

SUSTAINABILITY SCHOLARS PROGRAM

Fall 2020

The UBC Sustainability Initiative (USI) is pleased to offer current UBC graduate students the opportunity to work on funded sustainability internship projects. Successful candidates work under the mentorship of a partner organization, and are immersed in real world learning where they can apply their research skills and contribute to advancing sustainability across the region.

Note: Projects must be completed remotely during the COVID-19 pandemic.

- Visit the [Sustainability Scholars Program website](#) to learn [how the program works](#) and to [apply](#).
- Be sure to review the [application guide](#) to confirm your eligibility before applying.

Applications close at midnight on Sunday September 20, 2020.

Research to measure the environmental performance of conventional Canadian foodservice operations compared to LEAF certified facilities.

Sustainability Goal or Operations Plan objective

Good Health and Wellbeing

Specific goal area(s)/sustainability objective(s): The LEAF criteria promote health and wellbeing of foodservice employees in an industry that is faced with mental health and lack of employee supports.

Sustainable Cities and Communities

Specific goal area/sustainability objective: Provide supporting evidence as to the value of environmental programs such as LEAF to create a more sustainable foodservice industry in cities and communities across Canada.

Responsible Consumption and Production

Specific goal area/sustainability objective: The project will evaluate and promote responsible consumption (by consumers and foodservice businesses) and responsible foodservice production by highlighting the importance of sustainability efforts for environmental performance.

Climate Action

Specific goal area/sustainability objective: The data collected will provide quantifiable benefits of the LEAF program in relation to climate change, providing leverage for the program's future work in promoting climate action in the foodservice industry.

Project Overview

LEAF is Canada's only sustainable foodservice certification body. LEAF works with foodservice facilities across Canada to help them reduce their environmental impact through environmental evaluations, guidance, and certification for those that meet our criteria.

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LEAF's objectives are to increase awareness of the environmental impact of the foodservice industry, build capacity for business owners to implement changes with development of resources and educational tools, and make it easy for consumers to identify verified sustainable restaurants.

The LEAF program has been operating since 2010 and has worked with well over 100 foodservice facilities across Canada, from small cafes and food trucks, to chains and major educational institutions such as the Southern Alberta Institute of Technology and George Brown College. We have also consulted with a major foodservice chain on their sustainability strategy.

Through the LEAF certification process we help reduce environmental impact by targeting energy reduction, water conservation, waste and more. We promote community partnerships and farm-to-table concepts, while also increasing awareness and support of sustainable restaurants across Canada. We also provide education for those in the hospitality and foodservice industry, as well as advocacy.

The Canadian food service industry has a substantial impact on our environment having direct effects, such as energy consumption, air and water emissions and solid waste generation, as well upstream environmental impacts, for example influencing the wholesaler supply channel (Davies & Konisky, 2000). Food and water waste, excess packaging, chemical use, and transportation emissions all take a toll on the earth every time we eat out. Developed in accordance to international standards and the latest data in environmental science, the LEAF criteria and standards are used to certify and offer accreditation to restaurants demonstrating efforts in environmental and sustainable foodservice practices.

With the recent declaration of a Climate Emergency, public and industry awareness of environmental issues has grown, and we believe there is more demand now than ever from industry and the public to address these issues. This project would allow us to demonstrate value and increase the impact of the LEAF program.

Purpose: Complete an "Impact Study" to measure the environmental performance of conventional Canadian foodservice operations vs. LEAF certified facilities, in terms of local food purchasing, waste, water and energy use, GHG emissions, etc., to provide data and measurable outcomes of the LEAF program.

Objectives:

Obtain a data set and report to better understand the current and potential impact of the LEAF program. This data can be used immediately to support the program with future grant applications, increase awareness of environmental impact of the foodservice industry, and leverage support for climate action.

Scope of work:

- Using the LEAF criteria, industry interviews and available statistics and data, analyze the environmental performance and impact of conventional “non-LEAF” restaurants.
- Using established data, analyze the environmental performance of LEAF restaurants.
- Conduct an online survey of public perceptions related to sustainable restaurants compared to non-certified restaurants.
- Create report outlining findings and recommendations and present to LEAF’s Board of Directors.

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Deliverables

The Scholar will deliver a final report and executive summary of their findings. The report should include:

- Analysis of conventional foodservice establishment environmental performance
- Analysis of LEAF certified facility performance
- Analysis of differences in sustainability engagement (e.g. continuous improvement) and employee engagement.
- A gap analysis of any adjustments required in the LEAF criteria to ensure it reflects a high sustainable standard
- A final report, containing a summary of completed work with recommendations, complemented by a final presentation to LEAF Board of Directors.
- An Executive Summary for the UBC Sustainability Scholars online project library.

Time Commitment

The program runs for 22 weeks from October 19, 2020 to March 12, 2021, during which students work an average of 12 hours per week for a total of 250 hours.

- This project will take **250** hours to complete.
- This project must be completed between October 19, 2020 and March 12, 2021
- The Scholar is to complete approximately 12 hours per week.

Required/preferred Skills and Background

- Excellent research and writing skills
- Demonstrated interest in sustainability
- Familiarity with research methodologies and survey techniques
- Statistical analysis
- Strong analytical skills
- Ability to work independently
- Familiarity with benchmarking methods and tools
- Foodservice experience an asset

Applications close **midnight Sunday September 20, 2020.**

Apply here: <http://sustain.ubc.ca/scholarsapply>

Contact Karen Taylor at sustainability.scholars@ubc.ca if you have questions

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Useful Resources

Below are some links to useful resources to help you with your resume and cover letter (there are many more online). Some of these resources also provide information on preparing for your interview.

Resume workshop for prospective Sustainability Scholars: <https://www.eventbrite.ca/e/resume-workshop-for-prospective-sustainability-scholars-tickets-117422877989>

<https://students.ubc.ca/career/career-resources/resumes-cover-letters-curricula-vitae>

<https://www.grad.ubc.ca/current-students/graduate-pathways-success>

<https://www.grad.ubc.ca/cover-letter-cv-resume-templates-ubc-career-services>