

OP 8: Sustainable Dining

2 points available

A. Credit Rationale

This credit recognizes institutions that are supporting sustainable food systems and minimizing the impacts of their dining service operations. An institution can operate its dining services sustainably through its procurement policies and decisions, by preventing food waste and diverting food materials from the waste stream, by making low impact dining options available, and by educating its customers about more sustainable options and practices.

B. Criteria

Part 1

Institution's dining services support sustainable food systems in one or more of the following ways. The institution or its primary dining services contractor:

- Has a published sustainable dining policy that includes specific criteria to support the procurement of environmentally and socially preferable food and beverage products and/or includes guidelines to reduce or minimize the adverse environmental and social impacts of dining operations;
- Sources food from a campus garden or farm;
- Hosts a farmers market, community supported agriculture (CSA) or fishery program, and/or urban agriculture project, or supports such a program in the local community;
- Has a vegan dining program that makes diverse, [complete-protein vegan options](#) available to every member of the campus community at every meal;
- Hosts low impact dining events (e.g., Meatless Mondays);
- Hosts sustainability-themed meals (e.g., local harvest dinners);
- Hosts a sustainability-themed food outlet on-site, either independently or in partnership with a contractor or retailer;
- Informs customers about low impact food choices and sustainability practices through labeling and signage in dining halls;
- Engages in outreach efforts to support learning and research about sustainable food systems; And/or
- Other sustainability-related initiatives (e.g., health and wellness initiatives, making culturally diverse options available)

Part 2

Institution's dining services minimize food and dining [waste](#) in one or more of the following ways. The institution or its primary dining services contractor:

- Participates in a competition or commitment program (e.g., U.S. EPA Food Recovery Challenge) and/or uses a food waste prevention system (e.g., LeanPath) to track and improve its food management practices;
- Has implemented trayless dining (in which trays are removed from or not available in dining halls) and/or modified menus/portions to reduce post-consumer food waste;
- Donates food that would otherwise go to waste to feed people;

- Diverts food materials from the landfill, incinerator or sewer for animal feed or industrial uses (e.g., converting cooking oil to fuel, on-site anaerobic digestion);
 - Has a pre-consumer composting program;
 - Has a post-consumer composting program;
 - Utilizes reusable service ware for “dine in” meals;
 - Provides reusable and/or third party certified compostable containers and service ware for “to-go” meals (in conjunction with an on-site composting program);
 - Offers discounts or other incentives to customers who use reusable containers (e.g., mugs) instead of disposable or compostable containers in “to-go” food service operations;
- And/or
- Other materials management initiatives to minimize waste not covered above (e.g., working with vendors and other entities to reduce waste from food packaging).

This credit includes on-campus dining operations and catering services operated by the institution and the institution’s primary dining services contractor.

C. Applicability

This credit applies to all institutions that have on-campus dining services operated by the institution or the institution’s primary on-site contractor.

D. Scoring

Each part is scored independently.

Part 1

An institution earns 0.125 points for each initiative outlined above up to the maximum of 1 point available for Part 1.

Part 2

An institution earns 0.125 points for each initiative outlined above up to the maximum of 1 point available for Part 2.

E. Reporting Fields

Required

- Do the institution’s dining services support sustainable food systems in the following ways? The institution or its primary dining services contractor:
 - Has a published sustainable dining policy that includes specific criteria to support the procurement of environmentally and socially preferable food and beverage products and/or includes guidelines to reduce or minimize the adverse environmental and social impacts of dining operations.
 - Sources food from a campus garden or farm.
 - Hosts a farmers market, community supported agriculture (CSA) or fishery program, and/or urban agriculture project, or supports such a program in the local community.

- Has a vegan dining program that makes diverse, complete-protein vegan options available to every member of the campus community at every meal.
- Hosts low impact dining events (e.g., Meatless Mondays).
- Hosts sustainability-themed meals (e.g., local harvest dinners).
- Hosts a sustainability-themed food outlet on-site, either independently or in partnership with a contractor or retailer.
- Informs customers about low impact food choices and sustainability practices through labeling and signage in dining halls.
- Engages in outreach efforts to support learning and research about sustainable food systems.
- Other sustainability-related initiatives (e.g., health and wellness initiatives, making culturally diverse options available)?

For each positive response above, provide:

- A brief description of the program or initiative
- Do the institution's dining services minimize food and dining waste in the following ways? The institutions and/or its primary dining services contractor:
 - Participates in a competition or commitment program (e.g., U.S. EPA Food Recovery Challenge) and/or uses a food waste prevention system (e.g., LeanPath) to track and improve its food management practices.
 - Has implemented trayless dining (in which trays are removed from or not available in dining halls) and/or modified menus/portions to reduce post-consumer food waste.
 - Donates food that would otherwise go to waste to feed people.
 - Diverts food materials from the landfill, incinerator or sewer for animal feed or industrial uses (e.g., converting cooking oil to fuel, on-site anaerobic digestion).
 - Has a pre-consumer composting program.
 - Has a post-consumer composting program.
 - Utilizes reusable service ware for "dine in" meals.
 - Provides reusable and/or third party certified compostable containers and service ware for "to-go" meals (in conjunction with an on-site composting program).
 - Offers discounts or other incentives to customers who use reusable containers (e.g., mugs) instead of disposable or compostable containers in "to-go" food service operations.
 - Other materials management initiatives to minimize waste not covered above (e.g., working with vendors and other entities to reduce waste from food packaging)?

For each positive response above, provide:

- A brief description of the program or initiative

Optional

- The website URL where information about the programs or initiatives is available
- Additional documentation to support the submission (upload)
- Data source(s) and notes about the submission
- Contact information for a responsible party (a staff member, faculty member, or administrator who can respond to questions regarding the data once it is submitted and available to the public)

F. Measurement

Timeframe

Report on current policies or programs at the time of submission.

Sampling and Data Standards

Not applicable

G. Standards and Terms

Complete-protein vegan options

Recognizing that variety is a critical component of a nutritionally sound vegan diet, a “complete protein” vegan option must include, at minimum, two or more of the following food types: soy, whole grains, nuts and seeds, legumes.

Waste

Waste is defined as any substance or object which the institution discards, intends to discard, or is required to discard. This includes materials that are recycled, composted, donated, re-sold, or disposed of as trash.