FOOD AND SUSTAINABILITY

FOOD SYSTEMS WORKING GROUP NEWSLETTER

WHAT'S IN THIS ISSUE:

FOOD SYSTEMS WORKING GROUP UPDATES
REAL FOOD CHALLENGE
GREEN BEAN SUSTAINABILITY
UPCOMING EARTH MONTH EVENTS

MARCH 2022

ISSUE NO. 3

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SAVE THE DATE FOR APRIL'S FSWG MEETING!

Join the Food Systems Working Group to discuss Oxy's latest Real Food Challenge score, help us set goals for the next academic year, learn about the Food at Oxy Guide, and hear about updates from student groups on campus!

The second FSWG will take place in late April! Check out @oxy.eats Instagram for updates!

CAMPUS DINING UPDATES

CAMPUS DINING TO RESUME CHARGING FOR DISPOSABLE TO-GO CONTAINERS

Campus Dining will resume charging students 25 cents per disposable take-out container purchased with a meal plan in the Marketplace. Two years ago, before the global pandemic, Campus Dining charged students when purchasing food in a disposable take-out container; however, Campus Dining removed the surcharge when students were required to receive meals to-go due to public health guidelines. With Campus Dining’s decision to resume using for-here plates and cutlery in the MP, Campus Dining plans to resume implementing the 25 cent surcharge as part of our efforts to decentivize the usage of disposable containers that contribute to Oxy's production of waste!

For those of you that frequently order take-out meals from the MP, Campus Dining recommends that students participate in the Marketplace’s Eco-Clamshell Program, as you will not be charged the 25 cent charge and will get an additional 25 cent discount for using the eco-clamshell. That’s 50 cents in savings, all for using the eco-clamshell! While we recognize that the Eco-Clamshell Program is far from perfect, it is important that we as consumers actively work to reduce Oxy’s contribution to global waste production.
MEET THE FINAL 4 CANDIDATES!

On April 4th, 6th, 12th, and 14th from 12:15-1pm, please join us over lunch and meet the final four candidates for the AVP of Hospitality Services! The Search Committee for the AVP of Hospitality Services will be hosting 4 student-specific forums for Oxy students to get to know each candidate and ask them questions about their experience collaborating with students, progressing sustainability, and their plans to push Oxy’s Campus Dining to the next level! Bring your lunch and enjoy light refreshments and cookies provided by Campus Dining!

JOIN US ON...

4/04 Morrison Lounge from 12:15-1pm
4/06 Morrison Lounge from 12:15-1pm
4/12 Thorne North Tent from 12:15-1pm
4/14 Thorne North Tent from 12:15-1pm

CLICK HERE TO SUBMIT YOUR QUESTIONS!
THE GREEN BEAN AND SUSTAINABILITY

WHY IS MY DRINK IN A PAPER CUP?

The Green Bean is making a transition to all paper cups in our operation, for both hot and iced drinks. The plastic cups previously used for iced drinks are made of PLA-7 bioplastic (derived from corn or sugar cane materials). Unfortunately, PLA-7 is not compostable by Oxy's waste management provider, UWS, or any other waste management provider in LA County. As part of the Green Bean's efforts to divert waste from going to the landfill, the Green Bean has chosen to serve all drinks in paper cups because they can be more easily processed by UWS's composting facility.

THE FOR-HERE PROGRAM

The Green Bean's for-here mug program is in full swing! You can acquire a mug token from your lovely baristas for a charge of $5 to your meal plan, and every drink ordered in a reusable mug gets a 20 cent discount! Exchange the token for a mug, and when you finish your drink, return the cup to a barista and get a token back. We have reusable cups for both hot and cold drinks!
THE REAL FOOD CHALLENGE 101

ABOUT THE REAL FOOD CHALLENGE!

Established in 2008 by a group of committed student activists, The Real Food Challenge is a national campaign that inspires and supports students to secure real food purchasing policies in their campus cafeterias.

In doing so, the Real Food Challenge aims to shift $1 billion (20%) of existing university food budgets away from industrial farms and unhealthy foods and towards local and community-based, fair, ecologically sound, and humane food sources... AKA REAL FOOD!

THE REAL FOOD CHALLENGE AT OXY

In October of 2014, Oxy became the 27th national signatory to the Real Food Challenge Campus Commitment, with a goal of purchasing 30% "real food" by the year of 2020. In the 2010-2020 academic year, Oxy purchased 29% Real Food, just one point away from our goal of 30%! The 2019-20 and 2020-21 school years were disrupted greatly by the COVID-19 pandemic, earning us a score of 11% Real Food during the 2020-21 school year. In the Fall of 2020, Campus Dining officially decided to renew their commitment to the Real Food Challenge. To better reflect the goals of creating "a healthy, fair and green food system", RFC is currently evaluating their requirements and plan to release new standards in 2022!

Every March, the Campus Dining Intern Team is tasked with calculating Oxy’s percentage of real food. Hannah Plummer '23, Campus Dining's RFC Data Intern, goes through all of Campus Dining's invoices and identifies Oxy’s real food items. This data is inputted and sent to The Real Food Challenge national team for further analysis. A Real Food Challenge representative then reports back Oxy’s RFC score in April!

A TIMELINE OF OXY'S REAL FOOD CHALLENGE

- 2008: OXY STARTS USING RFC METRICS TO TRACK FOOD PURCHASING
- 2014: OXY SIGNS ON TO THE REAL FOOD CHALLENGE!
- 2019: OXY REACHES 29% REAL FOOD
- 2020: THE PANDEMIC DROPS OXY'S RFC SCORE TO 11%
- 2022: OXY RENEWS COMMITMENT TO RFC!
- 2021: OXY'S RFC SCORE TO BE RELEASED IN APRIL!!
WHAT DOES REAL FOOD MEAN?

ACCORDING TO THE REAL FOOD CHALLENGE, REAL FOOD ENCOMPASSES A CONCERN FOR PRODUCERS, CONSUMERS, COMMUNITIES, AND THE EARTH. THE IDEA OF REAL FOOD RECOGNIZES THAT BOTH THE FOOD SYSTEM AND THE FOOD MOVEMENT ARE COMPLEX AND MADE UP OF SEVERAL DISTINCT SECTORS. REAL FOOD REPRESENTS A COMMON GROUND WHERE ALL RELEVANT ISSUES FROM HUMAN RIGHTS TO ENVIRONMENTAL STEWARDSHIP CAN CONVERGE.

HUMANE PRACTICES
Refers to products that are cage-free, free-range, grass-fed, or certified by a legitimate third party animal welfare or humane certification program.

- **Mary’s Chicken**
  Type: Certified by Global Animal Partnership Step 3
  Used in MP

- **Abbotsford Farms Eggs**
  Type: Certified by Free Range / Pasture Raised
  Used in MP

- **Mary’s Turkey**
  Type: Certified by Global Animal Partnership Step 3
  Used in MP

FAIR LABOR PRACTICES
Refers to products certified fair by a legitimate fair certification program (fair wages, working conditions, etc.).

- **Craig’s Vegan Ice Cream**
  Type: Fair Trade
  Purchase: Cooler

- **Ben and Jerry’s**
  Type: Fair Trade
  Purchase: MP

- **Rishi Tea**
  Type: Fair Trade
  Purchase: MP

ECOLOGICALLY SOUND
Refers to products that are organic, from responsibly managed (fisheries), or certified by a legitimate third party environmental certification program.

- **Guayaki Yerba Mate**
  Type: Fair Trade
  Purchase: MP, Cooler, and Green Bean!

- **Divine Chocolate**
  Type: Fair Trade
  Purchase: MP

- **GOAT Coffee**
  Type: USDA Organic
  Purchase: MP

- **Redshell Sushi**
  Type: Spicy Tuna Rolls, California Rolls, and the Tuna Volcano Roll
  Type: Certified by Monterey Bay Aquarium
  Purchase: Cooler

- **Annie’s Homegrown Products**
  Type: 95% USDA Organic Ingredients
  Purchase: MP

- **Four Cafe Meals**
  Type: 95% USDA Organic Ingredients
  Purchase: Cooler and Berkus Bistro

ADDITIONAL PRODUCTS

- **J.S. Ubarbelleli Produce Co.**
  Local Produce Includes: Spring Lettuce Mix, Spinach, Cucumbers, Tofu, and Cherry Tomatoes.
  Used in MP

LOCALLY SOURCED
Refers to products that are grown or produced within 250 miles of Oxy and come from a small business. Items made locally must also contain 51% organic ingredients to qualify.

- **Yvonne’s Vegan Baked Goods**
  Located: Pasadena
  Purchase: Green Bean

- **Niman’s Ranch**
  Located: Alameda, CA
  Used in MP and Cooler

- **La Tortilleria California**
  Located: Northeast LA
  Used in MP

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EARTH MONTH 2022!

APRIL IS EARTH MONTH! CHECK OUT THE CALENDAR BELOW OF EARTH MONTH EVENTS SPONSORED BY OXY STUDENT ORGS!

LIST OF EVENTS

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**South Central Farm Documentary**
- When: 6 PM
- Where: TBD

**Chickens 101 Workshop**
- When: 1:30-3:30 PM
- Where: Feast Tent

**Plant Walk**
- When: 11:30-1:30 PM
- Where: Virtual

**Hollywood Farmers Market**
- When: 9:30-12 PM
- Where: North Hollywood Farmers Market

**Costume Workshop**
- When: 4:00-5:30 PM
- Where: TBD

**Earth Day Quad Fair**
- When: 11:30-1:30 PM
- Where: Main Quad

**Let's Talk About Bees!**
- When: 1:30-3:30 PM
- Where: Feast

**Loreto Elementary School Garden Workshop**
- When: 9:00-12 PM
- Where: Loreto Elementary School