



FACT SHEET: FOOD & DINING



SUSTAINABILITY OPPORTUNITY

Stanford’s food choices make a difference: Residential & Dining Enterprises (R&DE) serves more than 4 million meals annually to Students, Faculty, and Staff. Stanford Dining, the largest food provider within R&DE and sponsor of the Stanford Sustainable Food Program, is committed to enabling a more sustainable future by serving community-based, fair, ecologically sound, and humanely raised foods whenever possible. In keeping with the core academic mission of Stanford University, Stanford Dining is also committed to providing education about the importance of our food system and the impact of our decisions upon it.

TOP INITIATIVES & RESULTS

Supporting Sustainable Agriculture

Stanford Dining supports a sustainable food system through its purchasing practices and menu options:

- Organic, locally grown, pasture-fed and humanely raised foods purchased directly from independent producers are given preference.
- Fair Trade coffee and tea and Monterey Bay Aquarium Seafood Watch Best Choices and Good Alternatives are served exclusively.
- Forming strong and equitable partnerships with independently owned farms and ranches, including ALBA Organics in Salinas, CA, Marin Sun Farms in Marin County, CA, the Niman Ranch Pork Company in Thornton, IA, and Taku River Reds in Alaska helps to ensure a viable supply of local and sustainable food.
- Ecologically friendly and health conscious vegetarian and vegan options are offered at every meal.

Promoting Awareness

Stanford University is host to a number of initiatives and opportunities to learn about, support, and get involved in sustainable food and agriculture:

- The Stanford Community Farm is a 1.5 acre plot where students, staff, and faculty grow organic produce. The Farm is also home to a hands-on class sponsored by Earth Systems in which students learn about and practice sustainable agriculture.
- Several dining halls have student-managed gardens that supply produce to the dining hall kitchens and the recently funded Campus Garden Initiative has expanded on-campus student gardens to three additional locations.





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- The Stanford Farm Stand is a student-managed enterprise that sells organically grown produce from the Community Farm and ALBA Organics to members of the greater campus community.
- Stanford employs two full-time positions dedicated to educating the Stanford community about sustainable food and agriculture: the Sustainable Food Program Manager in Stanford Dining and the Sustainable Agriculture Farm Educator in the School of Earth Sciences.
- Stanford Dining's Sustainable Food Program and the student-led Stanford Farm Project co-sponsor Farm-to-Fork, an ongoing series of informal talks and workshops on food and farming.

Waste Reduction and Recycling

Stanford Dining's waste reduction and recycling efforts include:

- The Love Food, Hate Waste campaign, which is an ongoing program that encourages waste reduction through initiatives like trayless dining and competitions among the dining halls to reduce food waste.
- Composting of all pre and post consumer food waste in all dining halls.
- Hosting "Zero Waste" food events, including the New Student Orientation Box Lunch, Spring Faire, and Commencement Picnic.
- Donating leftover food to programs such as SPOON (Stanford Project on Hunger) to distribute to the Palo Alto Opportunity Center.
- Diverting all waste oil from dining halls and cafes to a local non-profit biofuels company.

AWARDS

- Stanford received an "A" in Food and Recycling from the Sustainable Endowments Institute Report Card in 2007, 2008, and 2009.
- Stanford Dining is one of the first university food service operations in the United States certified as a green business (by Santa Clara County).
- Stanford Dining won the Acterra 2007 Business Environmental Award for Sustainability.
- PG&E Award for Leadership in Applying Green Building Design 2006.



MORE INFORMATION

STANFORD DINING SUSTAINABILITY
<http://dining.stanford.edu/sustainability>

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