# Food at Oxy

A Resource Guide to Campus Dining, Food Procurement Standards, Academics, and Student Opportunities at Occidental College

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I. Intro

A. Food Systems Working Group

The Food Systems Working Group (FSWG) is a collaborative effort to leverage the interdisciplinary knowledge and resources of various groups on campus dedicated to promoting good food, whether by preparing some of the best college food in the nation, promoting equitable food policy and programs, or educating the students of Occidental, who are the future producers and consumers of our nation. Dedicated to working collaboratively with the campus community toward increasing socially and environmentally responsible practices in our campus food system, the FSWG’s primary duty is to employ the resources of Campus Dining, the Food Studies Cluster, the Urban and Environmental Policy Institute, and students in order to oversee, update, and execute the Occidental Food Policy and its goals, contained herein.

The full Food Systems Working Group meets twice per semester to discuss ongoing projects, share ideas, and make recommendations by consensus. The FSWG consists of students, faculty, and staff, including dining administrators and food preparation employees. This diverse group brings a wide array of perspectives and experience to campus-wide food policy issues. Occidental's FSWG is co-chaired by Amy Munoz, the Associate Vice President for Hospitality Services; Sharon Cech, Regional Food Systems Director at the Urban and Environmental Policy Institute; and one student representative. Within the FSWG, there is a core team consisting of administration, faculty and paid student interns that organizes the operations of the FSWG. There are four primary entities involved in the inception and continuation of the FSWG:

1. Campus Dining

Dining at Occidental has always been a self-operated program. Campus Dining strives to stay on the cutting edge of collegiate foodservice, including in regards to sustainability. Hosting one of the first student sustainability positions on campus, Oxy’s Own Dining Services is heavily involved in promoting sustainability across campus, from catering
all-compostable events, to hosting cooking classes, to planning for annual events like Food Justice Month and Earth Month. As a crucial component of the Occidental FSWG, Campus Dining uses the group as a means to get feedback on various aspects of its operation, such as menu planning, procurement and communication. Campus Dining also brings a deeply practical appreciation and understanding of food systems and how to improve them to the FSWG, especially from the wholesale consumer and food service operator perspective.

2. Urban and Environmental Policy Institute

The Urban and Environmental Policy Institute (UEPI) is a community-oriented research and advocacy organization housed within Occidental’s Urban and Environmental Policy (UEP) Department. UEPI advances community-driven approaches to achieving equity and social and environmental justice through program and policy work in the issue areas of food, goods movement, the built environment, and public health. UEPI has been working on innovative food programs for nearly 20 years, such as incubating the National Farm to School Network. Their current food justice programs focus on improved food access, farmers’ markets, nutrition education, Farm to School in Los Angeles, and strengthening local food economies and community food systems. As a part of the FSWG core team, UEPI brings their long history of community food advocacy and policy work, as well as an established network of leaders in the food movement. These assets can be utilized to inform food policy within Oxy and also connect the FSWG to relevant food initiatives outside of the Oxy community.

3. Food Studies Cluster

Going beyond what is served at campus eateries, or the policy work done by UEPI, the Food Studies Cluster seeks to promote the interdisciplinary critical examination of our relationship with food. Uniting many existing efforts on campus under a common banner, the Food Studies Cluster was officially created in 2012 in recognition of the fact that stronger programs, projects, and courses would be possible with more collaboration across disciplinary lines. As a third crucial component of the Occidental FSWG, the Food Studies Cluster brings years of experience educating students about the issues at stake,
as well as a huge breadth and depth of knowledge gained through the varied research undertaken by Occidental faculty that examines issues including food literacy, sustainability, transparency, and equity. From a student-run organic garden to research on flavor and how the human mind processes it, the Food Studies Cluster at Occidental seeks to critically examine our relationship with food. While the classroom provides many opportunities for students to learn and formulate their ideas on the importance of food with a variety of perspectives, a number of initiatives have also been pursued by students with the guidance of faculty advisors. The Food Studies Cluster continues to develop and expand today, as we explore the critical ways in which food studies permeate across disciplines.

4. **Food-related Events**

Annual events are listed below and described later in this document. Guest lecturers throughout the year also may feature food-related topics.

   a. Food Justice Month
   b. Earth Week/Month
   c. Cooking Classes

5. **Student Groups**

Student clubs and organizations focused on food range change from year to year and range from baking clubs to food activism. Some of the enduring groups described later in this document include:

   a. Food, Energy, and Sustainability Team (FEAST)
   b. Food Justice House
   c. Public Health Club
II. Campus Dining

A. Procurement

1. Introduction to sustainable procurement

There are a variety of dining venues and programs offered at Occidental. During the academic year, venues include the Marketplace, the Tiger Cooler, the Green Bean, and the late-night Coffee Cart. Dining operations are accessed via an all-debit meal plan system, which facilitates a wide range of sustainable menu offerings. Campus Dining at Occidental is not outsourced but is proudly “Oxy’s Own” self-operated dining service. Unlike many schools, which contract with large corporations to operate the food service, self-operation optimizes the department’s ability to be directly connected and responsive to customers. Campus Dining strives to continually improve on all fronts in order to satisfy student needs and desires, and increase sustainable initiatives while operating in a fiscally sound manner. In recent years this can be seen especially in Campus Dining’s involvement in the nationwide Real Food Challenge (section A.2). An All-You-Care-To-Eat (AYCTE) dining program is offered in the Marketplace for 12 weeks each summer to accommodate summer conferences. This program is the department’s second largest source of revenue (behind student board plans). AYCTE prices are kept low to be competitive with other local colleges and conference facilities, which limits sustainable offerings. Catering is Campus Dining’s third largest source of revenue, and customized menus may offer sustainable options at the customer’s request. However, the standard catering menu has not been updated for five years, and is up for revision in the next 24 months. Goals for the catering menu include providing more sustainable options and marketing them to clients.

While it is crucial for Occidental to impact our food system through support of policy initiatives and through timely education, our largest impact may come indirectly through the businesses we support with our purchasing practices. Like any institution, Occidental supports or changes the status quo based on how we spend our dollars.
Fortunately, we have choices, and sustainable supply lines are readily becoming more available.

2. Occidental and the Real Food Challenge

Campus Dining has been working with the Real Food Challenge since 2008, when the department’s first sustainability intern suggested using their metrics to assess procurement. For five years, Campus Dining assessed its procurement using Excel as a calculator and a more loosely defined version of the Real Food Guide depending more on researcher discretion as a metric. In 2013, Campus Dining switched to the updated and more stringent Real Food Guide released the previous academic year, and began using an online calculator tool developed by the Real Food Challenge. While taking some of the weight off of the researcher’s discretion, the new metrics forced the assessment of every single line item, rather than the more expedient and conservative method of identifying total cost of “Real” items and dividing that by the total food cost for the same period. Because the new method was so time intensive, the intern team expanded to accommodate the additional reporting. In 2014, Occidental College became the 27th signatory to RFC’s nationally recognized Real Food Campus Commitment, promising to dedicate 30% of the college’s food budget to sustainable sources by 2020. This surpasses the national RFC goal of 20% real food by 2020, thereby cementing Occidental’s place at the forefront of institutional commitment to fostering a socially, environmentally, and economically sustainable food system. Specific goals embedded in Oxy’s commitment include:

a. 20% Humane and/or Ecologically Sound animal products
b. 50% Ecologically Sound seafood
c. 50% Local and/or Ecologically Sound produce
d. 80% Fair Trade and/or Ecologically Sound coffee, tea, and chocolate
e. 20% Reduction in bottled water sales
f. Explore procurement from the College’s Gardening Programs
g. Increase on-campus composting of pre-consumer food waste

See Appendix 3 to view Oxy’s signed Real Food Campus Commitment.
The procurement assessment process is also a crucial part of Oxy’s involvement in the RFC. As of 2017, three general sustainability interns and one specifically focused on the Real Food Calculator all work on the reporting process. Each year a sample period is chosen of either two or four months representative of annual procurement (usually October, November, February, March). Every line item of food from all invoices are then entered into a given month’s assessment on the RFC calculator. The assessment generally takes up to twice as many months to finish as there are months to assess. The results are reported on the Sustainability page of the Campus Dining website, and can also be viewed in more detail on Occidental’s institutional page of the RFC calculator. Students interested in being involved with the assessment process should contact the FSWG co-chairs.

In October 2016, RFC released a new set of guidelines titled “Real Food Guide 2.0”. This revision of the standards was a culmination of over a year of research done by industry experts and stakeholders from across the food system. Research was conducted on each category of the Real Food Guide (Local and Community Based, Fair Trade, Ecologically Sound, and Humane). Revised Real Food categories were then created to determine whether food still counted as Real Food, and if so, whether it would fall into the green section (highest standard) or yellow section (still real food, but not as stringent). A red section lists the disqualifying characteristics that do not count as Real Food in any categories. Once these new standards were released, Oxy’s RFC intern team immediately began to implement them when inputting data and recording invoices. Procurement continues to be adjusted with regards to these new standards, as Oxy strives to purchase as much Real Food as institutionally feasible.

3. Creating sustainable procurement standards for Occidental
Using the lens of sustainability to examine our food system reveals a host of complex and inseparable issues. A partial list of these issues includes:
   a. Labor Issues
   b. Animal Welfare
   c. Hormones and Antibiotics
   d. Toxicity and Food Safety
e. Environmental Impacts
f. Local Economics

As an institution meant to be a model to our community and to mold the minds of generations of students, it is important for Occidental to embrace our role in leading the movement towards a responsible food system.

In order to assess the sustainability of our procurement, it is crucial to identify a set of criteria to use when examining our current purchasing practices and when researching alternative products that might be more sustainable. In selecting a metric to use, it is important to consider several criteria:

First, the metrics need to be both regionally and nationally applicable, and recognized for their success in supporting sustainable food systems, ideally with a proven history of use in other institutions.

Second, standards should be tiered, allowing for a recognition of the necessity of transition economies in sustainable food systems.

Third, the metrics should prioritize third-party certification as the preferred qualification. Examples of such trusted certifications can be found in the Real Food Guide in Appendix 2, along with a deeper explanation of the difference between these classes of certifications.

Beginning in 2008, Occidental chose to use the metrics defined by the Real Food Challenge (RFC) for the assessment carried out by the Campus Dining intern team (section A.2). During the 2013-2014 school year the FSWG considered and studied other possible metrics, including those of AASHE and the Los Angeles Food Policy Council. By consensus the group decided to continue with the Real Food Challenge. RFC is a standard that is uniformly accepted across the three major sustainability rankings for higher education institutions - The Princeton Review Green College Survey, Sierra Cool Schools, and AASHE’s Sustainability Tracking, Assessment & Rating System (STARS).

However, while it is crucial to use defined and published metrics in order to assess procurement in a way that is easily comparable to other institutions, it is equally critical that Campus Dining maintains its own guiding procurement principles. In order to keep various institutions on the same page, published metrics are inevitably reductive, and
often do not completely translate to the acutely nuanced procurement decisions made moment to moment in the kitchen; there often may not be time to double check whether a product has the right third-party certification. So, it is important that we independently define a set of less strict principles that are more accessible for weighing the sustainability of food purchases.

In defining Oxy’s Own Procurement, the below standards are based primarily off of the published RFC standards, but several nationally published metrics and guides were used as inspiration and reference. Beyond the RFC, the Los Angeles Food Policy Counsel’s “Good Food Purchasing Policy”\(^1\) (GFPP) was also used as inspiration in allowing a tiered prioritization of sustainability that acknowledges the necessity of a transition economy. For instance, during assessment of product sustainability the below principles \(\text{(section A.4)}\) are applied to businesses regardless of third party certifications that count towards RFC metrics. First and second party claims (while taken with a grain of salt during the research process) are also considered, such as integrated pest management (IPM) programs, grass-fed, free range, or antibiotic free animal products. The standards are also applied to the entire product, not just the edible portion. For instance, bottled or boxed water that is sustainably packaged in a way that minimizes plastic waste is prioritized over traditional bottled water. Furthermore, various guides to develop sustainable food policies were used, especially the one published by the Food Alliance\(^2\) with help from other organizations.

4. “Oxy’s Own” Procurement Standards

Below are Oxy’s Own Procurement Standards, expanded from RFC standards, defining the four main ways by which a product can qualify as sustainable:

a. **Local and Community Based:** This standard is based on a “closer is better” principle, prioritizing products with closer points of origin and management structures investing power as locally as possible. Ideally, these items can be traced to producers and processors that are owned and operated within 250

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miles, thereby supporting the local and regional economy by keeping money in the community. Furthermore, this builds community relations and uses the college’s purchasing power to benefit the community it is in. Moreover, as the food is seasonal, travels fewer miles to reach consumers, and is often much fresher, it has a higher nutrient content.

b. **Valued Workforce and Fairly Traded:** This standard is meant to support supply chains that value the workforce involved, prioritizing fair treatment and equitable pay over higher profits. For a product to meet this standard, individuals involved in all parts of the product supply chain – from production to processing to distribution to preparation – work in safe and fair conditions, receive a living wage, have the right to organize and the right to a grievance process, and are ensured equal opportunity for employment. Moreover, the profits of the product should not fund the mistreatment of humans, animals, or the environment. Prioritizing fair food can build community and promote socially just practices throughout the food chain.

c. **Ecologically Sound:** To qualify as Ecologically Sound, all operations involved with an item’s production must take into account a keen sense of environmental stewardship, from conserving biodiversity and preserving natural resources – including energy, wildlife, water, air, and soil – to using production practices that minimize the use of any toxic substances, as well as reduce direct and indirect petroleum inputs as much as possible.

d. **Humane Animal Treatment:** Humane animal products are produced in a way that allows animals to express natural behavior in a low-stress environment, and as much as possible are raised with no added hormones or unnecessary medication.

The burden of applying these principles will rest first with student intern research, and active reporting by stakeholders who may be aware of a supply chain issue. As this food policy is integrated into the campus food system, dining administrators and staff will also continue to take increasing ownership of the principles of sustainable food systems contained herein, and the additional effort that requires.
5. Community Investment Procurement Standards

To uphold the values of equity and justice promoted by Occidental, Campus Dining would like to invest in the local community by purchasing items from businesses that are unaffiliated with the gentrification of Northeast Los Angeles. A set of metrics is currently under development to practically assess the impact of local businesses on the Northeast Los Angeles community. These metrics will be applied to local businesses that have the potential to provide Campus Dining with food items. To learn more or get involved, contact sherdman@oxy.edu or dzapata@oxy.edu.

B. Menu Offerings: Locations, hours, and sustainable practices

1. Marketplace

| Menu Offerings | The Marketplace is the College’s primary dining facility; 65% of student dining dollars are spent in the Marketplace. The Marketplace is equipped with four stations which regularly offer hot entrée selections, two which primarily offer cold food selections, as well as a working bakery, cereal bar, multiple packaged goods shelves, and two beverage stations. Stations include the “Homestyle” value station, a sauté station, the “Chef’s Corner”, a grill and wok station, a salad bar, a deli station, and a bakery corner. |
| Location | Johnson Student Center (JSC) - 2nd Floor (production and storage also occupies space on the 1st floor) |
| Hours | Monday-Friday: 7:30am-7:30pm  
Saturday: 10:00am-2:00pm (Early breakfast available for teams and groups)  
Sunday: 10:00am-7:30pm |
| Sustainability | Most of the sustainable foods on campus can be found at the Marketplace. The format of the Marketplace and its proximity to the JSC kitchen makes it Occidental’s optimal facility for integrating sustainable foods. There are many factors that make it easier to integrate sustainable initiatives into the Marketplace. Firstly, the JSC Kitchen has more prep space than other facilities, allowing for the easy utilization of whole ingredients. Secondly, the kitchen team utilizes these whole ingredients, cooking most things from scratch. This in turn allows for dynamic menu planning and the use of |
seasonal ingredients. JSC is also the only facility with a loading dock, and has more storage space, which makes more efficient bulk buying possible.

2. Tiger Cooler

<table>
<thead>
<tr>
<th>Menu Offerings</th>
<th>The Tiger Cooler’s menu includes wood-fired pizza, charbroiled burgers, grilled and cold sandwiches, salads, sushi, assorted pastries, hand-dipped ice cream, frozen yogurt, smoothies, espresso coffee drinks and other beverages. A wide assortment of packaged snacks is also available. Late-night and weekend specials provide variety. It is immensely popular and 25% of dining dollars are spent here.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>Samuelson Pavilion, across the JSC Quad from the Johnson Student Center</td>
</tr>
</tbody>
</table>
| Hours          | Monday-Thursday: 8:00am-11:30pm  
|                | Friday: 8:00am-2:00am  
|                | Saturday: 1:30pm-2:00am  
|                | Sunday: 5:00pm-11:30pm  
| Sustainability | This is the oldest operation on campus. It was last remodeled in 1997, when the student body was about 20% smaller. It suffers from a severe shortage of refrigeration, storage and production space. Thus, sustainable food cannot be stored and produced at the Cooler with the same ease as at the Marketplace. |

3. Green Bean

<table>
<thead>
<tr>
<th>Menu Offerings</th>
<th>The Green Bean is Occidental’s student run coffee lounge, which opened in October of 2009. The Green Bean offers a wide variety of beverage options, as well as cookies, granola bars, and freshly baked goods. About 7% of dining dollars are spent here. A for-here mug program began in Spring 2018.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>Johnson Student Center, 2nd Floor, off of Branca Patio</td>
</tr>
</tbody>
</table>
| Hours          | Monday-Thursday: 7:30am-12:00am  
|                | Friday: 7:30am-4:00pm  
|                | Saturday: 9:00am-4:00pm  
|                | Sunday: 10:00am-12:00am  

Sustainability

The Green Bean was developed to be “green” in as many facets as possible. The operation contributes substantially to Oxy’s RFC percentages by sourcing local and organic pastries and fair trade and organic coffee and tea. In 2018, the Green Bean began a for-here mug program, modeled off of the eco-clamshell program in the Marketplace.

4. Coffee Cart

<table>
<thead>
<tr>
<th>Menu Offerings</th>
<th>The Coffee Cart is Occidental’s smallest operation with the shortest hours, capturing about 3% of dining sales. Menu items include espresso coffee drinks and an eclectic assortment of packaged light meals and snacks.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>2nd level courtyard of Berkus Residence Hall</td>
</tr>
<tr>
<td>Hours</td>
<td>Sunday-Thursday: 7:30pm-1:00am</td>
</tr>
<tr>
<td>Sustainability</td>
<td>There is an ongoing effort to increase the number of RFC compliant foods at the Coffee Cart. As of Fall 2017, the Coffee Cart serves sandwiches, salads, pastas and more from Four Cafe, located one mile from Occidental. Most items from Four Cafe are compliant with the Real Food Challenge standards by being humane, local or organic.</td>
</tr>
</tbody>
</table>

5. Berkus Hall Saturday Dinner

<table>
<thead>
<tr>
<th>Menu Offerings</th>
<th>The menu is prepared primarily from scratch in the JSC kitchen. The menu changes weekly and includes vegetarian, vegan, and gluten-free options. 125-175 students attend weekly.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>2nd level courtyard of Berkus Residence Hall</td>
</tr>
<tr>
<td>Hours</td>
<td>Saturday: 6pm-8:30pm</td>
</tr>
</tbody>
</table>
### Sustainability

| The price point is kept low to encourage participation; thus, the inclusion of sustainable ingredients is limited. |

#### C. Communication, Nutrition, and Education

1. **Real Food Challenge results**
   
   There is a section on the Campus Dining website dedicated to the [Real Food Challenge](#). The page explains Oxy's participation in the RFC, the progress the College has made, and goals for the future.

2. **Supplier and producer profiles**
   
   There is also a section on the Campus Dining website with a list of the College’s distributors and suppliers, so that students are able to determine where their food is coming from. Featured on the page is a “Supplier Highlight” which focuses on a supplier particularly dedicated to sustainable food production.

3. **Weekly menu plan**
   
   The Marketplace weekly menu (Sunday-Saturday) is posted on the [Marketplace webpage](#) and updated each Wednesday to add the upcoming week. Options are labeled as to whether they are vegan or vegetarian, contain eggs, dairy, nuts or shellfish, and if they are gluten-free.

4. **Food Systems Working Group**
   
   A page dedicated to Oxy’s [FSWG](#) is linked on the Campus Dining website. This page includes information on the FSWG’s mission, core team, advisory team, and general assembly.

5. **The FSWG online suggestion box**
   
   The [suggestion box](#) serves as a conduit for customer feedback, suggestions, questions, comments, nutritional inquiries and recipe requests. Personal responses to signed comments are sent within 7 days; unsigned comments and suggestions are updated, usually bi-weekly or at least monthly in the Campus Dining [news section](#).
6. Nutritional Information

Nutritional Information for some of Oxy's Own recipes is provided on the Campus Dining website. Efforts are made to keep this nutrition information up to date but, as a self-op, this is one area where contractors do have the advantage. Oxy does not have a team of personnel dedicated to this task, plus the Marketplace has a large and frequently changing menu. Currently updates are made in response to individual requests as they come in. Campus Dining also provides a number of nutrition guides for students with diet preferences and/or food allergies. Plans for a comprehensive technology package that will support menu management and nutritional analysis has been submitted to the budget request process for 2018-2019. The earliest the implementation would take place is spring 2019.

7. Nutrition Education

Campus Dining contracts with Registered Dietitian Nancy M. Neff to provide free nutrition counseling and education services to Oxy students. Nancy can be reached directly at nnnutrition@earthlink.net, and is available by appointment for one-on-one counseling or group presentations.

8. Dietary Accommodations

In addition to the nutrition guides tailored to the Marketplace and Tiger Cooler menu offerings (which are available in hard copy near the Homestyle station in the Marketplace, or for download on the Campus Dining website), any Occidental community member with a food allergy or preference may receive information on menu ingredients and how to make informed food selections by contacting Associate Director Robert Starec at coolerrs@oxy.edu. Campus Dining can also arrange individualized special diet plans in the case of documented medical need. Special dietary needs linked to a physical disability are initiated through the Disability Services Office of the Division of Student Affairs at accessibility@oxy.edu. Coaches who have student athletes with special dietary needs which are documented with the Disability Services Office and on file with Campus Dining may make arrangements for “to go” special dietary meals to be prepared in advance and picked up on the day of away games, meets, or matches.
These prior arrangements may be made by contacting Associate Director Robert Starec no less than two business days before the meal is needed for the student athlete(s). See the section below if an entire group is ordering food to-go.

9. Student Events on Meal Plans (“to-go” meals)

Student groups, coaches, or departments may request food prepared for a College-approved group event happening outside of the Campus Dining facilities. Unlike catering or special events, a Student Food Out Event is an event for which a limited menu will be provided in bulk containers, charged to participating students’ meal plans. Meals for students not on a meal plan may be charged to a College account. Arrangements should be made no less than 5 calendar days in advance. Special dietary requests can be accommodated and should be submitted with the order.

D. Waste Reduction and Sustainability

1. Food Waste
   a. Excess Food Recovery Team (EFRT): The OCE partnered with Campus Dining to create a position for two student researchers to facilitate the food donation process. The pilot for this position is in place from mid October of 2017- May 2018. There are three main goals for the new food donation process. 1) Increase the amount of food salvaged. 2) Engage the student body in the food donation process by getting input on where students would like food to be donated. 3) Build community partnerships with organizations off campus to receive food donations.
   b. Pre-consumer food waste: The executive chef works closely with the kitchen staff to ensure that minimal food waste is produced during the food preparation process. Campus Dining receives food deliveries daily (M-Sa) to ensure that all food is fresh, and to prevent spoilage. Most perishable food is served within two to three days of delivery, which greatly decreases food waste due to spoilage. Furthermore, all pre-consumer food waste generated from the Marketplace is composted.
c. **Post-consumer food waste:** Post-consumer food waste is minimized largely because Campus Dining provides à la carte service - i.e. ordering individual dishes from a menu, as opposed to “all you care to eat”. Campus Dining also offers a limited number of trays in the dining facilities. These measures prevent customers from overloading their plates/trays and wasting food. Campus Dining serving staff is periodically trained on portion size.

d. **Recycled Cooking Oil:** Campus Dining contracts with FiltaFry to reduce the amount of frying oil used via filtration. Once the oil is unusable, FiltaFry recycles the fryer waste oil into biodiesel.

e. **Soups and Pasta of the Day:** Excess produce and cooked proteins are repurposed as ingredients in the daily Soup and Pasta of the Day selections.

2. **Sustainable Facilities and Systems**

   a. **Waste diversion:** Dining staff members in Johnson Student Center are trained to sort waste into three streams: compost, recycling, and trash. They have an annual refresher course on waste separation, including updates on any new compostable items added to the inventory - e.g. the new compostable cups available at the Marketplace since fall of 2017. The Campus Dining staff sorts waste generated in food preparation and food deliveries - e.g. cases of tomato sauce in cans. Furthermore, when customers return their dishes and leftovers on the tray conveyor inside the Marketplace, Campus Dining sanitation staff sorts the waste - they scrape off food waste into compost bins and separate the remaining items into recycling bins and the trash bin. The food waste is placed in the compactor located behind the JSC. The Green Bean staff are also trained to do the same in their food preparation and deliveries. For post-consumer waste, the Green Bean has their customers separate their waste by providing a three bin system (i.e. a compost, recycling, and trash single waste station). During the semester, the Marketplace and the Green Bean generates an average of 8,000-10,000 lbs of organics every 10 days.

   b. **Closed-loop on-campus composting:** FEAST student workers pick up pre-consumer food waste - i.e. fruit and vegetable peelings - from Campus Dining
weekly and compost it in their main garden. This compost pile was started by students in 2009. FEAST collects as much compost as the garden can utilize.

c. **Eco-clamshell program:** In 2012, Oxy began the eco-clamshell program to provide a sensible and sustainable way for students to take away food. Instead of using a single-use disposable plastic takeout container, students can take away food in an eco-clamshell, a reusable, durable takeout container. All students receive an eco-clamshell token at orientation (funded by a one-time $5 deduction from each meal plan). These circular orange tokens can be exchanged at staffed stations at the Marketplace for an eco-clamshell. The eco-clamshell is a safe, heavy duty plastic that can be reused, re-washed, and eventually recycled at the end of its four plus year lifespan. After using the eco-clamshell, the student/customer can wipe and return it to the Marketplace cashier and receive the token. The returned eco-clamshell is then washed and sanitized. The eco-clamshell program is an important sustainable initiative as the Oxy community uses thousands of take-out containers each year, many of which end up in landfills.

d. **Bottled water reduction:** The Just Water brand is available in the Tiger Cooler and Marketplace. Just Water bottles are paper and sugarcane based, rather than plastic, and made from 82% renewable resources. Manufacturing Just Water bottles creates 74% fewer greenhouse gas emissions than manufacturing regular plastic water bottles. Just Water bottles are 100% recyclable.

In 2016 and 2017 a successful initiative to not sell plastic water bottles in the Marketplace during a part of Earth Week and instead offer reusable bottles for sale (supplied by the Public Health Club, funded by the Renewable Energy & Sustainability Fund) decreased sales, and presumably increased awareness of the negative impacts of plastic water bottles.

With the exception of emergency preparedness promotions, Campus Dining does not sell cases of bottled water.

Analyses of water bottle purchasing over the past few years shows that when the price of bottled water was raised in both the Tiger Cooler and the
Marketplace, water bottle sales per semester decreased dramatically. Analyses also show that there is typically a higher number of bottled water sales in the Spring semester.

e. Packaging reduction: The Marketplace has bulk dispensers to reduce the use of individual packets for five condiments as well as honey, syrup, half and half and non-dairy coffee creamer. The Tiger Cooler has bulk dispensers for three condiments.

Efforts are underway to reduce packaging for catering services, as well as bulk food packaging for academic field trips and off-campus team meals available on student meal plans.

f. Flight Type Dishwashing Machine: The large “Flight-Type” dishwashing machine in Johnson Student Center that serves the Marketplace and catered events was replaced in January 2018 after over 24 years of service. Funding from the Occidental Sustainable Investment Fund sponsored the replacement and an analysis of the amount of water saved by the new machine is underway.

E. Valued Workforce

1. Campus Dining full time and part time employees

As of 2018, Campus Dining employs 70 full and part time regular employees. Non-supervisory, non-clerical employees are unionized as members of Teamsters Local 911. Employee retention is extremely high, with a mean and median average union tenure of about 12 years. Most employees are full time (about 20% are nine-month staff) and receive full benefits including medical and dental insurance, vacation pay, retirement benefits, and other benefits that the Occidental provides to its non-union, non-faculty workforce, including Tuition Exchange and Tuition Remission. All Campus Dining employees received a daily meal allowance for use during their shift.

2. Campus Dining seasonal “casual” employees

Campus Dining also employs a pool of approximately 50 seasonal “casual/on-call” employees for part time work during peak workload periods and special events. Casual staff members are paid union scale and receive daily meal allowances. They are eligible
for sick leave benefits (as required by law), but do not receive other benefits such as medical insurance or vacation pay. The pool is an important recruiting mechanism, evidenced by the fact that casual employees often apply for and are hired into union vacancies.

3. Development opportunities

Development opportunities for Campus Dining employees range from periodic on-site training and in-service programs, to ServSafe Manager Certification classes (43 employees are currently certified). There is a ServSafe certified trainer and proctor on Occidental's staff.

III. Academic and Education Information

A. The Food Studies Cluster

The Food Studies Cluster was officially created in Spring of 2012 in recognition of the fact that stronger programs, projects, and courses would be possible with more collaboration across disciplinary lines. A wide range of academic departments are involved in the continuation and expansion of the Food Studies Cluster. There are many courses offered by professors who are part of the Food Studies Cluster. The following list is not comprehensive, but is representative of the wide range of food related classes available.

1. **CSP 28, Jews and Food**, taught by Rabinovitch Neuman. This course aims to foster a critical approach to the study of food as a “text” of cultural analysis -- be it cooking or eating. Students read and write about primary sources (e.g., cookbooks), anthropological theory, and secondary sources (mostly historical or sociological in nature) to explore how examining food illuminates culture.

2. **CSP 51, Culture of Food**, taught by David Kasunic, John Lang, and Carmel Levitan. What do you like to eat? Who prepares your food, and who is at the table eating it with you? This course takes on these and related questions, covering aesthetic, historical, social, and cognitive approaches to food studies. In addition to critically examining cross-cultural aspects of food culture, students engage with Los Angeles food culture.
3. **CSP 52, Animals and Society**, taught by Terri Anderson. This course explores the intimate and changing relationship between human and non-human animals, including an examination of how we conceptualize animals: as companions, food, workers, representatives of self, and more; the rights -- or lack thereof -- of animals; our animal industries: factory farming, shelters and rescues, animal workers, entertainment, fighting, races, hunting medical research, and more.

4. **CSP 55, Animal Ethics**, taught by Clair Morrissey, evaluates why humans choose to eat some animals, while keeping others as pets and in zoos.

5. **CSP 72, Restaurant Culture**, taught by John Lang. This first-year Cultural Studies Program (CSP) class seeks to examine restaurant culture, history, and employment in order to look critically at society and the individual.

6. **DWA 283, Soft Power: How Nations Interact Without War**, taught by Derek Shearer. Students will analyze how trade, culture (food, music, sports, language, education), environment, and political institutions (democracy, corruption, human rights) contribute to a country's Soft Power and make up its Global Brand.

7. **MUSC 385, Music and Food**, taught by David Kasunic. This course explores the connection between food and music from the 16th century forward while considering many areas of academia in the discussion, including looking at 16th century 'table music,' the rise of the restaurant, and the idea of 'fine dining' in the United States.

8. **KINE 210, Nutrition and Homeostasis**, taught by Marcella Raney. This course introduces students to the science of food including how dietary needs change depending on age, sex, and physical activity levels. The course also includes an exploration of traditional ethnic diets and relationship to chronic disease.

9. **PSYC 397, Food Selection at Oxy Rat Lab**, taught by Nancy Dess. Students with advanced competency will design and conduct an empirical project or will conduct an in-depth literature review on a topic of mutual interest to her/him and a faculty mentor. Completed upper-division coursework directly relevant to the project is required. Typically, empirical projects will earn four units and literature reviews will earn two units.
10. **PSYC 490, Contemporary Topics Seminar. Eating: The Good, the Bad, and the Ugly**, taught by Nancy Dess. This seminar covers eating from cells to society -- physiology, evolution, development, health, and sociocultural influences and consequences.

11. **SOC 240, Sociology of Food**, taught by John Lang. This course looks to question the connections that the preparation, consumption, production, and distribution of food has with culture and society.

12. **UEP 101, Environment and Society** is an introductory course on environment and society, designed for students with an interest in urban and environmental issues. There are various topical areas covered in the course, including water issues (where our water comes from) and food system issues (where our food comes from and how it is manufactured and sold).

13. **UEP 201, Environmental Health and Policy** is designed to provide students with an understanding of the environmental factors impacting human and ecological health. The course covers various topics, including food safety, water access and equality, and the assessment of various risks (including exposure to dangerous chemicals used in food).

14. **UEP 246/247** is a student-led class that teaches sustainable food practices in the FEAST Garden. Occidental students get the chance to learn practical cooking and gardening skills as well as hear guest speakers lecture on a variety of topics including the restaurant industry, nutrition, and community gardens.

15. **UEP 295, Topics in Urban and Environmental Policy**: Global public health is a course that examines major global public health problems and the range of responses from international organizations, transnational networks, and domestic and community-based institutions. The topics covered will include the sorts of strategies these actors have used in addressing health issues such as unsafe food and water, tobacco use, and others.

16. **UEP 306, Food and the Environment**, Similar to UEP 101 and 201, food and the environment explores the relationship between food and people and its impact on
cultural, environment, economics, health, and social issues on a local and global scale.

17. **UEP Food Assessment** is a year-long class that is offered to students who are interested in community food justice. The class offers students an opportunity to work with LA CAUSA, a nonprofit that works to empower disenfranchised youth, and take on a leadership role while researching food access and food assessment methodology through the UEPI.

**B. Student Research and Publications**

At Occidental, food has become more than just a meal at the Marketplace or something that is discussed in the classroom. From research into rooftop farming at affordable housing developments to assessments of street-side vending in downtown Los Angeles, Oxy students have pursued a variety of projects to expand involvement and further examine the topic. A collection of food-related publications, including senior comprehensive projects from students across a wide-range of departments can be accessed [here](#).

**IV. Opportunities for Student Involvement**

**A. On Campus**

1. **Orientation and Residential Education**
   a. Information on Campus Food Systems is included in the Orientation Program, including a general overview of Campus Dining, campus gardens, and sustainability information.

2. **Food Systems Working Group**
   a. The FSWG policy intern position is funded by Campus Dining and co-mentored by Amy Munoz and Sharon Cech.
   b. Student representatives from food-related clubs/organizations participate in two meetings per semester and various ad-hoc sub-groups.
c. Food Systems Working Group Online Suggestion box: Campus Dining monitors a dynamic online suggestion box where students and other stakeholders can leave comments or suggestions relating to campus food topics. Responses to signed comments are sent within 7 days; unsigned comments and suggestions are updated, usually bi-weekly or at least monthly on the Campus Dining website.

3. Campus Dining Internships and Work Opportunities
   a. There are currently four interns working in the Campus Dining office. These interns work on inputting data for the Real Food Challenge, procurement of new food items, developing and updating the food policy, marketing, organizing FSWG meetings and events, and various other tasks.
   b. Student employees working in direct customer service positions include a staff of 40 at the Tiger Cooler who serve as baristas, grill prep assistants and cashiers, and a pool of 2-3 at the Coffee Cart. The Green Bean staff, made up entirely of students, numbers about 70 in managerial, supervisory and barista positions. The Green Bean Managers receive training, mentoring and support from both Amy Hill, Associate Director of Student Life/Leadership for the student experience (employee and customer) and Amy Munoz and other Campus Dining managers in the areas of finance, food, equipment and facility best practices, and sanitation.

4. Food Related Events
   a. Food Justice Month: Throughout the month of October, clubs, organizations, themed living houses, and Campus Dining host a series of events that seek to highlight the many intersecting issues encompassed in “Food Justice”. Events in the past have included workshops, keynote speakers, film screenings, on-campua fairs and parties, themed meals, service trips, and retreats. To get involved in the Food Justice Month planning process, email Sammy Herdman at sherdman@oxy.edu.
b. **Earth Week/Month:** During the week of Earth Day (April 22), student organizations team up to throw events and activities to increase environmental awareness including hosting an earth-themed fair, an anti-plastic water bottle campaign, and inviting relevant speakers. Earth Day themed meals are also served in the Marketplace using ingredients that are more ethically sourced. Starting in 2017, Earth Week expanded to an entire Earth Month with highlights such as a local photo contest, BioBlitz, tours, an Iron Chef cooking competition, and a honey and bee workshop. Contact Sustainability Coordinator Jenny Low nlow@oxy.edu to get involved in the planning process.

c. **Cooking It Up! with Monica and Robert:** Once or twice per year, Oxy’s very own Monica Jones and Robert Starec (Campus Dining staff members) host a cooking class for students. Monica and Robert’s class starts out with a visit to the FEAST garden, where representatives assist student in harvesting produce for dinner (Campus Dining supplies protein, seasonal accompaniments, dessert and beverages). Participants then walk to the Berkus Hall Kitchen, and participate in a cooking lesson. The class finishes up by dining together “al fresco” on the Berkus Hall Courtyard. To get involved, email Campus Dining at dining@oxy.edu.

5. **Student Groups**
   a. **Food, Energy, and Sustainability Team (FEAST):** FEAST is an officially recognized Student Service that maintains numerous gardens around campus, including: The Bruce Steele garden located by the UEP center, a native pollinator garden by Norris, and a butterfly garden by Stewart-Cleland Hall. The Bruce Steele garden contains 19 raised garden beds and a chicken coop which houses 15 laying hens. FEAST strives to help students understand and navigate globalized food systems by providing students with the space and resources to learn how to grow food through experimentation. As a new student service, FEAST also hopes to develop more community-based initiatives that will enable students to be
more involved in the community through several collaborations with UEPI and other non-profits active in the Northeast Los Angeles, and also hopes to tackle more ambitious projects such as the restoration of Fiji Hill and the development of a seed bank that will make Occidental College a model for sustainability. FEAST hosts group gardening sessions, weekly volunteer garden shifts, events related to DIY gardening, cooking, and preparation, and employs paid student gardeners, as of 2017. To get involved, contact feast@oxy.edu, or come to daily open garden hours.

b. **Food Justice House:** The Food Justice House is a communal living space that explores our power, as consumers and producers, to ethically participate in our food and goods systems. This space strives to recognize - and adjust accordingly to - the intersecting issues of our food and goods systems. These issues include, but are not limited to: workers’ and labor rights, economic justice, environmental sustainability, and the responsible and ethical treatment of animals. The Food Justice House residents explore these issues by buying, growing, cooking, eating, and cleaning communally. The house is complete with 4 raised garden beds for experimenting with growing produce, a kitchen and dining room for cooking and eating, and compost bins. To get involved, students must apply through REHS. Applications are open each semester, and questions can be directed to Cari Urabe at curabe@oxy.edu.

c. **Public Health Club:** The Occidental Public Health Club is a student-run club that works to promote health both on campus and within the surrounding community. Because the concept of “public health” is such a broad topic, the club strives to educate the Oxy community about the impact of institutional and environmental practices on public health. The group strives to bring awareness to local, national, and global public health issues through campaigns, such as the Anti-Plastic Water Bottle Campaign and Femme Empowerment Week, off-campus volunteer events through local nonprofit organizations such as Food Forward, MEND, Recycled
Resources, on-campus talks and panels, and much more. The club meets weekly and often collaborates with other sustainable organizations. Public Health Club can be reached at publichealthclub@oxy.edu.

B. In the Community

1. UEPI and Community Partnerships
   As aforementioned, UEPI is an organization housed within Occidental’s UEP department that has extensive experience in food research, advocacy, and policy within the greater Los Angeles community. UEPI currently employs eight Occidental interns on their Farm to School and Farmers’ Market projects, and UEPI staff routinely provide guidance to students and connect them with food-related independent research projects, internships, and volunteering opportunities. For more information on UEPI food programs, visit: www.oxy.edu/urban-environmental-policy-institute/programs/food

2. Public and Community Events
   a. **Oxy Food Conference:** This annual meeting and conference is an example of ad-hoc food-related programming. Oxy hosted the Agriculture, Food, and Human Values Society (AFHVS)/the Association for the Study of Food and Society (ASFS) at Occidental from June 14-17, 2017. Occidental sociology professor John Lang, a board member at ASFS, was the conference chair. The conference theme was “Migrating Food Cultures: Engaging Pacific Perspectives on Food and Agriculture”, and it was intended to invite participants to imagine and explore how the agricultural and food worlds through the Pacific mesh with environmental, social, cultural, and material resources. There were a variety of presentations and roundtables, and the keynote address was given by Dr. Sharon Friel, a professor of Health Equity at Australian National University.
3. Office of Community Engagement (OCE)

   a. **Donation Centers:** Through OCE’s partnership with Campus Dining to employ and direct the EFRT student interns (page 18), OCE is connected to various food donation centers in Los Angeles, including: Union Station Homeless Services, Proyecto Pastoral at Dolores Mission and the Good Shepherd Center

   b. **Food Justice Month:** Students employed by the OCE contribute to Food Justice Month (page 26) by programming topical panels, movie screenings and more.

V. Food System Action Plan (Future Goals)

   **A. Food Systems Working Group Goals**

   1. **The Food Policy Working Document**

      The Food Policy Working Document will be updated on an annual basis. The student co-chair of the FSWG is responsible for facilitating these updates by keeping track of where edits are needed and reaching out to the appropriate individuals/parties for updated information.

   **B. Campus Dining and Hospitality Services Goals**

   1. **Oxy’s Own Food Truck**

      A proposal was submitted for the fiscal year 2019 budget cycle. The truck could serve multiple functions, including concessions for athletic events, weekday lunch service on the south end of campus and availability for catering and special events. Plans include a rotating menu, with an individual RFC goal of 30%.

   2. **Future Waste Diversion**

      a. **Bulk purchasing:** The Marketplace offers cereals in bulk containers, which eliminates excess waste generated by pre-packaged small portion sizes. Campus Dining interns have been laying the foundation to expand
the bulk food options at the Marketplace to include dried fruits and nuts in the near future.

b. Closed-loop on-campus composting: FEAST plans to increase their composting operations to maximize their compost piles and vermicomposting at their main garden. This expansion includes increased pick up of coffee grounds from the Green Bean at minimum twice a week and larger volumes of pre-consumer waste collection from Campus Dining.

c. The Tiger Cooler: Implementing a visible, artistic, and educational composting and recycling corner at the Tiger Cooler. Two compost bins are already present at the Tiger Cooler. In the next several years, we plan to expand compost bins to be alongside all trash and recycling receptacles in the building.

3. Upgrades to Dining Facilities

Best practices in College Dining is to renovate heavily utilized food service spaces every 10 years. We are well behind in this aspect, as the Tiger Cooler was last renovated in 1997, and the Marketplace opened in 1999. Occidental is committed to integrating assessment of the potential impact on food system sustainability into future building and renovation plans.

a. The Tiger Cooler is desperately in need of a renovation and expansion to make it efficient and sustainable. Ideally, a giving opportunity would be created, targeting donors who are interested in RFC principles as well as best practices in waste management. A “Lock-Off Kitchen” concept, adjoining the Tiger Cooler’s current location in Samuelson Pavilion, could fill a long-standing need expressed by students, faculty, and staff for a venue for non-dining personnel to cook on campus by reservation, including hosting visiting chefs. The space could also be used as a much needed overflow production space for Campus Dining for major college events. A capital request for a conceptual design study for a Tiger Cooler renovation has been deferred to the 2020 budget cycle.
b. The Marketplace Servery also needs to be considered for updating. Revisiting the design will give us the opportunity not only to freshen the appearance of this Oxy showpiece, but also to address inherent operational inefficiencies that have manifested over the years, and create a more functional space for Campus Dining staff and customers. A capital request for a conceptual design study for a Marketplace servery renovation has been deferred to the 2020 budget cycle.

C. Academics and Education Goals

1. Food Studies Cluster
   As of Fall 2017, roughly 13 faculty are working towards the creation of a Food Studies minor. In order for this to happen, faculty from eight individual departments would need to offer at least five food-related courses over a span of four years. Because there is already high student demand for these courses, the barriers to the Food Studies minor are primarily programmatic (i.e. finding the time and resources). The Food Studies Cluster aims to establish the Food Studies minor within the next few years.

2. Residential Education
   The FSWG will strive to partner with Residential Education to educate the campus on Food System Sustainability issues during hall spreads.

D. Student Involvement Goals

1. Real Food Lecture
   One endeavor to diversify and increase Real Food Education offerings should be the creation of a 45 minute Real Food lecture covering the principles and initiatives of the Real Food Challenge, including a brief introduction to California’s food economy. This lecture will be based on information and principles covered in RFC workshops which student interns have participated in. It may take the form of
a forum or panel discussion led by the RFC intern team and potentially others involved with the RFC analysis, such as Campus Dining staff and administrators

2. Future Goals Updates

Future goals will be revisited and updated on an annual basis at minimum.
Appendix 1: Food Systems Working Group Governing Document

A. Mission Statement:
To work collaboratively with the campus community toward increasing socially and environmentally responsible practices through production, research, education, and engagement in our food system, by developing and implementing an official sustainable food policy, and a multi-year action plan for implementation of the policy.

B. Organizational Structure
The Food Systems Working Group (FSWG) will be composed of a Core Team, an Advisory Team, and General Assembly members, with one student and two staff Co-Chairs managing the entire working group.

1. The Core Team responsibilities will include the following:
   a. Communicate prior to full FSWG meetings to plan those full FSWG meetings, public forums to facilitate communication with campus community, and to take care of smaller action items.
   b. Creating and disseminating an efficient meeting agenda for both full FSWG meetings and campus forums.
   c. Sending out meeting notes and following up on the execution of all action items assigned.
   d. During full FSWG meetings and public forums, members of the Core Team will also take on the roles of Facilitator, Timekeeper, and Notetaker.
   e. Drafting, finalizing, and updating the Occidental Food Policy
   f. Assessing the need for and executing any annual updates to the Occidental Food Policy.

In the 2017-2018 school year this Core Team will consist of:
   a. Staff Co-Chair: Amy Munoz, Associate Vice President for Hospitality Services, munoz@oxy.edu
   b. Staff Co-Chair: Sharon Cech, Regional Food Systems Director, Urban and Environmental Policy Institute, cech@oxy.edu
c. Student Co-Chair: Zoe Alles, Campus Dining FSWG Intern, zalles@oxy.edu

d. Student member: Samantha Herdman, Campus Dining Lead Intern for Sustainable Research and Implementation, sherdman@oxy.edu

e. Staff member: Robert Starec, Associate Director of Campus Dining

2. The Advisory Team will consist of the Core Team, plus:
   a. John Lang, Associate Professor of Sociology, Food Studies Cluster, lang@oxy.edu
   b. Conrado Gomez, Chef de Cuisine, Campus Dining, conrad@oxy.edu

3. The full Food Systems Working Group will consist of the Advisory Group plus additional members who will attend full FSWG meetings, including at least two additional staff and/or faculty. In 2017-2018 the full FSWG will consist of:
   a. Students:
      i. Claire Bernert, Food Justice House Residential Advisor, cbernert@oxy.edu
      ii. Christian Chico, Campus Dining Sustainable Procurement Analysis Intern, chico@oxy.edu
      iii. Alexandra Gambee, Campus Dining Marketing Intern, agambee@oxy.edu
      iv. Ellen Hee, Occidental Students United Against Gentrification Representative, ehee@oxy.edu
      v. Roshni Katrak-Adefowora, Food Justice House Representative rkatrakadefo@oxy.edu
      vi. Teagan Langseth-Depaolis, EFRT, tlangsethdep@oxy.edu
      vii. Georgia Tucker, Green Bean Manager, gtucker@oxy.edu
      viii. Huijing Huang, Green Bean Sustainability and Health and Safety Manager huijinghuang@oxy.edu
      ix. Olivia Valicenti, EFRT, valicenti@oxy.edu
     x. Hunter Weinreb, Green Bean Procurement Manager, hweinreb@oxy.edu
     xi. Diego Zapata, FEAST Director, dzapata@oxy.edu
   b. Faculty and Staff:
      i. Melina Devoney, Assistant Coach for Cross Country and Track and Field, mdevoney@oxy.edu
      ii. Valerie Lizarraga, Community Engagement Program Coordinator vlizarraga@oxy.edu
      iii. Jenny Low, Sustainability Coordinator, nlow@oxy.edu
      iv. Laura McNaughton, Associate Director of Residential Education, lmcnnaughton@oxy.edu
A. Decision Making Process

The FSWG will strive to make decisions by consensus, and it is the responsibility of the co-chairs to make sure all voices are being heard. In the event that a compromise cannot be reached, the decision will be made by a vote requiring two thirds majority. While there is no binding contract that decisions made in the FSWG must be carried out, opinions expressed by the majority of FSWG members will be endorsed.

B. Documentation and Reporting

1. FSWG Core Team members will post meeting notes and documents for agenda item discussions in Google Documents and use newsletters for sharing notes and content with the entire FSWG community of affiliates, as necessary.

2. All decisions will be highlighted and noted in meeting minutes.

3. All amendments and changes to the FSWG structure will be dated and posted on future revisions to the Occidental Food Policy, before the start of the subsequent academic year, and made available online via Google Drive.

4. The FSWG will put out a semi-annual e-newsletter that seeks to provide the campus and broader community with information about how to get involved with campus and community food system efforts.

5. One of the e-newsletters will consist of or contain an annual report of our Real Food Challenge percentage and other sustainability accomplishments. In addition, the FSWG may have reporting duties to any funding bodies.
Appendix 2: Further Procurement Principles and Official Real Food Guide

When examining claims of sustainability it is important to differentiate between first, second, and third party claims or certifications. The Marine Stewardship Council, which operates on a third-party system for its sustainable fisheries certification, defines the difference thusly:

- First party: An organization, product or service meets standards it has set for itself
- Second-party: It meets standards established by peers, for example by an industry association
- Third-party (‘certification’): An independent assessment shows that the organisation, product or service meets standards that have been established by impartial experts, often in consultation with stakeholders. A certificate is issued to prove that the standard has been met.

Due to the overwhelming prevalence of greenwashing and other false marketing strategies that might distract and detract from supporting a truly sustainable system, it is important to prioritize products that have a third-party certification, which can be trusted far above a first- or second-party system. Examples of such trusted certifications can be found in the Real Food Guide. The prioritization of third-party certification is important for all possible sustainable qualifiers, but is less important for supporting economically sustainable local and regional food systems. When qualifying food as sustainable because the business is local or community based, detailed research will have to be done to ensure that the business is truly locally owned and operated with all decision-making power resting locally.
Appendix 3: Signed Campus Commitment

Real Food Campus Commitment

We, the undersigned representatives of Occidental College, are committed to improving our nation’s food system to prevent adverse health, social, economic and ecological outcomes.

We believe colleges and universities must exercise leadership in our communities and throughout society by modeling ways to support ecologically sustainable, humane and socially equitable food systems.

We further recognize that investing in the use of local/regional, ecologically sustainable, humane and fair foods benefits not only the daily lives of current students, but the recruitment and retention of new students; fosters university-community relations by supporting the livelihoods of family farmers and food chain workers; and places our institution in alignment with leading colleges and universities across the country.

Accordingly, we commit our institution to taking the following steps in pursuit of ‘real food’ on campus:

1. Commit to annually increasing procurement of ‘real food’—defined as local/community-based, fair, ecologically sound, and/or humane by the Real Food Calculator—so as to meet or exceed 20% of food purchases by 2020
2. Commit to establishing a transparent reporting system, including the Real Food Calculator, to assess food procurement and commitment to compiling these assessment results in an annual progress report
3. Commit to forming a food systems working group (comprised of students, staff, faculty, food service managers, food service workers and relevant local stakeholders) responsible for developing and coordinating the implementation of an official real food policy and multi-year action plan
4. Commit to making the real food policy, multi-year action plan and annual progress reports publicly available online and through the Real Food Challenge
5. Commit to increasing awareness about ecologically sustainable, humane and socially equitable food systems on campus through co-curricular activities, cafeteria-based education and other appropriate means

Upon signing the Commitment, we further commit to the following tasks:

1. Within 1 month, complete the Baseline Campus Food Survey
2. Within 3 months, confirm with relevant parties that all contracts with distributors, food service providers and on-campus vendors will be amended in future RFP or renewal processes to align with the new real food policy and multi-year action plan
3. Within 6 months, initiate a student-led assessment of campus food procurement using the Real Food Calculator
4. Within 12 months, adopt a comprehensive real food policy and begin executing a multi-year action plan with annual benchmarks
5. Within 12 months, produce one substantive communications piece covering the ongoing Real Food Commitment efforts

In recognition of the need to build support for this effort among college and university administrators across the United States, we will encourage our colleagues at peer institutions to join this effort and adopt the Real Food Campus Commitment.

Signed,

[Signatures]

[Title]

[Date]
Real Food Campus Commitment
Campus Implementation Plan

This Campus Implementation Guide ensures that institutions seeking to become Real Food Campus Commitment signatories have met basic requirements for fulfilling the stipulations of the Commitment. Institutions must fill out this Guide and it must be reviewed by representatives of Real Food Challenge before a school may be considered an official signatory of the Real Food Campus Commitment.

Use this guide to clarify the processes and practices of your institution's commitment to real food. Many of the answers below will be more extensively developed, with greater detail and campus specificity, as part of an institution's Real Food Policy. Please answer them in as much detail as you can, here.

Please specify the target percentage and date (equal to or greater than 20% real food by 2020) that your institution will commit to.

30%

Please include any commitments your institution will make in addition to increasing your real food purchasing.
Ex. specific food sourcing commitments (e.g. % local, % fair trade), food waste reduction programs, campus garden initiatives, etc.

- By 2020:
  - 20% Humane and/or Ecologically Sound Animal Products
  - 60% Ecologically Sound Seafood
  - 50% Local and/or Ecologically Sound Produce
  - 80% Fair Trade and/or Ecologically Sound Coffee, Tea, and Chocolate
  - 20% Reduction in bottled water sales
  - Continual improvement of, and increased procurement from, the College’s Gardening Programs
  - Increased on-campus composting of pre-consumer food waste

Please specify the mechanism through which the Real Food Calculator will be institutionalize and run by students on an annual basis. Popular options include (but are not limited to) integration into academic curriculum or paid student internships. Please describe in as much detail as possible.

Note: Assessments should not be exclusively funded by and supervised by the contracted food service vendor being assessed, even if completed by a student employee. This may present a conflict of interest for researchers and cannot be considered fair or impartial. Alternatives include: university-contractor co-funding, supervision by university sustainability staff person or faculty member.*

Occidental College runs a self-operated food service; the Real Food Calculator will be managed by paid interns under the supervision of the Associate VP for Hospitality Services. Reports and procurement updates will also be given to the College’s Sustainability Coordinator, who will provide further networking and support as necessary.
Please list (a) the founding members of the Food Systems Working Group and (b) its structure and position within the institution. For (a), please list names and titles where possible. For (b), please describe, at minimum, the senior-most administrator to whom the Working Group will directly report.

Note: Working Groups are encouraged to maintain a student Co-Chair and 50% student membership.

(a) Founding Food Systems Working Group, proposed membership:

1. Amy Munoz – Associate Vice President for Hospitality Services
2. Judy Runyon – Associate Director of Campus Dining
3. John Lang – Assistant Professor of Sociology, and member of the College’s Food Studies Cluster
4. Dylan Bruce – Campus Dining Student Intern for Sustainability Research and Implementation
5. Lauren Breynaert - Campus Dining Student Intern for Sustainability Research and Implementation
6. Sharon Cech – Regional Food Systems (Urban and Environmental Policy Institute)
7. Martin Mannenburg – CEO of SoCal Farm Network (current produce distributor)
8. Bill Spencer – Windrose Farm (current produce source)
9. Claire Bernet – Associated Students of Occidental College Food Systems Working Group Representative

(b) Working Group structure and reporting mechanism:

The Food Systems Working Group will be co-chaired by Dylan Bruce and Amy Munoz. Reports, including the annual progress reports, the multi-year action plan, and any communications pieces, will be made available online. All reports will also be specifically presented to the VP for Finance and Planning, and to the Sustainability Coordinator.

Please list both a student leader and a non-student official who will serve as a liaison to Real Food Challenge and be responsible for ensuring the annual Real Food Campus Commitment reporting requirements are met.

<table>
<thead>
<tr>
<th>Student leader: Dylan Bruce</th>
<th>Email: <a href="mailto:dbruce@oxy.edu">dbruce@oxy.edu</a></th>
</tr>
</thead>
<tbody>
<tr>
<td>Phone #: 608 / 606-5708</td>
<td></td>
</tr>
<tr>
<td>Non-student official: Amy Munoz</td>
<td>Email: <a href="mailto:munoz@oxy.edu">munoz@oxy.edu</a></td>
</tr>
<tr>
<td>Phone #: 323 / 259-2629</td>
<td></td>
</tr>
</tbody>
</table>

Please list some examples of new co-curricular activities or initiatives the institution will commit to undertake as part of this educational endeavor. These activities should also be included in the required multi-year action plan.

Occidental College already has many strong co-curricular and curricular initiatives around food, but we will commit to improving and diversifying these offerings. Current possibilities for students to engage in Real Food Education include: courses in Food and the Environment, the Sociology of Food, Restaurant Culture, Animal Ethics, and more; clubs including VegHeads Vegan Club, Well-Fed cooking club, and the Food, Energy and Sustainability Team; events including Food Justice Month (which entails many events and a keynote speaker), Local and Organic Thanksgiving, Earth Week (enabling multiple events), and more.

One initial endeavor to diversify and increase Real Food Education offerings will be the creation of a 45 minute Real Food lecture covering the principles and initiatives of the Real Food Challenge, including a brief introduction to California’s food economy.

Please contact commitment@realfoodchallenge.org to review this Implementation Plan.
Appendix 4: Real Food Challenge Multi-Year Action Plan

1. **2017-18 Goals**
   a. Food Policy Document published during April
   b. 25% Real Food Procurement
   c. Begin composting at the Tiger Cooler
   d. Increase humane purchasing percentage to 8%
   e. Facilitate communication with nearby colleges about cooperative purchasing
   f. Send out semi-annual Campus Dining newsletters

2. **2018-19 Goals**
   a. 28% Real Food Procurement
   b. Increase sustainable dairy purchasing to 50%

2. **2019-20 Goals**
   a. 30% Real Food Procurement