




UNIVERSITY OF KENTUCKY

President's Sustainability Advisory Committee

December 20, 2012

TO: Bill Harris, Director of Purchasing
Peg Rodgers, Principal with Envision Strategies

FROM: Lee Meyer, 
Co-Chair, President's Sustainability Advisory Committee

RE: University of Kentucky Food Service Provider

CC: President Capilouto, Bob Wiseman, Robert Mock, Steve Henry
President's Sustainability Advisory Committee members

The President's Sustainability Advisory Committee's charge includes "Promoting and encouraging sustainable best practices in university facility planning, design, and construction." Within that and our other charges, we feel that it is important to address the role of campus food service in enhancing the sustainability of the University of Kentucky. UK is one of the premier land grant institutions in the country in sustainable agriculture and food systems education, research and outreach. UK Dining Services has been a key partner in positioning the University of Kentucky as a national leader in local purchasing practices. Diverse, flexible and integrated partnerships with the University's food service provider are integral to maintaining and furthering this position of national leadership. We encourage the University to conduct the current RFP process in a manner that ensures forward momentum in these areas.

We request that the RFP and/or final contract with the entity chosen to provide food service at the University of Kentucky include strong commitments and targets relative to the following principles of sustainability. Proposals with higher levels of clearly specified direct farm impact should be given higher consideration relative to other proposals. Our recommendations for targets for each of these areas are included on the attached document.

Key Sustainability Principles for UK food service provider:

- * *Purchasing local products and maximizing the direct farm impact of UK food dollars*
- * *Using 3rd party certification systems to ensure responsible product sourcing*
- * *Meeting the dietary needs of a diverse student body*
- * *Promoting a healthy campus through food quality, presentation, and programming*
- * *Minimizing waste in all aspects of operation*
- * *Sustaining and expanding academic partnerships*
- * *Contributing to the greater Lexington/Fayette County and Kentucky community through the economic impact of local purchases*

Upon your review of this memorandum, we would greatly appreciate the favor of a written response.

Recommended sustainability targets for UK Food Service Contract

December 20, 2012

Local Purchasing

- Fifteen percent of food expenditures shall be spent locally in the first year of the contract with a 2% increase in each of the following five years at which point the goals for local purchasing can be re-evaluated.
- To qualify, purchases must have direct farm gate value, ie: purchased directly from a farm as a whole raw product, or processed products containing 100% KY grown products by a Kentucky Proud™ member as outlined in the KY Department of Agriculture's "Restaurant Rewards" program. This should be a *minimum standard*.
- Purchases specified as "local" to meet the target are subject to audit and review by a committee established by the President's Sustainability Advisory Committee.

Internationally Produced Items

- Fair Trade Certified products, including but not limited to coffee, tea, chocolate, bananas and other tropical fruits, shall be used. (<http://www.fairtradeusa.org/>)

Seafood

- The seafood served on campus shall:
 - not include any species listed on the Monterey Bay Aquarium "Avoid" list or approved equal alternative. (<http://www.montereybayaquarium.org>).
 - for wild caught product, 25% shall be sourced from fisheries certified by the Marine Stewardship Council or approved equal alternative. (<http://www.msc.org/get-certified>) in the first year of the contract and this shall increase by 5% annually for 5 years and then be reassessed.
 - for farm raised/aquaculture product, 25% shall be sourced from aquaculture operations certified by the Aquaculture Stewardship Council or approved equal alternative. (<http://www.asc-aqua.org/>) in the first year of the contract and this shall increase by 5% annually for 5 years and then be reassessed.

Vegetarian and Vegan options

- Primary dining facilities during all hours of operation will offer protein-balanced vegetarian and vegan options.

Waste Reduction

- A commitment to, and demonstrated experience with, a holistic approach to waste reduction across the entire scope of operations including but not limited to:
 - comprehensive recycling efforts in the kitchens, commissaries and dining areas
 - pre- and post-consumer composting
 - trayless dining facilities
 - elimination of polystyrene containers of any kind
 - reusable table settings and flatware in campus dining facilities and catering

Commitment to sustaining and growing partnerships with Academic programs

- Existing Examples:
 - Lemon Tree Restaurant, academic class DHN 341
 - UK Health and Wellness
 - Student research and outreach into value added meat products/charcuterie
 - Research/student studies (departments including but not limited to: Ag Economics, Sociology, Anthropology, Philosophy, Horticulture, Animal & Food Sciences, Dietetics & Human Nutrition)
- A stated commitment to participating in new academic partnerships as they arise

Assisting in UK's role as exemplar

- Demonstrating through its catering/special event activities the practicality of local foods at special events on and off campus