



FACT SHEET: FOOD & DINING



SUSTAINABILITY OPPORTUNITY

Stanford's food choices make a difference: Residential & Dining Enterprises (R&DE) serves more than 4 million meals annually to Students, Faculty, and Staff. Stanford Dining, the largest food provider within R&DE and sponsor of the Stanford Sustainable Food Program, is committed to enabling a more sustainable future by serving community-based, fair, ecologically sound, and humanely raised foods whenever possible. In keeping with the core academic mission of Stanford University, Stanford Dining is also committed to providing education about the importance of our food system and the impact of our decisions upon it.

TOP INITIATIVES & RESULTS

Supporting Sustainable Agriculture

Stanford Dining supports a sustainable food system through its purchasing practices and menu options:

- A Organic, locally grown, pasture-fed and humanely raised foods purchased directly from independent producers are given preference. 47% of food are sustainably sourced.
- A commitment to all grass fed beef with no antibiotics, all chicken (except chicken breasts) is antibiotic and hormone free, humanely raised, and locally raised.
- Fair Trade coffee and tea and Monterey Bay Aquarium Seafood Watch Best Choices and Good Alternatives are served exclusively.
- Forming strong and equitable partnerships with independently owned farms and ranches.
- Ecologically friendly and health conscious vegetarian and vegan options are offered at every meal. Plant-forward and plant-based protein menu for the dining halls where prioritized in 2014, reducing the amount of animal proteins purchased by 14% and increasing plant-based protein purchases by 29%.

Promoting Awareness

Stanford University is host to a number of initiatives and opportunities to learn about, support, and get involved in sustainable food and agriculture:

- The Stanford Community Farm is a 1.5 acre plot where students, staff, and faculty grow organic produce. The Farm is also home to a hands-on class sponsored by Earth Systems in which students learn about and practice sustainable agriculture.
- Several dining halls have student-managed gardens that supply produce to the dining hall kitchens and the recently funded Campus Garden Initiative has expanded on-campus student gardens to three additional locations.
- R&DE Stanford Dining launched the Teaching Kitchen @ Stanford with the Jamie Oliver Food Foundation in January 2015. Students are taught the fundamentals of cooking delicious and healthy meals, learning how to eat more sustainably while building confidence in their cooking skills. Additional cooking classes included a Farm to Fork series offered in partnership with sustainable suppliers such as Niman Ranch, Pie Ranch, and the Taku River Reds fishery. Classes included a hands-on component.



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Waste, Water, and Energy Reduction

Stanford Dining's resource conservation efforts include:

- The Love Food, Hate Waste campaign, which is an ongoing program that encourages waste reduction through initiatives like trayless dining and competitions among the dining halls to reduce food waste.
- Composting of all pre and post consumer food waste in all dining halls.
- Hosting "Zero Waste" food events, including the New Student Orientation Box Lunch, Spring Faire, and Commencement Picnic.
- Donating leftover food to programs such as SPOON (Stanford Project on Hunger) to distribute to the Palo Alto Opportunity Center.



- Diverting all waste oil from dining halls and cafes to a local non-profit biofuels company.
- Reducing domestic water use by 9% in 2014 as compared to the year before through staff trainings, student education, and the purchase of new, efficient equipment, including dishwashers.
- Replacing 1,475 lightbulbs in the dining halls with LED bulbs, which will save over 125,000 kilowatt-hours and \$17,000 in electricity costs every year. The lighting retrofit project was paid for by Stanford's Energy Retrofit Program rebates.

AWARDS

- Florence Moore Dining Hall was certified sustainable by the Green Restaurant Association in 2015.
- Stanford Dining was awarded peta2's Favorite Vegan-Friendly College for 2015.
- R&DE Stanford Dining won a Hobart national sustainability award for its comprehensive sustainability program, including purchasing, education, and energy and water reduction.
- Stanford Dining was the first university program to receive the U.S. Healthful Foods Council Responsible Epicurean and Agricultural Leadership (REAL) Certification for wellness and sustainability.
- Stanford received an "A" in Food and Recycling from the Sustainable Endowments Institute Report Card in 2007, 2008, and 2009.
- Stanford Dining is one of the first university food service operations in the United States certified as a green business (by Santa Clara County).
- Stanford Dining won the Acterra 2007 Business Environmental Award for Sustainability.

MORE INFORMATION

STANFORD DINING SUSTAINABILITY
<https://rde.stanford.edu/sustainability>

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