SUSTAINABLE FOOD REPORT

2019

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Welcome

In 2009, the University of Maryland (UMD) launched a Climate Action Plan which outlined phased sustainability targets for the campus, with the ultimate goal of becoming carbon neutral by 2050. UMD has made great strides towards this goal, reducing overall greenhouse gas emissions by 50% through strategic planning, innovation and engagement. As part of the Division of Student Affairs and a campus leader in environmental stewardship, University of Maryland Dining Services has been instrumental in helping the University reach its climate goals and become a model "green university."

Dining Services provides food service for the College Park campus and operates three residential dining halls, 24 retail locations, one full service restaurant, six convenience stores, full service and delivery catering, athletic concessions, a mobile dining food truck, seasonal farmers market, vegetable farm, and campus pantry. In total, Dining Services serves approximately 30,000 meals a day and employs 2,000 people at the height of the season. In support of campus sustainability goals, Dining Services developed and adopted the Sustainable Food Action Plan in October 2012, committing to continuously provide more nutritious and environmentally, socially, and economically sustainable food to campus diners.

Dining Services is proud to announce the achievement of its goals in the 2012 Sustainable Food Action Plan and the robust sustainability programs that have resulted from student, faculty, and staff collaboration. This report features key highlights from Dining Services' Green Dining Program in 2019. As the new decade begins, Dining Services continues to aim even higher in advancing sustainable food for the College Park campus. The next overarching goal: as the first university signatory of the Cool Food Pledge, Dining Services is committed to slashing food-related greenhouse gas emissions by 25% by 2030, aligning with the UN 2016 Paris Climate Agreement.

If you have questions about Dining Services or want to get involved, please reach out to us at umfood@umd.edu.

Allison Tjaden
Assistant Director for New Initiatives, University of Maryland Dining Services

Milestones in Sustainable Dining

2009
Replaced styrofoam packaging with compostable

2011
Maryland Food Recovery Network launched

2012
Signed the Sustainable Food Commitment

UMD Farmers Market inaugural opening day

2013
Green Tidings Mobile Dining Truck hit the road

2014
Awarded Sustainability Fund Grant for Terp Farm Project

Achieved 20% Sustainable Food purchasing

UMD Campus Pantry opened its doors

2016
Awarded Sustainability Fund Grant for Anytime Dining and launched program

2018
Accepted into Menus of Change University Research Collaborative

2019
Awarded Sustainability Fund Grant for Ocean Friendly Campus Initiative and launched program

Became first university signatory of the Cool Food Pledge

Highlights

PROGRAMS

Terp Farm crop yield: **82,134 pounds since 2014**

UMD Campus Pantry

The Campus Pantry has had **8,954 total visits since 2014**

2,698 volunteers Terp Farm since 2014

166 cooking demonstrations performed since 2012

ENGAGEMENT

Semesterly Sustainable Food Symposium to share student projects

75 Green Dining student employees since 2012

WASTE MGMT

Ocean Friendly Campus Initiative **eliminated 1.3 million plastic items annually**

288,292 pounds of food recovered by Food Recovery Network since 2011

An **average of 110 tons per month** of compost was collected from dining halls in the Spring 2019 semester

FUTURE GOALS

Campus Pantry plans for **future expansion**

Cool Food Pledge: **cut food-related GHG emissions 25% by 2030**

UMD's **first carbon neutral dining hall** expected to open in 2022

In 2019, UMD became the **first university** signatory of the Cool Food Pledge

SUSTAINABLE FOOD

Reached **29% sustainable food** in 2019, exceeding 20% goal

Joined the Menus of Change University Research Collaborative in 2018
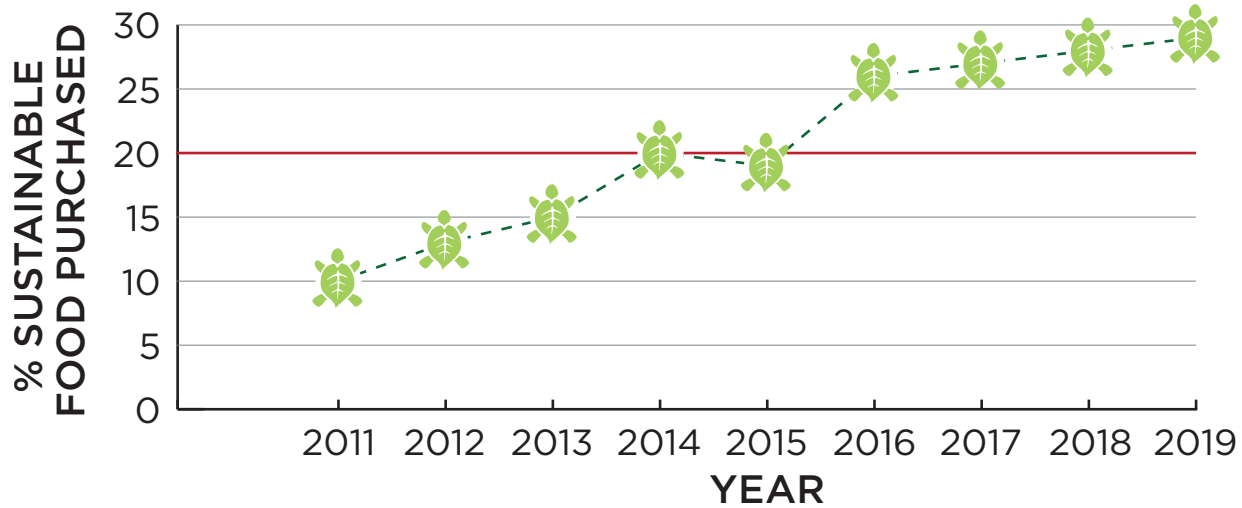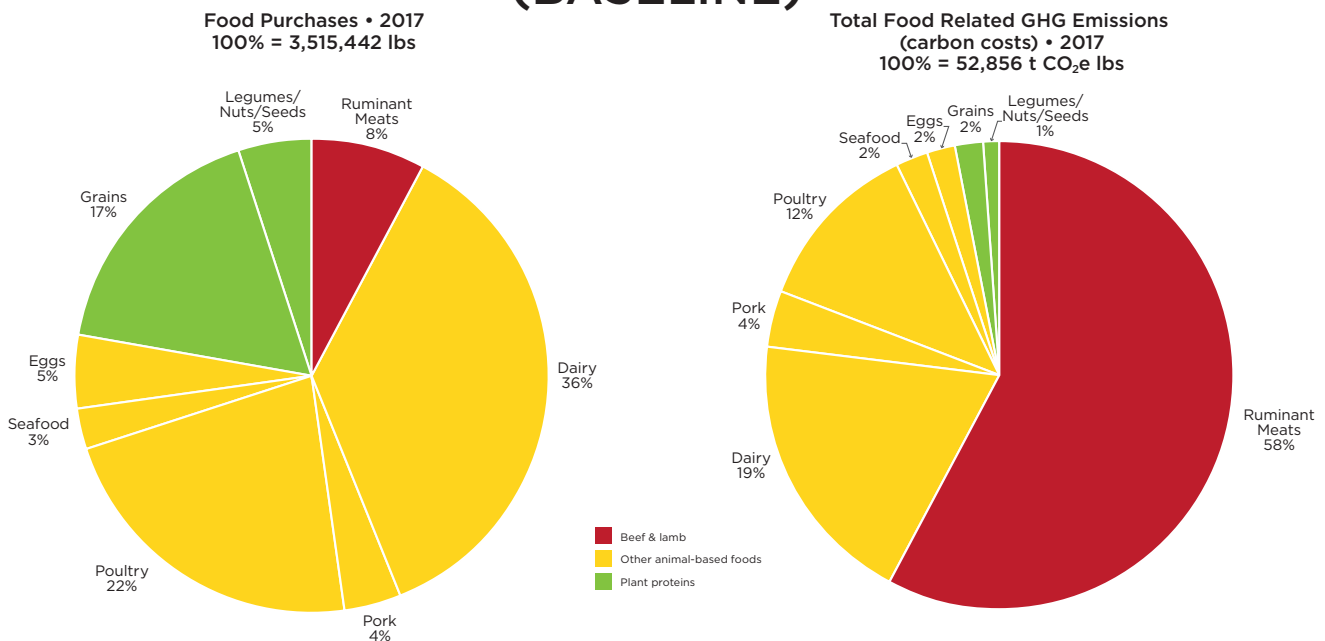
Sustainable Food Assessment

Sustainable Food Commitment: In 2012, Dining Services signed the Sustainable Food Commitment with a goal of 20% sustainable food sourcing by 2020. That goal was met in 2014, 6 years early! In 2019, 29% of food purchased was sustainably sourced (local, fair, ecologically sound, or humanely raised).

Cool Food Pledge: In August 2019, the University of Maryland became the first university to join the Cool Food Pledge, a growing movement of food service providers reducing the climate impact of food they serve. The Cool Food Pledge is an initiative of World Resources Institute, UN Environment, Carbon Neutral Cities Alliance, Health Care Without Harm, Practice Greenhealth, Climate Focus, EAT, and the Sustainable Restaurant Association.

As a signatory, Dining Services is committed to slash food-related greenhouse gas emissions 25% below 2017 levels by 2030—a level of ambition in line with keeping global warming below 2°C.

UMD: TOTAL FOOD RELATED GHG EMISSIONS (BASELINE)

Food Purchases • 2017
100% = 3,515,442 lbs

Legumes/Nuts/Seeds 5%
Ruminant Meats 8%
Grains 17%
Eggs 5%
Seafood 3%
Poultry 22%
Pork 4%
Dairy 36%

Total Food Related GHG Emissions (carbon costs) • 2017
100% = 52,856 t CO$_2$e lbs

Seafood 2%
Eggs 2%
Grains 2%
Legumes/Nuts/Seeds 1%
Poultry 12%
Pork 4%
Dairy 19%
Ruminant Meats 58%

Legend:
- Beef & lamb
- Other animal-based foods
- Plant proteins

source: World Resources Institute with emissions factors from Poore and Nemecek (2018) (agricultural supply chain) and Searchinger et al. (2018) (carbon opportunity costs).

Menus of Change

Menus of Change University Research Collaborative: In Summer 2018, Dining Services joined the Menus of Change University Research Collaborative (MCURC), an extension of the Menus of Change®. The Collaborative is jointly led by Stanford University and The Culinary Institute of America. At the core of Menus of Change are the 24 Menus of Change Principles of Healthy, Sustainable Menus.

MCURC is a collaboration of forward-thinking scholars, food service leaders, executive chefs, and administrators for colleges and universities who are accelerating efforts to move people toward healthier, more sustainable, and delicious foods using evidence-based research, education, and innovation.

Student Spotlight

Madelyn Miller, UMD's First MCURC Fellow • Madelyn has been with Dining Services since September 2019 and is a senior Government and Politics major, also earning a Sustainability Studies minor.

"As the Menus of Change Fellow, I am creating my own project to identify 'signature' foods in the dining halls and determine how signature items of the future should uphold the Menus of Change Principles. One of my favorite parts of the job is that I also get to help with other student projects and with the university's adoption of the Cool Food Pledge."

Menus of Change Principles of Healthy, Sustainable Menus

1. Be transparent
2. Fresh and seasonal, both local and global
3. Reward better agricultural practices
4. Globally inspired, largely plant-based cooking
5. Focus on whole, minimally processed foods
6. Grow everyday options, while honoring special occasion traditions
7. Promote health and sustainability through inspiring menus
8. Right size portions
9. Celebrate cultural diversity
10. Design operations for the future
11. Think produce first
12. Make whole, "intact" grains the new norm
13. Limit potatoes
14. Move nuts and legumes to the center of the plate
15. Choose healthier oils
16. End the low-fat myth
17. Serve more kinds of seafood more often
18. Milk, cheese, and yogurt in a supporting role
19. Poultry and eggs in moderation
20. Red meat: smaller portions, less frequently
21. Reduce added sugar
22. Cut the salt
23. Reduce sugary beverages and innovate
24. Drink healthy

Terp Farm

D ining Services and the College of Agriculture and Natural Resources are partnered to manage Terp Farm, a sustainable farming operation located just 15 miles from the College Park campus at the Maryland Agricultural Experiment Station's Upper Marlboro Facility.
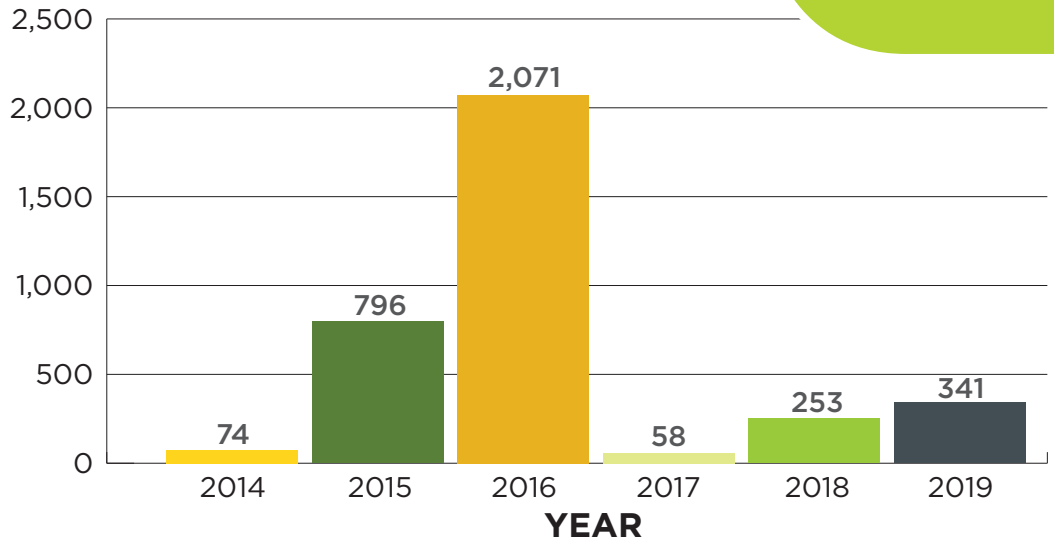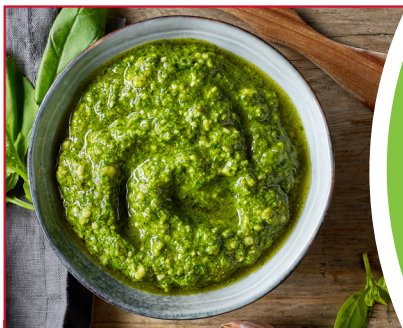
Visitors and Volunteers

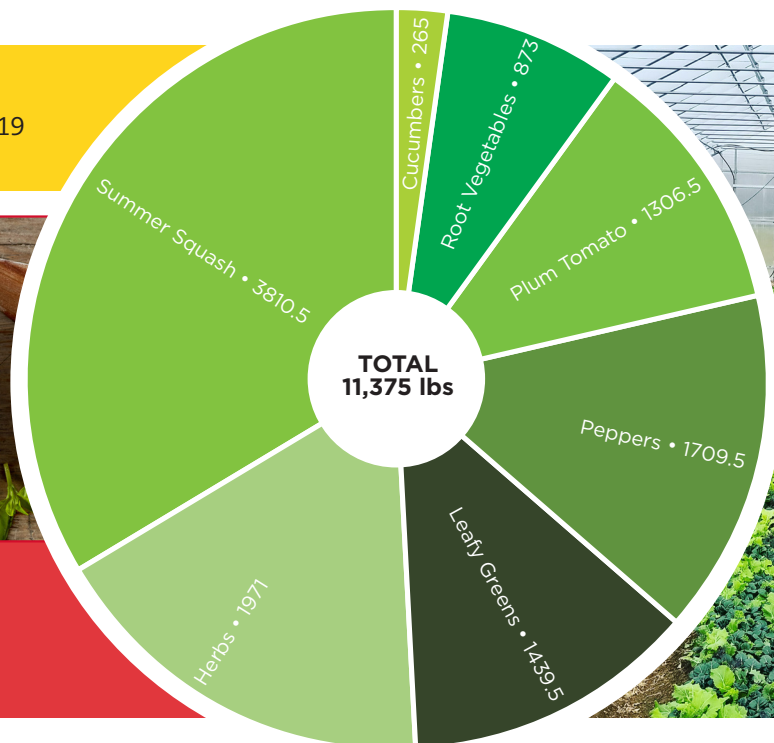| Year	Visitors and Volunteers
2014	74
2015	796
2016	2,071
2017	58
2018	253
2019	341

YEAR

Terp Farm Crop Yield 2019

619 lbs
of crops donated in Fall 2019 to **UMD Campus Pantry**

basil grown provided **100%** of the pesto used in the dining halls in 2019!

TOTAL 11,375 lbs

- Summer Squash • 3810.5
- Cucumbers • 265
- Root Vegetables • 873
- Plum Tomato • 1306.5
- Peppers • 1709.5
- Leafy Greens • 1439.5
- Herbs • 1971

Terp Farm

VISTA Gleaning Project + Yields Donated

In partnership with Campus Compact Mid Atlantic (CCMA), the UMD Terp Farm received a 3-year AmeriCorps VISTA grant. Between 2019 and 2022, the CCMA AmeriCorps VISTA members will build capacity through the *Farm to Food Bank* program to fight both food insecurity and food waste by donating fresh produce to local food pantries. In the first six months of the project, CCMA AmeriCorps VISTA Nicole Ziesing successfully initiated the program and donated about 1,000 lbs of Terp Farm produce to local food pantries including our own UMD Campus Pantry.

Cut flower CSA highlight

Terp Farm's Flower CSA, established in 2017, is a student-developed project that produces specialty cut flower varieties for bouquets and bulk stem purchases by students, faculty, and staff. Flower production upholds Terp Farm's values of sustainability by rejuvenating the environment and community.

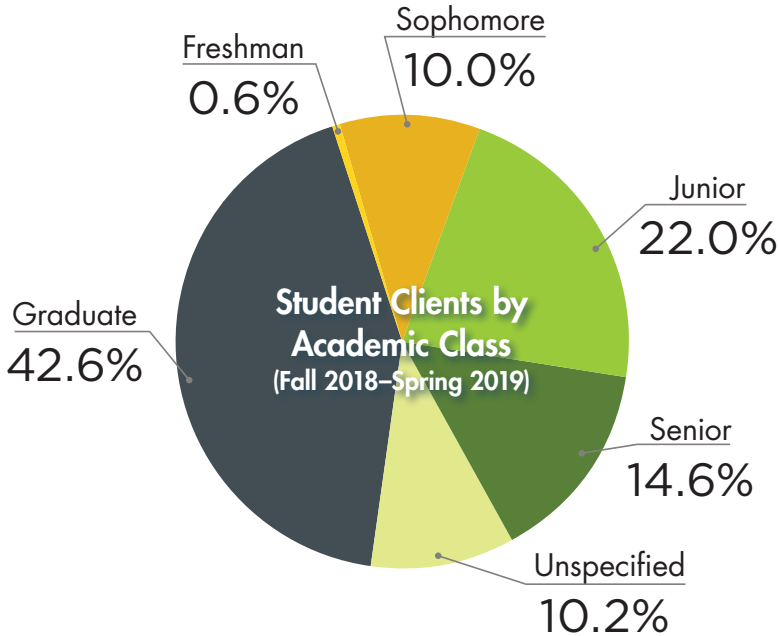## Student Spotlight

Kai Huang • Terp Farm Team
After dedicating two years to Terp Farm (2017–2019), Kai Huang successfully transitioned to a full-time position as Farm Manager of the Kate Chandler Campus Community Farm and Adjunct Professor at the St. Mary's College of Maryland.

"In my time on the farm, I learned a lot about the social issues in agriculture, and my work also allowed me to better frame the environmental issues learned in my classes. All in all, the Terp Farm really helped crystallize my education in an enjoyable environment."

Campus Pantry

Food insecurity is a national issue with local impact affecting students, faculty, and staff in our own community. Since 2014, Dining Services has operated the UMD Campus Pantry to work toward alleviating food insecurity on campus.

UMD Campus Pantry
distributing emergency food to terps in need

Student Clients by Academic Class (Fall 2018–Spring 2019)

- Freshman 0.6%
- Sophomore 10.0%
- Junior 22.0%
- Senior 14.6%
- Unspecified 10.2%
- Graduate 42.6%
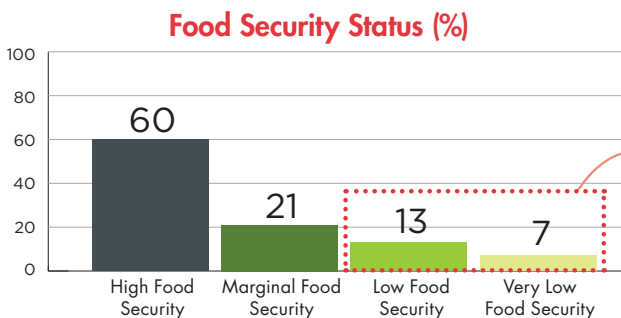
Total Number of Clients* **2,727**

8,594 Total Number of Visits

70 Unique Visits Per Week

*total client count includes students, faculty, and staff
†data represents Oct 2014–Dec 2019

Food Security Status (%)

High Food Security	60
Marginal Food Security	21
Low Food Security	13
Very Low Food Security	7

20% reported low or very low food security—lacking reliable access to sufficient quantities of safe and nutritious food

Student Access & Well-Being Survey

Conducted and concluded in Spring 2018 by UMD's Counseling Center Research Unit in partnership with the University of Maryland Department of Dining Services, University Health Center, and Maryland Parent and Family Association, assessed food insecurity at UMD.

Campus Pantry

VISTA Project

The UMD Campus Pantry has received a three-year grant from AmeriCorps VISTA, a federally funded service program, to expand the capacity of the Pantry to reach food insecure students. In partnership with Campus Compact Mid Atlantic (CCMA), Brian Meko, the CCMA AmeriCorps VISTA member serving at the UMD Campus Pantry, will develop a number of initiatives. Chief among these initiatives is the establishment of the **Hunger-Free UMD Workgroup**, a new campus-wide coalition focused on combating food insecurity and its surrounding issues with the goal of creating a hunger-free campus.
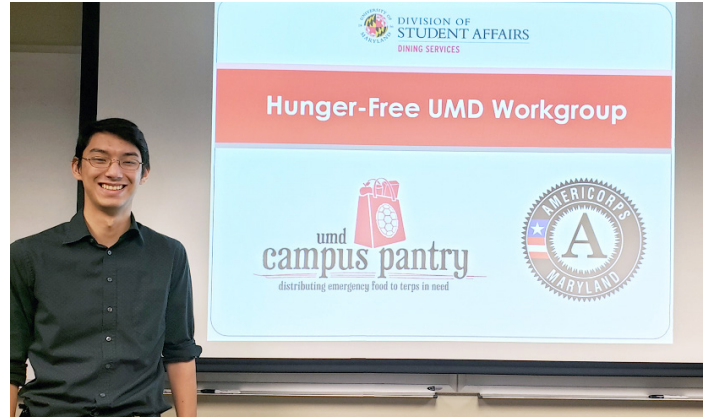
7,432 lbs
of food donated in Fall 2019!

Community Partner Highlight

Capital Area Food Bank partners with the Campus Pantry to assist students in need by providing a variety of high quality donated food, specialty items such as frozen turkeys for Thanksgiving, and ongoing training for our volunteers.

Emergency Meal Fund Initiative Highlight

The **Emergency Meal Fund** was initially funded by the SGA to help students in crisis by providing meal cards for dining hall access. Terps helping fellow Terps.

Get Social With Us
@UMDCampusPantry

Student Spotlight

Precious Nwokelemeand • Campus Pantry Team
In 2018, Precious worked together with the Campus Pantry Team to apply for and secure a Sustainability Fund Mini Grant to provide the Campus Pantry with 400 reusable bags to benefit its patrons.

"I really enjoyed my year working at the campus pantry. I learned a lot about food insecurity and how the University is working to alleviate it and how I can help!"

UMD Farmers Market

Since 2012, the **UMD Farmers Market** has brought local and campus vendors together to provide local produce and goods to students, faculty, and staff.

In 2018 the Market moved to its **new home in Tawes Plaza** to allow space for more vendors and better access for the campus community.

We are proud that the Market has become a **place to pilot new student businesses and projects**. For example in 2019, the Sustainable Smoothie Project by Max Skoglund gleaned produce from the Market to create and sample Smash Pumpkin Smoothies and Fall Harvest Smoothies for the cooking demonstration. Also in 2019, Dana Rushovich featured the Black Turtle Beans she grew for her graduate research at the Central Maryland Research and Education Center and collaborated to create the Black Bean and Freekeh Chili cooking demonstration.

TODAY'S MENU

BUTTERNUT SQUASH SOUP 3.00
WITH TOASTED PUMPKIN SEEDS

PUMPKIN EXPLOSION CHICKEN SALAD 8.25
HERB ROASTED CHICKEN, FRESH SPINACH, ROASTED CALAMATA PUMPKIN, SPICED PECANS, DRIED CRANBERRIES, SHAVED PARMESAN, CORNBREAD CROUTONS, CRANBERRY VINAIGRETTE.
NO CHICKEN 6.25

HOUSE-MADE TURKEY BURGER 7.00
BRIOCHE ONION BUN, SLICED TOMATOES, THIN SLICED RED ONION, MIX LETTUCE, SLICED WHITE CHEDDAR, CHUNKY AVOCADO SPREAD

FETTUCCINE WITH EGGPLANT BOLOGNESE 7.50
OUR HOMEMADE EGGPLANT BOLOGNESE SAUCE, SAUTÉED ONION & PEPPER, VEGAN PARMESAN

GARLIC & PARSLEY TENNINGS / FRIES 3.00
SMOKED KETCHUP, HORSERADISH HONEY MUSTARD

PUMPKIN CHEESECAKE BARS 3.00

BLACK CURRANT LEMONADE 3.00

HALF & HALF 3.00
FRESH BREWED PASSION ICED TEA AND OUR HOMEMADE LEMONADE, LIME AND ORANGE WEDGES

New Vendors in 2019

Chocolate Moonshine • *Chocolate Treats*

Carol's Citchen • *Jams and Jellies*

Beads by Bettina • *Hand Crafted Jewelry*

Hasting His Harvest • *Vegan Products*

Mel's Munchies • *Baked Goods*

While Waiting • *Hand Crafted Jewelry*

Pure Fresh Microgreens • *Produce*

Student Spotlight

Mikaela Greenwald •
Farmers Market & Campus Pantry Team
In 2019, Mikaela led bike rides to all College Park area Farmers Markets, a collaboration between Dining Services, Transportation Services, and College Park's other independent farmers markets.

Fall 2019 Group Rides

Dates
Sat, Oct 12
College Park Farmers Market

Sun, Oct 13
Downtown Farmers Market

Sat, Oct 19
Hollywood Market

Register
go.umd.edu/market-ride-19

Participants will receive free *College Park Farmers Markets* bike seat cover and sticker!

Get Social With Us

@FarmersMarketUM

Waste Management

Three "R's" of Sustainability

REDUCE

OCEAN FRIENDLY CAMPUS

The Ocean Friendly Campus initiative has replaced approximately 1.3 million plastic items from campus annually including bags, utensils, and straws, and has made reusable bags available to all 9,000 Anytime Dining plan members.

REUSE

FOOD RECOVERY

Between 2011 and 2019, the Food Recovery Network recovered and donated 288,292 total pounds of food from dining halls and concessions, an average of 36,000 pounds per year.

RECYCLE

77% of dining hall waste composted (62%) or recycled (15%) in Spring 2019.

Student Spotlight

Matt Silverman • First Student Waste Audit Coordinator

Matt led student volunteers in conducting waste audits in residence halls and dining halls to help UMD gain insight into waste sorting behavior on campus.

"I want to thank you for everything you've contributed during my time here. It has been a great experience for me…I feel I am now more prepared for the real world! I know the next waste audit coordinator will enjoy their time as much as I did and continue to make a difference on campus!"

Student Engagement

Special event to showcase sustainable food

Student projects are featured at the end of each semester at the Sustainable Food Symposium

Review last year's presentations and learn more about this year's symposium: *dining.umd.edu/sustainability*

Opportunities

Dining Services offers ways for students to get involved in Sustainability:

- Campus Pantry Team
- Farmers Market Team
- Menus of Change University Research Collaborative Fellowship
- Terp Farm Team
- Waste Audit Coordinator

Green Dining Office Hours

The Green Dining Team hosts office hours weekly to meet with students and discuss student projects.

WHEN Fridays, 9:00 am–Noon

WHERE 1105 South Campus

Green Terp

Since 2017 we have partnered with the **Green Terp** program to bring the *Green Terp Pledge* and fun sustainability activities to the dining halls and cafés.

Acknowledgments

The work to advance sustainable food at the University of Maryland, College Park is shaped by the curiosity, passion, and dedication of the Green Dining Team since 2010.

The team includes full-time professional staff, students and Campus Compact Mid-Atlantic AmeriCorps VISTA members. A special thanks to everyone who has contributed their time and effort to bring these programs and projects to life!

STAFF

Allison Tjaden
Diandrea Campbell
Guy Kilpatric
Kate Richard
Lee-Ellen Myles
Larry Tumlin
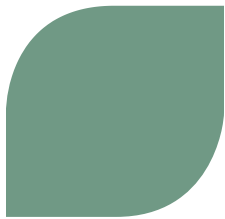
VISTAS

Brian Meko
Nicole Ziesing

SPECIAL THANKS

Colleen Wright-Riva, Director of Dining Services for her vision, leadership, and support

STUDENTS

Adam Davis
Adeline McCaul
Alex Child
Alex Mahlandt
Alexis Wojtowicz
Alli Giza
Anh Doan
Aniedi Andrew
Anna Collishaw
Anne Choi
Ben Golding
Brittany Goodman
Claudia Torrieri
Dana Kravitz
Daniel Kim
Debbie Noymer
Deinma J. Taribo
Diamond Greene
Diana Daisey
Edwin Sanchez
Emily Bennett
Emily Lutz
Eric Biggs
Eva Bein
Foster C. Gettys
Grace Porter

Harry Prom
Jack Murphy
Jasmine Everett
Jeanira Johnson
Jennifer Hedin
Jennifer Lee
Jennifer Nam
Jillian Clark
Justine Dawes
Kai Huang
Karyn Owens
Kate Bosley
Katie Rindal
Kelsey Green
Lanre Faderin
Lashawnda Walker
Leah Schleifer
Lillian Kahl
Linette Floyd
Lisa Kim
Louis Pardo
Lydia Printz
Madelyn Miller
Maggie Fritz
Matt Silverman
Matt Wheeler

Maya Albert
Michael Perise
Michael Wijesinghe
Mikaela Greenwald
Nina Jeffries
Pearl Mensah
Peyton Bailey
Precious Nwokeleme
Rachel Baker
Rachel Graham
Riordan Skirzenski
Robert Borkowski
Ryan Snell
Sarah Berman
Sarah Oben
Sasha Charis
Semira Said
Shaliah George
Shulamit Shroder
Stella Chinyere Iweh
Stephen Gurley
Suhani Chitalia
Taylor Bagen
Tosin Toriola
Vijay Baharani

A

Sustainable Food Action Plan

UMD Dining Services Sustainable Food Action Plan

Program Area	Phase 1 (2011-2012): Program initiation	Phase 2 (2013-2014): Capacity building, pilot, and prime-vendor strategy	Phase 3 (2015-2016): Launch and expand direct farm to school program	Phase 4 (2017-2020): Program building, process improvement, & evaluation	Phase 4 Status & Notes
Overall sustainable food procurement objective	• Identify baseline	• 1-4% annual increase • Incremental increase in sourcing from Maryland growers • Incremental increase sourcing of whole, unprocessed, foods	• 1-4% annual increase • Incremental increase in sourcing from Maryland growers • Incremental increase sourcing of whole, unprocessed, foods	• 1-4% annual increase • Incremental increase in sourcing from Maryland growers • Incremental increase sourcing of whole, unprocessed, foods • Achieve 20% local and sustainable food purchasing by 2020	Fully met
Sustainable food commitment, protocol and plan	• Create Sustainable Food Working Group • Create Green Dining Sustainable Food Internships • Develop Draft Sustainable Food Action Plan • Finalize and publish departmental sustainable food commitment • Finalize and publish Sustainable Food Action Plan	• Review and update plan and protocols as needed • Identify purchasing guidelines and standards for seafood • Provide analysis and reporting regarding food	• Review and update plan and protocols as needed • Identify category-specific purchasing guidelines	• Review and update plan and protocols as needed • Incorporate Menus of Change principles in protocol and plan • Continue to identify category-specific purchasing guidelines	Fully Met
Partnership and collaboration building	• Create Sustainable Food Working Group • Build partnership with Wellness Coalition • Build partnership with Office of Sustainability • Build partnership with UMD Extension Marketing Specialists	• Expand and strengthen existing partnerships • Build partnership with Maryland Department of Agriculture • Build partnership with the College of Agriculture and Natural Resources to develop Terp Farm • Continuation of the Sustainable Food Working Group (2013) and re-envisioning as the Sustainable Food Committee (2014)	• Expand and strengthen existing partnerships • Engage local aggregators and additional community partners • Continue oversight of Sustainable Food Committee, Terp Farm Advisory Committee, Farmers Market Committee, and Campus Pantry Advisory Group	• Expand and strengthen existing partnerships • Streamline committee structure through coordination of Sustainable Food Symposium each semester	Fully Met

UMD Dining Services Sustainable Food Action Plan					
Program Area	**Phase 1 (2011-2012): Program initiation**	**Phase 2 (2013-2014): Capacity building, pilot, and prime-vendor strategy**	**Phase 3 (2015-2016): Launch and expand direct farm to school program**	**Phase 4 (2017-2020): Program building, process improvement, & evaluation**	**Phase 4 Status & Notes**
Funding and development	• Identify and explore external funding opportunities • Apply to key grants (ex. Maryland Specialty Crop Grant)	• External and campus grant applications • Sustainability Fund application • Identify cost saving opportunities to fund program elements	• External and campus grant applications • Identify cost saving opportunities to fund program elements • Identify fundraising opportunities	• Continue to identify cost saving opportunities to fund program elements • Identify and pursue fundraising opportunities	Fully Met
Technology and reporting	• Initial Sustainable Food Baseline Assessment with existing reporting and tracking capability • Needs assessment	• Annual Sustainable Food Assessment • 2014: bi-annual Sustainable Food Action Plan Update • Work with vendors to establish effective reports for product availability • Initiate data clean-up and streamlining in FoodPro • Install FoodPro upgrades • Develop clear data entry and reporting protocols • Collaborate with vendors to ensure accuracy of data, adequate tracking, and thorough reporting	• Annual Sustainable Food Assessment • 2016: bi-annual Sustainable Food Action Plan Update • Work with vendors to establish effective reports for product availability • Continue data cleanup • Continue upgrades to systems as needed • Continue collaboration with vendors	• Annual Sustainable Food Assessment • 2018 and 2020: bi-annual Sustainable Food Action Plan Update • Continue upgrades to systems as needed • Continue collaboration with vendors • Utilize reports for program evaluation	Fully Met
Procurement and purchasing protocol	• Best practices identified • Needs assessment	• Develop and update ordering procedures • Close the ordering guides to centralize the selection of local and sustainable items when products are available	• Audit units for compliance related to sustainable food purchasing objectives • Provide positive and negative reinforcement for compliance	• Audit units for compliance related to sustainable food purchasing objectives • Provide positive and negative reinforcement for compliance • Modify procedures and protocol as needed	Fully Met

UMD Dining Services Sustainable Food Action Plan

Program Area	Phase 1 (2011-2012): Program initiation	Phase 2 (2013-2014): Capacity building, pilot, and prime-vendor strategy	Phase 3 (2015-2016): Launch and expand direct farm to school program	Phase 4 (2017-2020): Program building, process improvement, & evaluation	Phase 4 Status & Notes
Menu planning and food preparation	• Concept development	• Culinary focus on local and seasonal fruits and vegetables • Culinary focus on new Sustainable Seafood initiative • Whole foods, in-house processing from commissary	• Culinary focus on local proteins • Continuing culinary focus on local fruits and vegetables • Continue whole foods, in-house processing from commissary	• Culinary focus on expanding local and sustainable menu options • Continue whole foods, in-house processing from commissary • Include Menus of Change Principles in menu planning	Fully Met
Nutrition and wellness focus	• Build partnerships with existing wellness-focused campus groups	• Spotlight healthful food items • Introduce new offerings to substitute for items with little nutritional value • Encourage dietetic interns to develop menu concepts • Review the menu using the nutritional tools available	• Evaluate the "change the plate" recommendations from the Healthy Food in Health Care's Balanced Menus Challenge, reducing meat and increasing availability of fresh fruits and vegetables • Continue the review of the menu using the nutritional tools available • Spotlight healthful food items • Introduce new offerings to substitute for items with little nutritional value • Encourage dietetic interns to develop menu concepts • Explore the feasibility of offering reduced or half-size portions	• Program review, evaluation and improvement • Enhance promotion, education and outreach regarding healthy food choices	Fully Met

UMD Dining Services Sustainable Food Action Plan

Program Area	Phase 1 (2011-2012): Program initiation	Phase 2 (2013-2014): Capacity building, pilot, and prime-vendor strategy	Phase 3 (2015-2016): Launch and expand direct farm to school program	Phase 4 (2017-2020): Program building, process improvement, & evaluation	Phase 4 Status & Notes
Waste reduction and diversion	• Collaboration with UMD Food Recovery Network • Waste separation process improvement • Implementation of reusable carryout program • Improvement of on-campus food waste treatment	• Collaboration with UMD Food Recovery Network • Expansion of composting program to satellite units and full service restaurants • Expansion and improvement of reusable carryout program • Expansion and improvement of pre-consumer composting program	• Collaboration with UMD Food Recovery Network • Program review, evaluation, and improvement • Explore the feasibility minimizing waste by offering reduced or half-size portions	• Collaboration with UMD Food Recovery Network • Continued program review, evaluation, and improvement • Implement FoodPro Waste Tracking module • Coordinate annual student-led waste audits	Met Note: Technical challenges in full implementation of FoodPro Waste Tracking module; however, all other focus areas achieved.
Grow It, Eat It	• Expansion of campus gardening initiatives including South Campus Rooftop Garden and Public Health Garden • South Campus Rooftop Garden open for community use	• Expand collaboration with campus departments and programs • Continued engagement with students related to on-campus gardening and research initiatives • Establishment of Terp Farm Project	• Continued engagement with students related to on-campus gardening and research initiatives • Continue Terp Farm Project through expansion of produce and staff • End of 2016: Evaluate Term Farm pilot and determine possibilities for expansion	• Program review, evaluation, and improvement • Continued engagement with students related to on-campus gardening and research initiatives • Continue Terp Farm Project	Fully Met

UMD Dining Services Sustainable Food Action Plan

Program Area	Phase 1 (2011-2012): Program initiation	Phase 2 (2013-2014): Capacity building, pilot, and prime-vendor strategy	Phase 3 (2015-2016): Launch and expand direct farm to school program	Phase 4 (2017-2020): Program building, process improvement, & evaluation	Phase 4 Status & Notes
Staff training and education	• Leadership Team and staff training relating to composting and waste diversion initiatives	• Leadership Team collaboration and development of tools to effectively manage program • IT staff training for system updates and new reporting protocols • Culinary team training for effective and creative use of local and seasonal products • Staff training relating new purchasing guidelines	• Continue to build staff capacity by providing training and clear guidelines related to data entry, reporting, product ordering, food purchasing, food preparation, food service, and waste disposal • Provide positive and negative reinforcement through performance appraisal process	• Program review and evaluation • Continue to build staff capacity by providing training and clear guidelines related to data entry, reporting, product ordering, food purchasing, food preparation, food service, and waste disposal • Provide positive and negative reinforcement through performance appraisal process	Fully Met
Community outreach and education	• Develop Green Dining internship opportunities • Develop Green Dining Peer Education Program	• Develop partnerships and identify collaborators to develop academic educational opportunities for students • Identify non-academic opportunities for community outreach, such as fieldtrips and guest lectures • Highlight program with special events	• Provide and promote academic educational opportunities for students through partnership and the Sustainable Food Committee • Expand and improve community outreach programming • Enhancement of special events	• Continue to expand, evaluate and improve academic educational opportunities for students • Coordinate Sustainable Food Symposium each semester • Expand and improve community outreach programming • Enhancement of special events	Fully Met

UMD Dining Services Sustainable Food Action Plan

Program Area	Phase 1 (2011-2012): Program initiation	Phase 2 (2013-2014): Capacity building, pilot, and prime-vendor strategy	Phase 3 (2015-2016): Launch and expand direct farm to school program	Phase 4 (2017-2020): Program building, process improvement, & evaluation	Phase 4 Status & Notes
Communication	• Provide units with marketing materials such as table tents and posters • Update and further develop Green Dining website • Build social media presence and/or blog to engage community • Communicate departmental sustainable food commitment • Communicate final Sustainable Food Action Plan	• Streamline and improve internal communications relating to Green Dining initiatives • Provide units with marketing materials such as table tents and posters • Engage and expand social media and web presence • Evaluate and improve communications and marketing program • Develop signage and identifiers at point of purchase for local and sustainable food options	• Utilize external marketing programs such as Maryland's Best and Southern Maryland Meats • Engage and expand social media and web presence • Evaluate and improve communications and marketing program • Continue to enhance signage and identifiers at point of purchase for local and sustainable food options	• Continue to build on, expand and improve Phase 3 efforts • Evaluate and improve communications and marketing program	Fully Met