Meeting Synopsis:

1. Call to Order
2. Approval of the Minutes from April 18th
3. UW Learning Space Assessment
4. Seismic Planning
5. Acknowledgement of Kirk Pawlowski, Assistant Vice Provost of Planning and Budgeting
6. Food Service Sustainability
7. Vending Machine Program
8. Acknowledgement of Bill Rorabaugh
9. New Business
10. Adjourn

1) Call to Order
The meeting was called to order by Chair Rorabaugh at 10:00 a.m.

2) Approval of the Minutes from April 18th
Minutes from the April 18th meeting were approved as written.

3) UW Learning Space Assessment [Exhibit A and B]
Kirk Pawlowski, Assistant Vice Provost of Planning and Budgeting, reported on developments regarding a learning space assessment. Pawlowski explained this is just a briefing, it would be best to have this as an agenda item in January when there will be an opportunity for an update.

The learning space assessment initiative emerged from the Provost’s office in response to increasing awareness of the imbalance across the university. A preliminary study was conducted to look at the future of the university and the demands of the classrooms on campus. From the study they found a significant shortfall of the number of seats available and a disconnect between room availability and technology in the classrooms. Jerry Baldasty and Paul Jenny put together a working group to develop a high level, data driven study to provide insights into the problems.

Pawlowski listed off the members of the task force. He is anticipating Requests for Proposals (RFPs) from national consulting groups and hopes to begin the assessment by July 4th. The scope of the work is to identify key features of current space limitations and address problematic issues to enhance efficiencies. For example, one topic that will be addressed is updating facilities in response to technological advancements. Another goal of the project is to facilitate guiding principles of learning and teaching methodologies. It is also important to look at classroom demand and the mix of classrooms/lecture halls in order to determine if the combinations are working effectively.

The next step will be developing recommendations. The intent is that the Provost’s office will take the lead and identify issues addressing geographic management and critical mass. The assessment evaluation will be conducted throughout the summer, and by Fall Quarter the task force will be conducting a considerable amount of work directly with the consultants.
UW wants to become a national leader of technology in the classroom, but the question remains how to begin implementing the changes. The task force is working with colleagues, consultants, space specialists and architects across the country to get constructive feedback on the process. UW has also spoken with peer universities such as UC San Diego, Carnegie-Mellon and MIT, but these institutions are more science-oriented. Funding is an important part of the discussion and the difficult question is how to prioritize funding alongside changes and improvements.

A question was raised asking if the project is part of the capital budget or if funding will be donated. Funding will be a combination of both and will address a variety of issues including debt capacity and operational funding.

Faculty representatives on the task force include Jan Carline, Beth Kalikoff and Phil Reid. It is critical for faculty to identify future needs by including faculty, students, administration, research personnel and staff in the process.

A question was raised asking if there is consensus about classrooms being wired versus not wired, and having laptops. Everyone agrees that change is under way but nobody knows how it will look in 10 years. Christie stated that every seat should have a power outlet. Students want to set up their laptops near outlets and difficulties arise when some students do not have access. Kennedy mentioned that he has been working with Mary Lidstrom about this same issue.

One of the key issues the task force identified is the idea that campuses will be more virtual in the future. The structure to create a virtual learning environment has already been built; the real issue is power to support it. Students will bring in new technology as it develops and instructors will end up using it. If UW is moving to a cloud-based system it needs a more robust approach to the power issue. This recent power outage was a $12 – 15 million problem to solve that UW did not plan for. Currently, UW’s solution has been to move to a part online, part traditional approach to learning while providing incentives to faculty who may be teaching in a “hybrid mode”. This is UW’s solution for the moment but there is also a plan for the future. Byrne mentioned that she was glad that the task force has identified the power issue since that is a big demand in the libraries.

4) Seismic Planning
Pawlowski stated that Paul Jenny made a presentation on seismic planning at a recent Seattle City Council meeting and will share a copy of the presentation for today’s minutes.

5) Acknowledgement of Kirk Pawlowski, Assistant Vice Provost of Planning and Budgeting
Kennedy asked to acknowledge Kirk Pawlowski for his good work at the University. Pawlowski is leaving the UW for Oregon State University in June 2013.

6) Food Service Sustainability – Micheal Meyering, Project and Sustainability, Housing and Food Service [Exhibit C]
Micheal Meyering, Business and Sustainability Manager with Housing & Food Services – UW Dining, presented on sustainability in food services at the UW.

Meyering introduced the concept of sustainable food systems. A food system or food model operates in a way to reduce the impact on the Earth’s natural systems and biological diversity. Additionally, sustainability addresses social justice issues that impact the humane treatment of animals and the
welfare of the communities where food is harvested, produced and processed. Currently, 50% of food purchased at the UW comes from local sources and none of the products have been injected with steroids or antibiotics. One example of UW’s change to sustainability was moving away from a dairy in Eastern Washington because of their mishandling of waste water.

UW works with several organizations to ensure they meet their sustainability goals, including:

- National Association of College and University Food Services
- Association for the Advancement of Sustainability in Higher Education – ASSHE rates what universities are doing across the nation based on a “STARs system”. Meyering will normally receive a survey to fill out regarding energy usage and waste management, and based on his response, AASHE will evaluate UW’s food services program.
- Seattle Public Utilities – The City of Seattle instituted an ordinance requiring restaurants and food services to provide compostable takeaway boxes. The city used UW as a test pilot prior to the ordinance to prove that this ordinance would work and be effective.
- Environmental Protection Agency – UW participates in the EPA’s “Waste Wise Program”.
- Northwest Product Stewardship Council
- Cedar Grove Composting
- Puget Sound Food Network – The organization has been around for 4-5 years and connects local farmers with institutions like UW to support local economies.

Meyering provided a background of sustainability on campus. The goal for 2015 is to improve UW’s diversion rate to 70%, which means 70% of all waste is diverted from trash to recycling or composting. Below are some highlights of current sustainability initiatives:

- UW Grounds plans on creating onsite composting in the near future and needs a good nitrogen source. HFS has agreed to provide used coffee grounds, an excellent source of nitrogen.
- UW motor pool includes hybrid and biodiesel vehicles.
- The Environmental Stewardship and Sustainability Office is very involved with outreach and education.
- The School of the Environment offers classes that provide hands-on projects for students such as dining operations.
- The Campus Sustainability Fund supports programs like the UW Farm, UW Biodiesel Co-op and Real Food Challenge. Meyering noted that UW collects 2,000 gallons of cooking oil which gets transferred into biodiesel. UW’s long-term goal is to be able to do it onsite but that will take time.

UW Housing and Food Services conducted a food audit assessment with the registered student group, The Real Food Challenge, to find out how much “real food” UW is selling. “Real food” consists of 25% of UW’s overall food and beverage purchasing budget which is amongst the top of all universities in the US. UW has also won awards for many of its projects and programs including the C-store and the Coca Cola “ecotainer” cup launched in January 2009. Meyering mentioned that these “ecotainer” cups are not coated with polyethylene like other cups, but instead coated with plant starch which breaks down within 45 days. UW also ranks high in national rankings including the “Top 5” in the Princeton Review for sustainability practices. Meyering listed the 2012 Sustainability Award Winners where UW ranked Gold in waste management.
UW works hard at sustainable purchasing. UW buys products within 250 miles of the university, all eggs are cage-free, products are not injected with antibiotics and steroids, and seafood is purchased from sustainable fisheries in Alaska. UW also works with many sustainable business partners including:

- Food Services of America – 40% of FSA’s products are local
- Medosweet Dairy
- Essential Baking Company
- Bay Laurel Grab and Go Sandwiches/Salads
- Shepherd’s Grain Wheat Farmer Coop – No Till Farming
- Theo Chocolate – Fremont
- Charlie’s Produce

A question was raised about the District Market. The majority of produce for the produce department comes from the UW Farm and a local produce vendor, the majority of which is organic. UW also donates to Food Lifeline and has donated over 2,000 pounds of food to Roots Young Adult Shelter in the U-District and Phinney Neighborhood Association.

UW is working to achieving its Climate Action Plan goals which would make UW carbon neutral by 2050. The plan is to reduce emissions through:

- Behavior improvements – 20%
- Technological advancements – 60%
- Offsets – 20%

UW’s goal for compost collection is to be a “zero waste food and beverage campus” through 100% participation with readily available sorting areas. A question was raised about the economics of sustainability. It costs UW less money to compost and even less for recycling which results in net savings for the university. One difficulty is that Housing and Food Services only controls on-site food service locations, the rest they can only focus on education. Discussion ensued regarding education initiatives on campus and recycling behavior.

7) Vending Machine Program – Micheal Meyering
Meyering reported on UW’s vending machine program. Currently, there are 360 vending machines on campus provided by Coca Cola and Canteen Vending. Most are designed to read Husky Cards but some will use credit cards at remote site locations. The majority of machines are Energy Star which reduces energy use. Meyering mentioned that one big challenge of managing the vending machines is their vulnerability to theft.

Customer service is coordinated by Housing and Food Services which provides Husky Card reconciliation, service calls, approval and installation of equipment, and monitoring card readers online.

Meyering mentioned that UW tries to avoid fresh products such as sandwiches and fruits since the shelf life is difficult to maintain. However, they do provide frozen and microwavable food. Nothing has been changing lately for the vending machine program other than the vendors. UW is renegotiating with Coca Cola and a new contract would last 10 years. UW vending machine program does not just cover UW but also Harborview and remote locations where employees are working off campus.
A question was raised if Housing and Food Services will have locations in the new Husky Stadium. They did bid on the contract but lost to Aramark. It is unfortunate that they lost because if they won it would keep more money on campus rather than going to an outside vendor. A question was raised about the food trucks. Housing and Food Services first began using the food trucks on campus when the HUB went under construction, yet they are still being used because students love them.

8) Acknowledgement of Bill Rorabaugh
Christie asked for the minutes to acknowledge Bill Rorabaugh for his service on FCUFS and thank him for all the work he has done over the years.

9) New Business
There was no new business to discuss.

10) Adjourn
The meeting was adjourned by Chair Rorabaugh at 11:20 a.m.
December 10, 2012

David Anderson, Executive Director, Health Sciences Administration
Jan Carline, Professor, Medical Education
Roberta Hopkins, Director, Classroom Support Services
Beth Kalikoff, Director, Center for Teaching and Learning
Jill McKinstry, Director, Odegaard Undergraduate Library
Kirk Pawlowski, Assistant Vice Provost, Capital Resources Planning
Phil Reid, Professor, Department of Chemistry
Pamela Stewart, Executive Director, Planning & Facilities, UW Information Technology

Dear Colleagues,

Thank you for agreeing to join us in a small task force focusing on our use of classrooms and learning spaces on the UW Seattle campus. We will focus on a range of issues, including:

- Use of technology for class/lecture delivery;
- Adaptability of our teaching/learning spaces to reflect educational changes (e.g., rise of hybrid classes, class teamwork and problem solving);
- Flexibility of teaching/learning spaces;
- Scheduling and access issues;
- Adoption of next generation technology;
- Ease of use for faculty (e.g., unified interface, consistent technology);

--and all of this with an emphasis on low cost.

We will begin our work in early February with a goal of completing our work by April 1. We anticipate meeting about every three weeks, but we each have some tasks between meetings, so we will use the meetings for reports, checking in, and identifying next steps. Alicia Palacio will contact you soon to schedule our first meeting.

Thank you, again, for your participation. We look forward to working with you.

Cordially,

Gerald R. Baldasty
Senior Vice Provost for Academic and Student Affairs

Paul Jenny
Vice Provost for Planning and Budgeting
3.1 Background

A University of Washington faculty and staff task force has been charged by the University Provost to guide a concise and comprehensive review of the University of Washington’s classrooms and classroom laboratory needs for the next ten years in light of changing instructional methodologies. In support of the task force efforts, the University seeks responses to this Request for Proposal from expert architectural programming and academic space planning professionals for University of Washington Seattle instructional/learning space assessment services.

The UW Seattle Learning Space Assessment is intended to be a concise and comprehensive review of existing space and serving-infrastructure conditions, utilization performance metrics, administrative operational characteristics, projection of future needs, and potential operational and capital resource requirements. Specifically, we have been asked to determine how well the existing system of learning space, IT infrastructure, and scheduling is meeting faculty instructional needs and the educational needs of our students.

In addition, the task force has been asked to identify the key factors and features that should be considered in the development of updated and new learning facilities (including a specific focus on technology needs, infrastructure requirements, and changing teaching formats); identify the specific opportunities and constraints for enhanced collective management of our accessible centralized instructional and event planning databases; as well as examine existing and proposed operational efficiencies for safety, security, and resilience in the event of emergencies.

Please review the University of Washington Office of Planning & Budgeting State of Space 2009 presentation for additional background:

3.2 Scope of Work

3.2.1 Baseline Validation

Determine size and distribution of current learning space inventory — including all general use and departmental/college/school space allocations based on UW Office of Planning & Budgeting GeoSims database

A. Gather and provide comparative review of current UW learning space standards from Undergraduate Classroom Support Services, Office of Planning & Budgeting, UW Libraries, and University Schools, Departments, and Colleges
B. Identify and map existing learning space management administrative operational structures
C. Identify existing learning space performance metrics; identify additional performance metrics for UW’s consideration; document data and prepare summary visualizations for presentation
D. Identify past and current capital and operations resource allocations and allocation processes
E. Prepare concise summary presentation of results of all baseline validation activities
3.2.2. Validate Guiding Principles – Task Force Workshop facilitated by key Task Force members with active participation by Consultant

A. Identify Space Characteristics – Common Quality/Accessibility
B. Identify and refine proposals to optimize classroom resource investments geographically; to create and enhance classrooms on the University of Washington Seattle campus in key locations that might achieve ‘critical mass’ efficiencies, economies of operational scale, and enhancing the learning environment (adjacencies to support student and faculty interactions
C. Clarify Instructional Spaces as University-wide Resource – “Instructional” spaces sustained or repurposed by the University – with key exceptions only for highly specialized instructional spaces including those within professional schools, key innovation centers, and the performing arts
D. Review the Role of Instructional Space Diversity – Acknowledgment that learning occurs in many different venues/forms/technologies – each guided by efficient use of instructional space and operating and capital resources
E. Acknowledge the Value of Centralized Accountability – To support effective information sharing, management, operations, and capital investment activities and advocacy for learning spaces as a common good
F. Establish Functional and Qualitative “Baselines” – including ongoing identification and implementation of “consistent Washington-specific classroom quality” to guide renovation and new construction activities
G. Confirm how Learning Spaces are Linked to Resilient UW planning (“emergency preparedness”) - embedded in learning space infrastructure to ensure robust and immediate recovery of the educational mission after seismic or other catastrophic events
H. Review the Critical Role of Resource Allocation - Long term and prioritized operating, maintenance, technology, capital resource allocation plan for instructional space improvements
I. Review how the UW culture of teaching might change in the future based upon pedagogy, student and technology.
J. Others to be determined during the Workshop

Consultant to document and prepare concise summary presentation of workshop results for inclusion in final assessment presentation.

3.2.3. Future Needs – Growth and Need Projections (including faculty, students, administration, research personnel and staff) by Consultant

A. First, develop assessment tool based on general questions (key examples noted below).
B. Second, distribute tool to College/School Deans who would be asked to have Departmental Chairs provide responses within a fixed time period.
C. Third, convene either virtual or focus group sessions with respondents to discuss preliminary findings.
Key Concepts – developed in review by selected consultant and UW Task Force - could include the following:

1. Over the next ten years, university enrollment is projected to increase by approximately ___% within your College or School. The UW needs to quantify the impact this anticipated growth will have on demand for learning space by type, numbers and capacity. Trends suggest that future learning spaces will need to respond to a wide variety of student learning styles, faculty pedagogical approaches and technology infrastructure support.

2. The assessment will include developing information under consideration by the University - intended to help us capture faculty, staff, and student thoughts about these changes in pedagogy - within individual academic departments and anticipated impact on classroom space.

3. The answers to the questions also help us understand the strategies departments/schools/colleges are now taking and likely to take in the next few years as well as any changes in pedagogy that faculty are currently experiencing and/or anticipating.

Typical questions with which we might seek information from Departmental Chairs could include the following:

**Classroom Demand – Using Autumn Quarter 2013 as baseline**
- What were the primary factors considered in the preparation of your department’s request for classrooms and lecture halls for Autumn Quarter 2013?
- Were the primary factors different for requesting “Gateway” Courses? If so, please explain.
- What changes (if any) are anticipated in the number and size of course sections and changing course section meeting patterns (i.e. number of course meetings per week and duration of the course meeting projected for Autumn Quarter 2014 and beyond.
- Given that the Registrar’s classroom request form needs to be submitted to the Time Schedule Office months prior to the start of a quarter, what process does your department use to estimate demand for individual courses.
- Given that increasing hybrid classes, with content moved online and less face-to-face time, would likely increase availability of classrooms and lecture halls, would your unit have interest in participating in a Hybrid Pilot Program that would give priority to “hybrid classes” during peak demand times?
- Will the available technology in a classroom influence your departmental request for classrooms and lecture halls? If so, what available technologies were important to you in this decision?
- What role does furnishings have in your selection of classrooms – i.e. tablet armchairs, continuous tabletops, movable tables / chairs.
- Do you anticipate changing size of your classes?

**Current Mix of Classrooms & Lecture Halls by Capacity**
- What size and/or style of learning spaces (e.g. general use classrooms, lecture halls, departmental labs) would be the least useful in meeting your department’s needs during peak periods
  Based on your department’s experience, is there an oversupply of a particular size/capacity classroom space within the University?
• Please fill out the following Model number of courses projected by departments with time and classroom capacity needs, or, if it is more convenient, please provide the course timesheets most recently submitted to the Registrar’s Office listing all course sections with requested meeting days/times and enrollment limits. Could you please note any projected changes for the coming two academic years?

We recognize that classrooms and lecture halls are in high demand, and that some requests cannot be met. Other than a lack of access to classrooms and/or lecture halls needed by your department faculty, please identify other challenges or problems you have encountered in UW instructional spaces.

3.2.4. Creating Learning Space at the University of Washington – Prepared by Consultant including case study presentations by their consulting information technology team members

A. Develop Recommendations: Nomenclature and SF Guidelines x Seat #
   ▪ Lecture
   ▪ Seminar
   ▪ Discussion
   ▪ Colloquium
   ▪ Learning studio (flip classroom)
   ▪ Teaching Laboratory
   ▪ Workshop
   ▪ General Purpose Classroom
   ▪ Case Study Room
   ▪ Interprofessional Simulation Laboratory
   ▪ Auditorium
   ▪ Discuss implication of learning space design as stepped, sloped or flat.
   ▪ Discuss implication for room scalability and flexibility goals.

B. Identify and refine proposals for “Critical Mass” – Opportunities for Enhanced Geographic Management and Capital Resource Efficiency on the University of Washington Seattle campus

C. Prepare Technology Infrastructure Assessment and Forecast – with instructional technology consultant participation including presentation/review of relevant software and hardware application case studies to Task Force
   ▪ Update and develop baseline UW Instructional Information Technology Tools Implementation Policy
   ▪ Identify approaches for developing flexible distributive IT infrastructure (equipment, software, distribution networks, etc.) within learning spaces and campus-wide IT infrastructure which support individual learning spaces.
   ▪ Identify criteria for instructional IT application by space and/or teaching format.
   ▪ Identify Strategic Management Committees or other Recommendations to sustain faculty, student, and senior administrative leadership engagement in learning space operations, capital improvements, and operating and capital resource allocation.
   ▪ Provide a summary of 8-10 UW “peer” institutions – to be identified by the UW and contacted by the Consultant - of the specific instructional information technologies the institutions are employing now and what they expect to develop and implement in the next 2-3 years. Typical interview questions might also include: what are the performance characteristics of these technologies? How have these spaces and
technologies worked out? Are you planning on developing more of these classrooms? Are there “lessons-learned” that have resulted in a “next-generation design”?

- Anticipating the potential wave of the “wireless generation”, conduct a concise and high-level assessment of UW’s existing classroom wireless infrastructure; provide specific recommendations regarding enhanced opportunities to improve capacity, resilience, and performance in the context of consultant’s projections of future needs and requirements.

3.2.5 Five Year Implementation Plan to Meet Current and Future Scenarios

Identify and refine proposals for “Critical Mass” – Opportunities for Enhanced Geographic Management and Capital Resource Efficiency on the University of Washington Seattle campus

- Develop a Prioritized Information Technology Infrastructure Investment Plan
- Identify Strategic Management Committees or other Recommendations to sustain faculty, student, and senior administrative leadership engagement in learning space operations, capital improvements, and operating and capital resource allocation
- Develop capital investment strategies prioritized by year over a 10 year planning timeframe for learning space improvements for existing and repurposed space not currently used for instructional purposes.
- UW will provide a University Peer Review Panel to meet with Consultant and Task Force for one collaborative review workshop.

3.3 Project Deliverables

Within 180 calendar days from contract execution the Vendor will prepare final summary deliverable/presentation to the UW containing the consultant team’s findings and recommendations which address all items in 3.2 Scope of Work. The final summary deliverable/presentation will reflect the ongoing development of draft updates and reviews shared with the Task Force members in regularly-scheduled workshops and other working meeting during the course of the project.

3.4 Period of Service

July 2013 through December 2013
Sustainable Food Systems

Presented to:
Faculty Council on University Facilities and Services
May 16, 2013

By
Micheal Meyering
Business and Sustainability Manager
Housing & Food Services – UW Dining
Sustainable Food System

- A food system or food model that operates in a way to reduce the impact on the Earth’s natural systems and biodiversity, keeping them in balance to preserve our way of life for generations to come.

- But also operates in a way that maintains our economic health and the health of our local economies.

- While addressing social justice issues that impact the humane treatment of animals and the welfare of the communities where food is harvested, produced and processed.
Resources

Organizations:

• NACUFS
• AASHE
• Local Government – Seattle Public Utilities
• Federal Government - EPA
• Northwest Product Stewardship Council
• Cedar Grove Composting
• Puget Sound Food Network
NACUFS Sustainability Guide

• Waste Management
• Procurement Practices
• Outreach and Education
• Energy and Water Conservation
• Materials and Resources
On-Campus Collaboration

- UW Recycling
- UW Grounds
- Motor Pool
- Environmental Stewardship And Sustainability Office
- School Of The Environment
- Campus Sustainability Fund
  - UW Farm
  - UW Biodiesel Co-op
  - Real Food Challenge
UW Dining CSF Supported Projects

• Compost Behavior Study
  – Analyze residence hall customer behavior and make recommendations to improve composting participation in the residence halls
• UW Farm
  – Purchase harvested crops and utilize in our food services
• Student Biodiesel Co-op
  – Pickup of our used cooking oil and produce biodiesel fuel to be utilized on campus
• Real Food Challenge Food and Beverage Purchasing Audit

All of these projects would fall under Outreach and Education under the NACUFS Sustainability Awards.
HFS Assessment of Food Purchases

RFC Audit Project

Spring 2011

Stephanie Robinson
Samantha Ryder
Our Values

Review of the Four standards that make food production and distribution both responsible and transparent:

- **Locally Based** - Impact and presence of business in local community: Certified Naturally Grown. Grown/Processed 150 miles or less away. Businesses who are based within 150 miles and support local economy and trade in the region.


- **Fair to humans** – living standards of producers: Fair Trade certified via TransFair USA

- **Humane to animals** – living standards of animals: Seafood Watch List: Marine Stewardship Council certification, Animal Welfare certified, Certified Humane

- **Transparent** - If we cannot find out what is in the product with relative ease, or if we cannot locate any steps of the production, processing or distribution of a product, the product will not be considered *real food*. 
FINDINGS

Real Food Percentages

- 56.3%
- 15.7%
- 9.0%
- 18.9%

Total Budget

- Not Real Food
- Real Food

$1,723,310

Legend:
- RF A
- RF B
- NOT RF
- NON-TRANS NT
Institutional Leadership

• Educational Outreach
  – NACUFS Sustainability Guide
  – AASHE Stars Dining Advisor
  – NWPSC Associate Member On Food Packaging
  – National Presenter On Sustainable Food Systems
  – UW Dining - Sustainable Dining website

• Sustainability Awards - Recognition
  – Washington State Recycling Association
  – NACUFS Sustainability Award
  – NACUFS Best In Class C-store
  – Coca Cola ecotainer cup launch – January 9th, 2009

• National Ratings
  – AASHE Stars
  – Sierra Club
  – Princeton Review
2012 Sustainability Award Winners

- **Waste Management**
  - Gold........University of Washington
  - Silver.......Johnson County Community College
  - Bronze......University of Nevada-Reno

- **Procurement Practices**
  - Gold..........Messiah College
  - Silver........University of California-Berkeley
  - Bronze.......Emory University

- **Outreach and Education**
  - Gold.........University of Massachusetts
  - Silver.......Stanford University
  - Bronze.......Kennesaw State University

- **Energy and Education**
  - Gold.........George Mason University

- **Materials and Resources**
  - Gold..........Rhode Island School of Design
  - Silver.......University of Illinois

- **Green Student Champion**
  - Sarah Archibald, McGill University
Sustainable Purchasing

• Local within 250 miles
• Organic
• Humane Certified
• Antibiotic, Steroid-Free “Never Ever”
• Sustainable Fisheries – Msc & Alaska Fisheries
• Compostable packaging
• 100 %-recycled printer paper
• Eco-friendly cleaning supplies
Sustainable Business Partners

- Food Services Of America (40% Local)
  - Wilcox Cage Free Eggs
  - Compostables Bid
- Coca-Cola (Bellevue Bottler – Hybrid Trucks)
  - WSRA Recycler Of The Year 2009
  - Honest Tea - Organic
- Medosweet Dairy (Enumclaw Plateau)
  - Twin Brooks Creamery – Unhomogenized & Glass Bottles
  - Not Ultra-pasteurized – All Espresso Bars On Campus
- Essential Baking Company
  - Organic Breads
  - Natural Pastries And Desserts
- Bay Laurel Grab And Go Sandwiches/Salads
  - Compostable Packaging
  - Hybrid Transportation From Haggett Hall
- Shepherd’s Grain Wheat Farmer Coop – No Till Farming
  - Krusteaz Pancake Mix From Continental Mills – Seattle 1932
  - Blazing Bagels - Redmond
  - Cougar Mountain Cookies – Magnolia Bluff
  - Pink's Original Bakery -Seattle
  - Cupcake Royal -Seattle
  - Medallion Pasta – South Tacoma (In The Works)
- Theo Chocolate – Fremont
  - Fair Trade/Organic
- Charlie’s Produce
  - Family Owned Sourcing From Local Farmers
OUR LOCAL FOOD

Charlie’s Produce
- Local employee-owned company
- Buying locally for 25 years
- Growers in Puyallup, Kent, & Mt. Vernon
- Work with 24 growers in E. WA

Medosweet Dairy
- Local, family owned
- Supplied by Smith Brother Farms
- Milk received within 3 days of milking
- All natural, from cows not treated with rBST.

Seattle
Kent
Roy

Wilcox Family Farms
- Located near Roy
- Provides all-natural, cage-free eggs.
- Awarded Salmon Safe certification

Columbia Valley

Shepherd’s Grain
- Teamed with Continental Mills & Krusteaz
- Spokane based
- Grain for all pancakes and the entire bakery mix line

Spokane
Our Local Food

Theo Chocolate
Located in Seattle, Theo Chocolate produces organic, Fair Trade chocolate. Founder Joseph Whitnent first brought organic cocoa beans into the US in 1994. Theo adds only the finest, sustainably produced ingredients to their cocoa beans, proudly offering chocolate that is ethical and delicious!

UW Farm
The UW Farm was started in 2004 as a campus center for the practice and study of urban agriculture and sustainability. It’s a community resource for people to learn about building sustainable urban landscapes and recently made its first sale to Housing and Food Services!

Essential Baking
The Essential Baking Company was founded in 1994, and sells its signature breads all over western Washington. The bakery uses no synthetic additives or genetically modified organisms and its delivery fleet runs on biodiesel. Organic farming supports healthy communities, biodiversity and natural resources, now and for the future.

Columbia Gorge Organic
Since 1989, Columbia Gorge Organic has been a family farm in the Hood River area of Oregon, growing more than 60 varieties of fruit and supplying us with juice squeezed right on the farm. Columbia Gorge Organic closes the natural loop with composting. The proof is in the fruit!

Housing & Food Services
University of Washington
Division of Student Life
District Market Produce Area
University Of Washington
Food Lifeline
“Dedicated to ending hunger in Western Washington”

District Market in Alder Hall

• Roots Young Adult Shelter in the U District
• Phinney Neighborhood Association PNA
Achieving Climate Action Plan Goals

General Approach — 20%-60%-20% plan to reduce University emissions through:
  • Behavior
  • Technology
  • Offsets

Components:
  • Teaching, learning and research
  • Building supply and demand
  • Local food and waste diversion
  • Commuting and professional travel
  • Behavior change
  • Green IT
  • Funding
Working Toward a Zero Waste Residential and Dining Experience

Storm Hodge & Micheal Meyering

Housing & Food Services

University of Washington
From Kitchen to Customer Compost Collection

• Policy
  – Eliminate the creation of solid waste through sustainable purchasing practices.
  – Strive for a zero waste food & beverage campus through 100% participation with readily available sorting areas wherever we dine.

• Scope
  – Educate 70,000 faculty, staff and students to become environmental stewards all striving for a zero waste residential and dining experience.

• Goal
  – When the customer is finished dining, after sorting what’s left as reusable's to be washed, recycling or compost, there is, in effect, “zero waste” or nothing that goes into the landfill waste container.
100% Compostable Solution
Product Stewardship & Sustainable Food and Beverage Packaging
NW Product Stewardship Council
UW Dining Food and Beverage Packaging Council

• The mission of the NWPSC is to work together and with other governments, businesses and nonprofit groups to integrate product stewardship (producer responsibility) principles into the policy and economic structures of the Pacific Northwest.

• **What is Product Stewardship?**
  Product Stewardship is an environmental management strategy that means whoever designs, produces, sells, or uses a product takes responsibility for minimizing the product's environmental impact throughout all stages of the product's life cycle, including end of life management. The greatest responsibility lies with whoever has the most ability to affect the full life cycle environmental impacts of the product. This is most often the producer of the product, though all within the product chain of commerce have roles.
Long-Term Partnerships
Coca-Cola and International Paper

University of Washington, Coca-Cola and International Paper collaborate on the introduction of the Coca-Cola ecotainer
UW, Coca-Cola North America & International Paper
Students Expressing Environmental Dedication
Their Efforts Are Not Wasted
We value a cradle to cradle NUTRIENT CYCLE

Cedar Grove Compost

Renewable Resources

Pickup Area

Compostables

Adding Nutrients

Environmental Stewardship
Red Square Events and Sustainable Food Vendors
Dawg Daze—UW Sustainability Summit—Earth Day / HuskyFest
Campus Vending

Presented to:
Faculty Council on University Facilities and Services
May 16, 2013

By
Micheal Meyering
Business and Sustainability Manager
Housing & Food Services – UW Dining
Administrative Policy Statement 52.6
Installation of Vending Machines on University Premises
(Approved by the Executive Vice President by authority of Executive Order No. 5)

Policy and Guidelines
- Statement of Policy and Delegation of Authority
On October 20, 1967, the Board of Regents adopted a policy permitting, at the discretion of the Executive Vice President, the installation of vending machines in general campus buildings, as well as residence halls and food service areas. (Ordinary household coffee makers, such as used in many departments, are not subject to this policy.)

- Authorized Vendor for Coin-Operated Machines
Bids are submitted by private firms and the University enters into an exclusive contract to install and service all coin-operated vending machines on University premises. The University cannot permit installation of coin-operated vending machines by other companies, individuals, organizations, or departments while this contract is in effect.

- Coordinating Office
Housing and Food Services is the coordinating office that receives and processes all requests for installations.

- How to Apply for Installation of a Vending Machine

- Obtaining Approval
Obtain the approval of the head of the department where the vending machine is to be installed.

- Preparing a Written Request
Prepare a written request, endorsed by the department head, and include the following information:
Product(s) to be offered (coffee, candy, soft drinks, etc.). Whether a coin-operated or non-coin operated machine is desired. Proposed location. Name and phone number of departmental contact.

- Submitting the Request
Submit the request to the Housing and Food Services Office. Housing and Food Services will contact the person named in the request and arrange for the installation if it is feasible.

November 1983.
Vending Information

• 360 Vending Machines
• Coca Cola: Classic Line, Minute Maid Juices, Energy Drinks
• Canteen Vending: Snacks, Frozen, Refrigerated, Coffee, Milk
• 225 Husky Card Readers online. Mix of wireless and wall ports.
• Credit Card readers at some remote sites
• Energy Star machines to reduce energy use while providing cold beverages and functioning card readers
• All new construction should include a dedicated vending alcove with adequate power and Ethernet ports
• Older sites may have split vending placement or placement too far removed for student convenience.
• Vending competes with Food Service operations. Cafes & Retail operations.
• Provides a convenient service to our students and staff.
• Reduces energy use and labor of operating a food service. Available 24/7
• Vulnerability to theft. Someone is always coming up with a way to get product for free or steal the money.
Customer Service coordinated by HFS to Vendors:
- Refund Centers
- Husky Card Reconciliation
- Service Calls to Vendors
- Approval and Installation of Equipment
- Monitoring and keeping card readers online