Stanford Dining and Stanford Hospitality & Auxiliaries

Sustainability “A Way of Life”

Education.
Collaboration.
Wellness.

Championed by Residential and Dining Enterprises
Table of Contents

From our University Administration 3

Wellness and Culinary Excellence 20
  Culinary Standards 20
  Purchasing Guidelines and Preferences 22

Stanford Dining and Stanford Hospitality & Auxiliaries 4
  Sustainability Programs with our Distributors 25
  Direct and Local Partners 26

From Residential & Dining Enterprises 5
  Education, Outreach and Awareness 6
  Awards and Recognition 30

Putting the Farm Back in “The Farm” 6
  Academic Programs 8
  Educational Events 10

Student Collaborations 13

Toward Zero Waste 16

Contributors and Resources 31
From our University Administration

“This is an enormous undertaking, but if we are to learn how to live on this planet in an environmentally sustainable way, if we are to leave something to be proud of for our children’s children, we must begin.”

—JOHN HENNESSY, President, Stanford University

“If we are to leave our children a better world, we must take steps now to create a sustainable environment. So it is critical that we model sustainable citizenship on our own campus.”

—JOHN ETCHEMENDY, Provost, Stanford University

“Sustainability practices at Stanford are built on the strong foundation of several decades of environmental stewardship in energy, water, transportation, housing, dining, waste, building and landscape management. With many measurable accomplishments underway, the challenge remains how to fully transform our institutional choices and individual behavior to practice sustainability in every aspect of campus life, experience and education. We work together to continually prove and revive the environmental, economic and social value of sustainability on campus and beyond.”

—FAHIMDA AHMED, Associate Director, Office of Sustainability, Stanford University
Residential & Dining Enterprises supports the academic mission of the University by providing the highest quality services to students and other members of the University community in a sustainable and fiscally responsible manner. R&DE’s vision is to be the best in the business by creating a “Culture of Excellence.” Through partnerships with students, faculty and academic departments, R&DE has made a significant, positive impact on the awareness and habits of the Stanford community. We continually implement policies and practices that preserve our natural resources and reduce our overall carbon footprint. We are proud to ‘walk our talk’ and lead the way in making sustainability a way of life.

Shirley Everett

Senior Associate Vice Provost, Residential & Dining Enterprises

Meeting the ever changing expectations of our campus community, Stanford Hospitality & Auxiliaries demonstrates our commitment towards offering sustainable products as a way of life. Fueled by our passion for culinary excellence, we engage in and implement solutions to sustain our planet through collaboration with local farmers, sourcing the most efficient packaging, and applying the latest technology and equipment. This educational opportunity is the foundation for a sustainable food system and reduction of our ecological footprint.

Michael Gratz, Executive Director, Stanford Hospitality & Auxiliaries, Residential & Dining Enterprises

For over 100 years, Stanford University has been dedicated to improving the world and training the next generation of leaders. Stanford Dining’s passion for great food and entrepreneurial spirit is aligned with the pioneering spirit of Jane and Leland Stanford. We take the time and effort to source the most sustainable ingredients while building long-lasting relationships with our farmers, ranchers and purveyors. It is a relationship built on shared values and a mutual understanding that while we strive for excellence, we must leave behind only the smallest footprint.

Eric Montell, Executive Director, Stanford Dining, Residential & Dining Enterprises

“R&DSE’s purpose is to support the academic mission of the University by providing the highest quality services to students and other members of the University community in a sustainable and fiscally responsible manner. Simply put, our commitment to sustainability is a core tenet of our management philosophy and it plays an important role in everything we do.

With respect to food, our commitment to sustainability is rooted deeply in our culinary passion for seasonal, fresh, healthy and flavorful food. We are committed to sharing our knowledge and creating awareness of food culture, food systems and food production, by which we are able to meaningfully participate in the education of our future leaders. Through our commitment to purchasing sustainable food, we are helping to ensure an abundance of it for them and others in the future.

The Sustainable Food Program is a collaborative effort led and managed by Stanford Dining and Stanford Hospitality & Auxiliaries that includes strategic partnerships with vendors and suppliers, students, staff, faculty and other campus stakeholders. Through these partnerships, the Sustainable Food Program seeks to create positive impact across three areas of focus: education, outreach and awareness; collaboration and partnership; and wellness and culinary excellence.

The Sustainable Food Program grew out of a partnership between our organization and a group of committed undergraduate student interns who worked with us to implement several sustainability initiatives. In 2008, with our support, these students submitted a successful proposal to the Provost to fund a two-year trial period for a full-time Sustainable Foods Coordinator to work within our organization. Today, the Sustainable Foods Coordinator is fully funded by R&DE and continues to play an integral role in managing our sustainability initiatives through the Sustainable Food Program.

Eric Montell, Executive Director, Stanford Dining, Residential & Dining Enterprises

“Meeting the ever changing expectations of our campus community, Stanford Hospitality & Auxiliaries demonstrates our commitment towards offering sustainable products as a way of life. Fueled by our passion for culinary excellence, we engage in and implement solutions to sustain our planet through collaboration with local farmers, sourcing the most efficient packaging, and applying the latest technology and equipment. This educational opportunity is the foundation for a sustainable food system and reduction of our ecological footprint.”

Michael Gratz, Executive Director, Stanford Hospitality & Auxiliaries, Residential & Dining Enterprises

“R&DSE’s purpose is to support the academic mission of the University by providing the highest quality services to students and other members of the University community in a sustainable and fiscally responsible manner. Simply put, our commitment to sustainability is a core tenet of our management philosophy and it plays an important role in everything we do.

With respect to food, our commitment to sustainability is rooted deeply in our culinary passion for seasonal, fresh, healthy and flavorful food. We are committed to sharing our knowledge and creating awareness of food culture, food systems and food production, by which we are able to meaningfully participate in the education of our future leaders. Through our commitment to purchasing sustainable food, we are helping to ensure an abundance of it for them and others in the future.

The Sustainable Food Program is a collaborative effort led and managed by Stanford Dining and Stanford Hospitality & Auxiliaries that includes strategic partnerships with vendors and suppliers, students, staff, faculty and other campus stakeholders. Through these partnerships, the Sustainable Food Program seeks to create positive impact across three areas of focus: education, outreach and awareness; collaboration and partnership; and wellness and culinary excellence.

The Sustainable Food Program grew out of a partnership between our organization and a group of committed undergraduate student interns who worked with us to implement several sustainability initiatives. In 2008, with our support, these students submitted a successful proposal to the Provost to fund a two-year trial period for a full-time Sustainable Foods Coordinator to work within our organization. Today, the Sustainable Foods Coordinator is fully funded by R&DE and continues to play an integral role in managing our sustainability initiatives through the Sustainable Food Program.

Eric Montell, Executive Director, Stanford Dining, Residential & Dining Enterprises

“Meeting the ever changing expectations of our campus community, Stanford Hospitality & Auxiliaries demonstrates our commitment towards offering sustainable products as a way of life. Fueled by our passion for culinary excellence, we engage in and implement solutions to sustain our planet through collaboration with local farmers, sourcing the most efficient packaging, and applying the latest technology and equipment. This educational opportunity is the foundation for a sustainable food system and reduction of our ecological footprint.”

Michael Gratz, Executive Director, Stanford Hospitality & Auxiliaries, Residential & Dining Enterprises

“R&DSE’s purpose is to support the academic mission of the University by providing the highest quality services to students and other members of the University community in a sustainable and fiscally responsible manner. Simply put, our commitment to sustainability is a core tenet of our management philosophy and it plays an important role in everything we do.

With respect to food, our commitment to sustainability is rooted deeply in our culinary passion for seasonal, fresh, healthy and flavorful food. We are committed to sharing our knowledge and creating awareness of food culture, food systems and food production, by which we are able to meaningfully participate in the education of our future leaders. Through our commitment to purchasing sustainable food, we are helping to ensure an abundance of it for them and others in the future.

The Sustainable Food Program is a collaborative effort led and managed by Stanford Dining and Stanford Hospitality & Auxiliaries that includes strategic partnerships with vendors and suppliers, students, staff, faculty and other campus stakeholders. Through these partnerships, the Sustainable Food Program seeks to create positive impact across three areas of focus: education, outreach and awareness; collaboration and partnership; and wellness and culinary excellence.

The Sustainable Food Program grew out of a partnership between our organization and a group of committed undergraduate student interns who worked with us to implement several sustainability initiatives. In 2008, with our support, these students submitted a successful proposal to the Provost to fund a two-year trial period for a full-time Sustainable Foods Coordinator to work within our organization. Today, the Sustainable Foods Coordinator is fully funded by R&DE and continues to play an integral role in managing our sustainability initiatives through the Sustainable Food Program.

Eric Montell, Executive Director, Stanford Dining, Residential & Dining Enterprises

“Meeting the ever changing expectations of our campus community, Stanford Hospitality & Auxiliaries demonstrates our commitment towards offering sustainable products as a way of life. Fueled by our passion for culinary excellence, we engage in and implement solutions to sustain our planet through collaboration with local farmers, sourcing the most efficient packaging, and applying the latest technology and equipment. This educational opportunity is the foundation for a sustainable food system and reduction of our ecological footprint.”

Michael Gratz, Executive Director, Stanford Hospitality & Auxiliaries, Residential & Dining Enterprises
“The School of Earth Sciences engages in teaching and research in a range of environment and resource issues. We have a unique campus partner in Stanford Dining to manage productive and educational gardens and create a working model of the food system from farm to table for students to participate in and learn from.”

—PAM MATSON, Dean, School of Earth Sciences

PUTTING the FARM BACK in “THE FARM”

E ating and growing food offers us the opportunity to engage on a daily basis with issues related to health, the environment, social equity and the global economy, and we actively foster this experiential learning in our dining halls, our gardens and the classroom.

By creating opportunities for students to experience fresh food, agriculture, food customs and sustainability as integral parts of their education and everyday life, the Sustainable Food Program supports Stanford students in developing a worldview from which they can affect meaningful change as individuals and as future leaders.

Farms, Gardens and the Produce Stand

Through the student gardens, the Stanford Community Farm and the Stanford Produce Stands, the Sustainable Food Program cultivates healthy food for the community and provides an experiential model of the food system for students. Our student interns and employees learn about sustainable food production methods, distribution, marketing and sales. In addition to providing broadly applicable business and gardening skills, the gardens, Farm and Produce Stands build community through shared work and experience. Many new student groups, projects and friendships have grown out of these spaces.

STUDENT GARDENS

Student-managed organic gardens exist outside every major dining hall on Stanford’s campus and several Row Houses. The educational dining hall gardens are organized and maintained by student employees of Stanford Dining, under the supervision of the Sustainable Foods Coordinator and the Farm Educator. The gardens are a boon to Stanford Dining’s kitchens, providing fresh herbs, fruits and vegetables of the freshest and highest quality. By creating a visible link to food production and sourcing, the gardens also enhance students’ residential education experience and help generate interest in sustainable agriculture on campus.

STANFORD COMMUNITY FARM

The Stanford Community Farm is a productive and educational space to learn about sustainable agriculture. The site—established decades ago, and reinvigorated in 1997 through a student proposal—is divided between educational space and small individual plots for Stanford faculty, staff and graduate students. Stanford Dining collaborates with Stanford’s Farm Educator to bring produce grown at the Community Farm to the Stanford Produce Stands and dining hall kitchens.

STUDENT MANAGED ORGANIC GARDENS

Sustainability Report
“Stanford Dining goes the extra mile
in every dimension: serving quality food to students, educating students, staff and faculty about their
food choices, planting local gardens, soliciting
student involvement, and most impressively, in
connecting Dining Services with academic classes
on the ethics and politics of food
and the environment.”

—ROB REICH, Associate Professor, Political Science

**ACADEMIC PROGRAMS**

**CAMPUS DISCUSSIONS**
Academic programs are a core component of our sustainability program. Stanford Dining’s Executive Director and Sustainable Foods Coordinator are frequently invited to visit, speak in and participate in courses and lecture events at Stanford.

Examples of classes Stanford Dining has been invited to speak in:
- Fundamentals of Sustainable Agriculture
- Urban Agriculture
- Food and Politics
- Local Sustainable Agriculture
- Food and Society
- Plants and Civilizations
- Reducing Stanford’s Carbon Footprint
- Creating a Green Student Workforce to Help Implement Stanford’s Sustainability Vision
- Nutrition

Examples of class projects the Sustainable Food Coordinator has guided:
- Think Like a Designer Class: design project on “Wellness & Waste”
- Institute of Design at Stanford: “Sustainable Abundance: Consuming Less Meat”
- Life Cycle Analysis Course: “Striving for Sustainability at Stanford’s Axe and Palm Restaurant: A Life Cycle Analysis”
- Plants and Civilizations: “Food Tracing Exercise”

**PARTNER FOR ETHICS OF FOOD & THE ENVIRONMENT SERIES**
For the past three years, Stanford Dining has partnered with the Center for Ethics in Society on the Ethics of Food and the Environment Series. Highlights included:
- U.S. Deputy Secretary of Agriculture, Kathleen Merrigan, joined students, faculty and staff at Manzanita Dining for a seasonal dinner and discussion.
- Stanford Catering Chef, Andrew Mayne, cooked an on-site breakfast using local, seasonal ingredients for a discussion between Marion Nestle and students, faculty and staff.

**RESEARCH PARTNERSHIPS**
Stanford Dining is currently exploring opportunities with researchers at the School of Medicine and the Institute of Design at Stanford to understand behavioral change with respect to food and nutrition and to implement design solutions in the dining halls to encourage healthy and sustainable eating behaviors in the context of free choice.

**Stanford Dining**

Stanford Dining and Stanford Hospitality & Auxiliaries

Sustainability Report 9
One of the major objectives of the Sustainable Food Program is to encourage sustainable behavioral changes through education, raising awareness and working with members of our community. From events in the dining halls to partnerships with student groups and academic departments, our goal is to offer everyone at Stanford a hands-on, exciting experience to learn about sustainable food systems and to engage our community in actively creating positive change.

**CLIMATE CONSCIOUS FOOD WEEK**
In support of 350.org’s International Day of Climate Action, Stanford Dining hosted the first Climate Conscious Food Week in October 2009 to educate Stanford students about the impact of our food choices on the climate. Over 30 student volunteers educated their classmates about climate-friendly eating habits in the dining halls throughout the week.

**EAT LOCAL DINNERS**
Stanford Dining hosts Eat Local Dinners that feature seasonal food and bring local farmers, ranchers and fishers into the dining halls to talk with students. Student gardeners and local producers offer tastings from local farms and on-campus gardens.

**SUSTAINABLE SEAFOOD WEEK**
In November 2008, Stanford Dining hosted Seafood Sustainability Week, during which all dining halls and cafés highlighted sustainable seafood. The dining hall staff provided Seafood Watch cards and educational materials to students and customers. The week culminated with a panel event in Wilbur dining hall entitled, “Learning about Sustainable Seafood in the Global Market and How You Can Make a Difference,” featuring expert speakers from the Monterey Bay Aquarium, the Culinary Institute of America, the Stanford Center for Ocean Solutions, and Taras Grecoce, author of *Bottomfeeder—How to Eat Ethically in a World of Vanishing Seafood*. Stanford is honored to be the only university invited to participate in this annual event. Seafood Watch empowers seafood consumers and businesses to make choices for healthy oceans by making recommendations about which seafood items are “Best Choices,” “Good Alternatives,” and which ones you should “Avoid.” Consumers can find the recommendations online, in printed pocket guides or on mobile devices.

**COOKING FOR SOLUTIONS, MONTEREY BAY AQUARIUM**
Cooking for Solutions is the showcase culinary event of the year to support the Monterey Bay Aquarium’s Seafood Watch program, with gourmet dishes prepared by celebrity chefs and 75 outstanding restaurants. Stanford is honored to be the only university invited to participate in this annual event. Seafood Watch empowers seafood consumers and businesses to make choices for healthy oceans by making recommendations about which seafood items are “Best Choices,” “Good Alternatives,” and which ones you should “Avoid.” Consumers can find the recommendations online, in printed pocket guides or on mobile devices.

“In support of the important work being done at the Center for Ocean Solutions, Woods Institute for the Environment and Monterey Bay Seafood Watch program, Stanford Dining and Schwab Executive Culinary Services commits to not serving Atlantic bluefin tuna, Chilean sea bass or farm-raised salmon.”

—ERIC MONTELL, Executive Director, Stanford Dining, Residential & Dining Enterprises
Stanford Dining employs and trains about 18 students each quarter to manage various aspects of the Sustainable Food Program and to help in designing, implementing and managing key program initiatives. Student employment is designed to engage students in our operations as integrated stakeholders. By creating out-of-class learning experiences that include practical skills as well as insights into the challenges and opportunities of managing sustainability programs in the context of a business environment, Stanford Dining provides valuable training to complement students' academic education.

Environmental Faculty Dinner Series
Starting in 2008-09, Stanford Dining formed a partnership with Students for a Sustainable Stanford to bring world-renowned environmental faculty into the dining halls for intimate dinners with students. Each dinner features delicious, sustainable food, and faculty and students discuss topics such as the current state of climate change science, the challenges of coastal policy and law, the nutritional differences between organic and conventional food, and the importance of nutrient limitations and runoff from agriculture.

Sustainable Food Training for Student Managers
Stanford Dining’s Sustainable Food Coordinator offers an annual training session for student kitchen managers in non-Stanford Dining residences about sustainable food guidelines and procurement. Through this outreach, Stanford Dining promotes sustainable purchasing practices beyond its own facilities and provides relevant education to student managers.

Student Collaborations
Stanford Dining and Stanford Hospitality & Auxiliaries work closely with students from a variety of groups, providing support and implementation advice on student-initiated projects and events. These groups include:

- Associated Students of Stanford University (ASSU)
- Graduate Student Council (GSC)
- Students for a Sustainable Stanford (SSS)
- Stanford Project on Hunger (SPOCH)
- Farming and Eating for Equality and Diversity (FEED)
- Campus Garden Initiative (CGI)
- Plant It Earth
- Stanford Association for International Development (SAID)
- Students Taking on Poverty (STOP)
- Farming and Eating for Equality and Diversity (FEED)
- Farming and Eating for Equality and Diversity (FEED)
- Farming and Eating for Equality and Diversity (FEED)

Stanford Dining and Stanford Hospitality & Auxiliaries work closely with students from a variety of groups, providing support and implementation advice on student-initiated projects and events. These groups include:

- Associated Students of Stanford University (ASSU)
- Graduate Student Council (GSC)
- Students for a Sustainable Stanford (SSS)
- Stanford Project on Hunger (SPOCH)
- Farming and Eating for Equality and Diversity (FEED)
- Campus Garden Initiative (CGI)
- Plant It Earth
- Stanford Association for International Development (SAID)
- Students Taking on Poverty (STOP)

"Stanford Dining’s commitment to the position of a Sustainable Food Coordinator has shown the organization’s concrete commitment to students... I know that students at Stanford feel very lucky that we have a sincere ally at Stanford Dining, who cares just as much if not more about creating a sustainable Stanford food system."

Briana Swette, class of 2010, President of student groups FEED (Farming and Eating for Equality and Diversity) and Plant It Earth
“One of the most exciting aspects about working both in the Stanford Dining dormitory gardens and for the Stanford Produce Stand is having the opportunity to create awareness... Working closely with the Sustainable Foods Coordinator is a large part of what makes partnerships such as these possible and his [Matt Rothe’s] support is certainly the most integral force behind our efforts to expand the Produce Stand as well as the student-operated gardens.”

—NICOLE CHORNEY, Student Produce Stand Manager
Starting in 2008-09, Stanford Dining implemented an ongoing “Love Food Hate Waste” campaign to encourage students and employees to actively participate in reducing food waste. We reduced plate sizes as well as food portions, implemented a voluntary trayless campaign and hosted a week-long “Love Food Hate Waste” competition between the dining halls to raise awareness and reduce food waste. During this competition, student volunteers and employees talked with students about the importance of reducing food waste and measured food waste per person at each dining hall.

Stanford Dining implemented a pilot trayless program in the two largest dining halls in fall 2009, designed with input from over 400 students who participated in a trayless dining survey in spring 2009. In this program, the default behavior is to “go trayless,” which decreases the incentive to take too much food while reducing water and energy usage from cleaning the trays. However, any student who prefers to use a tray for convenience or due to a disability may always request one. In the remaining halls, Stanford Dining has continued an active voluntary trayless program, and is monitoring food waste and student satisfaction in all halls to compare the effectiveness of these programs.

Stanford Project on Hunger (SPOON), a student-managed organization, is a key partner in our efforts to reduce waste and work with student groups. SPOON works with our unit managers to divert and deliver unused food from our operations to the Palo Alto Opportunity Center (PAOC), a non-profit organization that provides services to the underserved people in our community. SPOON diverts between 3,000 and 4,500 pounds of food to the PAOC each academic quarter.

**Did you know**

Food waste in the USA accounts for...

- 1/4 of all fresh water consumption
- 300 million barrels of oil consumed per year

**Reducing Food Waste**

**Love Food Hate Waste Campaign**

Starting in 2008-09, Stanford Dining implemented an ongoing “Love Food Hate Waste” campaign to encourage students and employees to actively participate in reducing food waste. We reduced plate sizes as well as food portions, implemented a voluntary trayless campaign and hosted a week-long “Love Food Hate Waste” competition between the dining halls to raise awareness and reduce food waste. During this competition, student volunteers and employees talked with students about the importance of reducing food waste and measured food waste per person at each dining hall.

**Trayless**

Stanford Dining implemented a pilot trayless program in the two largest dining halls in fall 2009, designed with input from over 400 students who participated in a trayless dining survey in spring 2009. In this program, the default behavior is to “go trayless,” which decreases the incentive to take too much food while reducing water and energy usage from cleaning the trays. However, any student who prefers to use a tray for convenience or due to a disability may always request one. In the remaining halls, Stanford Dining has continued an active voluntary trayless program, and is monitoring food waste and student satisfaction in all halls to compare the effectiveness of these programs.

**SPOON**

Stanford Project on Hunger (SPOON), a student-managed organization, is a key partner in our efforts to reduce waste and work with student groups. SPOON works with our unit managers to divert and deliver unused food from our operations to the Palo Alto Opportunity Center (PAOC), a non-profit organization that provides services to the underserved people in our community. SPOON diverts between 3,000 and 4,500 pounds of food to the PAOC each academic quarter.

**Toward Zero Waste**

A major focus of the Sustainable Food Program is to reduce the impact of our operations through efficiency measures, education of our staff and customers, collaborative efforts with our partners across campus and creative design solutions to complex behavioral challenges. The goal of these efforts is to reduce our consumption of resources, generate as little waste as possible and find the highest and best use for any waste that we do generate.
EnErGy EffiCiEnCy
Stanford Dining collaborated with the student-led Green Campus Program to implement a number of efficiency measures in our operations. Such measures include the “Dining in the Daylight” program, in which we assessed the lighting needs in each dining area and optimized the use of daylight during daytime hours. This initiative reduced our energy consumption by 20,275 kWh.

waStE oil to biodiESEl
All used cooking oil from our dining halls and cafés is picked up by a local non-profit, SF Biofuels, and turned into biodiesel.

watEr EffiCiEnCy
To reduce water consumption, Stanford Dining installed low-water use dishwashers in several of its kitchens, which has cut water usage by 50 percent at these locations. Stanford Dining also coordinated with the Utilities Division of Stanford’s Department of Sustainability and Energy Management to install low-flow spray nozzles in all dining halls.

GrEEn buildinG
In the latest dining hall renovation at Ricker in summer of 2007, Stanford Dining utilized green building features, such as skylights for daylighting, recycled glass countertops and recycled-content furniture and carpeting.

ELIMINATING THE LANDFILL

ZERO WASTE EVENTS Stanford Dining and Stanford Hospitality & Auxiliaries host several annual “Zero Waste” events, including New Student Orientation Boxed Lunch, Spring Faire and Commencement Picnic. At these events, food packaging is first reduced to a minimum and what remains is compostable or recyclable. Clearly labeled compost and recycling bins as well as student volunteers encourage zero waste behavior at these large, visible events.

COMPOSTING Stanford Dining and Stanford Hospitality & Auxiliaries work closely with Stanford’s waste handler, Peninsula Sanitary Service, Inc., to divert as much waste as possible away from the landfill. 481,600 lbs. of both pre- and post-consumer compostable material were collected from the dining halls in 2008. All of our residential dining facilities and several of our retail locations run pre- and post-consumer compost programs.

COMPOSTABLE SERVICWARE This year Stanford Hospitality & Auxiliaries implemented a policy in several of its cafés to replace all disposable serviceware with reusable or compostable serviceware. The initiative was a collaborative effort among our staff, building administrators, Peninsula Sanitary Service, Inc. and student volunteers. The program has successfully diverted thousands of pounds of waste from the landfill and has become a model for future compostable serviceware programs on campus.

REDUCING OUR IMPACT
WATER EFFICIENCY To reduce water consumption, Stanford Dining installed low-water use dishwashers in several of its kitchens, which has cut water usage by 50 percent at these locations. Stanford Dining also coordinated with the Utilities Division of Stanford’s Department of Sustainability and Energy Management to install low-flow spray nozzles in all dining halls.

ENERGY EFFICIENCY Stanford Dining collaborated with the student-led Green Campus Program to implement a number of efficiency measures in our operations. Such measures include the “Dining in the Daylight” program, in which we assessed the lighting needs in each dining area and optimized the use of daylight during daytime hours. This initiative reduced our energy consumption by 20,275 kWh.

WASTE OIL TO BIODIESEL All used cooking oil from our dining halls and cafés is picked up by a local non-profit, SF Biofuels, and turned into biodiesel.

481,600 POUNDS
of both pre- and post-consumer compostable material was collected from the dining halls in 2008 and sent to a local composting site.

4,000 GIVEN AWAY!
Each year, every meal plan student is given a REUSABLE WATER BOTTLE to reduce usage of disposable bottles.

20,275 kWh SAVED
from Dining in the Daylight, a collaboration between students and Stanford Dining to reduce energy usage.

11,000 GALLONS
of biodiesel produced annually from Stanford Dining and Stanford Hospitality & Auxiliaries’ waste oil.

Stanford Dining and Stanford Hospitality & Auxiliaries Sustainability Report 19
CULINARY STANDARDS

EatWell is Stanford Dining and Stanford Hospitality & Auxiliaries’ commitment to provide vibrant, flavorful, wholesome, sustainable food. This program provides our customers with nourishing menu selections that support wellness and healthy lifestyles.

1. Menus are systematically created in alignment with seasonally available food.
2. Foods from small, local sources (farms, ranches, dairies, bakeries, etc.) are given priority consideration.
3.Homemade non-commercially prepared foods will be served at all times.
4. We will continue the process of eliminating meats treated with growth hormones and antibiotics.

We partner with the BeWell Program at Stanford to encourage as many staff, faculty and students as possible to eat well as part of a healthy lifestyle. Stanford Dining is known and recognized for passionately celebrating great tasting, high quality food. Examples of our culinary standards are featured below. For more information, please visit dining.stanford.edu/standards.

RESIDENTIAL EDUCATION MODEL
Stanford Dining fosters community and food culture through the residential dining experience in 13 student dining hall locations. The essential conviction of Residential Education is that living and learning should be integrated, not separate; that formal teaching, informal learning and personal support in residences is integral to a Stanford education. Residential Education programs extend the classroom into the residences and complement the academic curriculum with activities and experiences essential to students’ preparation for a life of leadership, intellectual engagement, citizenship and service. Stanford Dining is recognized as an award-winning program and valued at Stanford as one of the key components of a residential education system.

RESIDENTIAL EDUCATION PROGRAM: Cardinal Cook-off

The Cardinal Cook-Off, Stanford Dining’s student culinary challenge, is an annual event to encourage and promote students’ culinary skills. Students, in teams of two, compete against their peers in a public, Iron Chef-inspired competition with a featured ingredient. Stanford Dining chooses a sustainable ingredient each year to feature, such as Marin Sun Farms grass-fed beef tenderloin, Taku River Reds wild Alaskan salmon or seasonal ALBA Organics vegetables. A panel of judges including senior Stanford administrators and past champions taste and evaluate all entrées and select the winning team using judging criteria based on organization, cooking techniques, taste and presentation.

E satellite is Stanford Dining and Stanford Hospitality & Auxiliaries’ commitment to provide vibrant, flavorful, wholesome, sustainable food. This program provides our customers with nourishing menu selections that support wellness and healthy lifestyles.

We partner with the BeWell Program at Stanford to encourage as many staff, faculty and students as possible to eat well as part of a healthy lifestyle. Stanford Dining is known and recognized for passionately celebrating great tasting, high quality food. Examples of our culinary standards are featured below. For more information, please visit dining.stanford.edu/standards.

We partner with the BeWell Program at Stanford to encourage as many staff, faculty and students as possible to eat well as part of a healthy lifestyle. Stanford Dining is known and recognized for passionately celebrating great tasting, high quality food. Examples of our culinary standards are featured below. For more information, please visit dining.stanford.edu/standards.

“Every earnest effort has to be made to ensure sustainability becomes more than a handy buzzword among the chefs at Stanford University.

Our culinary standards are the beginning of our commitment to ensure that our practices are aligned with the greater mission to create a culture of resource awareness. From purchasing to teaching, cooking to serving, we continue to carve the path to be certain our food service is but a step in the natural evolution of our earth, and not a landmark.”

—GARY ARTHUR, Associate Director/Senior Executive Chef, Stanford Dining and Stanford Hospitality & Auxiliaries

“I have found our colleagues in Stanford Dining and Stanford Hospitality & Auxiliaries to be willing to go the extra mile to make their services, programs and events something “extra special” for the entire Stanford Community. They are always forward thinking, innovative and pay close attention to detail with a caring and customer service approach. I am proud to have such outstanding colleagues here at Stanford who want to make a positive difference!”

—ERIC STEIN, Director of the Stanford BeWell Program and Senior Associate Director of Athletics for Physical Education, Recreation and Wellness
Stanford Dining and Stanford Hospitality & Auxiliaries, through the Sustainable Food Program, has developed a set of purchasing guidelines and preferences to establish a practical framework and an ongoing process for making food purchasing decisions. These guidelines take into account the best interest of our environment, the social and economic systems on which our food depends and the health of those to whom we serve food. Our guidelines are informed by the most current science and research available and draw on the input and involvement of many stakeholders within our campus community, with the goal of improving the overall health, safety, security and sustainability of our food supply. The following page further details our purchasing preferences.

**LOCAL** We prefer to purchase food that was grown, raised or processed within 150 miles of campus.

**DIRECT** We prefer to purchase food directly from independently owned growers, producers and manufacturers.

**ORGANIC/SUSTAINABLE** We prefer to purchase USDA certified organic produce, processed items, meat, dairy, poultry and byproducts thereof, and Seafood Watch-approved fish.

**HUMANE** We prefer to purchase meat, dairy, poultry and byproducts thereof that originate from livestock that were allowed to range freely and to express their natural instincts and behaviors for the entirety of their lives.

**FAIR** We prefer to purchase food that was traded at economic, social and environmental parity.

**PURCHASING ACCOMPLISHMENTS**

- Antibiotic- and hormone-free milk from local dairies
- USDA certified organic nonfat milk
- Cage-free shell eggs
- Certified Fair Trade coffee
- Locally raised, grass-fed beef patties

**PURCHASING GUIDELINES and PREFERENCES**

* Above: Ebru Epir, Florence Moore Dining general manager, on a visit to ALBA Organics farm.
Stanford Dining and Stanford Hospitality & Auxiliaries recognize the importance of working with distributors to create sustainable purchasing programs with a big impact. To that end, we work with distributors to answer the “who,” “how” and “where” of food purchases and have increased transparency in the supply chain to 80 percent.

**Fresh Point**
In an effort to increase and track purchases of local and organic produce, Stanford Dining and Stanford Hospitality & Auxiliaries and their main produce supplier, Fresh Point, set up a detailed information reporting system for Stanford’s produce purchases. Stanford defined the standards for geographic origin, production methods and ownership structure while Fresh Point built the tracking system for the criteria into their IT system. As a result of this partnership, Fresh Point is now able to offer these important sustainability indicators into their invoices not only for Stanford, but all customers within their division.

**Central Coast Seafood**
Stanford Dining and Stanford Hospitality & Auxiliaries chose Central Coast Seafood as their preferred seafood distributor based on their strong commitment to sustainability and willingness to develop a program tailored to Stanford’s needs. Central Coast has undertaken sustainability improvements to their entire operational chain, including delivery vehicles that operate on biodiesel, reusable shipping containers and energy-efficient freezers. In addition, Central Coast partners with FishWise, a not-for-profit sustainability consultancy dedicated to raising awareness about seafood choices and ocean conservation among the public. Central Coast also partners with the Nature Conservancy to develop a model of good fishery management at the local level. Stanford and Central Coast created an agreement to provide Seafood Watch sustainability ratings for each seafood item on their availability list and to provide seafood purchases from the “Best” or “Good Alternatives” categories.

**Local is 150 Miles**
Stanford Dining purchases 38 percent of its total food from locally grown, raised or processed sources within 150 miles. (Points on the state of California map, left, indicate where each of these farms is located. Points, above, display farm names and food miles.)

**Sustainability Programs with Our Distributors**
Stanford Dining and Stanford Hospitality & Auxiliaries chose Central Coast Seafood as their preferred seafood distributor based on their strong commitment to sustainability and willingness to develop a program tailored to Stanford’s needs. Central Coast has undertaken sustainability improvements to their entire operational chain, including delivery vehicles that operate on biodiesel, reusable shipping containers and energy-efficient freezers. In addition, Central Coast partners with FishWise, a not-for-profit sustainability consultancy dedicated to raising awareness about seafood choices and ocean conservation among the public. Central Coast also partners with the Nature Conservancy to develop a model of good fishery management at the local level. Stanford and Central Coast created an agreement to provide Seafood Watch sustainability ratings for each seafood item on their availability list and to provide seafood purchases from the “Best” or “Good Alternatives” categories.
The fundamental pursuit of our Sustainable Food Program is to find answers to a small number of simple questions about the food we eat: where, how, and by whom it was grown, raised or processed, and how was it traded? In our experience, the most satisfying answers to these questions come by way of the people who were directly involved in the production of our food, and they play a big part in our Sustainable Food Program.

**ALBA ORGANICS** Stanford Dining has partnered with ALBA Organics in Salinas, Calif., since 2003, which provides agricultural training, distribution and market access for about 30 small organic farms to expand and diversify their production. The Agriculture and Land-Based Training Association (ALBA) generates opportunities for farm workers and limited-resource, aspiring farmers to grow and sell crops to institutional purchasers like Stanford Dining.

In the 2008–09 academic year, Stanford Dining purchased over $60,000 from ALBA Organics. Our chefs, managers and students have visited ALBA to meet the farmers and see the crops growing first-hand.

“Stanford University is germane to the success of our small farmers. They have been with us since the beginning and help with more than just purchasing our fruits and veggies. The best part is having staff, chefs and students visit the farm to see first-hand what it takes to get delicious fruits and veggies to their campus. The chefs are always looking for new and colorful things like rainbow and purple carrots to Chioggia (or candy stripe) beets. In short, we love Stanford University and thanks for being there for us!”

—TONY SERRANO, General Manager, ALBA Organics
www.albafarmers.org

**MARIN SUN FARMS**

All beef patties in Stanford’s dining halls are 100 percent grass-fed beef from Marin Sun Farms. Marin Sun Farms is “focused and committed to producing local, pasture-based food for our Bay Area community with the aspiration of building a sustainable food model. ...To that end, we raise 100 percent grass-fed beef, lamb, goat, pasture-raised chickens and simply the best eggs you’ve ever had.”

“In the participation of building a more sustainable food model, Stanford University has and will continue to be a relationship of example, commitment and vision for a better future. My ranch’s land stewardship, environmental excellence and positive community contributions will continue to enhance the creation of a world that is good and getting better by fostering relationships such as this.”

—DAVID EVANS, Owner, Marin Sun Farms
www.marinsunfarms.com

**TAKU RIVER REDS**

Starting in the academic year 2009–10, Stanford Dining began an innovative, direct purchasing agreement with a small family company of salmon fishers in Alaska called Taku River Reds. Due to the closure of the salmon fishery in California and Oregon in 2009 and 2010, Stanford Dining was unable to purchase locally caught salmon and had to search farther north. In an interest to support family fisheries directly, Stanford Dining set up a partnership to offer source-verified wild Alaskan salmon year-round and provide a large volume sale for Taku River Reds to supplement their retail business.

“We are heartened to see that an institution as large as Stanford is willing to spend the time, energy and money to source their wild salmon from individual fishing families like ours. Because we have a deep reverence for wild salmon and feel they encapsulate much of who we are as residents of the Pacific Rim, we are gratified that the salmon we catch and carefully handle is enjoyed by the Stanford community.”

—HEATHER HARDCASTLE, Co-Owner, Taku River Reds
www.takurr.net

**Above** Students enjoy fresh organic peaches on a visit to ALBA Organics in Salinas, CA.
develop additional food-related curricula with faculty that explore theoretical frameworks through the lens of meaningful, practical and hands-on experiences.

• continue to design awareness events and ongoing sustainability campaigns that align with and support our strategic partners.

• expand opportunities for students to design, implement and manage Sustainable Food Program initiatives.

• establish an ongoing initiative with faculty, researchers and student groups to implement creative design solutions that promote and encourage healthy and sustainable eating habits and behaviors in our dining halls.

• fully integrate our culinary standards and sustainable food purchasing metrics into our internal reporting processes, with the goal of doubling our sustainable food purchases by 2015.

38 PERCENT

of total food purchases were grown, raised or processed locally.

200 LOCAL FARMERS

and 21 local manufacturers sold goods to Stanford Dining and Stanford Hospitality & Auxiliaries, including baked goods, ice cream, coffee, yogurt, cheeses and tofu.

2X NATIONAL AVERAGE

of organic food was purchased by Stanford Dining and Stanford Hospitality & Auxiliaries (9 percent vs. 3.5 percent nationally). Organic food purchases include fresh produce, milk, yogurt, beef, chicken, and rice, among others.

100 PERCENT

achieve 100 percent transparency for all food purchases, including origin, production method, ownership structure and labor practices.
For more information regarding Stanford’s Sustainable Food Program, please contact Stanford Dining & Stanford Hospitality and Auxiliaries’ Sustainable Food Coordinator at sustainablefood@stanford.edu or 650.724.7243.

For more information regarding Stanford’s Sustainable Food Program, please contact Stanford Dining & Stanford Hospitality and Auxiliaries’ Sustainable Food Coordinator at sustainablefood@stanford.edu or 650.724.7243.
“Food has a lot to do with the good vibes in the house.”

—MICHAEL WILCOX, Assistant Professor of Anthropology and Resident Fellow at Murray Dormitory

Stanford Dining and Stanford Hospitality & Auxiliaries saved the following resources by using Reincarnation Matte (FSC), made with an average of 100% recycled fiber and an average of 60% post-consumer waste, processed chlorine free, designated Ancient Forest Friendly™ and manufactured with electricity that is offset with Green-e® certified renewable energy certificates.

3.7 Trees
1866 Gallons of Water
1.2 Million BTUs of
114 Pounds of Solid
387 Pounds of
Greenhouse Gases