

# Sustainability Score Card

## Sustainability Performance

Tracking:

From agreement	Measure of success	Results 2009-10 September 2009 – June 2010	Results 2010-11 July 2010 – May 2011	Goal for YE 2012 <b>Change</b> <b>Dates to</b> <b>Match</b> <b>College</b> <b>Fiscal</b> April 1, 2011- March 31, 2012
Incorporating an increasing level of local food sourcing;  <b>Local</b> <i>defined as BC</i>	Ordering local preferentially  Produce: Per cent of total produce purchases that are local; Dollar			



<p>including branded concepts for its diverse community;          Providing and promoting nutritious food for the diverse community;</p>	<p>Selection and identification of healthy choices; Availability of nutrition information</p>	<p>Nutritional information available; Signage identifying healthier alternatives, Highlight local fruits and vegetables; Promotions include nutritional info / healthy choices (e.g. selections under 500 Calories or 10 grams of fat).. ; Minimum 10 vegetarian items on menu daily</p>	<p>Increased nutritional information available. Increased local purchases and healthy choices. Introduced a gluten free line. Introduced brown rice sushi.</p>	<p>freshen choices</p>
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	Reduction of source packaging (e.g. bulk purchasing)	beverages including discount  Purchase bulk condiments and other products to help reduce waste / packaging		travel mug discount
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Educating students, faculty, staff and other users about the benefits of sustainability and the benefits and needs for



	<p>organic waste front and back of house;</p> <p>Staff training conducted</p> <p>Volume of organic waste diverted (if possible to collect number from hauler – Refuse)</p>	<p>areas front of house for post consumer food / compostable waste</p> <p>Will work with custodial / facilities staff, hauler and Camosun to identify feasibility of measuring organic waste</p> <p>Estimate can be provided if desired.</p>		
	<p>Implementation and documentation of program</p>	<p>Kitchen waste programs does include collection of cooking oil and diversion for processing for bio diesel... grease traps are cleaned and waste is recycled as well.</p>	<p>maintained</p>	<p>maintain</p>

Food Service packaging will be reduced and eliminated where possible. One of the criteria for the Contractor's supplier selection will be a commitment by each of the suppliers to reduce source packaging.

Streamlined packaging; purchase bulk; recycle where possible

Supply chain continues to work with suppliers to ensure more efficient packaging solutions; Packaging programs have been developed to help emphasize environmental attributes –e.g. compostable, recyclable, made from recycled content; Bulk purchasing helps reduce waste e.g. for condiments, grains etc.

Supply chain continues to work with suppliers to ensure more efficient packaging solutions; Packaging programs have been developed to help emphasize environmental attributes –e.g. compostable, recyclable, made from recycled content; Bulk purchasing helps reduce waste e.g. for condiments, grains etc. Deliveries are only accepted if packaged in recycled or recyclable packaging. No Styrofoam is accepted.

ongoing

Contractor will abide by Camosun's Waste Management Policy and participate in the established procedures for waste management.

including conversion to #1 PET plastic – the most recyclable plastic; compostable products and products made from recycled content (recycled PET); Paper products – nap

<p>Additional Food Waste Reduction Strategies: Reduction of food waste is directly related to avoiding over production of menu items, and will be achieved through utilizing the Contractor's Food Production program.</p>	<p>Production sheets / Pars ensure not overproducing; Use of leftovers; Menu planning based on feedback;</p>	<p>cleaner) and greener alternatives (ware washing)</p>		
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eggs purchased in  
2009-10 were  
purchased locally)

GFS also sources BC produce  
when possible

Switched from GFS to Sysco Victoria

Many dairy products from  
Dairyland located in BC Lower  
Fraser Valley

100% Island Farms liquid Milk and

New Coffee Supplier... Level  
Ground coming to campus!

Currently purchasing from  
Dairyland and Island Farms.  
Will go to 100% Island farms  
in Sept.  
Level Ground coffee in place  
on both campuses

		will pilot products to gauge customer demand if desired	maintaining local purchases with little focus on organic due to cost and high waste.	Add preservative free breads to our product line.
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