What’s on your Plate?

The Real Food Calculator as a tool to determine Sustainable food purchasing in Dining.

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Project Goal:

Assessing Dining purchases using Real Food metrics to analyze UC Santa Cruz Dining inventory in order to remove or introduce new products that will support the university’s target of 40% Real Food

What is Real Food?
How does tracking and shifting food relate to sustainability?

Producers

Consumers

Earth

Communities
Setting a goal and learning of the uncertainty in product sourcing

Since 2004 UCSC has worked toward setting sustainable food sourcing targets

Challenges in identifying product—within dining and their suppliers

Find the right tools and process
Objective and Tasks:

- Engage student peers in defining real food using real food metrics.
- Research ingredients and food manufacturing locations of dining purchases.
- Convene a meeting with UCSC Dining and FSWG stakeholders and share fall and summer purchase analysis.
- Support the Food Systems Working Group on advancing real food awareness for students and the campus community.
Impacts:

- Assess and determine the exact number of dining food items that are “real” according to our metrics
- Provide research and data on potential new real food product items for Dining
- Compare real food sourcing from 2012-2013 with 2013-2014 in Spring 2014 and determine the rate of growth
- Support the Food Systems Working Group on advancing real food awareness for students and the campus community
Challenges and Next Steps

● As we move closer to 40%, every 1% toward our goal will be more costly and challenging to achieve
● Time efficiency in training and maintaining reporting

● Any Questions?