



Spring Goal Report For Sustainable Food System Practices

Service Locations:

Smith Memorial Student Union Food Court
Victor's at Ondine
LV's at University Place
Meetro

Recycling and Sustainability

All locations are actively recycling glass, paper, cardboard, plastics, aluminum and tin cans. Composting programs are in place for all locations. Training and educational materials are provided to each employee to insure that we can maximize our recycling and composting programs.

Participated with PSU in Recyclemania, a national recycling and waste minimization competition for colleges and universities. www.recyclemaniacs.org. Portland State finished 4th out of 43 in the Waste Minimization category with 38.48 pounds of waste per person. The winner, Point Loma Nazarene College minimized to 35 pounds per person. College of Charleston finished in 43rd position with 246.91 pounds per person.

Winter quarter Midnight Breakfast was featured as a total compostable event. Students were introduced to compostable silverware in addition to paper service for cups, plates and napkins. Over 4000 lbs of waste was diverted from the landfill into composting. We will offer this again at Spring Midnight Breakfast in June. In addition, we are now offering clients the option of having completely compostable catering events.

Utilize green cleaning products

Currently utilizing 2 of Ecolab's Green Seal certified products – General Purpose Cleaner and Glass Cleaner.

Education efforts to promote awareness and understanding of sustainable food systems and nutrition

Jenice Powell is our resident dining manager and registered dietician for Victor's at Ondine. She is currently working with the Athletic Department to conduct nutrition training sessions with Portland State athletes.

Sodexo also has a company program for healthy living that is promoted in each dining location. The Balance Mind Body & Soul program promotes a holistic approach to health and wellness that offers:

Fresh foods that are well balanced, with vegetarian, vegan and carb friendly options.

Educational materials – table tents, flyers and posters

Food information

Resources available for additional information

Ariel has developed table cards to educate our clients on campus about green products we are providing for catering events – paper, silverware, Shepherds Grain bakery items, dairy, and coffee. Our coffee partner, Portland Roasting has also developed a table card promoting sustainable and canopy restoration efforts in Central America.

Food Alliance food procurement, labeling and marketing

Compliance goals (Local Procurement)

30% Total cost of sales

30% Fruits & Vegetables

When possible our local produce vendor, Charlie's Produce provides us with fruit and vegetables that are Food Alliance certified, sustainable and local. Our menus are prepared to utilize local products by seasonal availability. Our Portland Fresh location in SMSU offers fresh whole organic fruit daily.

100% Milk & Dairy products

Curly's (Wilcox Family Farms) and Sunshine Dairy (Food Alliance Certified) are our vendors for milk and dairy products. Both are local and offer different products to meet our customers need. Curly's recently contracted with Spring Valley Dairy some delivery of products. Sunshine is our vendor for non rBST (recombinant Bovine Somatotropin) milk. Cheese products, especially with our brands – Noah's especially, is our next challenge for local and sustainable.

100% Eggs

Fresh egg purchases from Sysco, by local Oregon Washington growers. Scrambled egg mix purchased is pasteurized to insure product safety from Salmonella. We now have an agreement with Spring Valley Dairy (Local dairy vendor) to purchase pasteurized scrambled egg mix and non rBST milk. In Fall term, all locations will be able to provide non rBST milk products.

100% Flour

Flour purchased through Sysco is Shepherd's Grain – Food Alliance certified.

50% Beef

Beef purchases are through Sysco distribution of St. Helens Beef. Ground beef is not currently included, because of company spec for certified e-Coli safe beef from Excel.

On January 20, several Sodexo divisions met at Fulton Meat in Portland to discuss Country Natural Beef. CNB uses a screening process to determine if buyers meet their standards. We have agreed to utilize their products at LV's in University Place for all our beef needs. Our first shipments of Country Natural Beef are scheduled for summer of 06. We will also offer CNB products in Smith (Fall term) and Victor's at Ondine (Fall term).

15% Poultry

Currently evaluating and negotiating with Coleman natural foods as additional supplier for sustainable poultry and pork products.

100% Salmon & Tuna

Pacific Seafood group is our approved vendor for seafood products. We purchase only products from the Best Choice or Good Alternatives list from the Monterey Bay Aquarium Seafood Watch list. These products include: Fresh Salmon (wild caught from Alaska, Oregon, Washington or California). Catering on occasion also uses: Smoked Scallops, Shrimp (US farmed), and Sturgeon (wild caught from Oregon, Washington).

Organic Sales

Organic fruit is offered daily in Portland Fresh. Also, we now have a supplier for a complete line of organic products that we are offering in Portland Fresh. These include:

Paper products

Sysco provides Chinnet post consumer pressed paper pulp products for take out and catering use. Catering has eliminated all petroleum based plastic products. We are now offering Cereplast cutlery products that are heat tolerant and compostable for all catering events. In Fall term, those products will also be available in Smith Food Court.

Bakery

Franz Bakery and Champion Distributing (100% Food Alliance Certified Flour-Shepherd's Grain) are our 2 bakery vendors. All bakery products for locations come from Franz and Champion. We are now offering products in Portland Fresh, Meetro and Starbucks utilizing Shepherd's Grain flour. These products are baked daily by our baker at LV's at University Place.

Coffee

Portland Roasting, locally owned and operated, provide high quality sustainable coffee products for all our locations on campus. Starbucks is offered in the SMSU Food Court that features a Fair Trade blend.

Other Beverages

We also provide alcoholic beverages at University Place and in Catering. Beer and wine selections represent local brewers and vintners from the Pacific Northwest. Each month at LV's in University Place we feature a different Northwest winery. These have included: Maysara, Argyle, Rex Hill and Erath. We have changed our House wines to Rex Hill, a Salmon Safe certified winery. These wines will be offered at both LV's and in Catering.

Category	Total Purchases	Compliant Purchases	%
Fruits/Vegetables	\$107628	\$35301	32.7
Milk & Dairy	\$56191	\$47256	84.1
Eggs	\$13356	\$2644*	19.7
* Pastuerized egg product now purchased locally through Spring Valley Dairy			
Flour	\$557	\$557	100.0
Beef	\$13183	\$7593	57.6
Poultry	\$94643	\$5623	5.9
Pork	\$6959	\$2734	39.3
Salmon/Tuna	\$3243	\$3243	100.0
Bakery	\$71120	\$52202	73.4

Paper	\$115294	\$59606*	51.7
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*percentage includes post consumer products only. Paper products are then either recycled or composted. Percentage also includes introduction of Cereplast compostable silverware. Paper use at Ondine and LV's at University Place is minimized through the use of china and flatware.