

**PREPARED BY CORE 175: EARTH AND OUR PLACE ON IT
TAUGHT BY ED KRUMPE
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**UI MOSCOW CAMPUS
SUSTAINABILITY ASSESSMENT**

Food Systems

- 1 Higher Percent of Local Food
- 2 Higher Percent of Organic Food
- 3 Higher Percent of Waste Composted
- 4 Reduced Total Food Waste
- 5 Higher Education Initiative

Food Systems



HIGHER PERCENT OF LOCAL FOOD

The average American meal travels 1,500 miles from farm to plate. An important factor in maintaining sustainability is to be able to acquire food locally. The University of Idaho has been putting forth an effort to increase the amount of our food purchased locally. However, when stacked up against other programs U of I's local food program could definitely use some work.

How Are We Doing?

- Right now we get about 5% of our food locally, or more specifically, within Latah county and counties that neighbor it.
- The current goal is to have 12% of University food to be grown locally.
- We also have a program called Soil Stewards, which is a student led program that grows organic produce on a 1-acre plot for our dining facilities.
- We get all our grain from Shepherd's Grain which is an alliance of local sustainable farmers.
- Vandal bakeries provide all the bread for campus.
- The University operates a dairy, located behind W that currently has a population of 100 milking cow

Did You Know?

Of the 5,441 pounds of produce the University of Idaho uses per week, 5% is grown locally.

Food System



HIGHER PERCENT OF LOCAL FOOD

Recent Accomplishments

- Soil Stewards goals are to promote the preservation of natural resources and sustainability through community outreach, research, and experiential learning.
- We recently received a grant for USDA Livestock research that may ultimately end up in more local meat and dairy products being purchased.
- The University of Idaho recently awarded the new food service contract to Sodexo. Sodexo is currently working to provide its customers with local and regionally grown foods as best they can.

Comparing our Performance

- Washington State University gets their grain from Shepherd's Grain as well and all of their pre-baked bread from Hearthbread Bakehouse locally in Spokane and they also get their grain from Shepherd's Grain.
- WSU gets their potatoes from Walla Walla, Beef from Angus Meats in Spokane, chicken from Mount Vernon
- WSU receives produce from their orchards and the Tuky organic farm on campus
- WSU get their tortillas and tortilla chips from a local producer in Spokane called DeLeon
- A high percentage of the food at WSU comes from within 100 miles of the campus.

Food System



HIGHER PERCENT OF LOCAL FOOD

Opportunities

NEXT FEW YEARS

- Soil Stewards was just awarded a grant of \$3,000 that will be used to build hoop house.
- Continue to grow and develop Soil Stewards to become a more product producing system.
- Currently Soil Stewards operates 3 acres of land, but only 1 acre of land is dedicated to growing organic food for the University. The other 2 acres are grown for the community.
- Hire a full time farm manager for Soil Stewards.
- With proper staffing, Soil Stewards could possible operate up to 8 acres.
- Begin receiving food services from more regional producers such as the ones that provide for WSU.

Opportunities

LONG TERM

- The University Dairy currently sells the raw milk it produces to a pasteurizing plant in Spokane, WA and then buys it back for a higher price.
- A local bottling plant has been determined to be financially feasible.
- Although the initial investment in a bottling plant would exceed \$700,000, it would pay for itself in six years.
- The amount of milk produced would be more than enough to cover campus needs and all excess would be available to the local market for profit.
- Increase marketing opportunities for a future local or regional USDA meet processor.

Food System



HIGHER PERCENT OF ORGANIC FOOD

Organic food is grown without the use of pesticides, antibiotics, or genetically altered organisms using only natural fertilizers and crop rotation. There is a push nation wide to grow more organic foods. Nearly 25% of American's in 2007 would buy organic products once a week, up from 17% in 2000.

How Are We Doing?

Soil Stewards currently operates 3 acres and are dedicated to organic farming. One acre is used to grow food for campus dining. The other two acres are used to grow food that is given to people in the community who hold CSA shares.

Did You Know?

In order for food to be organic, it must come from producers that are certified organic.

Food System



HIGHER PERCENT OF ORGANIC FOODS

Recent Accomplishments

Soil Stewards was given a grant to build a new hoop house to increase their growing season and to increase the amount of produce grown.

Comparing our Performance

Similar to Soil Stewards, WSU operates a four-acre certified organic teaching farm.

Food System



HIGHER PERCENT OF ORGANIC FOODS

Opportunities

NEXT FEW YEARS

- Hire a full time farm manager for Soil Stewards. With proper staffing and volunteer work Soil Stewards could possible operate up to 8 acres of organic farming.
- It is not currently known what percentage of food provided by Sodexo is actually organic, so an inventory of where the food comes from could eventually help the university get more organic foods.

Opportunities

LONG TERM

- Continue to grow Soil Stewards and support local farming.
- Continue to support more organic food service contracts.

Food System



HIGHER PERCENT OF WASTE COMPOSTED

The University of Idaho is currently looking for methods to reduce waste and cost of waste removal. A step that the University has taken to reduce waste and cost is to begin composting waste. U of I currently operates a compost facility at the school dairy behind Win-co.

How Are We Doing?

Right now the University is using cornstarch utensils and sugarcane fiber plates as well as napkins that are made from recycled paper. The University does have a compost facility, but the amount of waste that is being composted is not at an optimum level.

The University of Idaho produces 100 tons of post consumer waste per year. Of those 100 tons, 37 tons is moved to the compost facility to be composted.

By composting waste, the University saves \$7,500 in would be waste related costs.

Did You Know?

Bob's Place recycles 17% of its waste and composts 51%.

Food System



HIGHER PERCENT OF WASTE COMPOSTED

Recent Accomplishments

Back in the beginning of 2008, the campus began going compostable with alternative to plastic and Styrofoam dining ware.

In the fall in 2008 the USIC awarded a grant to a student led project called the coffee composting project. The project involved going around campus and collecting used coffee ground. The additional coffee grounds aided in the creation of rich compost.

Comparing our Performance

WSU began compost operation in October 1994.

Food System



HIGHER PERCENT OF WASTE COMPOSTED

Opportunities

NEXT FEW YEARS

- Extend the Food and Farm Composting to all campus dining such as Denny's and events at the Kibbie Dome.
- Place more identifiable composting bins around campus to make it more accessible.
- Upgrade the composting facility infrastructure to better handle the large amounts of waste that the University produces.

Opportunities

LONG TERM

The University could further research of compostable material in order to get the most cost effective and sustainable material.

Develop and invest in compostable food packing material. The current standard for compostable products is if 60% of the material composts in 180 days. The European standard is 90% in 90 days.

Food System



REDUCE TOTAL FOOD WASTE

Along with beginning of composting at the University of Idaho, Bob's place began tray less operation. Going trayless has helped Bob's Place reduce waste and water usage. 30,000 gallons of water was saved over a 34 week period just by trayless operation.

How Are We Doing?

- The trayless operation of Bob's Place reduced food waste by 16%.
- The campus began using zero-waste catering for catered events.

Did You Know?

University of Idaho purchases, on average, 660 gallons of milk and heavy cream.

Food System



REDUCE TOTAL FOOD WASTE

Recent Accomplishments

- Trayless operation at Bob's Place.
- The University began using compostable dining ware, such as cornstarch utensils, sugarcane fiber plates, and recycled paper napkins.
- Zero-waste catering for all catered events as of 2009.
- Zero-waste catering means that all catered events must be served with cornstarch utensils and sugarcane fiber plates or China plates, cloth napkins, and silverware.

Comparing our Performance

- WSU provides instruction to students of how to compost, but U of I has a more informing website.
- <http://www.uidaho.edu/sustainability>
- <http://gardening.wsu.edu/stewardship/compost/kitchen/wormcomp/wormcomp.htm>

Food System



REDUCE TOTAL FOOD WASTE

Opportunities

NEXT FEW YEARS

Upgrade the infrastructure at the compost facility by adding a greater number of composting plots and aeration equipment. The current facility is operating at capacity and cannot handle more waste to be composted.

Opportunities

LONG TERM

Incorporate recycling and composting into all eateries and the Greek System on campus.

Food System



HIGHER EDUCATION INITIATIVE

In order for the University to become sustainable, the main factor of will have to be the education of sustainability to the Students. Students who know what sustainability means and what it takes to get there will be the driving force for the future. The current Brundtland Commission's definition for sustainability is "Sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs."

How Are We Doing?

- 3 of 6 sustainability grants went to food related projects.
- Students can volunteer for 1 hour and direct other students through proper waste sorting and receive a free meal.
- Soil Stewards is a student run organization that all students can be a part of.

Did You Know?

The University of Idaho's goal is to become Carbon-neutral by 2030

Food System



HIGHER EDUCATION INITIATIVE

Recent Accomplishments

- In 2011, the University of Idaho will be offering an academic minor in sustainable organ agriculture.
- The University of Idaho participated in RecycleMania.
- The University of Idaho was recently awarded \$438,000 to fund research the development of a sustainable livestock food system in the Pacific Northwest.
- The sustainability center began hiring students.
- Students can volunteer for an hour of sorting compost and receive one free meal for their time.

Comparing our Performance

- In 2006, WSU began offering a Major in organic agricultural system keeping in mind that WSU is twice the size of the University of Idaho.
- WSU provides instructions of how to build a small, onsite composting tub called an "Earth Tub"
www.puyallup.wsu.edu/soilmgmt/EarthTub.htm

Food System



HIGHER EDUCATION INITIATIVE

Opportunities

NEXT FEW YEARS

- Inventory classes that incorporate sustainability in the curriculum.
- Offer classes that involve compost and recycling processes.
- Offer program that would give students credits for being involved with Soil Stewards.
- Increase awareness and provide instruction for personal composting and recycling.
- Increase student employment opportunities related to sustainability.

Opportunities

LONG TERM

- Add more conservation and service learning classes to the University of Idaho Core curriculum.
- Add Major's that involve sustainable practices.



FOOD SYSTEM NOTES

Staff interviewed in the assessment of this system (bold indicates primary contributors):

NAME	CAMPUS ROLE	INDICATOR(S) OF RELEVANCE
Jeannie Matheison	Sustainability Program Advisor	All Indicators
Darin Saul	Sustainability Director	Food Waste
Freyra Bass	Soil Stewards Farm Manager	Higher Percent of Local and Organic Food

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