



SUSTAINABLE DINING

UNIVERSITY OF CALIFORNIA, IRVINE



SUSTAINABLE DINING HIGHLIGHTS

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- Sustainable Foods
 - 27% sustainable foods (UCOP definitions)
 - Zero Waste Dining
 - Styro-foam free dining services
 - 5 Zero Waste dining locations
 - Reusable To-Go Program in all dining commons
 - Green Captain Initiatives
 - Receipt-less transactions
 - Recycle 100% of all ink & toner cartridges
 - Sustainability Events
 - Weigh the Waste
 - **Upcoming:** Sustainable Foods Fair
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SUSTAINABLE FOODS

- UCOP Sustainable Practices Policy:
 - Dining Commons: 26%
 - Retail Locations: 28%
- Includes:
 - Local (<250 miles)
 - USDA Organic
 - Fair Trade Certified
 - Rainforest Alliance Certified
 - Cage-Free Eggs
 - Monterey Bay Aquarium 'Best Choices' and 'Good Alternatives'
 - American Humane Certified



WE BUY LOCAL PROGRAM

- Highlight local growers and producers
- Sample growers:
 - Bee Sweet Citrus: lemons & oranges, 230 miles
 - Grimmway Farms: carrots, 136 miles
 - Gill's Onions: red onions, 244 miles
 - Rocket Farms: mint, 178 miles



WE BUY LOCAL



The Garlic Company
The Garlic Company makes sure each garlic crop is given the utmost care from the moment it's planted.

WE BUY LOCAL

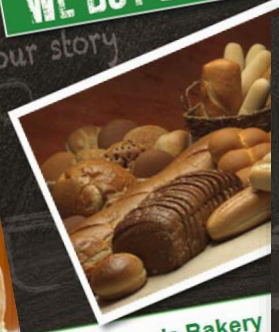
Rising C Ranch

Small artisan growers of citrus
Use cured manure compost
Curtailed use of seasonal herbicides in its orchards

 UCIDining.com

WE BUY LOCAL

our story




Galasso's Bakery

Founded in 1968, Galasso's Bakery began as a family-run business. Over the years, the company has grown from a single room deli/cafe to a full-line bakery. Their bakery, located in Mira Loma, California, produces

WE BUY LOCAL

Grimmway Farms

Family owned and operated for over 40 years
Carrots grown locally in Kern County.

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ZERO WASTE DINING

- **Waste Diversion**

- Anaerobic digestion of food waste & recycling

- **Waste Minimization**

- Food Donation Program: over 4 tons donated since Fall 2012
- Reusable To-Go Program
- Reusable Cup & Mug Program



WASTE DIVERSION PROCESS

Turning food waste into fuel

UC Irvine's partnership with Waste Management of Orange County gives campus-generated food waste a new purpose.



1. Dining hall

After UC Irvine students finish their meals at a dining hall, they drop off uneaten plates of food to the dish drop area.



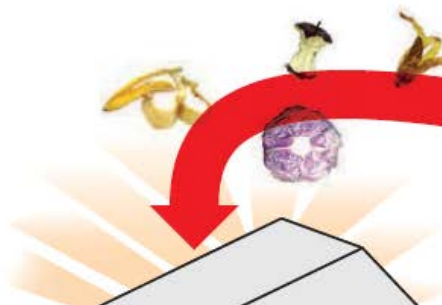
2. Dish drop

A conveyor belt transports food waste to the back of the kitchen, where employees take the plates and place food and other waste materials into color-coded bins.



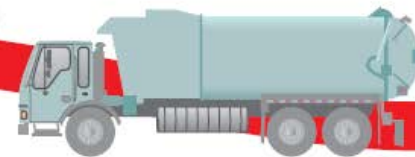
3. Waste bin

Food waste bins are emptied into a large, metal composting container at the back of the dining hall where it remains until a scheduled pickup.



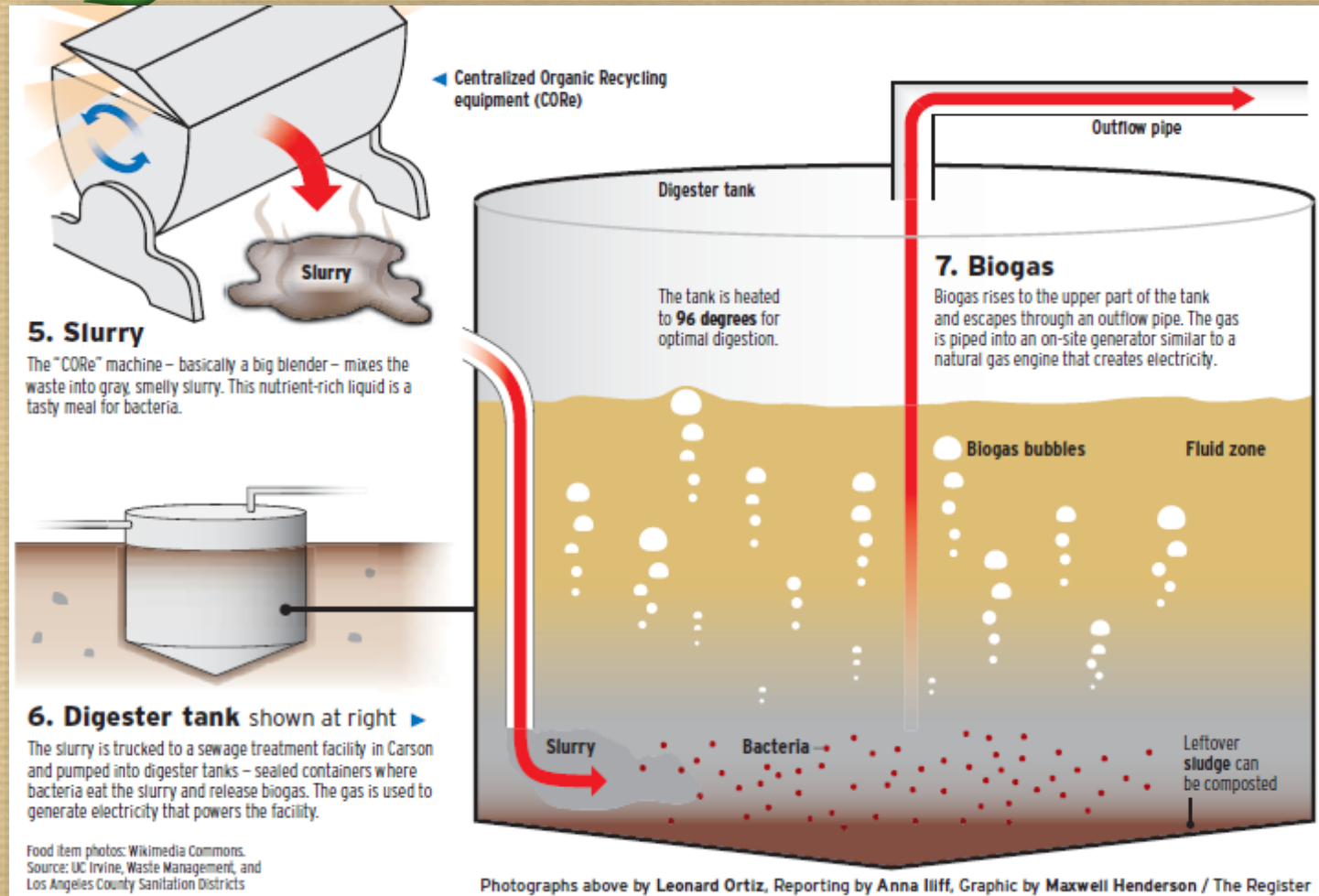
4. Weekly pickup

Trucks pick up the food waste each week and transport it to the Waste Management Transfer and Processing Center in Orange.



UC Irvine diverted more than 80 percent of all on-campus waste from landfills in 2012.

WASTE DIVERSION PROCESS



GREEN CAPTAIN INITIATIVES

- Green Captain student employees develop practices to improve the sustainability of our dining locations across campus
 - “Pick a Plate” at Panda Express
 - Receipt-less Transactions
 - Ink & Toner Recycling Program
 - Recyclable Gloves
 - Composting at Java City Kiosk
 - Water Conservation Education



SUSTAINABILITY EVENTS

- Weigh the Waste
 - 1.37 oz./person average 2014-2015
 - Approximately 15% reduction compared to 2013-2014.
- Meatless Monday
- National Food Day
- Vegan Dining Nights
- America Recycles Day
- Fresh Start to Eating Healthy
- World Water Day
- Fair Trade Coffee Seminars
- *and more!*



SUSTAINABLE FOODS FAIR



**SUSTAINABLE
FOODS
FAIR**

THURSDAY,
APRIL **23**

FREE REUSABLE
STARBUCKS CUP FOR
THE FIRST 100
ATTENDEES!

11:30AM - 1:30PM
RING ROAD BY HUMANITIES HALL

Featuring herb planting with Theta Psi Sustainability Fraternity, local plants from the UCI Arboretum, sustainable Java City coffees, USDA Organic drinks and more!

UCI
Hospitality
&
Dining



SUSTAINABLE FOODS FAIR

Special Thanks To

Student Groups


Climate Action Fellows, UCI Costa Rica Program, Global Food Initiative Student Fellows, Green Captains, Irvine Students Against Animal Cruelty, Sustainable Cities Club, Theta Psi Sustainability Fraternity

Campus Partners

UCI Arboretum, UCI Global Sustainability Resource Center, UCI Health Education Center

Sustainable Vendors

Java City ecoGrounds, Little Miracles, Mama Chia, Organic Valley, Wholesome Sweeteners





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