Local SUSTAINABILITY Plan

I learned that it takes a lot of work from planting to having food on your table.

-Daffa

www.hospitality.uoguelph.ca
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Hospitality Services at the University of Guelph, is proud to be recognized by its peers, as one of Canada’s leaders in sustainability initiatives within university food service and retail operations.

We are a local campus community that embraces the three pillars of sustainability; which require the reconciliation of ecological, social and economic demands. These demands are not mutually exclusive but mutually reinforcing. From procurement to plate, our sustainability efforts compliment these touchstones in everything we do.

Our past successes and future challenges allow everyone in our organization the opportunity to contribute to the success of our sustainability plan. We are committed to continual improvement in the areas of local purchasing, environmentally friendly practices and global social responsibility.

**ONE SUSTAINABLE VISION**

To be recognized as a leader in sustainability practices at a Canadian university hospitality operation by being socially and ecologically responsible while remaining financially viable in order to exceed the expectations of our customers.

**ONE SUSTAINABLE GOAL**

To maintain and develop practices and programs which promote sustainability in all our Hospitality Services operations and to continue to build a strategy to educate the university community about our current and future sustainability initiatives.
Today’s Achievements - from Field to Freezer

Local food in Ontario has a growing season which doesn’t exactly coincide with our students return to campus. Although we buy as much local produce as we can during the regular growing season we needed to find a way to increase our seasonal local produce purchases.

In 2012 we applied to and were awarded funding from The Friends of the Greenbelt Foundation. These grant monies were for Broader Public Sector businesses which support new and innovative Ontario local food initiatives. The purpose of our proposal was to design and install a large volume Vegetable Processing Facility on campus, which would secure our commitment to purchasing locally and storing after the harvest season.

This processing facility allows us to purchase large volumes of locally grown fruits and vegetables (in season) which are processed and stored in our freezers and storage facilities for use throughout the remainder of the year. There is a wide variety of fresh vegetables which freeze well and we have been slicing, dicing, and pureeing our way to more local flavors.

As new produce varieties become available we’ll be able to branch out into many types of products in order to offer more local food on local plates. We’ve already begun creating many preserves and jarred products for use in our foodservice operations. Thanks to Chef Gord, our favorites so far are the Charred Corn Salsa and Sweet Pickled Cherry Bomb Peppers.

Our major supporting partners in this endeavor, with whom we secure the large volume of produce required are the University of Guelph Research farms, (Muck Crops, Vineland Station, and Simcoe Station), Don’s Produce, Elmira Produce Auction Co-operative and independent farmers.

For more information on Friends of the Greenbelt, please visit www.greenbelt.ca
Today's Achievements - Reduce, Reuse, Recycle

We grew up with the 3 R’s in our vocabulary and we continually search for solutions to renew our commitment to a healthy environment for future generations. In all our facilities, we work closely with the University of Guelph’s Sustainability Office to facilitate recycling efforts which reduce the quantity of solid matter and non-biodegradable waste from entering the waste stream. In addition to recycling paper, glass, plastic, metal, cardboard and used oil from fryers, we also recycle toner cartridges and use recycled papers in all our operations. 100% of our used fryer oil is processed and repurposed as a bio-fuel additive.

This past year, we have implemented a new large scale recycling program in our production kitchens. All types of recyclable materials are being collected in bulk bins, and are specifically directed to recycling streams with assistance from the University’s Physical Resources department. These items are being diverted from landfill. Guelph’s Sustainability Office recycling efforts are listed on their webpage: www.pr.uoguelph.ca/sustain/recycling/

We offer bio-degradable or compostable paper products in dining facilities and have introduced bio-degradable single-use cutlery as well as compostable hot & cold beverage cups in our non-branded locations. We use compostable soup bowls and 100% recycled napkins. As an environmentally friendly alternative our students, faculty, staff may take out meals using china dishes and stainless cutlery. We provide daily pickup of used dishes in all student residences.

We use Ecologo certified 100% recycled napkins in all our operations which can reduce paper consumption by up to 25%. In the back of the house we use 100% recycled unbleached paper towels at all our hands-free hand washing stations. In Fall 2006, we introduced waterless hand sanitizer stations, for customer and staff use, in dining halls across campus. We also purchase 100% biodegradable plastic bags for use in our University Bookstore. The Bookstore also sells degree frames from suppliers which participate in reforestation initiatives.

To reduce packaging waste, we work with our supply chain partners to source bulk format products whenever possible. We facilitate using reusable shipping containers including apple bushels, tote boxes and field bins. Food items such as whole fruits, muffins, cookies and assorted baked goods are displayed in bulk in baskets or bins rather than being individually wrapped.

We are proud to support a styrofoam free environment except where use is mandatory by our franchises. Styrofoam has not been used in our operations for many years.

When customers are on the go, we want to help keep their choices green. Our Grab & Go containers look plastic lined but are made from plant material which makes them compostable at approved facilities. This new “plastic” is made of long molecular chains of the polymer polylactide (PLA). It is derived from naturally-occurring plant starch and was developed by NatureWorks LLC.

We offer Green Conference and Catering Services which use bulk condiments including salt & pepper, sugar, milk, cream and butter. For more information on catering visit our website: http://catering.uoguelph.ca
Today's Achievements - I am Reusable

Spring 2011 was the launch of our - I am Reusable - take-out container program in the University Centre 6 Food Court. Two sizes of reusable Eco-takeout containers are available for purchase. These containers are dishwasher safe and are 100% BPA free. Our staff collect used containers for washing and re-use. Customers will swap their used container with an - I am Reusable - card which ensures they are not charged twice for their already purchased container. To date we have had over 3,000 customers participate in the program by purchasing a container.

With our I am Reusable containers in place, and new promotional campaign we will reduce waste from using our already compostable plates which are a Canadian made product produced under the Sustainable Forestry Initiative program. Our cashiers offer our customers stainless cutlery whenever they use their I am Reusable container, which reduces disposable cutlery use.

We also support a reusable dishware Incentive across campus - this rewards those customers who bring their own dishes when they purchase a main entree and it encourages more customers to participate in our waste reduction effort. Hospitality Services developed the Enviro Card Program exclusively for the University Centre and the LA Pit. When you use your own dishes, you choose between a stamp on your Enviro Card (collect 10 stamps and receive a free entree) or a $0.50 discount on your purchase.

We offer reusable dishware at cost. Hospitality Services sells Tupperware style dishware (at cost) in many locations across campus. For added convenience, we provides wash stations with dish soap for customer use.

To promote our in-house designed reusable souvenir mugs we offer incentives at point of purchase. Each new mug purchased is filled with a free beverage and additional refills in your own mug are charged a reduced beverage price.
Today’s Achievements - A Fresh Look at Food

We source local food products from our University partners and we define local food as grown or processed within a 200 km radius of our campus.

The majority of meals are prepared by our award winning chefs, right here on campus. They cook foods from scratch which reduce additives, preservatives and packaging waste and whenever possible, excess food is donated to local food shelter programs.

Our chef’s participate in regional culinary competitions which focus on sustainability. We are working on a “Chefs Showcase” to introduce our students, faculty and staff to the skills and stylings of our diverse cultural chefs backgrounds. We hope to use our fresh regional ingredients, and their worldly talents to highlight some amazing meals across campus.

We are proud to be a founding supporter of Taste Real - Guelph Wellington’s Local Food initiative. We use their branding to indicate our local food sustainability concepts under the Taste Real brand. We are “Growing Local Minds, One Plate at a Time”. Look for the Taste Real brand on our menus and in our operations and you’ll know you are supporting local.

Our Buy Ontario! Apple program has been highlighted for many years in all our locations. We offer Ontario apples at less than the cost of imported products. We source our Ontario apples from Torrie Warner’s Farm in Niagara, Martin’s Fruit Farm in Waterloo, Don’s Produce and the Elmira Produce Auction Co-Operative.

We strive to increase our purchases of GMO FREE foods. When possible, we source all natural products and ingredients with reduced additives, preservatives and those that are trans-fat free. To accommodate our customers needs, many of our meals are Gluten Free and/or Vegan.

Our Dining-on-Campus on-line menus indicates meals which are vegan, vegetarian, gluten free, halal, sodium reduced. Our menus also indicate Ocean Wise certified products. We have committed to moving forward with sustainable seafood offerings and are currently serving some Ocean Wise (OW) certified fish and seafood on campus. Where feasible, we will expand our program to other products certified by Marine Stewardship Council (MSC), World Wildlife Fund (WWF), Sea Choice, Seafood Trust, and Safe Harbor.

The Hospitality Services Advisory Committee is comprised of student representatives, faculty/staff members and hospitality management. The committee addresses issues in sustainability awareness at their Communications & Environmental Sub-committee meetings. The students develop workable solutions and their results are designed to ensure Hospitality Services reduces it’s carbon foot print.

We use many eco-friendly cleaning supplies in our operations to reduce the risk of harm to employee’s health and our environment.
Today’s Achievements - A Fresh Look at Food

In all our operations, Hospitality Services has provided free tap water as an alternative to purchasing bottled water and only market BPA free water bottles on campus. We are working with the Blue W organization to help educate our customers and support this initiative. [www.bluew.org](http://www.bluew.org)

We provide a choice of free run and conventional whole fresh eggs and we develop ingredient lists for food items served so our customers are better informed of the quality ingredients in their food choices.

We participate in “Earth Hour” at all our Hospitality Services facilities on campus.

We’ve eliminated the need for many printed brochures by making our website the focus for communication with our customers. Visit us at [www.hospitality.uoguelph.ca](http://www.hospitality.uoguelph.ca)

Our House-made Pickled Cherry Bomb Peppers  
Salad bars highlight seasonal Local Produce
**Tomorrow’s Goals - Composting Program**

We are installing & testing new configurable recycling/waste solution areas in some of our facilities which will promote proper sorting of food, paper and non-food waste.

We are working with the University’s Sustainability Office and local farmers to develop solutions for composting vegetable mater waste across campus as well as improving our “clean” recycling stream of recycled packaging materials. Our major production kitchen in the University Centre as well as our Produce Processing Facility in Creelman are the central units that produce the most valuable compostable matter. We hope to have a full program in place where compostable materials would be shipped to Woodrill Farms in Guelph. Working with the Universities Sustainability Office, we are also hoping to have a complete coffee grinds composting program in the fall.

In Fall 2013 we hope to be sourcing Organic produce from the On-Campus Guelph Centre for Urban Organic Farming and are looking to try to work with Backyard Bounty in the City of Guelph.

We will be developing a set of “Sustainable Procurement Guidelines” including a set of first, second and third tier ranking guidelines for purchases of vegetables, fruits, meat and poultry products.
SOCIAL Responsibility

Food for Thought

Exceeding the demands of our diverse consumer demographic is a challenge both financially and operationally. In doing so, we must maintain our financial viability. Our social responsibility must have a balanced approach as we strive to offer the following initiatives to uphold this pillar of the sustainability model. Many of our franchise partners offer their own sustainable responsibilities which we feel compliment our on-going strategies.

**United Way - Guelph Wellington**
Hospitality Services supports the University of Guelph’s - Guelph Wellington United Way Campaign. In 2012 we raised $13,289.00. This achievement was 25% over our goal. Employees contributed through payroll deduction and fantastic events like the L/A bake sales, bingo and bowling. Visit [www.unitedwayguelph.com](http://www.unitedwayguelph.com)

**CENTRAL STUDENT ASSOCIATION FOOD BANK**
Hospitality Services works with the Central Student Association Food bank to help them source affordable produce and dry goods through our supplier resources. For more information visit [www.csaonline.ca/foodbank/](http://www.csaonline.ca/foodbank/)

**FAIR TRADE CAMPUS**
In November 2012, the University of Guelph became the first Fair Trade Campus in Ontario and the third in Canada. Hospitality Services worked with Engineers Without Borders and University Administration to create a Fair Trade Campus Committee. Our commitment to Fair Trade products began many years ago and working with the committee allowed us to further our initiatives and receive this special designation. We continue to source other Fair Trade products to offer on our menus. For more information visit [http://fairtrade.ca/en/news-views/news](http://fairtrade.ca/en/news-views/news)

We offer **Fair Trade Certified and Organic Certified** coffee and tea across campus in all our non-branded operations. As well, we provide a variety of other Fair Trade confectionary goods in our retail locations. We are working with associate professor Loong-Tak Lim, in the department of Food Science, to use our waste coffee grounds in their research for the development of biodegradable packaging material.

Hospitality Services works with **Meal Exchange**, a Central Student Association run initiative, to facilitate donations to local food banks including Guelph, Fergus, Arthur, Mount Forest, Palmerston and Clifford.

We offer organic/fairly traded University of Guelph crested clothing in the University Bookstore and UC Variety. Some of our sustainable partners are Unlearn, Me to We, DubWear, MV Sport, WESTHALL, Barbarian, and Bruzer.

The University Bookstore collects used books to send to under privileged countries under the "Books for Africa" project. Visit our website: [http://www.bookstore.uoguelph.ca](http://www.bookstore.uoguelph.ca)
Food for Thought

We recognize and celebrate all the hard work our growers and producers put into their products. During harvest season in the fall semester we feature a Festival of the Fields promotion in all our residence dining areas with locally grown fruits, vegetables and proteins. We like to eat in season and we design our menus to showcase local and sustainable products that are grown in our backyard.

The University of Guelph is proud to host the Guelph Organic Conference every January. Hospitality Services promotes the importance of organic & sustainable farming by developing menus and serving special organic meals in many dining halls throughout our Organic Week celebration. For more information visit http://www.guelphorganicconf.ca

In 2013 we will continue to support Anita Stewart’s Food Day Canada.

In 2012 The University of Guelph appointed its first Food Laureate. Anita Stewart, an expert on food and Canadian cuisine, will serve as the University’s honorary food ambassador, providing advocacy and leadership and promoting initiatives.

"Food Day Canada is a chance for all Canadians to join hands in one massive celebration in praise of our farmers and fishers; our chefs and researchers...and, above all, our home cooks." - Anita Stewart

For more information visit www.fooddaycanada.ca
Food for Thought

We operate a variety of retail stores on campus which feature natural, local, gluten free, organic and fair trade products. One specialty product we sell with great pride is liquid honey produced on campus at the Honeybee Research Centre. Two years ago we transitioned all our imported honey to this VERY local product, which we offer as a condiment at coffee and tea stations.

Another specialty item we offer is the Taste of Nature - Go Ontario! bar. Featuring 100% Ontario ingredients, this delicious and healthy treat is a ground breaking product. Everything in this bar was grown on an Ontario farm, with no additives, preservatives or trans-fats!

The Go Ontario bars are made completely with Ontario grown ingredients. Every part of the process starts and ends in Ontario, from the manufacturing facility to the graphic design firm. The printing, bar wrappers and boxes are even done in Ontario. For more info visit, http://www.tasteofnature.ca/products/go-ontario/

Helping Honey Bees One Spoonful at a Time

The University of Guelph has been conducting Apiculture research since 1894. Originally the hives were on land where the University Centre is now. Today over 100 colonies are located near the Arboretum. Our bees visit flowers around the university and the downtown area providing vital pollination to the plants and trees in local gardens. Our honey is a sustainable food from the backyards and meadows of Guelph, ready for your kitchen table. Honey makes a thoughtful gift to those with a commitment to the environment and eating locally. Your purchase supports important honey bee research right here in Guelph.

Buy local and make a world of difference. You have power as a consumer. How you shop can have a dramatic effect on our planet. By choosing food that is grown or produced locally, you’re helping reduce your carbon footprint and encouraging sustainable farming. Fresh, wholesome and environmentally responsible – you can’t beat buying local!

Courtesy of Go Ontario granola bar. Made in Ontario, from Ontario!

Please visit tasteofnature.ca
Our entire foodservice and retail organization is committed to purchasing from local farms, local processors and local distributors. From flour to breads, produce to protein, & eggs to ice cream, our customers can be assured we are putting Local Food on Local Plates.

We source up to 45% of our fresh in-season produce from the regionally unique Elmira Produce Auction. We also work with our other produce supply chain partners to purchase local produce in season. Growers from a 75 kilometer radius sell at the produce auction which for us means... FRESH IS KING.

The University of Guelph is involved in much ground breaking food specific research. Our customers benefit from their food related production. We source produce which would normally be returned to the soil buying in bulk lots throughout the season. Produce is sourced from Muck Crops in the Holland Marsh and Simcoe Research Station and for special menus and when available we use Arctic Char from our Alma Aquaculture Station (AARA) in Elmira. We love using Guelph Grown Food on our plates.

Hospitality Services specifies Energy Star rated equipment whenever possible (Energy Star qualified appliances incorporate advanced technologies that use up to 50% less energy and water than standard models). We are working with Union Gas and EnerSmart to work to conserve energy and make positive environmental choices.

Hospitality Services follows the University of Guelph Code of Conduct for all clothing and logo giftware and has sourced sweatshop free clothing since 1999.

Hospitality Services established and maintains a very successful cooperative purchasing group comprised of a number of universities and colleges in Canada. Co-Op Purchasing Means Greater Buying Power and our co-op buys together in bulk which provides greater opportunity to negotiate affordable prices on purchases of more environmentally friendly and sustainable products.
EDIBLE Education

Growing Local Minds

In conjunction with financial incentives to reduce waste, Hospitality Services utilizes various methods to promote environmental awareness. We educate our staff and customers so they may make more sustainable choices when dining with us. Our employees personally encourage our customers to participate in the various waste reduction programs we maintain.

Hospitality Services utilizes various marketing and advertising outlets to educate customers about our waste reduction initiatives. Social media has become or preferred method to reach out to our customers. Join us on Facebook to see our educational materials. https://www.facebook.com/hospitality.uoguelph

We have partnered with Environmental Studies to promote Sustainability Day on campus and we provide an educational booth at the University Centre to talk to students, faculty and staff about our Sustainability Plan.

Healthy Eating at Guelph is a SNAP!

Our Student Nutrition Awareness Program is an educational program designed to guide our young adult customers to foster and maintain healthy eating choices on campus. The program is developed and implemented by two senior Applied Human Nutrition student coordinators. The coordinators act as a resource for individual students who have nutrition questions or concerns as well as guidance for those with food allergies and sensitivities. SNAP display information boards are located in the main dining facilities with literature focusing on nutrition topics of particular interest to university students. SNAP implements a very successful frequent user card program focusing on healthy eating. Our successful Fruit Card and Breakfast Energy Card rewards students who eat whole fruit and make nutritional breakfast choices on a regular basis. A completed stamped card can be redeemed for either a FREE piece of fruit or breakfast item. For more information on our programs, "Like" us on Facebook: https://www.facebook.com/snap.uoguelph

Lectures & Presentations: We’ve been invited to promote and educate our students on our sustainability plan by lecturing for various classes such as AGR1100, Introduction to AgriFood Systems and AGRI 3010, Perspectives on the Local Food Movement.

We’ve been invited to present our local sustainability initiatives at various speaking engagements for the Broader Public Sector including: Bring Food Conference, Trent University and Savor Simcoe / Simcoe County Business Networking Event and University of Guelph’s Sustainability SEETalks, hosted by Maurice Nelischer.

We currently sit on the Presidents University Sustainability Advisory Committee to lend our expertise to developing sustainability solutions and to further develop our own best practices.

We’ve created a green catering guide website to be used on campus to educate and raise awareness about more environmentally friendly meeting options. http://catering.uoguelph.ca/coffeeService.shtml
We believe delicious meals begin with fresh, local ingredients. Farm to foodservice, our chefs are passionate about preparing the best of the bounty, from regional farmers, producers and partners. We're committed to Preserving Local & Sustaining Ontario, by sourcing and serving our favourites to students, faculty, staff and friends.

Guelph's Campus Food Revolution

Breakfast
Mon. - Fri. | 7:30 am - 11:00 am

Lunch & Dinner
Mon. - Thu. | 11:00 am - 8:00 pm
Fri. | 11:00 am - 2:00 pm
Sun. | 4:00 pm - 8:00 pm

Creelman Hall | www.hospitality.uoguelph.ca | University of Guelph
Ontario’s Finest Appetizers
always house-made | fresh local ingredients

Mac n’ Cheese Bites
creamy pasta squares, local cheddar cheese, panko breaded, house-made spicy ketchup

Sweet Potato Fries
fresh cut Ontario sweets, perfectly crisp, cajun mayo

Deep Fried Local Dill Pickles
hand-dipped local dill spears, house-made buttermilk ranch dip

Creelman Classics
chef’s chalkboard | just for fun
100 Mile Burger Favourites
hand-made 100% local ground chuck | local sourdough kaiser
garlic scape & malt aioli | hand cut local Russet fries

Cheeseburger | the basic with local Cheddar cheese

Niagara Peach & Smoked Mozzarella
grilled peach salsa, pea shoots, Ontario smoked mozzarella, house-made peach BBQ preserve

Apple Butter & Cheddar
house-made local apple butter, local cheddar cheese, sautéed mushrooms, crispy onion frites

Get your Goat
roasted red pepper & tomato relish, Woolwich Dairy chèvre, local pea shoots, balsamic drizzle

The Basic
char-broiled 100% local ground chuck, house-made local toppings
100 MileGrille
Farm Gate to Campus Plate

Meat on Meat

The Basic 100 Mile burger | localicious add-ons | local sourdough kaiser

Great Canadian Bacon

Ontario peameal bacon, grated local cheddar cheese, crispy onion frites

The Gryphon

smoked bacon, local cheddar cheese, sautéed mushrooms, Wellington S.P.A. BBQ sauce

Morning Glory

smoked bacon, free run Ontario egg, local cheddar cheese, house-made spicy ketchup

Double Trouble

house-made pulled pork, local cheddar cheese, Wellington S.P.A. BBQ, crispy onion frites
100 MileGrille
Farm Gate to Campus Plate

Specialty Sandwiches
locally sourced ingredients

Hayter's Farm Turkey Burger
original style, house-made local cranberry onion relish, local sourdough kaiser

Sargent Farms Grilled Chicken Breast
garlic scape & malt aioli, local sourdough kaiser

Crispy Panko Black Pepper Chicken Breast
garlic scape & malt aioli, local sourdough kaiser

100 Mile Bean Burger
house-made vegan patty, local beans, local pea shoots, pretzel bun
100 MileGrille
Farm Gate to Campus Plate

Sizzling Sandwiches
local pretzel roll | hand-cut local Russet fries

Pulled Pork & Welly
smokey braised BBQ pork, Wellington S.P.A. BBQ jus

Breakfast in Bread
fried free-run egg, peameal bacon, local cheddar cheese, lettuce, tomato

B.L.T. Classic
smoked bacon, lettuce, tomato, local cheddar cheese, roasted garlic & malt aioli

On the Side
hand cut local Russet fries sm lg
fresh green salad | locally sourced in season
100 Mile Grille
Farm Gate to Campus Plate

100 Mile Poutine
Local Russet Potatoes | Local Cheese Curds

Pulled Pork & Welly BBQ
smokey braised BBQ pork, Wellington S.P.A. BBQ jus, cheese curds

Indian Butter Chicken
marinated butter chicken, tomatoes, fresh cilantro, cheese curds

Double Smoked Bacon & Mushrooms
smoked bacon, crispy onion frites, sautéed mushrooms, gravy, cheese curds

Nacho Grande
local beef chili, green peppers, crispy onion frites, sour cream, cheddar cheese
(local house-made vegetarian chili available)

Plain & Simple
hand-cut Russets, gravy, cheese curds
The Ontario Breakfast
Ontario Free Run Eggs | Ontario Meats

100 Mile Breakfast Sandwich
choose meat | bacon, or local turkey sausage | local cheddar cheese
choose vegetarian | local cheddar cheese

A la Carte
scrambled free-run eggs
fried free-run egg
hash brown patty
house-made local home fries
local turkey breakfast sausages
smoked bacon
french toast
house-made buttermilk pancakes
100 Mile Breakfast Specialties
Ontario Free Run Eggs | Ontario Meats

Breakfast in Bread
fried free-run egg, Ontario peameal bacon, local cheddar cheese, lettuce, tomato

100 Mile Skillet
home-fries, bacon, sausage, onions, peppers, local cheddar cheese, fried free-run egg

Omelette Rancheros
three free-run eggs, local cheddar cheese, 100 Mile Salsa

French Toast Sandwich
stuffed with 100 Mile Apple Butter, local cheddar, Ontario bacon
Kitchen Sink Combos
Ontario Free-Run Eggs | Ontario Bacon | White or Whole Wheat Toast

One
scrambled eggs or two fried eggs, two bacon, two toast

Two
two french toast, two bacon

Three
scrambled eggs or two fried eggs, two bacon, two toast, hash brown

Four
gourmet omelette, two toast, hash brown

Five
two buttermilk pancakes, three local maple turkey sausages
100 MileGrille
Farm Gate to Campus Plate

Our Local Food Champions

FOODLAND ONTARIO
JOHNSTON’S Cranberries
FILSINGER’S Organic Foods
Lakeside
norpac
FEARMANS PORK INC.
Tre Stelle
Woolwich Dairy Inc.

ROUNDS BRAND
FARMFRESH BEANS

Creelman Hall | www.hospitality.uoguelph.ca | University of Guelph
100 MileGrille
Farm Gate to Campus Plate

Our Local Food Champions

Clark Farms
Princeton, ON
AWARDS & Accolades

The Friends of the Greenbelt Foundation recently named Hospitality Services as one of 2012 Ontario’s Local Food Champions.

CONGRATULATIONS TO OUR ENTIRE TEAM!

U of Local
Hospitality Services at the University of Guelph

A new equation is figuring prominently at the University of Guelph: more local food = less food miles and reduced food costs. It’s a lesson being taught every day, thanks to a dedicated team putting the University’s Hospitality Services at the forefront of local food procurement. For students, producers and distributors, it’s adding up to a very local success.

The Innovation

As part of its department-wide Sustainability Plan, Hospitality Services created a local food strategy. The strategy’s goals are twofold: to support local farmers directly by purchasing at venues like the Elmira Produce Auction Co-operative (EPAC) and University of Guelph farms, and to educate consumers both on and off campus about the many pluses of buying local.

“The University is a number one buyer at the Auction, because of the volume purchased and fair prices paid. That translates into a great return for local farmers.”

Noah Gingrich, General Manager, Elmira Produce Auction Co-operative

That education comes not only through putting more local food on the University’s menus, but by teaching customers about the food’s benefits, background, and impact on sustainability — all bringing to life one of Hospitality Services’ tag lines, “Growing local minds, one plate at a time.” The effect is already becoming widespread: BPS institutions across the region have begun to take notice.

The department’s many efforts are as local as it gets: with direction from the University’s chefs, Mark Kenny, Purchasing Co-ordinator, proactively sources local ingredients, including honey from the Honey Bee Research Centre on campus, fresh chicken from Sargent Farms in Milton, and flour from local processor P&H Milling Group. And, thanks to the Hospitality Team’s growing volume of local purchases, distribution channels like EPAC are enjoying increased revenue – big support for the 75 farmers who sell at the Auction and all hail from within a 75km radius.

The team’s education tactics are also impressive. They regularly update students and other University stakeholders on the department’s local food activities through the Hospitality Services Advisory Committee — a group comprised of student representatives, faculty/staff members and Hospitality managers. Mark also delivers lectures about the Sustainability Plan, and...
participates at Guelph Wellington Local Food (GWLF) round tables, sharing ideas to help enrich communication between farmers and BFS institutions. In addition, the team plays a key role in the GWLF Taste Real Steering Committee, by holding farmer-attended campus events to promote the Taste Real local food brand.

As awareness about local food has climbed, so have the numbers: the department’s produce purchases have risen to 45% local in season; EPAC is selling twice the produce to the University over 2009; and Taste Real farmers are gaining more customers, as students who’ve tasted their products on campus are now buying them at farmer’s markets.

Moving forward, Mark and the Hospitality Services team are working to process produce on campus to ensure that food bought directly from regional farmers, EPAC and nearby distributors like Don’s Produce can be processed and stored, so that local stays on the menu beyond harvest season. And as enrollment increases, the team will turn to even more Ontario sources for products to process – good news for every stop on the value chain.

“Institutional buying and serving of local food has not only decreased our costs, it’s helped strengthen the region’s rural economy.”

Alastair Sommerlee, President & Vice-Chancellor, University of Guelph

The Implications

When it comes to demonstrating the efficacy and value of local food, Hospitality Services has not only been a model for the University’s students, but also for other BFS institutions in the region. Through their collaborative efforts and strong relationships with local partners, the team has proven that it’s possible to secure large volumes of local product for a university. As the BFS looks to learn more, one place they’re sure to find answers is the University of Guelph – home of a true Ontario Local Food Champion.

BROADER PUBLIC SECTOR INVESTMENT FUND
Promoting Ontario Food

GREEN BELT
Possibility grows here.
Guelph Wellington Local Food named Hospitality Services as one of their Brand Champions for proudly promoting the Taste Real Brand on campus. We continue to support the Taste Real program.

CONGRATULATIONS TO OUR ENTIRE TEAM!
**STRENGTH in Partnerships**

**Listing of Local Farmers, Supplier and Supporters**

The following is a listing of Elmira Produce Auction Farmers we currently purchase from. They are within a 75 km radius of Elmira. With their continued support and a new processing facility on campus, we can strive to reach our targets to expand the economic viability of our region by purchasing more local food from the local region and Ontario.

<table>
<thead>
<tr>
<th>EPAC Grower Number</th>
<th>Farmer Name</th>
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<td>Marvin Bauman</td>
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<td>Oscar Horst</td>
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<td>Herman Brubacher</td>
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<td>R. Grow Farms</td>
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<td>Charles Martin</td>
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<td>Onias Martin</td>
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<td>Vernon B. Martin</td>
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<td>Noah Gingrich</td>
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<td>Hoover Farm Produce</td>
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<td>Maynard B. Martin</td>
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<td>113</td>
<td>George Martin</td>
<td>467</td>
<td>Clarence Martin</td>
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STRENGTH in Partnerships

LOCAL Farmers, Supplier and Supporters

<table>
<thead>
<tr>
<th>Supplier/Producer</th>
<th>Location</th>
<th>Products</th>
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<tr>
<td>Don’s Produce</td>
<td>Kitchener</td>
<td>Produce</td>
</tr>
<tr>
<td>Pfenning’s Farms</td>
<td>St. Agatha</td>
<td>Produce</td>
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<tr>
<td>U of G Organic Garden</td>
<td>Guelph</td>
<td>Produce</td>
</tr>
<tr>
<td>U of G Muck Crops Research Stn.</td>
<td>Barrie</td>
<td>Carrots, Onions</td>
</tr>
<tr>
<td>U of G Simcoe Research Stn.</td>
<td>Simcoe</td>
<td>Apples, Potatoes</td>
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<tr>
<td>U of G Alma Aquaculture Stn.</td>
<td>Elmira</td>
<td>Arctic Char</td>
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<tr>
<td>Sergeant Farms</td>
<td>Milton</td>
<td>Halal Chicken</td>
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<tr>
<td>Paisley Choice Meats</td>
<td>Guelph</td>
<td>Beef, Chicken, Pork</td>
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<tr>
<td>Heinz</td>
<td>St. Mary’s</td>
<td>Locally processed products</td>
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<tr>
<td>Saputo</td>
<td>Woodstock</td>
<td>Cheese</td>
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<td>Pillers Deli &amp; Meats</td>
<td>Waterloo</td>
<td>Deli Meats</td>
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<td>Field Gate Organics</td>
<td>Zurich</td>
<td>Organic Meats</td>
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<td>Grain Harvest Bread House</td>
<td>Waterloo</td>
<td>Organic Bakery items</td>
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<td>Torrie Warner Farms</td>
<td>Niagara</td>
<td>Apples</td>
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<td>Martin Fruit Farms</td>
<td>St. Jacobs</td>
<td>Apples</td>
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<td>Great Canadian Bagel</td>
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<td>Ontario Natural Food Co-op</td>
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<td>Various Dry Goods</td>
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<td>Mapleton’s Dairy</td>
<td>Mapleton</td>
<td>Ice Cream</td>
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<td>Organic Dairy Products</td>
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<td>Nestle Water</td>
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<td>U of G Honey Bee Centre</td>
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<td>Ulrich Farms</td>
<td>Orillia</td>
<td>Sausage</td>
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<td>Pasta</td>
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<td>De Healthy Baker</td>
<td>Niagara</td>
<td>Gluten Free Baking/Desserts</td>
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<td>Wellington/Sleemans Brewery</td>
<td>Guelph</td>
<td>Beverages</td>
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<td>P &amp; H Milling - Dover Flour</td>
<td>Cambridge</td>
<td>Baking Flour</td>
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<td>100 Mile Foodservices</td>
<td>Fergus</td>
<td>Various Local Products</td>
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Local Support Memberships & Education

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Taste Real</td>
<td>Guelph/Wellington</td>
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Ontario Culinary Tourism Alliance
Supporter of OCTA Summit/Taste Real

Sustain Ontario

We are committed to purchasing many locally prepared and/or processed goods from various other broad-line distributors in Ontario.
<table>
<thead>
<tr>
<th>Category</th>
<th>Grade</th>
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<tr>
<td>Administration</td>
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<td>C</td>
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<tr>
<td>Food &amp; Recycling</td>
<td>A</td>
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<tr>
<td>Green Building</td>
<td>B</td>
</tr>
<tr>
<td>Student Involvement</td>
<td>A</td>
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<tr>
<td>Transportation</td>
<td>B</td>
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<tr>
<td>Endowment Transparency</td>
<td>C</td>
</tr>
<tr>
<td>Investment Priorities</td>
<td>C</td>
</tr>
<tr>
<td>Shareholder Engagement</td>
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</tbody>
</table>

The University of Guelph has demonstrated a commitment to the environment in its campus master and strategic plans. Two sustainability committees have worked on a number of initiatives, including planning a solar installation, developing tools for faculty, creating a sustainability website, and planning retrofits. The university has a sustainability office and a full-time sustainability coordinator who oversees the Green Department Program.

The university has completed a greenhouse gas emissions inventory. To reduce energy use, temperature setbacks and energy management systems are utilized, and energy-efficient technologies, such as steam trap systems, economizers, and steam line insulation, have been installed. The university also encourages energy conservation through energy audits, awareness campaigns, and trade-in programs for inefficient appliances.

In order to reduce waste, discounts are offered to students who use reusable to-go containers and mugs, and cooking oil is recycled for biodiesel production; and excess food is donated to a local food bank. Fair trade coffee, chocolate, tea, and snacks are used in some dining locations. The university runs the Move-Out Mismatch program to salvage reusable items at the end of the year.

The university maintains one LEED Silver-certified building and one building that meets LEED Silver criteria. U of G has achieved a 38 percent reduction in per capita water consumption since 2005 through the use of technologies such as leak detection and reduction, and low-flow faucets, showerheads, and toilets.

Environmental student groups at U of G have worked on a variety of initiatives, including collecting day-old foods from grocery stores to serve free meals, campaigning to eliminate bottled water on campus, and advocating for animal rights. The university works with four sustainability interns and at least four eco reps. Several sustainability competitions are held on campus; students may choose to live in EcoHouse; and new student orientation incorporates presentations about environmental stewardship.

The school offers a free shuttle service to off-campus destinations and heavily subsidizes local public transportation. Carpoolers have access to a ride-matching site and receive parking discounts and reserved spaces.

A list of external managers and asset allocation is available to the entire school community upon request. Trustees, senior administrators, and other select members of the school community have additional access to a list of cash, equity, and fixed-income holdings upon request. The university does not make its shareholder voting record public.

The university aims to optimize investment returns and does not invest in endowment in on-campus sustainability projects, renewable energy funds, or community development loan funds.

The university asks that its investment managers handle the details of proxy voting.
The following pages are a collection of articles published on and off campus over the past few years. Many of the articles appear in our Hospitality Services Staff Newsletter. We feel educating our staff about our Local Food Program can only enhance what we do in procurement. Our staff are the front lines of our local food education and we will continue to write and promote all that is local and Ontario on campus.

University of Guelph beefs up its local food program
Owen Roberts, Urban Cowboy
July 10, 2011

Alarm bells are ringing across North America about food deserts — neighbourhoods without farmers' markets or decent grocery stores. In these zones, the only place you can buy food — let alone local food — is the nearby convenience store. And the faster, the better.

Besides being devoid of freshness, the selection typically lacks nutrition, filling up America on fat and sugar, and feeding the obesity machine that controls people’s lives.

Access to decent food is one of the keys to breaking the cycle. With energy prices stuck on high, people are weighing their options — settle for what’s available nearby, grow your own if possible or budget more for transportation.

Energy costs put pressure on one of the original concepts of local food — that is, to bring consumers and farmers closer together through on-farm visits and sales. Too bad, because that approach is good for rural communities and tourism. It’s hard to understand why postal workers and airline employees are forced by the government to go back to work, but energy companies are allowed to skin us alive.

Food choice patterns are formed for many young people the first time they leave home and start buying food for themselves. What’s readily available in their new local communities and campuses? Whatever it is, that, along with information about how good dietary choices provide energy to work, study and play hard, is pivotal for shaping new consumption habits.
And that’s part of what’s driving the University of Guelph’s beefed-up local food program, which started emerging this spring. The university is finalizing plans to build a produce processing room on campus, which will allow it to prepare more vegetables procured from local farmers at the Elmira produce auction, as well as from direct connections with suppliers specializing in local and regional commodities, and from the agricultural research stations it manages in Bradford and Simcoe on behalf of the province.

Mark Kenny, the university’s food purchasing co-ordinator, says most of what’s branded “local” food is sourced from up to 200 kilometres away. That distance reflects the university’s broad research station network, as well as the span of what’s grown regionally in Ontario. Some of the food he and the Hospitality Services crew procures — 125 cases of honey each year, for example — is available on the university’s doorstep, from its own apiaries. Other foods (coffee and spices, for example) are impossible to grow locally, in which case Kenny looks to area suppliers, giving him at least some local connectivity.

The numbers show how he’s doing. The university now buys 13,500 kilograms of local fresh chicken breast every year, about 2,200 kg of sausage, 4,500 kg of red onions and 1,700 kg of carrots. Since 2009, Hospitality Services has doubled its purchases from the Elmira produce auction. As a result of these many efforts, about 45 per cent of all in-season produce used at the university is local.

Kenny sees this pattern growing as more farmers realize there’s a market for competitively priced goods, and as the on-campus processing capacity increases.

U of G is not a new arrival on the food scene. It’s actually had a local food policy in place for the past decade, and it’s becoming a big part of the region’s Taste Real program, designed to highlight local food offerings. Taste Real signage can be seen on campus in the main food court, designating specific products such as carrots, apples, onions and potatoes.

Guelph’s founding colleges have been connected to advances in the province’s food and agriculture sector since the 1800s, and continue to do so today through the unique research agreement between the university and the Ontario Ministry of Agriculture, Food and Rural Affairs. The commitment to increased local food is a natural progression in the drive to provide Ontarians with the best food possible.
Hospitality Services Wins Local Food Award

Almost half of produce prepared and served on campus is local, in season

BY TERESA PITMAN
TUESDAY, FEBRUARY 28, 2012

Do you know where that apple you had with your lunch today came from? Mark Kenny probably does. And chances are, that apple traveled no more than 200 km to get to you.

Kenny’s the purchasing coordinator for Hospitality Services and he’s working hard to bring more local produce into the restaurants on campus.
“We actually have a detailed sustainability plan on our website,” says Kenny, “and it includes using more local foods as one of the strategies. We are now up to about 45 per cent local produce in season.” Some comes from the U of G research farms (including all the honey used on campus); many other items are purchased at the Elmira Produce Auction Co-operative (EPAC), where U of G is a major buyer. The amount bought from EPAC has doubled since 2009.

This commitment to finding food close to home has earned U of G’s Hospitality Services one of five Ontario’s Local Foods Champions awards, announced Feb. 22. The press release, from the Friends of the Greenbelt Foundation, praised Hospitality Services for supporting the local economy and educating consumers both on and off campus about the benefits of buying local food. Incidentally, another of Hospitality’s suppliers, Don’s Produce, was also awarded the Ontario Local Food Champion award.

Not content to rest on his laurels, Kenny, on behalf of the University, applied for and was awarded a grant from the Friends of the Greenbelt Foundation to build a produce processing facility in the basement of Creelman Hall. “The idea is that we can now buy more local produce, process it right here, and have it available to use through the winter,” he explains. He is contracting with local farmers to provide cold storage for some vegetables; other produce may be frozen.

“This saves money for us because we don’t have to bring in higher-cost produce in the winter from the U.S.,” he says. It also helps the local farmers who can increase their sales to the University.

The processing facility will be in operation by the end of March, although they will not be processing large amounts of food until later in the year.
Unlike many universities, which contract their cafeteria services out to a catering company, U of G’s Hospitality Services is able to use its own recipes. This means plenty of opportunities to incorporate local foods, and a greater variety of menu items. “We have talented chefs here with many different backgrounds, so we’re able to offer authentic ethnic foods and other unique meals,” says Kenny. He’s even brought the chefs along with him to the auction so they can see what’s available.

He’s also learned that an essential part of buying local is building relationships with local producers. Kenny is active with the Guelph-Wellington Local Food Committee, which helps to connect farmers, restaurants, institutions and consumers, and promotes the Taste Real ~ From the Ground Up campaign.

He’s also making more use of social media to build connections between producers and consumers. “Farmers just want to talk about their produce and how great it is, and people like to see the faces of the farmers and know where their food comes from,” he says. “I think we can do more of that here. We recently featured local Thatcher Farms sausage on our menus, for example, and used social media to let customers on and off campus know about what we’re doing.”

Students today are busy, he acknowledges, but they do care about their food. He says he and the entire team at Hospitality Services are proud that the U of G program has been rated the number one campus food service in Canada in the Globe and Mail’s university report for the past nine years.

“We have to stay fresh and innovative, though, so we’re always looking for ways to improve,” he says.
University of Guelph: One of Ontario’s Local Food Champions!

By Agatha Podgorski on March 1st, 2012

University of Guelph’s Hospitality Services has won one of five Ontario Local Food Champion awards, announced February 22! Close to half the produce purchases on campus are local, in season. Plus, they purchase as much local as they can for other items like protein and dairy.

That’s definitely something to celebrate!

Mark Kenny, purchasing coordinator for Hospitality Services at Guelph, has been tirelessly working with his team to bring more local product to campus. This recognition, along with being rated the number one campus food service in Canada in the Globe & Mail’s university report for the past nine years, proves that local is possible in big institutions.

The Friends of the Greenbelt Foundation praised Guelph’s Hospitality Services for supporting the local economy and educating consumers. Unlike many universities, which contract their cafeteria services out to giant food service providers, Guelph’s Hospitality Services is able to use its own recipes. This is key because it allows them to source their own product and make lasting connections with the regions growers and producers.

Mark is also active with the Guelph-Wellington Local Food Committee and the diverse (and delicious!) programs they put on in the area.

Congratulations to Mark and the entire University of Guelph Hospitality Services Team!

For a complete list of this year’s winners, visit: http://greenbelt.ca/research/food-farming/ontarios-local-food-champions-2012
Growing **local minds**, one plate at a time

**Proudly sourcing & serving local food** for students, faculty, staff and friends

www.hospitality.uoguelph.ca

If you have questions or comments about our sustainability plan please contact us.

We will be happy to talk with you!

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https://twitter.com/HospitalityUofG

Updated: April, 2014

www.hospitality.uoguelph.ca