WE'RE SERIOUS ABOUT CONSCIOUS DINING

2015 ENERGY & SUSTAINABILITY BEST PRACTICE AWARD

UC Davis Dining Services received the 2015 California Higher Education Sustainability Conference Award for Sustainable Foodservices and Waste Reduction for offering hyper-local food through Aggie Grown purchasing and supply chain management.
OVERVIEW OF UC DAVIS DINING SERVICES

UC Davis Dining Services in partnership with Sodexo has been serving the University of California, Davis campus for more than 40 years. UC Davis Dining Services manages more than 1150 employees – many of whom are University students.

"The only word to accurately describe my initial reaction was ‘Wow’"

-Erin Loury / UC Davis Student

UC DAVIS DINING LOCATIONS

Dining Commons and Convenience Stores
- Cuarto and Crossroads
- Segundo and Junction
- Tercero and Trudy’s

Retail Dining Locations
- Silo Union Restaurants (Starbucks, Carls Jr., Taco Bell Express, Pizza Hut Express, La Crepe, Grab and Go)
- Shah’s Halal Food Cart & Fusion Fresh Café
- Gunrock Pub (A Full Service Restaurant & Bar)
- Star Ginger Asian Food Truck
- Bio Brew
- Scrubs
- Campus Concessions and Mondavi Performing Arts Center

DINING ACHIEVEMENTS

85% FOOD RECOVERY CERTIFIED

More than 85% of all organic waste is diverted to the UC Davis Biogas Digester to fuel the energy grid of UC Davis.

1,880lbs of food donated to the Food Recovery Network in the 2014-15 academic year.

National Foundation for Celiac Awareness Great Kitchen Gluten-free Certified.

The first dining program on the west coast to deliver SPE Certified meals, increasing the nutritional density of dishes served.

TOP 10 One of the top 10 most vegan friendly universities.

City of Davis Farmers Market Watermelon Award 2011.

2011 55,000+ meals are served weekly in the three DC’s.

55,000

COMMUNITY INVOLVEMENT

• Go Green Grant has awarded more than $30,000 to student-based organizations implementing solutions for a sustainable campus.

• Sodexo has donated over $600,000 to the UC Davis Children’s Hospital over the past 20 years.

• 24% of all food served is locally grown, Aggie grown, sustainably harvested, or contributing to the local economy.

• University of California system-wide waste diversion award 2010.

• All resident dining commons earned the Sacramento Area Sustainable Business Certification in 2010.

• An educational and edible resident garden was established in Summer 2011 at Segundo Dining Commons.

• Student Farm grown greenery is used exclusively by University Catering, Gunrock Pub and resident dining commons for special event décor.

• Dining commons menus include meals for multiple dietary needs such as vegan or vegetarian as well as allergy free and halal.

2014-15 ACADEMIC AWARDS & RECOGNITION

UC Davis Dining Services was recognized as a top dining program in 2015 by Niche.com and Huffington Post. Additionally, Peta2.com recently awarded UC Davis an “A” rating for its outstanding effort in creating, serving and accessibility of vegan meals.

AWARD WINNING DINING

10th RANKED BEST COLLEGE DINING PROGRAM

A RANKED RATING FROM COLLEGE PROWLER

#1 RANKED SIERRA MAGAZINE 2011 COOL SCHOOL AWARD

#2 RANKED SIERRA MAGAZINE 2015 COOL SCHOOL AWARD

17th RANKED BEST COLLEGES FOR FOOD IN AMERICA

A RANKED PETA2.COM VEGAN DINING RATING

9th RANKED VEGAN FRIENDLY DINING PROGRAM
SUSTAINABLE FOOD PROCUREMENT

29% of all food purchases are from sustainable sources based on guidelines set by the UC Office of the President Sustainability Policy:
- Resident Dining 33% of all food purchases are from sustainable sources
- Retail Dining - 10% of all food purchases are from sustainable sources
- 26% of all meat and seafood purchases are sustainable
- 100% of all eggs are cage-free and humane certified
- 67% of dairy purchases are local and humane certified
- 64% of produce is local (within 250 miles) and/or organic certified
- all hot and cold is Numi tea in resident dining is Fair Trade and Organic Certified

$2.4 MILLION IN SUSTAINABLE FOOD PURCHASING

UC Davis Dining Services achieved the 2020 UC system-wide goal for sustainable food purchasing 7 years early.
UC Davis ranked in the top 3 UC campuses in 2014-15 with 24% sustainable food purchasing.

RUSSELL RANCH TOMATOES AND WHOLE WHEAT FLOUR

We've purchased 44,286 lbs. of fresh, campus grown, organic Roma tomatoes and 5,475 lbs. of dried organic Roma tomatoes from the Russell Ranch Sustainable Agriculture Facility since 2011. The tomatoes are used to make approximately 1,600 gallons of our signature Russell Ranch Roasted Tomato Sauce each year. Russell Ranch Tomato Sauce uses entirely organic, campus and locally sourced ingredients.

We began purchasing 10,000 lbs of locally milled Russell Ranch Whole Wheat flour annually in 2014. The whole wheat flour is used throughout the year in the dining commons pancakes and seitan.

13% INCREASE TO $61,000 IN CAMPUS-GROWN FOOD PURCHASING

SUSTAINABLE OPERATIONS

Resident Dining
- All organic matter is converted into clean energy at the Renewable Energy Anaerobic Digester at UC Davis
- Sustainable Business Certification for all three resident dining locations
- Cuarto Dining Commons is certified LEED Gold for commercial interiors
- Reusable containers offered for to-go meals

Retail Dining
- Sustainably sourced catering events for the World Food Center, Chancellor’s, and UC President’s functions
- Pre- and post-consumer organic waste is collected for composting in all retail food locations
- Reusable container discounts and plastic bag-free operations
- Zero-Waste Aggie Stadium, University Catering, UC Davis Picnic Day, UC Davis Farmers Market

EDUCATION

Campus-wide education programming, including:
- Farm-to-College & Food Day
- Nutrition, allergen and ingredient information at all resident dining locations and select retail locations
- Nutrition and Sustainability Education in the dining commons and major retail locations
- Nutrition and Sustainability Internships
- Resident Garden at Segundo garden parties
- Quarterly student Cooking Challenge

dining.ucdavis.edu

EXTERNAL STAKEHOLDER ENGAGEMENT

- UC Davis Farmers Market lead campus sponsor
- Hunger Relief – Food Recovery Network, annual Swipe Out Hunger drive, UC Davis Food Pantry donations and partner with Table for Two
- Go Green Grant program supporting student and campus sustainability projects with $6,000 annually
- Participant in the Yolo County Farm-to-School Taskforce and UC Food Service Working group
- Steering committee membership in the Sacramento Farm-to-Fork Capital Campaign
- Active partner of the World Food Center and Global Food Initiative

facebook.ucdavisdiningcommons, youtube.ucdavisdining