

STATUS REPORT
FY 20-21

**VI. 35% OF FOOD IS
FROM LOCAL
SOURCES BY 2025**





VI. 35% OF FOOD IS FROM LOCAL SOURCES BY 2025

Target Action

- Partner with Suppliers, Vendors and Campus Growers to Procure Food Locally

Sustainability Plan guiding principles



Keep equity and inclusion at the center

Use resources responsibly

AASHE STARS category

OP7

Food and Beverage Purchasing

BASELINE METRIC(S):

- Percent of food expenditures on sources within 250 miles.
- At this time UW Dining is maintaining total food spend from local sources.

Q2 ACTIVITY:

- Work with local companies and distributor in greater detail to ensure existing procurement relationships remain stable during pandemic
- Infuse local ingredients into “Cook with UW Dining”
- Support UW Farm’s fundraising efforts

Q1 CHALLENGES ADDRESSED:

- Q1 challenges were largely due to the current pandemic and have not improved
- Unfortunately, due to the current financial climate, UW Dining is frankly extremely limited on capacity for any immediate changes or additions on top of managing our current fluid environment.

Action Owner:	Casey Crane
Target Team:	All HFS Dining Staff

ACTION STATUS:

Action: Partner with Suppliers, Vendors and Campus Growers to Procure Food Locally



MITIGATING RISKS:

- UW Dining is currently focusing on maintaining the local business relationships we do have and supporting our partners in the private food service industry during this challenging time
- Highlight local food system whenever possible

NEXT QUARTER ACTION:

- Ascend program participation
- Continue supporting existing relationships during business challenges
- Continued engagement with “Cooking with UW Dining”
- Increase advertising and marketing of UW Farm produce in our operations
- Student engagement with AASHE reporting



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STEPS STATUS:

Action 1: Partner with Suppliers, Vendors and Campus Growers to Procure Food Locally	Step 1: UW Dining work to procure food within 250 mile radius of UW 	Step 2: UW Dining partner with the UW Farm to increase the velocity of items that UW Dining purchases. 	Step 3: UW Dining collaborate with on and off-campus partners to advertise and bring awareness to local goods 
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-  **Note:** Copy and Paste the appropriate 'status icon' into the upper right hand corner of each **step** above to complete the Steps Status.
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ACTION:

Partner with Suppliers, Vendors and Campus Growers to Procure Food Locally



Steps we will take in FY 2021

1. UW Dining will make every effort to seek out procurement of foods from sources that are located within 250 miles of the University of Washington campus.
2. UW Dining will continue to partner with the UW Farm and seek out innovative ways to increase the velocity of items that UW Dining purchases.
3. UW Dining will collaborate with on and off-campus partners to advertise and bring awareness to local goods through various modes including but not limited to student outreach efforts and lecture opportunities.

Statutes and linkages

UW Dining currently allocates 30% of its total food spend to local sources. To be successful and maintain a sustainable procurement approach, HFS Dining will need to balance the UW community demand with budgetary allowances as the increased target of 35% may result in higher food costs. In the event that these changes lead to higher food costs, UW Dining will seek direct support from Committee and Executive Leadership in the justifications for increased costs as result of this target. Additionally, HFS Dining will monitor the tolerance of higher priced menu items and will address the need for reevaluation of this target in the event increased costs are not tolerated and cannot be mitigated.

Financing

Financing for FY 2021 is contingent as described below.

The cost of food is considered an operating cost within the HFS Dining budgets and is a part of the greater annual fiscal year budget creation and ongoing budget management processes. As a self-sustaining auxiliary, HFS Dining operates without outside financial assistance, including from the University of Washington or state funds. As a result, the services it provides are largely paid for through operating revenue from on-campus customers.

Due to the effects of the COVID-19 pandemic, there are complex considerations with upcoming budget creation and management. HFS Dining's operating revenue is directly dependent upon the resident occupancy and number of people on campus. Additionally, HFS Dining will need to make changes to accommodate necessary regulations stemming from COVID-19 which are likely to come at an additional cost. All of these elements will need to be considered in conjunction with the potential increased costs of local food when pursuing these targets and may impact food cost budget.

Metrics

Percent of food expenditures on sources within 250 miles.

(Additional metrics to be defined during FY 2021.)

This action may induce an indirect points gain in STARS credit OP-7 *Food and Beverage Purchasing* where UW shows a point gap of 3.11, if the local food meets the certification standards associated with this credit. STARS does not include any credits relating directly to local food sourcing.

3.11

AAHSE STARS
POINTS OPPORTUNITY



GOING BEYOND
AAHSE STARS



Partner with Suppliers, Vendors, and Campus Growers to Procure Food Locally

STEP 1:

UW Dining will make every effort to seek out procurement of foods from sources that are located within 250 miles of the University of Washington campus.

ACTIONS THAT OCCURRED/ONGOING OCT - DEC 2020:

- UW Dining has focused on supporting it's local partners during production and operation challenges
- Increased information sharing including tightly forecasted use and trouble shooting supply chain issues with companies such as Field Roast and Wilcox Farms

CHALLENGES ENCOUNTERED OCT - DEC 2020:

- Pandemic related restrictions have changed business significantly for local companies
- COVID potential and realized outbreaks affect production
- Limited operating units creates limited need for expanded vendors
- Extensive increases in time dedicated to supporting and resolving supply chain issues reduced efforts in other areas of engagement
- Price increases due to increased overhead

PLAN FOR JANUARY - MARCH 2021:

- While UW Dining is not a position to bring on new companies, we are focusing on helping to stabilize business for our partners and will continue to do so
- Complete and review AASHE reporting for updated metrics

Partner with Suppliers, Vendors and Campus Growers to Procure Food Locally

STEP 2:

UW Dining will continue to partner with the UW Farm and seek out innovative ways to increase the velocity of items that UW Dining purchases.

ACTIONS THAT OCCURRED/ONGOING OCT - DEC 2020:

- Partnered with UW Farm on annual fundraiser
- Featured UW Farm produce in a series of “Cooking with UW Dining” videos; worked with SEED on student engagement for the event

CHALLENGES ENCOUNTERED OCT - DEC 2020:

- Change in UW Farm fundraiser format limited ability for in-person engagement
- Limited occupancy reduces potential to increase velocity of sales
- Established, standardized menus and recipes limit ability to sub in unique offerings

PLAN FOR JANUARY - MARCH 2021:

- Increase UW Farm product advertisement
 - District Market
 - Cooking with UW Dining
 - Engage with ComMar to highlight featured menu ingredients

Partner with Suppliers, Vendors and Campus Growers to Procure Food Locally

STEP 3:

UW Dining will collaborate with on and off-campus partners to advertise and bring awareness to local goods through various modes including but not limited to student outreach efforts and lecture opportunities.

ACTIONS THAT OCCURRED/ONGOING OCT - DEC 2020:

- Feature and advertise seasonal offerings of local companies including Alki Bakery
- A portion of these efforts were redirected to focus on supporting local companies

CHALLENGES ENCOUNTERED OCT - DEC 2020:

- Typical lecture opportunities are limited due to pandemic
- Vendor visits planned for student engagement have been cancelled due to pandemic

PLAN FOR JANUARY - MARCH 2021

- Continued focus on supporting existing local partnerships through the challenges of the pandemic
- Engagement with SEED and Star AASHE reporting project
- Participate in Dr. Yona Sipos' UW Food System Project Presentation
- Participate in ASCEND business program

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METRICS:

- UW Dining continues efforts to maintain 30% local spend. There increased potential for this metric to dip due to local supply chain issues
- Supply chain issues have caused fill rates to dip as much as 20% creating the need to bring in temporary product from larger companies that may not be local

LINKAGES:

- UW Farm capacity and operations
- AASHE reporting
- Comprehensive equitable purchasing targets