

# OP 8: Sustainable Dining

2 points available

## 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 by preventing food waste and diverting food materials from the waste stream, by making low impact dining options available, and by engaging service providers, customers and the broader community around sustainability issues.

## Applicability

This credit applies to all institutions that have dining services (e.g., on-site dining halls, catering services, or food service outlets) operated by the institution, a contractor, or a franchisee.

## Criteria

### Part 1. Sustainable dining initiatives

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

- Hosts a farmers market, community supported agriculture (CSA) or fishery program, or urban agriculture project, or supports such a program in the local community.
- Hosts a sustainability-themed food outlet on-site, either independently or in partnership with a contractor or retailer.
- Supports disadvantaged businesses, social enterprises, and/or local small and medium-sized enterprises (SMEs) through its food and beverage purchasing.
- Hosts low impact dining events (e.g., Meatless Mondays) or promotes plant-forward (vegetables-as-center-of-the-plate, with smaller portions of meat) options.
- Has a *vegan* dining program that makes diverse, *complete-protein vegan options* available to every member of the campus community at every meal (e.g., a vegan entrée, an all-vegan station, or an all-vegan dining facility).
- Informs customers about low impact food choices and sustainability practices through labeling and signage in dining halls.

### Part 2. Food waste minimization and recovery

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 a 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.

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

## Scoring

Each part is scored independently.

### Part 1

An institution earns 0.2 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.

## Reporting Fields

### Required

- Does the institution’s dining services support sustainable food systems in the following ways?  
The institution or its primary dining services contractor:
  - Hosts a farmers market, community supported agriculture (CSA) or fishery program, or urban agriculture project, or supports such a program in the local community.
  - Hosts a sustainability-themed food outlet on-site, either independently or in partnership with a contractor or retailer.
  - Supports disadvantaged businesses, social enterprises, and/or local small and medium-sized enterprises (SMEs) through its food and beverage purchasing.
  - Hosts low impact dining events (e.g., Meatless Mondays) or promotes plant-forward (vegetables-as-center-of-the-plate, with smaller portions of meat) options.
  - Has a vegan dining program that makes diverse, complete-protein vegan options available to every member of the campus community at every meal (e.g., a vegan entrée, an all-vegan station, or an all-vegan dining facility)
  - Informs customers about low impact food choices and sustainability practices through labelling and signage in dining halls.

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 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.

For each positive response above, provide:

- A brief description of the program or initiative

## Optional

- Estimated percentage of total food and beverage expenditures on products from disadvantaged businesses, social enterprises, and/or local SMEs (0-100)
- A brief description of other sustainability-related initiatives not covered above (e.g., health and wellness initiatives, making culturally diverse options available, working with vendors and other entities to reduce waste from food packaging)
- Website URL where information about the sustainable dining programs is available
- Additional documentation to support the submission (upload)
- Data source(s) and notes about the submission
- Contact information for a responsible party (an employee who can respond to questions regarding the data once it is submitted and available to the public)

## Measurement

Timeframe

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

Sampling and Data Standards

Not applicable.

## 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.

### **Disadvantaged businesses**

A disadvantaged business is a small or medium-sized enterprise (SME) that is:

- At least 51 percent owned, managed and controlled by members of socially and/or economically disadvantaged groups. Examples include minority-owned and women-owned businesses.
- And/or
- Located in an economically distressed area and for which local residents comprise 30 percent or more of all employees.

### **Small and medium-sized enterprises**

Small and medium-sized enterprises (SMEs) are defined differently in various countries and regions.

Examples include:

- U.S. and Canada: all enterprises with fewer than 500 employees.
- European Union: all enterprises with fewer than 250 employees and either an annual turnover not exceeding 50 million euro or an annual balance sheet total not exceeding 43 million euro.

In the absence of a local definition, institutions should use the World Bank definition as any enterprise that meets at least two of the following three criteria:

- Fewer than 300 employees.
- Less than \$15 million in annual sales.
- Less than \$15 million in assets.

### **Social enterprises**

Consistent with Social Enterprise Europe, social enterprises are defined as “businesses whose prime purpose is social, who operate ethically and are democratically owned and governed.” Social enterprises may include, but are not limited to, organizations that are nominally part of the social and solidarity economy, e.g. fair and ethical trade organizations, self-help organizations, and cooperatives.

### **Vegetarian/vegan**

Consistent with V-Label criteria and European Vegetarian Union recommendations, “food and other products that do not contain animals or parts of animals are considered vegetarian”. Vegetarian products may be created with the help of living animals and animal-derived products (e.g., dairy, eggs, and honey). Vegan products are vegetarian products for which no ingredients, processing aids, or substances of animal origin have been used at any stage of production and processing.

### **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.