

STATUS REPORT  
FY 20-21

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





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

### Target Action

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

### Sustainability Plan guiding principles



Keep equity and inclusion at the center

Use resources responsibly

AASHE STARS category

OP7

Food and Beverage Purchasing

### BASELINE METRIC(S):

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

### Q3 & Q4 ACTIVITY:

- Collaborate with UW Farm to create farm to go box model for fall implementation
- Increase purchasing from UW Farm at DM Alder via diversified product set and consistent communication

### CHALLENGES ADDRESSED:

-With most units closed and Dining in a difficult financial position due to reduced operations as a result of COVID, expansion of UW Farm purchasing and increased overall local spend was not a feasible option for pursuit

**Action Owner:** Casey Crane

**Target Team:** All HFS Dining Staff

### ACTION STATUS:



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

### MITIGATING RISKS:

-While increasing overall annual spend for local vendors was not an option, UW Dining focused on diversifying the product set with UW Farm and making plans for future programs for FY22

### FY22 ACTION:

-Roll out UW Farm/UW Dining CSA to go program via District Market Alder  
- Increase collaboration between UW Farm and UW Dining regarding need to ensure crop planning is aligned.



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## STEPS STATUS:

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

# ACTION:

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



### Steps we will take in FY 2021

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

### Statutes and linkages

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

### Financing

Financing for FY 2021 is contingent as described below.

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

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

### Metrics

Percent of food expenditures on sources within 250 miles.

(Additional metrics to be defined during FY 2021.)

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

3.11

AAHSE STARS  
POINTS OPPORTUNITY

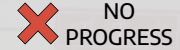


GOING BEYOND  
AAHSE STARS

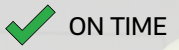




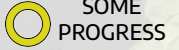
# Partner with Suppliers, Vendors, and Campus Growers to Procure Food Locally



NO PROGRESS



ON TIME



SOME PROGRESS

## STEP 1:

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

### ACTIONS THAT OCCURRED/ONGOING JAN - JUNE 2021:

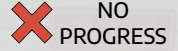
- Collaborate with UW Farm to create farm to go box model for fall implementation
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- With most units closed and Dining in a difficult financial position due to reduced operations as a result of COVID, expansion of UW Farm purchasing and increased overall local spend was not a feasible option for pursuit

### CHALLENGES ENCOUNTERED JAN - JUNE 2021:

- With most units closed and Dining in a difficult financial position due to reduced operations as a result of COVID, expansion of UW Farm purchasing and increased overall local spend was not a feasible option for pursuit

### PLAN FOR FY22:

- Roll out UW Farm/UW Dining CSA to go program via District Market Alder
- Increase collaboration between UW Farm and UW Dining regarding need to ensure crop planning is aligned.-



NO PROGRESS



ON TIME



SOME PROGRESS

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

## STEP 2:

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

### ACTIONS THAT OCCURRED/ONGOING JAN - JUNE 2021:

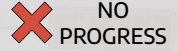
- See previous steps for summary

### CHALLENGES ENCOUNTERED JAN - JUNE 2021:

### PLAN FOR FY22:

-

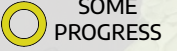




NO PROGRESS



ON TIME



SOME PROGRESS

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

## STEP 3:

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

### ACTIONS THAT OCCURRED/ONGOING JAN - JUNE 2021:

### CHALLENGES ENCOUNTERED JAN - JUNE 2021:

- See previous steps for summary

### PLAN FOR FY22:

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## METRICS & LINKAGES:

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

### METRICS:

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

### LINKAGES:

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