and practices to achieve increased local food procurement, while addressing a range of systemic challenges.

METHODOLOGY

The following questions provided the starting point for the research:

- a) *How can Vancouver Island post-secondary institutions improve purchasing policies and practices to benefit local agriculture?*
- b) *How can lessons learned, and opportunities be transferred to other public institutions?*

This report is based on information gathered through a survey, interviews, and workshop. The process used was iterative in nature. Information gathered in the early stages informed the next phase for the purpose of validation, identification of gaps in the data, and to probe deeper into key issues identified.

Survey: A 25 question survey (see [Appendix A](#)) was sent out to the five post-secondary institutions on Vancouver Island to understand current food purchasing procedures and goals. The questions were based on a similar survey carried out in 2007 by the *Island Good Food Initiative*. Six responses to the survey were received, representing 3 institutions (one institution was unable to respond due to strike action occurring during the research period).



Interviews: Local farmers, students and those involved in local food procurement were interviewed (See Appendix B for list of interviewees); with questions focusing on purchasing process, criteria, challenges and opportunities.

Workshop: Following the surveys and interviews, a workshop, held on April 28th, 2011 at the University of Victoria (UVic), focused on local food procurement for institutional purchasers. There were presentations at the workshop from Sandra Mark, Project Manager of Vancouver Island Heritage Food Services Co-operative and Ken Babich, Director of the UVic's purchasing services. Following these presentations, participants responded to the issues and opportunities raised; their responses included as data for this report.



Case Study: University of Victoria's experience of local food procurement was used as a case study to identify how institutions on Vancouver Island could shape their food purchasing policies to incorporate increased local food procurement. A review of UVic's policies and processes was carried out through interviews and documentary analysis.

CONTEXT

Institutional purchasing of local food operates within several different contexts. One is the impact of our current food system on Vancouver Island food security, another economics and local agricultural production. A third is the imperative to reduce greenhouse gas emissions, for public institutions a legislated requirement in British Columbia. Finally, there is the nature of the institution and their consumers.

FOOD SECURITY

Food security is considered to exist when all people at all times have sufficient access to nutritious and culturally appropriate food to satisfy the needs of an active lifestyle (Ostry, 2010). Access to food on Vancouver Island is currently based on a global food system, heavily reliant on overseas crops and use of fossil fuels (McMichael, Powles, Butler, & Uauy, 2007; Carlsson-Kanyama & Gonzalez, 2009).

If our highly transport dependent food system shut down due to local or international disaster(s) the entire population on Vancouver Island would become food insecure. Because Vancouver Island only produces approximately 5% of what is consumed on the island, and has limited storage capacity, it is estimated that if food supplies were cut off the items on the grocer's shelves would last only 2-3 days (Mark, Moreland & Gage, 2007).

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ECONOMICS OF AGRICULTURAL PRODUCTION ON VANCOUVER ISLAND



The agricultural production of Vancouver Island is intrinsically linked with the region's food security. In 2006 there were 2855 farms reported on Vancouver Island, with 1280 primarily producing livestock and 1575 primarily producing crops (Island Good Food Initiative, 2008). Estimated expenditures on food on Vancouver Island in 2006 were \$5.369 billion, with gross farm

receipts of \$163.7 million representing only 3 percent of total food expenditures (Island Good Food Initiative, 2008). The economic challenges facing farmers on Vancouver Island include higher land, and labour prices, and more stringent health, labour and environmental regulatory regimes compared with many of the countries exporting cheap food to Canada.

Vancouver Island is a net importer of fruits, vegetables and grains with California supplying about 70% of all of British Columbia’s imported fruits and vegetables (Ostry, 2010). Vancouver Island’s available food supply is further compromised due to the Island’s loss of its food processing and storage facilities (Stovel, 2008, 33). Having these facilities would enable farmers to store surplus from summer and fall harvests. Table 1 (Ostry, 2011) indicates the extent to which different food categories are produced on Vancouver Island relative to consumption needs:

TABLE 1: FOOD LOCAL SELF-SUFFICIENCY INDEX (%) FOR MAJOR FOOD CATEGORIES FOR VANCOUVER ISLAND REGIONAL HEALTH AUTHORITY

Food Categories	Self-Sufficiency Index (%)
Vegetables	17.3
Fruit	8.8
Grain (human consumption)	1.0
Meat, poultry	16
Dairy	40.6
Eggs	53
All Above Food Categories	22.3

CLIMATE CHANGE AND PEAK OIL

Climate change scientists are predicting increased natural disasters resulting from changing weather patterns. The increasing impact of climate change, such as drought, flooding and other severe weather events have placed and will continue to place, pressure on availability and price of global agricultural supplies. The projected shortage of oil, combined with the dependence on unreliable overseas crops, places Vancouver

Island's food security at risk due to its current reliance on overseas food products (McMichael et al., 2007).

INSTITUTIONAL CONTEXT

While this report focuses on public institutions the majority of comments and recommendations also apply to private institutions that are large purchasers of food. The primary differences are related to the mandated responsibility of public institutions to reduce greenhouse gas emissions and the opportunity federal and provincial governments have to use public institutions to leverage increased local food procurement.

There is a range of factors influencing an institution's food procurement decisions; however, while different considerations apply if consumers are students, patients, employees, or ferry passengers, the benefits both to the institution and the general public are similar (see 'benefit' section below).

The substantial purchasing power of institutions can be a major key to leveraging changes in market behaviour. Institutions are large enough to redraw food distribution paths and provide the income security needed for Island farmers to undertake costly upgrades for production and distribution.

We have a lot of young people coming to this campus almost every day looking at how we do things, how we recycle, and the kind of food that is available for purchase.

(Rita Fromholt, UVic)

BENEFITS

Institutions could be integral in facilitating local food production on Vancouver Island. Increasing local food procurement is not only beneficial for attaining sustainability goals within institutional mandates, but is also a critical component for achieving greater food security on the island by fortifying regional capacity to produce food. Institutions could have the power to significantly reshape food distribution patterns because of the quantities demanded and purchasing power in food budgets. The following section outlines the positive effects that institutional local food procurement has for institutions, farmers and the general public.

INSTITUTIONAL BENEFITS

Sustainability frameworks are now a standard feature of any institution or governing body; indicating to the public that concerns and operational goals extend beyond the profit margin.

Incorporating local and sustainable food procurement can articulate and advance sustainability goals. Many major island institutions have already incorporated food security and sustainable food acquisition into strategic planning. These commitments can create positive economic rewards for institutions by increasing public support, satisfaction, and trust. Many institutions are finding that substantial benefits arise from demonstrating leadership in the transition towards sustainability.



One benefit for institutions taking a lead in local and sustainable food procurement is the positive reaction from those studying, working in or purchasing from the institution. Results of interviews conducted with university students suggests that university mandates emphasizing local food and sustainability are important in student satisfaction levels and trust in the

University's governing bodies. University of Victoria students expressed a sense of pride regarding their University's local food successes. While many institutions on Vancouver Island operate differently than academic ones, an increase in consumer

Commitment to Purchase and provide:

Locally Grown Food

Sustainably Grown and Raised Food

Sustainable Fish and Seafood

Socially Responsible Products

Camosun College
Food Services, 2011

or worker pride and respect can create multiple benefits for the institutions themselves.

BENEFITS TO LOCAL FARMERS

For farmers the key benefit is the guaranteed stability in income through large purchasers who are committed through the length of a contract. This guaranteed stability, especially if the contract is multi-year, provides farmers with the predictability required to produce larger quantities, thus improving economies of scale and decreasing costs per unit.

Universities can even intervene directly to ensure they support farmers and influence the broader community, as the University of Winnipeg has demonstrated. In 2009 the university bought out the large multi-national company running the university's food system and replaced it with *Diversity*, a culinary organization, arms-length from the university structure, which partners with a local food organization. The focus on purchasing local, organic food by the university has resulted in changes to the city's food supply:



Marnie Feeleus, of Winnipeg's Fresh Option Organic Delivery, said suppliers now have a reason to bring local produce to the city, and that everyone is benefiting from the university's influence. Local farmers have increased production as a result, she said, and the city's menus have changed drastically. (Globe and Mail, May 23, 2011)

BENEFITS TO RURAL ECONOMIES

Strengthening agricultural viability will positively affect rural economic development, creating a healthy, richer and more stable society, benefiting all of Vancouver Island, including the local institutions. Preservation of local communities and the intimate knowledge embedded within specific food producing ecosystems is an integral component of achieving food security. Preservation and enhancement of rural regions and communities also contributes to an increased vibrancy with many additional draws for future economic opportunities.



Preservation of rural cultures and increased pride in community attracts younger generations to stay in rural regions and continue farming. The benefits of enhancing rural economic opportunities through increased local food purchasing can be summarized in the aphorism attributed to

John Kennedy, *'a rising tide lifts all boats'* (Kennedy, October 3, 1963)

PUBLIC BENEFITS

In addition to the positive effects for farmers and rural communities, there are also benefits for those consuming the food. Through supply of local food by post-secondary institutions, students gain significant health benefits as vegetables and fruits have a higher nutritional value if grown organically, picked ripe and eaten fresh (Ostroy, 2010). As the public continues to become more health conscious they are demanding more local produce from the institutions providing their food products (Farmer's Markets Canada, 2009).



ENVIRONMENTAL BENEFITS



Taking the initiative to purchase food locally reduces transportation and associated environmental costs. Fossil fuel and packaging used in transport of non-local food consumed on Vancouver Island contributes to greenhouse gas emissions and air pollution. Enforcement of environmental standards combined with increases in value added certification like organics reduces the environmental impacts of farming.

Increasing cultural food security also protects the diversity of strains and local seafood from disappearing due to the homogenization of global food systems. Increased food procurement of Vancouver Island products preserves bioregional food systems and the cultural component associated with local food production capacities.

SUMMARY

Increased local food procurement by institutions is a positive action for institutions, farmers, consumers, and citizens; supporting our local economy, culture and environment. Many basic but integral actions can create a transformation on Vancouver Island resulting in sustainability, resilience and security. There is however, a complex system that upholds the current food procurement system, and the corresponding challenges need to be bridged with innovation and reorganization. The following sections will discuss how to accomplish the steps required, overcoming the barriers to gain the multiple benefits associated with local food procurement and revitalization on Vancouver Island.

LOCAL FOOD PROCUREMENT: EXAMPLES

Many institutions on Vancouver Island have started taking steps to incorporate more local food into their purchasing practices. It is important that these steps be made visible, as they can be used as tangible examples to show the diversity of possibilities that presently exist as well as helping to create collaborative efforts to bring more local foods into our institutions.

While there are many local food-purchasing successes in our communities that should be recognized and celebrated, the research for this project focused on those academic institutions that responded to our survey. To that end, the food purchasing successes at Royal Roads University, Camosun College, and the University of Victoria will be discussed. For each of these institutions, key elements of their purchasing policy and practice will be examined to better understand their present food purchasing criteria, their local food successes and challenges, and the future opportunities they have identified.

ROYAL ROADS UNIVERSITY

Habitat Café

Both the executive chef and the catering company (Truffles) have

strong commitments to sustainability and having been making every attempt to source food for the Habitat Café with local products (such as locally sourced beef for hamburgers). The procurement framework for Royal Roads is similar to many other large institutions; executive chefs do not have the ability to segment procurement and distributors, but rather rely upon the Royal Roads University's contracted distributor and must adjust demands and articulate product location preferences within the confines of the contract agreements.

For those at the small café in Royal Roads University, the opportunity to increase local food procurement is related to decisions made by those responsible for writing the food procurement contract(s). Habitat Café can request source information and certification or eco-



labels attributed to production with the contracted distributor(s). If the distributor for Royal Roads University is unable to provide items with the requested specifications, it is acceptable for the Café to find a different source as long as it is within the Café budget. Any food purchases, not provided by the distributor, can be purchased from Vancouver Island farmers, producers or harvesters directly, depending on the nature of the product.

Camosun College

*Saanich Campus
Culinary Arts Program*



The Culinary Arts program located at Camosun College's Interurban campus provides examples of innovation in local food purchasing. Due to the specific academic goals within the Culinary Arts Program, there exist different opportunities and barriers for those working at Camosun Interurban in supplying the food required for these courses. Ninety-five percent of what is cooked and prepared in the program is made from scratch, says Gilbert Noussitou, head of the Culinary Arts Program. As a result, there is a significant focus on finding healthy whole foods to work with.

What is needed is a central Vancouver Island distribution and production system that is consistently reliable and with a reasonable and accessible price structure.

*(Gilbert Noussitou,
Camosun College)*

Noussitou has full control in choosing the foods that students will be working with, albeit within the budget provided by the College's Purchasing Services. Unlike the general food purchasing services at Camosun's Landsdowne campus, Noussitou has moved away from contracts as he found them too restrictive. This has allowed him the ability to search for and work with local food providers when limited budget, availability and other factors have allowed.

The benefits of this flexibility are demonstrated in his purchase of meat. Heritage Food Co-op, a local meat provider, has been able to supply portions of meat to the program when feasible. Having flexibility in purchasing has also allowed the Culinary Arts Program to identify ways to decrease the number of orders they place, thus reducing the carbon footprint of the food being delivered.

While Nouisitou recognizes the necessity and benefit of switching to more local foods, he is also acutely aware of the many challenges that prevent this, including costs, reliability and quality. While the Culinary Arts Program at Camosun Interurban, with their flexible and unique needs, buys from local farmers whenever possible, Nouisitou emphasizes that local purchasing for the program would be greatly increased if certain crucial factors were in place. He suggests that the addition of a central Vancouver Island distribution and production system under a shared service model for this category of products that was consistently reliable, and with a reasonable and accessible price structure, would strongly support local food procurement processes.

UNIVERSITY OF VICTORIA

GRADUATE STUDENTS' SOCIETY



The Graduate Students' Society at UVic is responsible for the upkeep and food supply of one restaurant on campus called the Grad House Restaurant. The head chef at the Grad Lounge has full control over the food purchased for the restaurant and, similar to the Culinary Arts Program at Camosun, sees their autonomy as something that allows for more flexibility in food purchasing for the restaurant.

One of the ways the Grad House has shifted to sourcing more local food centres around their choice in distributors. They receive food from approximately six distributors. Two of their main distributors are Ambrosio and Islands West, local distributors who source large portions of their food products from farmers on Vancouver Island. The Grad House has learned that, regardless of distributor, inquiring about where food is coming from is important. If food purchasers do not ask, that information is often not supplied; therefore, it is hard to decipher whether one is purchasing local food or not.

As a non-profit, the two main barriers the Grad House experiences in trying to purchase more local food are **product availability, and price**. Often the produce required is not available locally in the quantity required and/or the price is outside the budget of the Grad House, who

aims to keep prices affordable for students. It is only when sufficient inquiry and specification has been made to distributors, and once price, availability and other conditions are met, that they are able to offer local food on their menu. The following statement from their menu outlines the range of menu items they have been able to source locally:

Thank you for choosing the Grad House Restaurant. Our goal is to provide you great food made with fresh local ingredients. Our menu is revolved around local chicken, lamb, pork, seafood and Alberta beef. Local produce is sourced seasonally including BC hothouse products for most of the year. We only use non-processed meat products cooked, smoked and sliced in house. We are proud to offer Victoria craft draught beers, as well as wines from BC and Vancouver Island.
Grad House Restaurant Menu, Graduate Students' Society

As a small food establishment, availability of local products can be a challenge; as demand for local products exceeds supply, and larger institutions generally take priority. Those at the Grad House identified the need to have more local suppliers, thus allowing them to access more local food. Quality is also a challenge that the Grad House faces when purchasing local products. Therefore, some type of local quality assurance that could be applied to the products grown here would be beneficial as well.



Source: <http://web.uvic.ca/~gssweb/>

CASE STUDY: UNIVERSITY OF VICTORIA

GENERAL

PURCHASING

83% of food suppliers from Vancouver Island or Vancouver



The University of Victoria’s Food Services Department is one of the largest food purchasing powers on Vancouver Island, with spending in 2010/11 reaching 5.6 million dollars¹ (Ken Babich, 2011). There are eleven food outlets, as well as catering and food pick up that are run by UVic Food Services. All outlets are supported by green purchasing policies, providing nutritious, and increasingly local, food to students and staff.

Recent changes to procurement processes have resulted in a substantial increase in local food procurement. The following table provides information on UVic’s current produce agreement with Islands West that commenced June 1, 2011 and goes to May 31, 2012 with potential for a 1-year extension.

TABLE 2: UVIC’S LOCAL FOOD PROCUREMENT (AGREEMENT WITH ISLANDS WEST)

Total Line items:	202	100%	\$569,683	100%
Line Items Produced & Supplied by VI farmers:	60	29.70%	\$255,317	44.42%
Line Items Produced in BC other than VI:	73	36.14%	\$ 86,113	15.12%
Total Line Items Produced in BC:	133	65.84%	\$341,430	59.54%
Line Items Supplied from Other Markets:	69	34.16%	\$228,253	40.46%

UVic’s objective to reduce their carbon footprint has resulted in a dramatic shift in their food purchasing policies and practices over the last few years.

¹ Food expenditures by the University Club and University of Victoria Students Society are not included in this figure.

UVic has a commitment from Islands West that they will review all items not being supplied from VI producers, and take every reasonable effort to switch these items to VI farmers/producers during the term of the agreement.

CONTEXT FOR SUCCESS

The context for this success includes the University's commitment to sustainability and the incorporation of environmental and social considerations into purchasing decisions. The leadership, demonstrated by Ken Babich, Director of Purchasing Services and Rita Fromholt, Sustainability Coordinator, has been instrumental in achieving results.

University of Victoria's Sustainability Action Plan 2009-2014

In the 2007 University of Victoria Strategic Plan *A Vision for the Future – Building on Strength*, identified the need to increase sustainability on campus. The University of Victoria *Sustainability Action Plan 2009-2014* was prepared by the Office of Campus Planning and Sustainability (OSP) and included a carbon neutral goal. All operational departments within the University are required to implement strategies and policies aimed at this goal.

Quadruple Bottom-line Acquisition

Sustainability is also a factor in UVic's RFP rating criteria under section 10 of the stewardship provision (see Appendix C). The criterion includes factors such as waste removal, locality of food and social responsibility. UVic's purchasing team has also switched to Quadruple Bottom Line (4BL) considerations that seek to shape the entirety of their purchasing decisions.

The 4BL methods and practices in best value-analysis and evaluation take into account 4BL factors and considerations. The four main factors within this analysis are People, Planet, Profit and Socio-Cultural considerations. These factors are calculated by examining changes in indirect and direct costs and savings, considering impacts on environmental quality, community, social wellbeing and economic prosperity.

As a result, while price is an important consideration, it is far from the only factor affecting food-purchasing decisions at the University of Victoria.

We have implemented a "quadruple bottom-line (4BL)" acquisition evaluation framework for major procurement decisions that considers "People, Planet, Profit, Socio-Cultural" factors.

UVic Purchasing Services, UVic Action Plan 2009-2014

Instead of merely accounting for lowest cost, they try to use 4BL considerations to purchase foods that result in best value.

Leadership

Both Ken Babich and Rita Fromholt have demonstrated how a commitment to sustainability and innovation, together with the leverage a large institution has on purchasing decisions in the larger community; can result in leading edge purchasing policies. Looking for innovative ways to increase local purchasing and reduce greenhouse gas emissions is embedded in Ken's approach to procurement:

We have suppliers who go up island and make deliveries from Victoria to Campbell River to Courtney, what have you, and they come back empty. We are looking at having those same suppliers stopping and picking up products on the way back to reduce the costs and green house gas emissions (Ken Babich).

REQUEST FOR PROPOSALS AND LOCAL FOOD PROCUREMENT

The preceding context sets the stage for UVic's implementation of local food procurement through changes to their Request for Proposals (RFPs).

Produce RFPs incorporate GHG emissions



Source: Building on Progress: A guide to moving UVic beyond Carbon Neutral (2008)

Like other public institutions in British Columbia, 2010 has brought provincially enforced carbon requirements to UVic. As a result, UVic is actively working to change their institutional practices to work towards a zero carbon footprint. One of the primary strategies is through changes in their acquisition of goods and services. As a result, they have created a mandate to reduce their carbon on where it is practical and feasible to place values on GHG emissions for comparative best-value and cost

analysis. For example, they changed their produce RFPs to factor in green house gas emissions into the ranking for contract awards.

Strategies to cut down on carbon emissions in the transportation of food to campus have been adopted as well. The number of deliveries is being reduced from five to three a week and efforts are being made to strategically coordinate back hauls.

Clear Descriptions from Suppliers

In order to properly rate RFP's according to sustainability factors, carbonomics™ and 4BL, it has been important that UVic's purchasing team is provided with clear item descriptions for products, including information about the exact place of origin and whether products are directly or secondarily sourced.

Multi-sourcing

Multi-sourcing has also proven to be an effective purchasing strategy at UVic. One of the lessons learned by UVic through this transition is that multiple sources for food purchasing provide more opportunities for local producers. As a result, UVic attempts to incorporate many suppliers into their purchasing needs and to stagger their contracts so that they expire at different times.

UVic intentionally splits up food contracts by de-bundling tenders and adjusting specific products and requirements so that as many local suppliers and producers as possible can be engaged. UVic's RFPs are broken down into smaller batches so that local distributors have the opportunity to specifically bid on what they can offer.

This diversification mentality has also led UVic to encourage its food service managers and chefs to specify their food needs and seek them out using local products. As a result, food service managers and chefs purchase any food that is not sourced through a Corporate Supply Agreement (CSA), and is under \$2500, on their own accord.

UVic RFP Process

✓ **Clear descriptions from Suppliers**
including:

Exact place of origin

Directly or secondarily sourced

✓ **Multi-Sourcing**

Stagger contracts

De-bundling tenders

Adjusting specific products and requirements

Small enough so local distributors can bid

Food service managers and chefs purchase food under \$2500 on their own accord

✓ **Result – 83% of food suppliers from Vancouver Island or Vancouver**

Results

UVic's objective to reduce their carbon footprint and to secure food products from local farms and suppliers when practical and economically feasible has resulted in a dramatic shift in their food purchasing policies and practices over the last few years. The preceding shifts in policies and stated practices, including the changes to RFPs (see Appendix C) have resulted in the following shifts to local food procurement by the University:

- ✓ Of the 24 food suppliers at UVic, 20 of them are from Vancouver Island or Vancouver. While it is true that distributors from anywhere in the world can purchase food from their supply sources, UVic has often found that it can be easier to work with local food service distributors in order to utilize local food products in their supply systems.
- ✓ UVic's produce RFP (May 31, 2011) was won by the local distributor, Islands West; who, at present, supplies UVic with 46.4% local produce.
- ✓ Hot House Pizza is another Vancouver Island firm who currently supplies food to UVic. Under their contract, they use local labour and, when feasible and practical, Vancouver Island grown produce for all of the toppings on their pizzas. Under the produce and pizza contracts both firms must also provide UVic with information on a regular and ad-hoc basis about where all their ingredients are manufactured and grown.
- ✓ UVic has also been successful in procuring 100% of their baked goods from Vancouver Island, 1200 pieces of local chicken per day, and the locally produced No Nuttin' energy bars can be found in UVic vending machines.



THE CHALLENGES

The road to these successes has, and continues to be, dotted with obstacles. Two significant challenges that UVic Purchasing Services faces, in incorporating more local food, include **challenges of long term budgeting restrictions** and the **constraints and expectations of local farmers**. Due to the fact that local farming infrastructure, investment and production are so limited, local farmers can struggle to meet UVic's quantity demand and price limitations.

Although UVic spends several million dollars per year on purchasing, they also must work within **student's per diem food budgets**. In terms of their residence food program, Food Services must do cost accounting and set food prices more than a year in advance, so the choices they make in food purchasing are greatly limited by the prices set the previous year.



Quality Assurance, as mentioned in the Students' Services Society Grad House example, is another challenge faced by UVic General Purchasing. The highest quality food is often sold at farm gates or farmers markets, where the highest price can be earned; providing a challenge for institutions requiring high quality local food at a reasonable price.

Seasonality and consistent reliability of certain products are other factors that complicate UVic's ability to buy more local food. In addition, the industry's specific requirements for HACCP (Hazard Analysis Critical Control Points), Food Safe and deliveries can also act as a barrier for local farmers. For example, logistically it is not feasible to have farmers drop off food deliveries directly to UVic. As a result, many farmers find the extra hassle of working with distributors, or paying deliveries fees, not worth their while. Farmers who do not wish to work with distributors are also at a disadvantage in terms of their ability to qualify or compete in RFPs.

However, UVic has also been learning how to address these challenges...

LESSONS LEARNED

UVic has learned many lessons from their experiences over the last few years. These lessons include:

Lesson One: Use VI Local Food Distributers

Island Vegetable Co-op - 6 farms.

Three Vancouver Island Distributers source products from a total of 35 farms on the Island: Heritage Food Co-op - 19 farms, Vancouver Island Producers - 10 farms, and

CHALLENGES

- ❖ *Long-term budgeting restrictions.*
 - ❖ *Constraints & Expectations from local farmers.*
 - ❖ *Quality local food for institutions*
 - ❖ *Local food sometimes more expensive than imported food.*
 - ❖ *Seasonality*
 - ❖ *Consistent reliability*
 - ❖ *HACCP, Food Safe & delivery requirements are barriers to local farmers.*
-

Lesson Two: Food Managers and Chefs determine purchasing

their menu selections.

Food Managers and Chefs determine what is purchased and served, and specify product requirements to meet

Lesson Three: Trade Agreements don't prevent local food purchase

Prescriptive trade agreements do not prevent local food procurement.

Increased costs are a reality in buying local foods. UVic estimates that if they

Lesson Four: Buying local foods costs more for good reasons

bought 100% local foods they would have to increase their food budget by 252%. However, these costs are not without cause.

The more work that UVic has done trying to create working relationships with local farmers, the more they have been exposed to the very real logistical constraints they face that drive their food costs higher; cost of land, changing and challenging weather, short growing season, lack of storage capacity on Vancouver Island and labour costs. While the greenhouse gas value calculations done at UVic has been a very helpful tool in rating products, UVic has found that they do not equalize pricing for some foreign imports, as Vancouver Island farmers compete not with imported markets, but instead, with other Vancouver Island farmers.

Lesson Five: Need to modify business practices to achieve

To achieve increased local food procurement UVic needed to modify the way they did business.

From all of these successes, challenges and lessons, UVic Purchasing Services considers it extremely important to increase local food procurement in public institutions as a matter of policy. They are committed to working collaboratively with suppliers, to target institutional demands, so that local suppliers can be successful in meeting the food needs of our institutions.

NEXT STEPS FOR UVIC PURCHASING SERVICES

UVic continues to actively and eagerly work on their food purchasing policy and practice to incorporate more local foods. Some next steps envisioned by those in UVic Purchasing Services include:

We still buy from local distributors, which is in compliance with the trade agreements. All we are asking them to ensure is that when they are sourcing product they look to the local community on a first or priority basis and, fortunately, our suppliers are doing that. (Ken Babich, UVic)

- ❖ Creating a system where farmers do not need to go through a distributor and, instead, can be directly under contract with UVic.
- ❖ Implementation of an academic program about local food production. Students, staff and faculty have been advocating for such a program for the last decade; one of the many benefits would be the ability to purchase food from those growing it on campus.
- ❖ Purchasers across Vancouver Island to work together as a collective, entering into longer-term co-operative purchasing agreements that would support local farmers and meet institutional food needs on a much greater scale. Longer term co-operative agreements can make purchaser's lives easier, as they can reduce administrative time required to facilitate new procurement strategies.

UVic's shifts in food buying practices have not gone unnoticed. It was rated a B+ in the 2010 College Sustainability Report Card. This was the third highest rating given to any university in Canada; one of the main reasons for the high rating was due to UVic's Food Services and Purchasing Services commitment to buy local food.

It is a great advantage for ourselves, it makes us feel better and we have become very well known in North America for our green purchasing practices. (Rita Fromholt)

Next Steps

UVic contracts directly with farmers

Local Food production course/program

Collective action to support Local Food Purchasing for Institutions

OVERCOMING CHALLENGES

It is important to address the challenges in local food procurement in order to improve Vancouver Island food security; acknowledging the barriers identified by procurement professionals provides a forum to find solutions to those challenges. The main challenge that needs to be addressed is overcoming the underlying operation and logistical reasons that create the inefficiencies affecting price and service capabilities.

POSITIVE LOCAL FOOD SECURITY FEEDBACK FRAMEWORK WITH ENHANCED LOCAL INSTITUTIONAL PURCHASING:



The main challenge that needs to be addressed is overcoming the underlying operation and logistical reasons that create the inefficiencies affecting price and service capabilities.

ADDRESSING INTERNAL INSTITUTIONAL CHALLENGES

Capacity needs to be enhanced on Island farms, and a major increase in production and distribution infrastructure is critical, in order to meet the demands of institutional food requirements. Institutions need to acquire the best value with consistent and dependable supply in the quantities and qualities demanded. There are opportunities to solve the resulting chicken and egg dilemma through institutional cooperation and strategies that address the root causes of Island food production inefficiencies and capacity barriers.

1. Incorporating environmental and rising fuel costs into decision-making

As demonstrated through the purchasing strategy at the University of Victoria, considering food miles in a carbon reduction strategy is one way that product cost increases can be neutralized. Additionally, the instability and increases in gasoline prices act as an incentive to reduce the reliance on long distance food transport. By using the framework that UVic has developed smaller institutions can reduce the upfront costs, achieving reduced GHG emissions (as required by legislation), and at the same time playing a role in improving food security on Vancouver Island.

2. Collaborative efforts can reduce front-end logistical planning

Institutions need to direct personnel to undertake strategic and logistical planning for the adaptation of food policies and procedures. Associated with this task is expanding the knowledge and intricacies of the food systems and marketing for consumer recognition. These tasks are a long term investment for the institution,



with returns to both themselves and their local communities. There are also opportunities to reduce the work involved through collaboration with other institutions.

Cooperative internal institutional capacity building on Vancouver Island directed at improving knowledge and facilitation of local food purchasing is

an effective way to disseminate necessary knowledge while strengthening the institutional commitment to work together and collectively solve problems.

ADDRESSING INFRASTRUCTURE CHALLENGES

Institutional purchasing of local food products requires several factors to be addressed simultaneously. Institutions would increase their buying if farmers could produce sufficient quantities and varieties to meet seasonal demands. Farmers are unable to invest in the infrastructure that will support the increased quantities and varieties unless they have large committed buyers. The necessary investment in processing and distribution services and facilities will flow once the

Guaranteed Buyers of Local Food (institutions)



Farmers invest in infrastructure



Investment in Processing and Distribution Services and Facilities



Increased quantity, dependability, consistency and quality of local food products, and...

Increase in local processed products



Increased institutional purchasing

quantity and variety has increased (although dependent upon availability of land). In many ways **this is the main impediment in advancing both local food production and local food procurement**. Given this reality this aspect deserves the greatest attention from institutions and Island farmers, producers and distributors.

1. Guaranteed Buyers required to increase infrastructure

The primary needs for institutional food purchasing professionals are efficient and consistent service and delivery. Nevertheless, many service and delivery barriers faced by farmers are too large and systematic to be addressed alone. Even agricultural co-operatives face economic limitations to properly invest in processing and distribution facilities. This is largely because of undependable demand and the risks involved when guaranteed buyers are not present.



Improving efficiencies in distribution needs to be planned for in the initial stages of an increased local food procurement strategy between Vancouver Island institutions and farmers. Institutions require an increase in distributional efficiencies and Island farmers need the support from institutions to undertake these investments and upgrades. Once farmer capacity is built to the required extent, product consistency and quantity can be better achieved. **In the initial stages institutions can segment bids, thus focusing on food products already produced in substantial quantities and at low cost, to slowly incorporate local food products** without violating any trade agreement, as outlined in the University of Victoria example earlier in this report. Segmenting bids can begin to strengthen Island distributors and producers' abilities to increase volume and improve efficiencies in their end of the food chain.

2. Value-added processing



Consistency and dependability must be present not only in quantity but also in quality of products. An opportunity to increase rural employment and capture greater profit can be found through the creation of value-added food processing on Vancouver Island. The need for locally processed product that has longer shelf life and facilitates cooking procedures in large institutional settings creates additional impetus for

Island farmers and producers to undertake value added food services. This is particularly important when considering food characteristics generally desired by large institutions. Locally processed food will be important for rural communities and local economic development as will the reduced need for food preparation in institutional settings.

3. Ongoing Communication between local farmers and producers, island distributors and institutions

It is important for institutions to communicate product needs with Island distributors or local farmers or producers. Bridging connections between all aspects of the food systems is vital to improve communication and knowledge regarding specific needs, barriers and opportunities. Through working collectively and identifying common goals, many advances and progress can be made. Without this increased dialogue, progress will be impeded and attention for improvements may not be directed towards the appropriate sectors needing improvement.

OPPORTUNITIES FOR ACTION

Institutions are key players in the re-building of local food economies because of the large-scale volume and frequency in which they purchase food. As a result, if local food producers can



secure agreements to supply food to institutions, they gain huge security in their operation. Because of institutional purchasing power, institutions hold the potential to dramatically reshape the food chain on the Island. A guaranteed demand for Island farmers, through institutional procurement, would be a major step in growing and building a more consistent and efficient supply chain.

Institutions can provide large-scale sustainable markets and can also influence food service companies and distributors to shift their purchases to incorporate more local food.

Through incorporating local food into procurement strategies, institutions can articulate and move towards their own sustainability goals and provide healthy, fresh food for their customers. The research findings suggest some opportunities for action for institutions interesting in part of the transition to a sustainable food system on Vancouver Island:

1.. Actions for Institutions

- ✓ Change RFPs to incorporate GHG emissions
- ✓ Reduce contract size and stagger contracts
- ✓ Require clear sourcing information from suppliers
- ✓ Use Vancouver Island local food distributors
- ✓ Ensure Food Managers and Chefs are committed to local food purchase
- ✓ Create a system where farmers can be directly under contract with Institutions
- ✓ Implement an academic program about local food production.
- ✓ Use local food procurement processes already developed by other institutions
- ✓ Work with other purchasers as a collective, entering into long-term co-operative purchasing agreements that would support local farmers.

Systemic change requires collaborative efforts focused on the key barriers to local food procurement. To that end we recommend the following:

2. VI distribution and production system – shared services model

A central Vancouver Island distribution and production system, shared services model for public institutions in BC that is consistently reliable, and with a reasonable and accessible price structure. It is proposed that this model be developed through collaborative efforts between Ministries and departments responsible for Agriculture and regional economics

(Ministry of Agriculture and Western Diversification) and relevant institutions and businesses; and, that the initial pilot be developed on Vancouver Island. As part of pilot assess the potential to turn logged clear-cuts into agricultural land.

3. Full carbon accounting system for local agriculture

Full carbon accounting system developed for local agriculture that includes all aspects of carbon footprint in the calculations, not just transportation; with carbon footprint comparison between local and non-local food. Provide farmers with information about the differential so they demonstrate the need for systemic change.

4. Build a detailed inventory of local food capacity in relation to local food demand

More extensive research is required to determine the actual percentage of food that Vancouver Island produces that is consumed by residents of the Island (current agricultural statistics do not differentiate between food and other agricultural products).

5. Increase demand for local food through food commercialization

Provide support for food commercialization of local products including:

- a. Increased support for First Nations developing culturally appropriate specialty foods;
- b. Foods grown on the island that can be commercialized as special to the island (i.e. Fanny Bay Oysters);
- c. Business expertise provided to farmers from business and commercial faculties at post-secondary institutions; and
- d. Creation of a centre of excellence for food (Food institute or centre at one of the post-secondary institutions) focused on increasing food commercialization on Vancouver Island.

6. Engage public institutions in shaping a new food system

Hold forums and strategy sessions engaging a range of public institutions. Track changes over time in local food purchasing (types of food, % of purchasing and \$ figures) by public institutions and use the information to determine gaps as well as celebrate successes, increasing opportunities for strategic collaborative efforts.

We are at an exciting moment in time on Vancouver Island, with opportunities to change the current food system and create something in its place that is vibrant, strong and serves the needs and wants of those in our region. It is crucial that we create an institutional sharing platform on local food strategies that includes farmers, distributors and institutions. For institutions willing to join this collective movement, their voices and actions will provide a significant contribution to the shaping of a new food system, and the corresponding food security, that emerges here on Vancouver Island.

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APPENDIX A

Vancouver Island Community Research Alliance: Local Food Project: Institutional Purchasing Survey

Thank you for taking the time to participate in the Vancouver Island Community Research Alliance's (VICRA) Institutional Purchasing Survey. The VICRA team has been working on the Local Food Project for three years, drawing from work done by various researchers on complementary studies over the last five years. This work has included dialogue with community, academia, businesses, farmers, local government and local authorities to explore the issues and opportunities associated with food security and food sustainability on Vancouver Island.

Institutional purchasing is one of the four areas of focus within this research project. Students and staff at the University of Victoria are working with community partners to augment and advance work already done in this area. During this time, we will be surveying institutional purchasers and administrative members of the five campuses across Vancouver Island, in order to understand the challenges and opportunities for improving local purchasing practices and policies. We will use the information gathered to create an informative video about institutional purchasing and host a workshop on April 14th to share our findings. For the workshop, we be inviting yourself and institutional purchasers from other major institutions across Vancouver Island. We hope to create a dialogue that both celebrates your accomplishments and identifies common obstacles and issues that can be addressed collaboratively.

We will communicate the results of the survey after we have analysed the data. The information that you provide will remain anonymous and unidentified as the results of the survey will be aggregated. We very much appreciate your time and input in this project and will be sending out an invite for the workshop on April 14th in the near future. Thank you for your willingness to help strengthen local, healthy and sustainable food systems on Vancouver Island.

Name:

Institution:

Signature:

General Background

1. What are you most proud of and/or what are your greatest successes with your food purchasing?
2. Are there existing food activities or education happening at your institution that you are aware of?
3. How is food you purchase used?

You cook it in a central facility	Consumers purchase from you to cook	You purchase prepared meals	Food purchasing is part of a student program

4. What is your approximate annual budget related to **Food Purchases**?

Up to 20 000	20 001-30 000	30 001-100 000	100 001-250 000	Over 250 001

Do specific departments also purchase food outside of the central purchasing function?

5. How do you generally purchase food?

Single source, multiples sources?

Who do you buy from? When does your next contract come up?

6. Please estimate the percentage your agency spends annually in each of the following food groups. Total must equal 100.

Meat and Alternatives	Fruits and Vegetables	Grains	Dairy	Other

7. What do you want/need to know about the food you purchase as per specific requirements from your suppliers? (They might say yes to all things as a preference but don't actually ask for or track the issues)

That the providers can meet our food product specifications reliably	That it is organic or in transition to be	That it is grown or raised locally	That there is humane treatment of livestock	That there are good labourer practices in the production processes	That the farm is small-scale and locally owned	That the food is fresh

8.

That the food is pesticide free	That the food is GMO free	That the price of the food represents the best value	Convenience for purchase, payment and timing

9.

Purchasing Process Criteria

8. What is your criterion for rating your Requests for Proposals (RFP) for central purchasing?

- Is sustainability a factor in rating your food RFPs?

9. Do you purchase food products outside of a comprehensive contract? What are the purchase limits? What criterion operate in this less formal purchasing modality?

10. Does your institution have a mandate for addressing your carbon footprint? Does your institution benefit from a reduction in carbon payments due to your food purchasing policies.

11. What actions do you envision, or currently do, as a way of reducing your institution’s carbon footprint via food purchasing practices? What information would you find valuable to help you calculate the carbon footprint of the food your purchase?

12. What are your organization’s criteria for purchasing in each food group?

	Central Purchasing Policy-I think this is addressed	Lowest Cost	Health y	Delivered	Local	Organic	Food Services Sizes	By the Case	Ability to deliver in a timely mann
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	d above								er
Meat									
Fruits & Veg									
Grains									
Dairy									
Value added products									
Others									

13. Are you aware of the food safe policies that your distributor requires of your food producers? What do you require from distributors or providers in terms of assurance of food safe practices?

14. How is your food transported to your institution?

15. Do you operate a food warehouse and if so, how many days of food is held there?

16. What do you believe are the main aspects of your food buying activities that currently work very well?

17. **What is working well**

The food is affordable	The food suppliers are easy to	The food suppliers give us a	We are able to access good quality nutritious	We are supporting local farmers	We are buying the cheapest food that meets our
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	deal with	special deal	food		standards

Challenges

18. What are your greatest obstacles and/or what problems or concerns do you have with your food activities?

19. What provision do you have for rising food and gas prices in food service contracts?

Opportunities

20. Can you identify any opportunities for purchasing locally that you would like to pursue but are currently unable to access? Why?

21. Would any of the following services improve your food purchasing experience?

Online ordering from authentic island producers?	Finding cheaper food	Finding nutritious food	Easier payment system

22. What incentives would increase your interests in food buying services featuring local food?

Authentic measures show carbon	that reduced	Reliability/ Dependability	Low prices	Health	Local economic development	Sustainable practices

23. Is your organization promoting healthy eating habits in any way? Is this part of your mandate?

24. Do you have any suggestions, recommendations for what you would like to see addressed in the workshop on April 14th? Do you have any questions?

25. What would you like to see as an outcome of this project? How can this work be helpful to you?

APPENDIX B: INTERVIEWEES AND WORKSHOP ATTENDEES

Interviewees

Ken Babich
Rita Fromholt
Robin Tunnicliffe
Doug McCurdy
Sandra Mark
Gilbert Noussitou
Pete Greiner
Michael Nyberg
Jill Doucette
Victoria Francis
Gregory Denton
Jocelyn Good
Maya Herzog
Ashley Rose
Chelsea Crawford
Victoria Maclellan
Sarah Higgins
Nick Adamson-Jones
Darcy L'Adret

Workshop attendees

Dino Clarkson
Paul Arslan
Lorraine Kuzyk
John Braybrook
Diane Andiel
Linda Geggie
Margaret Daskis
Charlotte Charlie

APPENDIX C: Excerpts from University of Victoria Purchasing Services Standard Sourcing Clauses

Applies to All UVic Formal Solicitations (Posted)
UVic Website: www.uvic.ca e-SOURCING and e-PROCUREMENT

Section 5: Measurement Criteria and Ranking

5.7.15 Quadruple Bottom Line – Carbon Footprint Considerations

Calculation (economic, people, environmental, and socio-cultural) of the impact of the product and/or service by competing proposals, quotations or bids, which is factored into the overall best-value.

5.7.16 Environmental and Sustainability Stewardship

Refer to **Section 10** for factors and considerations.

Section 10: Stewardship Provisions

10.2 Recycling and Removal of Packaging and Debris

The Supplier is to remove cardboard, packaging materials, pallets, shipping containers, from products at time of installation and is to clear such packaging from each area, as the installation progresses. The Supplier is to remove all debris materials from the installation site immediately upon completion of the installation and is to dispose of same within the laws and regulations of the local jurisdiction, using social responsibility principles in its disposal methods.

The Bidder or Proponent should present in their proposal for the recycling of the shipping containers and packaging. Some packaging may be returned to the Contractor or Supplier for reuse. The Contractor or Supplier will be responsible for collection and scheduling of packaging returns. This proposal is optional in the response but will be a consideration in the award of the Agreement. Bidders or Proponents are to indicate in their responses all items eligible for recycling and state credits available towards new item purchase of like kind.

10.3 Waste Removal

The Contractor or Supplier shall remove all waste products, materials, scrap and debris from the work site regularly and keep the work site clean and safe at all times.

10.4 Sustainability Provisions and Social Responsibility

UVic strives to conduct business in a sustainable manner. This is an effort to balance economic priorities with environmental and human health. UVic may, when economically feasible, do business with companies that can further our sustainable objectives. We are very interested in receiving environmental mission statements, certification details and/or any programs or policies that have to do with sustainable issues.

These programs or policies can be, but are not limited to, reducing, reusing and recycling resources, disposal of organic and other solid waste, conservation efforts in regards to transportation, energy and water, disposal of hazardous waste, and/or giving back to the community. Please include as part of your Proposal Submission any pertinent information in reference to any sustainable practices of your firm, if applicable.

Proponents by making a Proposal certify that no components, parts, and/or accessories used to manufacture or configure any of the products, are manufactured or assembled in sweat shops, using conflict labour, or below fair trade labour rates.

Proponents are to state their association with ISO and Green Guard Certification, ISO 9000 or ISO 14000 certification, and provide with their Proposals, copies of their certifications, environmental mission statement, statement of stewardship principles, policies and stewardship guidelines and illustration of their certification or labels .

(1) Proponents are to provide with their proposal response a copy of the standard on which the label is based to determine if it is as detailed as a product specification and to establish that it is clear as to exactly what is required to meet the label

(2) Proponents are to clearly state how was the standard developed, who was involved, and whether or not the standard was developed in an open, public, transparent, consensus-based process consistent with ISO 14024 or ANSI.

(3) Proponents are to confirm what kind of verification is conducted to ensure the product meets the standard, and whether or not the programs that certify products to ensure they meet the standard include an onsite visit to the manufacturing facility, along with a random audit process to periodically check and ensure the product continues to meet the standard.

10.5 UVic E-Waste Program

Proponents are to include within their pricing structure, and show each respective value as a separate line item, environmental or advance disposal surcharges (ADS) or fees for all eligible electronic products as illustrated in Appendix O. ADS levies/fees are to be collected and remitted on all designated/eligible electronic products to the Provincial Government Agency established by legislation to collect these fees/levies.

10.6 Local Preference

UVic will make its best and reasonable efforts to acquire products and services from local producers, manufacturer's, service providers, and contractors, however, in doing so, UVic must comply with various Trade Agreements, competitive sourcing requirements, and attain "best-value" on all acquisitions as illustrated in Section 5.7. UVic does not subscribe to any local preference laws or policy due to our requirement to comply with these trade agreements as noted above.

Proponents are required to source and consider supplying products from local producers and manufacturer's (Vancouver Island, Lower Mainland, British Columbia) with no price escalation nor mark-ups.



NORTH ISLAND
COLLEGE



University
of Victoria



VANCOUVER ISLAND
UNIVERSITY



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Canada