

# University of Idaho Campus Food Strategic Plan

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We, the representatives of the University of Idaho, are dedicated to improving the State of Idaho's food system to support responsible ecologic, economic, health, and social outcomes and we are dedicated to enhancing the University of Idaho by providing students with high quality food at affordable prices. We recognize that investing in the use of sustainable foods benefits the daily lives of current students, the recruitment and retention of new students, and fosters university-community relations by supporting the livelihoods of family farmers.

**82% of respondents surveyed prefer to buy nutritious food made from scratch.**

**73% of respondents are willing to pay \$1.00-\$2.50 or more for their preference.**

## Aspirational Goals

- 1. Form a U-Idaho Campus Food Working Group** (comprised of students, staff, faculty, food service managers, food service workers, the Sustainability Center, and ASUI). This working group will collaborate with campus dining on developing and coordinating the implementation of a multi-year strategic plan. The working group will organize the following activities:
  - Conduct an annual U-Idaho Campus Food Assessment.
  - Analyze results of the Campus Food Assessment to determine benchmarks to continuously improve and increase the percentage of foods procured from locally and regionally produced/raised sources.
  - Share annual progress reports on the University of Idaho Campus Food Strategic Plan.
- 2. Work with the U-Idaho Campus Food Working Group and student interns on the U-Idaho Campus Food Assessment.**
  - This student-led assessment, with support from Campus Dining and as allowable under the limits of trade secrets and vendor contracts, will document food purchases made by Campus Dining: food item identification (e.g. Fuji apple), category of food item (produce, dairy, meat [including fish], grains, dry goods), cost of each food item, percent spent on food item compared to total Campus Dining food purchases budget, weight, source (local, regional, or beyond), and additional sustainable attributes if available (e.g. student-grown produce or fair trade certified).
  - The U-Idaho Campus Food Assessment will cover a full year of data, will be categorized by month, be updated annually, and include all dining venues, subcontractors, and catering.

3. **Goal to purchase 15% of food from “locally produced/raised” sources, by subcategory.**
  - a. Local is defined as Latah County and all adjoining counties.
  - b. Subcategories include: produce, dairy, meat [including fish], grains, and dry goods.
  - c. This goal applies to all subcontractors, dining venues and catering services.
  - d. Revise benchmark percentage based on activities outlined in section 1B.
4. **Goal to purchase 70% of food from “regionally produced/raised” sources, by subcategory.**
  - a. Regional is defined as Idaho, Eastern Washington, Northeast Oregon, and Western Montana.
  - b. Subcategories include: produce, dairy, meat [including fish], grains, and dry goods.
  - c. This goal applies to all subcontractors, dining venues, and catering services.
  - d. Revise benchmark percentage based on activities outlined in section 1B.
5. **Establish a transparent reporting system** by documenting progress toward the U-Idaho Campus Food Strategic Plan in an annual progress report shared online through Auxiliary Services and UI Sustainability Center websites.
6. **Establish direct contracts to purchase all available U-Idaho student-produced and student-raised food, minimize waste by 90%, and support Food and Farm Composting.**
7. **Eliminate disposable serveware products and transition** toward durable, reusable, compostable, recyclable and bulk food serveware products.
8. **Offer a zero waste catering** option for all catered events with the addition of recycling and composting during the event and as a part of catering clean-up services.
9. **Implement point-of-decision nutrition interventions** to meet national nutrition standards outlined in the USDA Dietary Guidelines: calorie labeling, marketing and placement of healthy options, allergen food labels, and a website with weekly dining menus.
10. **Work with the campus registered dietitian** to improve menus towards healthier, medically necessary, and culturally sensitive diet options and to reduce on-campus access to, and availability of, calorie-dense and nutritionally empty foods.
11. **Increase awareness about ecologically sustainable, humane, and socially equitable food systems** on the U-Idaho Moscow campus through co-curricular activities, cafeteria-based education, and other appropriate means.

**57% of U-Idaho students surveyed believe campus dining has an obligation to purchase student-grown produce.**

## Timeline

1. Within 3 months, establish the U-Idaho Campus Food working group
2. Within 4 months, identify a student or class and begin the U-Idaho Campus Food Assessment
3. Within 6 months, of being established, the working group will finalize a multi-year action plan
4. Within 12 months, a student/class will complete the U-Idaho Campus Food Assessment
5. Within 14 months, a student/class will publish a summary report
6. Within 18 months, the working group will review and adjust local and regional benchmarks based on assessment results
7. Every 12 months, produce one substantive communications piece covering the ongoing U-Idaho Campus Food Strategic Plan

## Coalition of support

- Auxiliary Services Asst. Vice President
- Sustainability Center
- Sustainability Center Advisory Board
- ASUI President
- ASUI Sustainability Director
- Environmental Science and Water Resources Department
- U-Idaho Food Systems Committee
- U-Idaho Food and Economic Working Group
- Vandal Nutrition / Campus Dietitian
- Soil Stewards Club
- U-Idaho Dairy
- Food Think Tank
- BUS378 Project Management Class, Fall 2013

## Surveys

The Fall 2013 Student-Grown Produce Survey and the Spring 2014 Campus Dining Food Survey are available on the Sustainability Center website.