



Sustainable CU Funding Request for Food for Thought Series presented by Dining Services

Description of Project:

Dining Services has planned a series of activities and events this spring designed to increase education and outreach regarding the theme of sustainable food. This *Food for Thought* series includes film shorts/discussions, presentations from local vendors (in collaboration with the ENVS program's ICE talks), CU Chef Special Features, a Vegetarian/Vegan Week Challenge, a Food for Thought meal at all the dining centers, and a community-wide event to finish off the semester. Dining Services requests funding to cover the food and labor costs of hosting these events. Based on average costs of catering for both small and large events plus the extra cost for organic items, Dining Services requests \$3000 (\$500 for two smaller events and \$2500 for the large event at the culmination of the series).

Student Involvement:

Student Involvement is key to being able to host the *Food for Thought* series this spring, and Dining Services is very grateful for all the time and energy contributed by students in a variety of capacities.

- Thanks to assistance from Sarah Dawn Haynes of the Environmental Center, Dining Services was able to get a Sustainability Intern (from the ENVS program) whose role is to spearhead many of the logistical aspects of the *Food for Thought* series.
- Dining Services has partnered with three (a fourth pending) different classes this semester, each of which is focusing on a distinct component of the series.
 - Our ongoing support from Dr. Lisa Barlow's ENVS 3001 Sustainable Solutions Consulting class continues with a project this semester in which a group of students is helping DS define "natural" in important categories that could affect items included in the Food for Thought meal (on April 13th), as well as helping to guide long term purchasing decisions.
 - A new partnership formed this semester with Mary Beth Lynch's Farrand RAP class is at the heart of the Food for Thought meal as they will be helping to research the sustainability of specific menu items, food miles associated with those menu items, the costs (financial, environmental, and social) of procuring sustainable food; and helping to provide education at and outreach for the event
 - Another newly-forged partnership with Mary Beth Lynch's nutrition classes has brought several students forward who are interested in the nutritional aspects of sustainable food. Dining Services will work with these students to

research elements of the Food for Thought Meal as well as the Vegetarian/Vegan Week Challenge.

- A possible fourth contributor to the effort to further develop the *Food for Thought* series is Merrit Dukeheart's "Food, Glorious Food" class.
- Dining Services has been involved in the planning meetings for the Food and Environmental Justice Week, which includes both student and professional staff - the events scheduled for the week are largely based on the ideas of the student staff and there is a core group of student leaders who are central to putting the week together.
- Dining Services has also called meetings with CU Going Local and Slow Food CU to discuss their sustainable food programming activities so that we are able to complement rather than duplicate each other's events as well as collaborate on some of the larger ones.

Student Impact:

This *Food for Thought* Series is specifically created for student impact! We believe that the more people know about sustainable food, the better choices they are able to make to keep themselves, their community, and the environment healthy. The potential student impact of this project would be all of the residents on the CU Boulder campus who eat in the dining centers (~6000 students), many of the upperclassmen through their attendance at events hosted outside of the dining centers, in addition to the potential impact on CU Boulder staff and administration. We hope that this impact will not only occur in the short-term (i.e. during these events), but will also spur long-term action by those who attend these events, helping to further the expansion of the series in the future along with additional class partnerships and interns to make it happen!

Budget:

Dining Services requests funding in the amount of \$3000 to cover the costs of the *Food for Thought* series. This is the anticipated amount that will be needed to cater two smaller events (\$500) and one larger event (\$2500). <See Appendix for descriptions of Food for Thought Series events.> These costs are based on average costs for catering events of the anticipated size, taking into consideration food and labor costs (including the additional food cost associated with procuring organic food).

Dining Services is able to get the room rental fee waived for any events held in the C4C as well as provide a discount of 10% toward the overall cost of the catering. The food costs for the Food for Thought meal, as well as the CU Chef Special Features, are already in the meal program costs. Dining Services is also collaborating with other programs, such as ENVIS, where possible to co-host events so that costs may be shared and/or covered by the event budgets of those programs (since Dining Services does not yet have a special event budget for these types of activities).

Environmental Impact:

Through this *Food for Thought* Series, we will be purchasing an increased amount of local, organic, and otherwise sustainable food for our operations. Furthermore, we hope that through this educational campaign, we are able to get students, faculty, and staff to evaluate their decisions as consumers so that they will purchase more items from a holistic mindset, taking into consideration not only price and convenience, but also the environmental, social, and economic ramifications of those buying decisions. Thus, overall, we hope to contribute to a lower carbon food-print, less dependence on a petroleum-based distribution system, support the local economy, and bolster the demand for sustainable food in all areas (from sustainable seafood to organic and “whole” foods).

Feasibility:

The *Food for Thought* Series is quite feasible, given our widespread support for the activities, both within the department and campus wide from all of the individuals and groups listed above. All of the events in this round of the *Food for Thought* Series will take place this spring semester – we invite you to attend as many as possible!
<again, see attached schedule of events>

Project Longevity:

We hope that this semester’s *Food for Thought* Series garners enough interest that we can continue it into the future, with help from those students who have been impacted and sign up for related classes and internships. Given our track record of class partnerships and commitment to sustainable food, we are confident that programming related to sustainable food will continue into the future and we will leverage the relationships that we have built with various students, programs, and departments on campus this spring to coordinate future outreach campaigns regarding sustainable food.

Social Equity:

Dining Services is concerned about the aspects of social equity that are involved in bringing food to the tables of our customers – through this *Food for Thought* Series, we will explore these issues so as to strategize about how we can all, as consumers, make a difference. We will talk about the people who are all too often invisible in the global food system of which we are all a part.

Innovation:

There is a lot of potential for innovation here, and we look forward to the opportunity to work with energetic and interested students to come up with the most creative education/outreach campaigns possible. The potential feasibility of some of the ideas for this series were bolstered by research done during the SCU-funded summer research project in which the sustainability initiatives at other colleges/universities around the country were studied, but this is the first year that they have been undertaken by CU Dining Services so we believe that they are innovative for this campus.

APPENDIX:

Food For Thought Series

February

- Feb 22nd- Guest lecture/presentation co-hosted by ENVS program's Investigating Careers in the Environment ("ICE") Talks
 - First of 2 talks
 - "ICE" talks are intended to bring professionals to campus to share their perspective on a wide range of environmental careers, giving students the opportunity to enhance their awareness of environmental career opportunities. The presentation will give an overview of a specific environmental career path followed by time for questions and discussion.
 - Historically, professionals in the realm of sustainable food have not yet been represented in these talks, so we would like to expand the scope of the ICE talks to include this important field.
 - Boulder Ice Cream will give students insight into a local food company who maintains sustainable practices in both their operation and ice cream. CU Dining Services buys products from Boulder Ice Cream, particularly for Go Fresh @ Farrand (CU's sustainable grab-'n-go) and Weathertech Cafe, helping to promote and patronize local companies who are committed to being natural and sustainable.

March

- March 1st- Guest lecture/presentation co-hosted by ENVS program's Investigating Careers in the Environment ("ICE") Talks
 - Second of 2 talks
 - Evol Burritos is a recently developed company who prides themselves on creating tasty burritos out of simple, fresh and natural ingredients while still following sustainable practices in manufacturing and packaging. EVOL is one of CU Dining Services' vendors and the burritos are available in all of the dining centers.
- March 8th- Film/Discussion
 - CU Dining Services will be hosting an evening event showing a series of film shorts regarding sustainable food, which will be followed by discussion that will give participants an opportunity to process what they've seen and brainstorm ways to get connected locally.
 - Pending confirmation: food for the event, exact film, and location
- March 13th-March 19th- Vegetarian/Vegan Week Challenge
 - Get ready for a fresh spring!! Challenge yourself for just one week to go completely vegetarian/vegan. Each day learn how eating a vegan/vegetarian diet will help sustain the environment and promote a healthy lifestyle. Eating vegan/vegetarian is easy with Dining Services working

hard to make sure there are always options available to you so that you can stick to your vegetarian/vegan goals, both this week and after.

- March 15th: CU Chef Special Feature
 - At the Center for Community's Black Coats Station, CU Chef Kent Katon will cook a dish featuring sustainable food.
- March 29th?: CU Chef Special Feature
 - At Libby Dining Center's Chef Station, CU Chef Miles will create a special dish featuring sustainable food

April

- April 7th- Community Wide Event
 - Dining Services will host a community-wide event exploring different aspects of the sustainable food movement. Local talent and expertise will be at the forefront with local filmmaker Craig King presenting his work *Here We Grow*, followed by (Chris Dwyer of Transition Colorado?) dishing up nuggets of insight into how we as a community can re-localize. This evening of ground-breaking fun is open to CU students, staff, and faculty and community members of Boulder. (Plus, enjoy refreshments featuring local companies at this Zero Waste event, catered by CU Dining Services). (and have the opportunity to speak with company representatives?).
 - The Event will take place in the new LEED Gold-Plus certified C4C (Center for Community) Building at CU Boulder at 6:30 PM, doors open at 5:45?
- April 13th- Food for Thought Dinner
 - CU Dining Services, in partnership with Mary Beth Lynch's Farrand RAP class, bring you a "Food for Thought Dinner", designed to be both tasty and thought-provoking. Come enjoy organic and local food while learning more about where your food comes from and how it makes it to your table!
- April 11th- 17th: Food and Environmental Justice Week
 - See full schedule at: <http://www.colorado.edu/vch/bucc/index.html>
 - Dining Services will also have a table at the fair on April 13th
- April 21st?: CU Chef Special Feature
 - At the Center for Community's Black Coats Station, CU Chef Craig Cook will create a special dish featuring sustainable food.
- April 26th?: CU Chef Special Feature
 - At Libby Dining Center's Chef Station, CU Chef Miles will create a special dish featuring sustainable food.

Herb Garden grand opening?