

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.

### Q1 ACTIVITY:

- Partnership and award to local procurement of fresh baked goods.
- Focus ads on local products UW Farm
  - Sharing Market Information
  - Focus on Procurement from UW Farm
- Increased mentorship and partnership among local farms and businesses.

### CHALLENGES:

- COVID- 19 Pandemic has led to the closure of units and reduction in operations.
- As an auxiliary unit, we are essentially financially self-sufficient. The pandemic has disrupted any prior financial projections and planning.
  - Unfortunately, do to the current financial climate, UW Dining is frankly extremely limited on capacity for any immediate changes or additions on top of managing our current fluid environment.

<b>Action Owner:</b>	Casey Crane
<b>Target Team:</b>	All HFS Dining Staff

### ACTION STATUS:



<b>Action:</b> Partner with Suppliers, Vendors and Campus Growers to Procure Food Locally	
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### RISKS:

Currently the current and future financial capacity of UW Dining remains unknown. Additionally, the pandemic has overturned current supply chains and with safely feeding our campus community as the current priority, we are extremely limited on taking on any additional tasks, projects or processes.

### NEXT QUARTER ACTION:

- Continue to pursue local options for procurement.
- Pursue target advertisement at the District Market to bring attention to UW Farm
- Continue to fortify partnerships with local vendors



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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.

### Statuses 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

## 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 JULY-SEPTEMBER 2020:

- UW Dining has recent award to Alki bakery and partnership with Seattle Bagel cements our commitment to local procurement of fresh baked goods
- Focus advertisements on local products

### CHALLENGES ENCOUNTERED JULY-SEPTEMBER 2020:

Due to COVID-19 and reduced occupancy, UW Dining had to modify and suspend operations in multiple units. This left UW Dining with a fraction of operation units compared to normal and a large volume of on-hand inventory. In an effort to reduce unnecessary waste, units were instructed to use on-hand inventory before making purchases.

Additionally, COVID-19 has created unprecedented supply chain issues, often interrupting our typical procurement practices. These conditions have necessitated the pursuit of procurement from sources our typical sources and products.

### PLAN FOR OCTOBER 2020-DECEMBER 2020:

Continue to pursue local options for procurement. Work with local partners struggling with supply chain to provide consistent business. Pursue advertising to highlight local companies and the stories and people behind them.

# 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 JULY-SEPTEMBER 2020:

- Sharing market information for benchmarking from produce vendors in an effort to allow UW Farm to compete pricing
- Operating units to focus on procurement from UW Farm for available produce first

### CHALLENGES ENCOUNTERED JULY-SEPTEMBER 2020:

Due to the pandemic conditions occupancy has been drastically reduced, affecting the volume of produce that UW Dining would normally procure from the UW Farm. With only one unit open this summer, Dining was only able to purchase a fraction of typical volumes. Additionally, due to highly perishable nature of produce and the unpredictable forecasting and business traffic, orders have been streamlined to reduce potential waste. Potential for interactive events has been severely limited due to modifications in traffic flow within the market and social distancing requirements.

### PLAN FOR OCTOBER 2020-DECEMBER 2020:

UW Dining intends to pursue target advertisement at the District Market to further bring attention to the UW Farm produce. Additionally we would like to highlight seasonal offerings at our markets. UW Dining would like to pursue UW Dining commits to continued transparency communication regarding business fluctuations and needs.

# 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 JULY-SEPTEMBER 2020:

- Participated in the Ascend program to provide mentorship and advise to local businesses
- Partner with and highlight Alki, Medosweet, and Wilcox during Dawg Daze for targeted advertising and education on local farms and businesses
- Worked with HFS Communications and Marketing to highlight and share stories about new, local partnerships such as Seattle Bagel

### CHALLENGES ENCOUNTERED JULY-SEPTEMBER 2020:

Many local business struggled with and were drastically affected by the pandemic and the consequences rippled through the industry. Many partners had to drastically reduce operations or offerings and resources for advertisement and education were limited. Additionally, in-person sampling and education were limited due to social distancing and pandemic health and safety requirements.

### PLAN FOR OCTOBER 2020-DECEMBER 2020:

UW Dining intends to continue to fortify partnerships with local vendors and pursue advertisement and outreach. UW Dining will begin to include information regarding local products into the live cooking demos presented by our chefs to bring awareness and attention to local products and partnerships.

## 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:

- At this time UW Dining is maintaining total food spend from local sources. Total allocation remains at approximately 30% due to reduced business and supply chain challenges

### LINKAGES:

- Target 4, Action 1, increase student engagement
- Target 4 Action 2, [Align Purchasing with Business Diversity & Equity Targets](#)
- Target 9 - Low-waste kitchens
- HFS low occupancy and modified operations