UNIVERSITY OF BRITISH COLUMBIA

FOOD SYSTEM PROJECT

ACCOMPLISHMENTS

The following document summarizes a selection of key UBC Food System Project (UBCFSP) accomplishments that have contributed to the continued enhancement of the sustainability of our campus food system. The accomplishments are the direct results of student projects. Many of these accomplishments were realized with the support of the project partners and the UBCFSP Coordinator. Due to the iterative nature of the project, many accomplishments may have been set in motion in prior to the year for which it is listed.

Abbreviations:
UBCFSP= UBC Food System Project
AMSFBD= Alma Matter Society Food and Beverage Department
UBCFS= UBC Food Services
SUB= Student Union Building

2011-2012 Accomplishments

Coming soon...

For a detailed list of annual accomplishments from 2001-2011, please see the final pages of the annual summary reports in the ‘publications’ section of this blog.

2010-2011 Accomplishments

- UBCFS has now sourced Fair-Trade sugar packets, which are available for all Wescadia, catered events and select outlets (The Loop). UBCFS continues to work with distributors and vendors to negotiate the best price possible for other organic fair-trade sugar products to incorporate in other items. (Food Procurement)
- As the result of UBCFSP student work, the first Fair-Trade UBC-made food item was prepared for the “Fair-Trade Day” held outside the Bookstore in summer 2011. This came about as a result of UBC’s new status as a “Fair-Trade certified campus”. (Food Procurement)
- Student proposed Fair-Trade marketing strategies were approved and will be implemented. (Food Marketing, Education & Promotion)
- Lesson plans were provided to the Think and Eat Green team members for use and implementation. (Food Marketing, Education & Promotion)
- The developed “Instructional Waste Sorting Pamphlet” was provided to SHHS for incorporation in the beginning of the year UBC Residences packages. (Food Marketing, Education & Promotion)
- The proposal for a root cellar in the New SUB was submitted for review by the AMS New SUB Committee for review. (Food Policy, Guidelines & Best Practices)
Annual “Meet your Farmer” event was expanded to an annual “Meet your Maker” event and now includes representatives of other aspects of the food system and more campus partners including Sprouts. (Food Marketing, Education & Promotion)

New UBC campus food labels (based on the LOV labels developed in 2008) are being developed. The labels will help consumers identify which products are local, produced on campus, vegan/vegetarian, contain UBC Farm products, and more. (Food Marketing, Education & Promotion)

The “Eco-to-go” program is a program that provides reusable food containers to students at the point of sale. Students can exchange a membership card for an Eco-go box and a dirty Eco-go box for a membership card. The Eco-boxes are washed and sanitized by UBCFS. The program was trialed in 2011 and expanded to all non-franchise UBCFS food outlets. (Waste Management)

2009-2010 Accomplishments

- The AMS New SUB Committee reviewed and accepted the group’s proposal for a rooftop garden to be included in the plans for the New SUB. As a result, the building will be built with infrastructure to accommodate a future garden. The committee agreed that a second project phase is needed; as a result a project proposal to create a formal business plan for the garden will be offered to UBC MBA students and a formal crop production plan proposal will be completed by a directed studies student in Fall, 2010. (Food Production)

- As recommended by the procurement scenario groups, UBCFS has replaced all their tofu with Victoria based Dayspring’s organic and locally produced tofu line, which also resulted in cost savings as recommended by groups. Requests for tofu have increased from one to 35 requests per day in UBCFS’s Place Vanier residence cafeteria according to head chef Steve Golob. (Food Procurement)

- Beginning in September, 2010, the AMSFBD’s ‘The Honour Roll’ will offer a brown and white rice combination in their sushi as recommended by a 2010 group. This was done in an effort to increase the nutritional value of the sushi and to introduce less processed foods to the menu items. (Food Preparation and Menu)

- In 2010, the Head Chef, Steve Golob, of UBCFS’s Place Vanier has developed 140 new recipes focusing on local food. These new items will be featured in a three day menu that is color coded to highlight alternative food choices such as vegan, vegetarian, iron rich and gluten free. Some of these recipes have been nutritionally analyzed and added to the Cropedia site as a summer initiative. (Food Preparation and Menu)

- In 2010, SUB became a member of the official Climate Action Partnership’s (CAP) Food Action Team and will report to the team on a semi-annual basis. This came as the result of the 2008 participation in the development of the UBC Sustainability Office- Climate Action Partnership (CAP)’s Climate Action Framework (CAF). The CAF is intended to help UBC move beyond climate neutral, as part of the president’s Climate Change Statement of Action, which commits UBC to reduce its GHG emissions, and the BC legislation requiring all public sector organizations be carbon neutral. (Food Policy, Guidelines & Best Practices)
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- The ‘Meet the Farmer Event’ was held in March 2010 to raise student awareness of UBCFS’ increased use of UBC Farm and BC products. The event will be held again in September 2010 in the SUB plaza and/or concourse and will be expanded to include the AMSFBD (2010). (Food Marketing, Education & Promotion)
- Sprouts Management will begin to offer the 2010 UBCFSP student designed educational workshops over the course of the next year. These workshops focus on local food system sustainability issues and offer participants an opportunity to learn new skills. Some workshops include: Apartment Sized Vegetable Gardens, Drying your Own Fruit, and Wild Campus Foraging. (Food Marketing, Education & Promotion)
- Sprouts will advertise their student oriented services in the campus residences in September 2010 to help raise awareness of the programs to students who may not otherwise seek them out. (Food Marketing, Education & Promotion)
- The UBC Food System resource titled ‘Cropedia’ was developed in 2010 as a resource for UBC food system members. The site details growing, harvesting, preparation, and nutrition information as well as recipes for 44 crops grown at the UBC Farm and the LFS Orchard Garden. The site can be found at http://cropedia.landfood.ubc.ca/wiki/Main_Page. Regular recipes with links to the Cropedia will also be featured in UBC’s Health Safety and Environment (HSE) Healthy Promotions Program (HPP) Healthy UBC blog and in their monthly Healthy UBC Newsletter. (Food Marketing, Education & Promotion)
- A Google Map of the UBC Campus sustainability initiatives was developed in 2010 as a tool for students and faculty to be able to more easily locate campus sustainability initiatives. It is now available at http://ubcsfsi.blogspot.com/p/ubc-sustainable-food-system-initiatives.html. (Food Marketing, Education & Promotion)
- In 2010, UBC Farm signage in UBCFS cafeteria at Place Vanier has been designed and erected to help customers make the connection between campus food production and the food they are consuming. (Food Marketing, Education & Promotion)
- The AMS Sustainability Coordinator put forward the student proposal for an Eco-Box program in the new SUB as a measure to eliminate waste generated from to-go containers. The idea will be pursued by an Applied Biology course in September 2010. (Waste Management)
- In 2010, the LFS Orchard Garden established and maintained a three bin composting system as recommended by 2009 UBCFSP students. (Waste Management)

2008-2009 Accomplishments

- LFS Orchard Garden coordinator, Jay Baker-French, implemented the 2009 group’s recommendations to consult with Agora Café and AgUS in his crop choice for the 2010 summer season. The Agora Café is now purchasing summer produce from the garden and processing and freezing the goods for winter use. (Food Production)
- The construction of the LFS Garden enclosure began in April, 2009 was completed during the 2009 summer months. The LFS Orchard Garden enclosure was planted with blueberries, kiwi and dwarf apple trees among other crops recommended by the 2009 group LFSOG proposed plans. (Food Production)
In 2009, students performed specific project tasks at the UBC Farm including: thinning forest stands, managing hedgerows, managing canola, working with the chickens and helping remove plastic drip tape from the fields. (Food Production)

The proposed LFS Orchard Garden three-bin compost system was built in adherence with the Greater Vancouver Regional District’s recommended design for a three-bin pest resistant compost system. The materials were purchased through a grant from the AMS Student Environmental Society obtained in March, 2009. Information on effective composting was compiled in the Orchard Garden Website. (Food Production)

As recommended, since 2009 a summer work-study student has been hired to maintain the LFS Orchard Garden over the summer months. (Food Production)

Students created an Integrated Pest Management Plan, an improved production and harvesting management plan, and a garden management plan for the Orchard Garden. The plan includes a time-line for major events. (Food Production)

A communal vision statement for the UBC Orchard Garden was prepared along with a layout of levels of management within the committee. (Food Production)

UBC Farm sales to Place Vanier increased 30% over the last year from $800 in 2008 to $1,400 in 2009. (Food Procurement)

As a result of previous LFS 450 groups’ recommendations, UBC Farm flowers are now procured by UBCFS at both Place Vanier and Totem Residence to display on their dining tables and at special events. (Food Procurement)

In summer 2009, the Agora Café began to preserve summer harvest produce from the LFS Orchard Garden and UBC Farm for use during winter months in an effort to provide local foods for a larger portion of the year. (Food Preparation and Menu)

A selection of AMS Lighter Footprint “LOV” label (Local, Organic, Vegan) menu items created by UBCFS students were made available at AMS food outlets. These include a vegan granola bar (Pendulum Café, 2009), vegan ginger cookie (Blue Chip Cookies, 2009), apple and beet salad (Pendulum Café, 2008) and cheese-less pizza (Pie R Squared, 2008). These items have increased the environmentally healthy menu options in the AMS food outlets. (Food Preparation and Menu)

The 2009 recommended UBC Farm Carbon Smart food guide was published and is being dispersed at the weekly UBC Farm markets. The ‘Eat Carbon Smart’ website offers supporting information about a carbon smart diet and is located at http://eatcarbonsmart.ca/. (Food Marketing, Education & Promotion)

2007-2008 Accomplishments

UBCFSP students and UBC Farm representatives submitted an application on behalf of the LFS Orchard Garden and successfully obtained a portion of the 2008 Grad Council Class Gift. As a result, a student in the Faculty of Land and Food Systems was hired to serve as the Land and Food Systems Orchard Garden Coordinator. (Food Production)

With help from a UBCFSP student group, a LFS Orchard Garden Advisory Committee was established to provide mentorship to the garden coordinator and volunteers and to help oversee ongoing garden activities and future development. (Food Production)
The relationships established between UBCFS and Discovery Organics in 2007/2008 led to the procurement of the first local organic apples on campus. UBCSFS is now purchasing 100% local and organic whole fruit from Discover Organics throughout the school year. AMSFBD implemented proposals to procure cage free eggs at AMSFBD outlets in an effort to support more humane animal welfare practices. (Food Procurement) The proposal to create buyer seller relationships between the AgUS, Agora Café and the LFS Orchard Garden was implemented with the intention of modeling a local urban food system within the Faculty of Land and Food Systems. (Food Procurement) Student proposals to sell a selection of UBC Farm produce to Place Vanier, Sage Bistro and Pie R Squared were implemented with the intention of increasing awareness of the UBC Farm on campus and to model a local food system. (Food Procurement) Students participated in the initial consultations to create a sustainable food purchasing policy to guide procurement of meat, poultry, fruits and vegetables by the AMSFBD. (Food Procurement) The AgUS incorporated elements of group’s proposed seasonal cookbooks into the weekly AgUS BBQ’s for the September to April term. (Food Preparation and Menu) Student proposals to include principles of food system sustainability in the development of the new Beaty Biodiversity Building Café were prepared. (Food Preparation and Menu) Students helped inform the further development of the AMS Lighter Footprint Strategy, aimed at enhancing the sustainability of AMS operations. Subsequently, student worked with AMS food outlets to incorporate more environmentally friendly food options. (Food Policy, Guidelines & Best Practices) The AMS FBD has implemented a new seasonal menu campaign including the Fall Harvest Items as a spin-off of the Eco-label LOV items, which a UBFSP student group proposed and implemented in 2008. (Food Marketing, Education & Promotion) AMSFBD implemented the 2008 proposal for a sustainable food discount program, based upon a group’s template for an “Eating Ecologically” stamp-card, where a customer receives a discount after purchasing ten lighter footprint menu items. (Food Marketing, Education & Promotion) The AMSFBD incorporated the 2008 proposals for a monthly one day event – “Eco-friendly Day,” where all AMSFBD outlets promote various sustainability initiatives. (Food Marketing, Education & Promotion) The 2008 marketing strategies to promote AMSFBD sustainability initiatives, including promoting green discounts, reusable containers, lighter footprint menu options, etc. were implemented. (Food Marketing, Education & Promotion) As recommended in 2008, waste management signage was harmonized between UBCFS and AMSFBD, where all composting, recycling and waste signs share the same template. (Food Marketing, Education & Promotion) In 2008 students developed the “Composting Road Signs,” which was later erected. The sign directs people to the nearest composting bin with the intention to increase composting behaviour among faculty, staff and students around food outlets in the SUB. (Food Marketing, Education & Promotion)
The AgUS implemented the 2008 proposal to create a bulletin board, posters and labels to increase awareness of the origin and nutrition of AgUS BBQ menus. *(Food Marketing, Education & Promotion)*

As recommended by UBCFSP students, reusable collapsible containers became available at AMSFBD outlets to encourage the use of re-usable containers. *(Waste Management)*

The AMS increased the number of composting bins in the SUB, from one to eleven composting bins as a result of UBCFSP student work. *(Waste Management)*

In 2007 students proposed that the UBCFS put a 'green-tax' on to-go containers at the Totem and Vanier Residences to encourage students to eat in and not waste to-go containers. UBCFS accepted and implemented the proposal. *(Waste Management)*

As recommended in 2007, the AMS has implemented a three-bin waste sorting cart with compost, recycling and landfill compartment. *(Waste Management)*

**2006-2007 Accomplishments**

- UBCFSP groups helped inform the development of a campus community garden at Hawthorn Place. *(Food Production)*
- A baseline measure of the local produce purchased by UBCFS was taken for all outlets excluding residences. This baseline serves as a comparison for annual improvements in procurement of more sustainable food items. *(Food Procurement)*
- A list of local food distributors and producers selling a selection of BC food products that met the requirements of the UBC food providers was developed. *(Food Procurement)*
- Students developed recipes to incorporate UBC Farm items into Bernoulli Bagels menu offering. *(Food Preparation and Menu)*
- The AMSFBD incorporated marketing tools which students developed to showcase UBC Farm products at three AMS outlets in the SUB: Pie R Squared, Bernoulli’s Bagels, and The Pendulum. *(Food Preparation and Menu)*
- Working with Agorá Café, students developed and implemented the idea to pre-prepare foods after hours. This idea was an answer to logistical and volunteer challenges experienced by the cafe. *(Food Preparation and Menu)*
- Students recommended the introduction of local and sustainable items in Sage Bistro’s menu. Today this is a central aspect of the restaurant. *(Food Preparation and Menu)*
- Proposals were implemented to incorporate UBC Farm produce into Agora Café’s menu including recipes, sourcing, and marketing materials. Since September 2007, Agora Café now places weekly orders with the UBC Farm. *(Food Preparation and Menu)*
- Agora Café incorporated UBC Farm eggs and berries into existing menu items as recommended by UBCFSP groups in 2007. Agora now uses as many products from the LFS Orchard Garden and UBC Farm as it can purchase, process and store. *(Food Preparation and Menu)*
- Students created, organized and implemented the educational event “Bin Basketball” for UBC’s Responsible Consumption Week. *(Food Marketing, Education & Promotion)*
- UBCFSP students worked with UBCFS, BC Restaurants and Foodservices Association and the BC Agricultural Council to implement an Eat BC! program showcasing local BC food and beverages. The Program took place September 14th-30th and three UBCFS outlets
(Sage Bistro, Café Perugia and Place Vanier’s Dining Room) featured BC seasonal dishes. Place Vanier featured 70 seasonal BC dishes throughout the promotion. The program has continued at UBCFS establishments. (Food Marketing, Education & Promotion)

2005-2006 Accomplishments

- In 2006, students created and sampled the recipe for the UBC Farm “Roasted Butternut Squash Pizza,” which was implemented in fall 2007 at Pie R Squared, an AMS food outlet. (Food Preparation and Menu)
- In 2006, students ran educational booths and related activities in the first “UBC Sustainability Fair” to increase awareness of campus food system sustainability initiatives. The 2007 fair hosted over 30 groups who presented interactive resource booths, a UBC Waste Management “tales of our trash” exhibit, a sustainability film festival, a “parade of lost vegetables” (in support of the UBC Farm) and more. During the fair, the “Keep the UBC Farm Gates Open” fundraiser was held which included two local bands, seasonal food and local drink specials and prize giveaways. Approximately $1000 was raised and donated to the Farm. (Food Marketing, Education & Promotion)

2001-2006 Accomplishments

The UBCFSP annual summary reports have a complete list of accomplishments from 2001-2006. The UBCFSP annual summary reports can be found in the SEEDS library: http://sustain.ubc.ca/seeds-library.