

# Framework for Food Action

Last updated July 2017

The Framework for Food Action was developed by the UBCFSP Committee in 2012 as a way to organize and prioritize actions to advance the sustainability of UBC's food system. The document is updated at the UBCFSP annual workshop.

Sub-category	Action
<b>Production – Gardens and Farms (FA-01)</b>	
Campus Gardens	1. Increase the development and usage of campus gardens (e.g. rooftop gardens, indoor garden, community public realm gardens, patio gardens, etc.)
Campus Farm	2. New crop testing/evaluation through discussion with chefs
Edible Landscapes	3. Incorporate edible landscapes into future landscaping projects
<b>Procurement (FA-02)</b>	
Local	1. Increase amount of locally produced/raised goods purchased at all UBC Food Services and AMSFBD outlets 2. Increase amount of locally processed goods (i.e. coffee, cold beverages, chocolate, etc.) purchased at all UBC Food Services and AMSFBD outlets
Ethical/Fair	3. Increase availability of Fair Trade products 4. Increase availability of humanely-raised animal products 5. Increase third-party verification for ethical sourcing
Campus Farm	6. Contract production with UBC Farm; increased collaboration between UBC Food Services, AMSFBD and farm
Seasonal	7. All UBC Food Services and AMS outlets increase offerings of seasonal goods
<b>Preparation (FA-03)</b>	
In-house preparation	1. Increase goods made in house (e.g. baked goods, sandwiches, samosas)
<b>Waste Management and Packaging (FA-04)</b>	
Packaging and Waste Reduction	1. Increase participation in the Eco To-Go program
Post-Consumer Waste Management	2. Increase availability of recycling & composting units on campus 3. Standardization of signage for all recycling/composting units 4. Consumer Food Waste Reduction 5. Elimination of disposable serving containers 6. Catering waste reduction
Pre-Consumer Waste Management	7. Reduce pre-consumer waste

<b>Education, Marketing, and Promotion (FA-05)</b>	
Outreach/Promotion	<ol style="list-style-type: none"> <li>1. Raise awareness/attendance at events that promote socially and ecological responsible food system (i.e. Blueberry festival, Fair Trade week, Meet your Maker, Farmade, etc.)</li> <li>2. Increase promotion of sustainable food options via multiple formats (i.e. digital display monitors, QR codes, etc.)</li> </ol>
Education	<ol style="list-style-type: none"> <li>3. Consistent and well displayed labeling for local, seasonal, nutritional and special dietary needs.</li> <li>4. Increase food literacy on campus.</li> </ol>
Internal Communication	<ol style="list-style-type: none"> <li>5. Improve ongoing communication between UBC Food Systems Stakeholders</li> </ol>
<b>Guidelines, Policies, and Best Practices (FA-06)</b>	
Sustainability Strategies/Policies/SEEDS Projects	<ol style="list-style-type: none"> <li>1a. Identify leading sustainable food policy/strategies and assess feasibility and desirability in UBC context.</li> <li>1b. Seek certification and recognition of food policy accomplishments</li> </ol>
Climate-friendly Food	<ol style="list-style-type: none"> <li>2. Recognizing the food mandate outlined in the new Climate Action Plan (CAP) 2020, reconvene the Food Action Team to identify opportunities to expand low-carbon food systems on campus between 2016 and 2020.</li> <li>3. Improve understanding of the role of biodiversity in the food system</li> <li>4. Understand and increase the resiliency of UBC's food system</li> <li>5. Improve understanding of the carbon impact of food on campus</li> </ol>
Sustainable Water Consumption	<ol style="list-style-type: none"> <li>6. Encourage sustainable water consumption on campus</li> </ol>
<b>Community and Wellbeing (FA-07)</b>	
Food Community	<ol style="list-style-type: none"> <li>1. Increase plant-based, vegetarian, and vegan food offerings</li> <li>2. Develop a sense of food community</li> <li>3. Food system adapt to the changing identities and cultures of campus (e.g. increasingly international)</li> <li>4. Determine types of healthy food products that are desired by campus community</li> <li>5. Increase availability of healthy food providers on campus</li> <li>6. Create opportunities within the food system to promote physical, mental and social health</li> <li>7. Increase allergy-friendly food offerings (e.g. gluten, eggs, soy, dairy-free foods).</li> <li>8. Improve education about healthy and high quality foods</li> </ol>
<b>Food Security (FA-08)</b>	
Hunger on Campus	<ol style="list-style-type: none"> <li>1. Increase the food security of members of the UBC community (e.g. conduct hunger survey, support AMS food bank).</li> </ol>
Food Recovery	<ol style="list-style-type: none"> <li>2. Reduce wasted food by coordinating food recovery among campus units.</li> </ol>
<b>Food Trucks (FA-09)</b>	
Food Trucks	<ol style="list-style-type: none"> <li>1. Reduce Food Truck Energy and Water consumption</li> <li>2. Increase sustainable offerings in food trucks</li> <li>3. Promotion and marketing</li> </ol>