



**SMITH COLLEGE
DINING**

UPDATES FOR 2021



AGENDA

- Introduction
- Sustainability
- Academic Support
- Student Experience
- Q & A

Dining at Glance

- 2350 STUDENTS ON THE MEAL PLAN
- 13 KITCHENS
- 15 DINING ROOMS
- 1 RETAIL CAFE
- 2 CATERING DEPARTMENTS
- 113 EMPLOYEES
- ACCOMMODATIONS
 - Kosher, Halal, Vegan, Vegetarian, 10 allergens, Dedicated GF Dining Hall





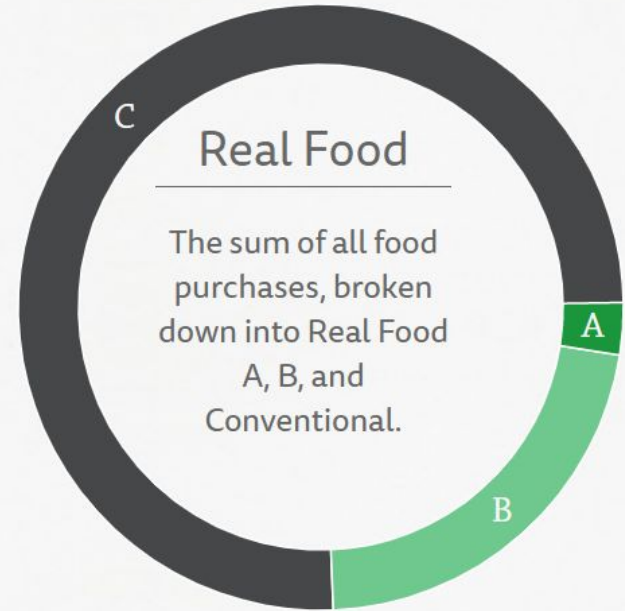
Real Food is **food** which truly nourishes producers, consumers, communities and the earth. It is a **food**system--from seed to plate--that fundamentally respects human dignity and health, animal welfare, social justice and environmental sustainability.



20% GOAL MET IN FIRST YEAR

REAL FOOD CHALLENGE

- Goal met in 2018
- 24% Real Food
- 2% meets at least two criteria
- 13% from within 250 miles of Smith College

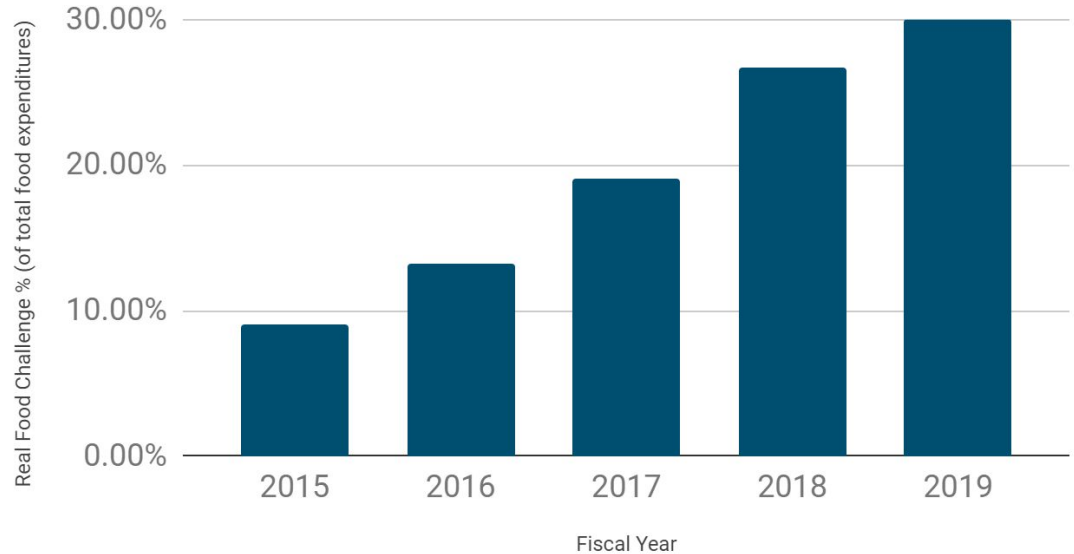


2% Real Food A
22% Real Food B
76% Conventional

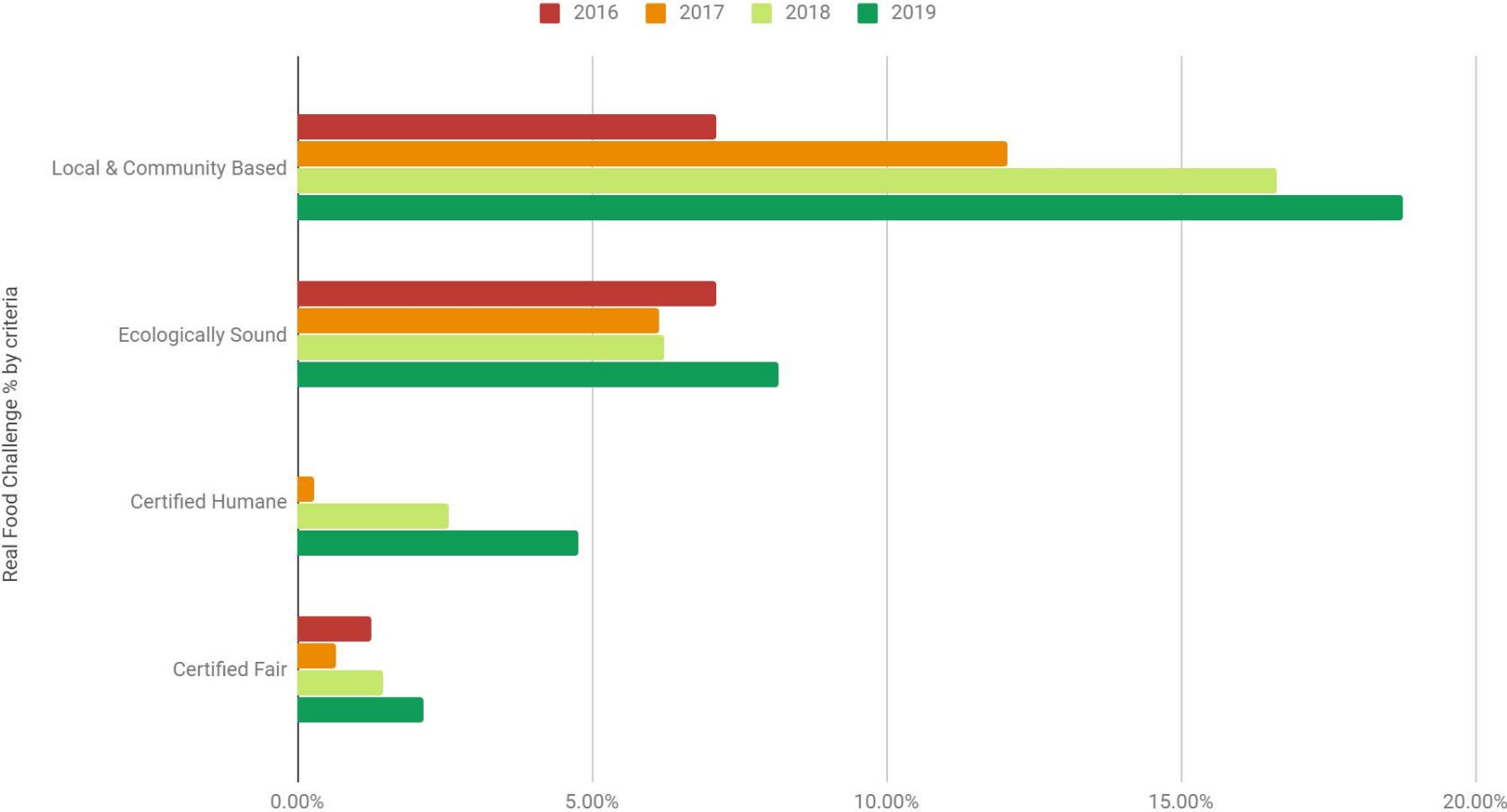
REAL FOOD CHALLENGE

- **30% Real Food***
- **21% increase in 4 years**
- **18% from within 250 miles of
Smith College**
- **8% in Western MA**
- **Over \$1 Million spent in Real
Food**

Smith College Real Food %



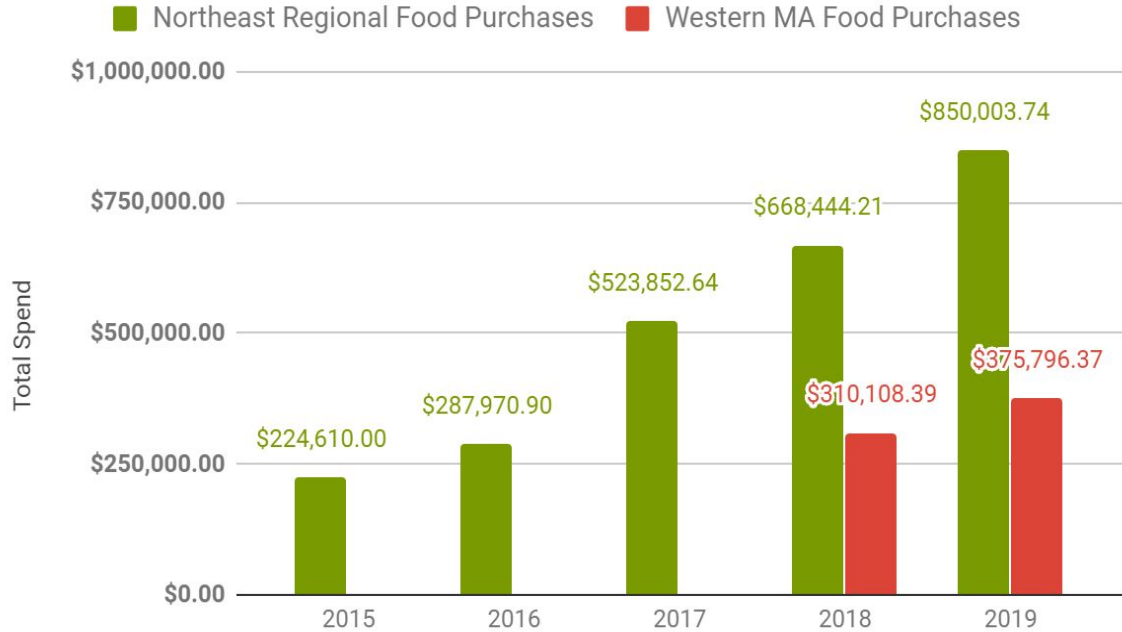
Real Food Challenge Criteria over time



LOCAL FOOD FINANCIAL IMPACT

- Over \$850K a year spent in the Region (250 mi)
- Over \$375K just in Western MA
- Over \$2.3M total in four years
- More than tripled in four years

Dollars Spent Locally over time



SUSTAINABLE PRODUCE

- WINTER MOON ROOTS
 - CARROTS, TURNIPS, BEETS
- QUEEN'S GREENS
 - LETTUCES, KALE
- OUTLOOK FARM
 - APPLES, PEACHES,
POTATOES, SQUASH,
TOMATOES, PEPPERS
- OVER A DOZEN MORE FARMS





SUSTAINABLE FOODS

- FAT BOY FOODS
 - LOCAL APPLESAUCE
- FARMBRIDGE
 - ORGANIC PIZZA SAUCE
- MYCOTERRA
 - SHIITAKE AND OYSTER MUSHROOMS
- HOSTA HILL
 - KIMCHI

BEANS AND GRAINS

- VERMONT BEAN CRAFTERS
- FARMERS GROUND FLOUR
- FOUR STAR FARM
- BERKSHIRE MT BAKERY





SUSTAINABLE SWEETENERS

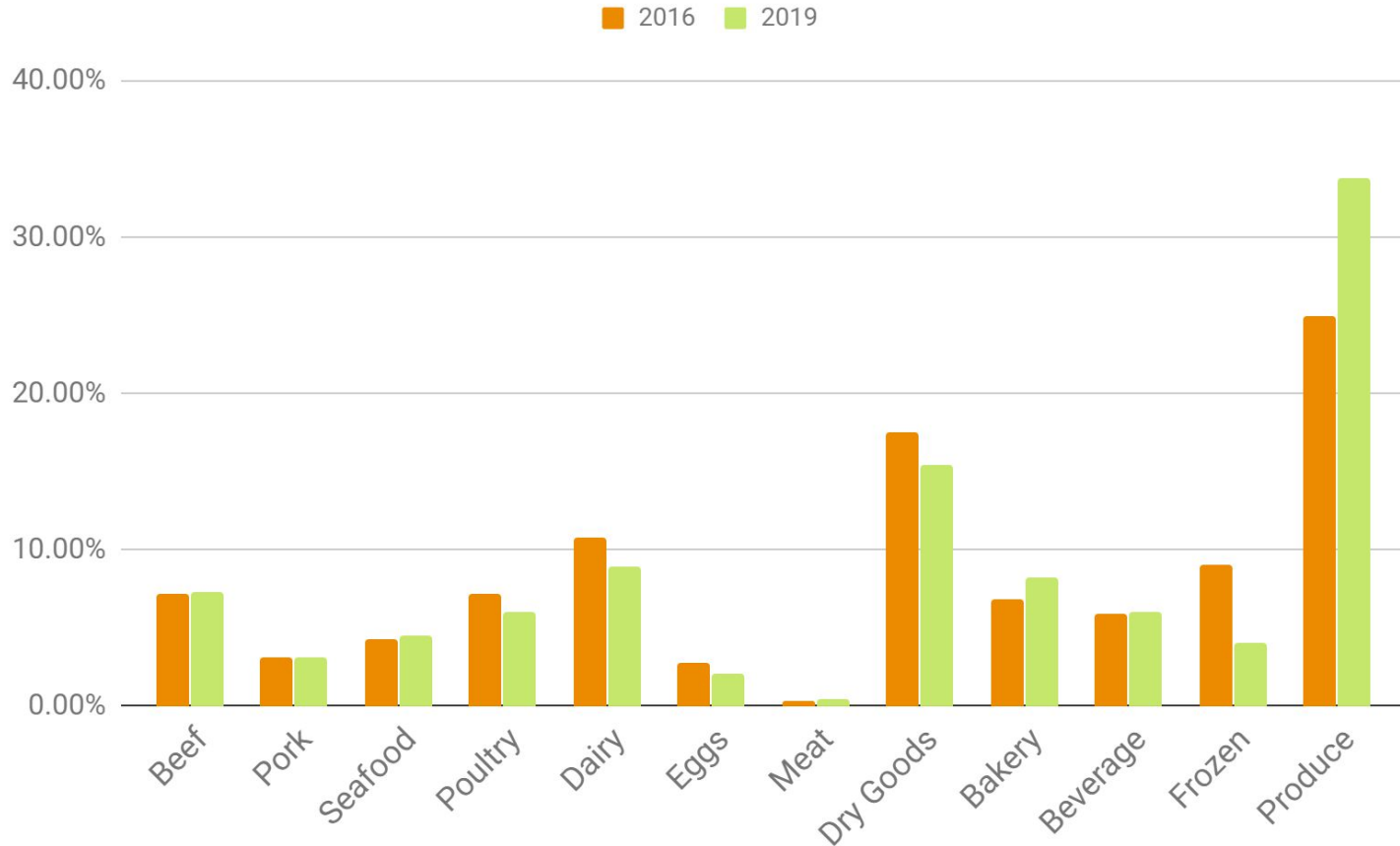
- NORTH HADLEY SUGAR SHACK
 - MAPLE SYRUP
- RED BARN HONEY
 - HONEY



LOW CARBON DIETS

- TRAINING WITH UNITED STATE
HUMANE SOCIETY
 - UNIVERSITY TRAINING
 - CATERING
 - BAKING

Purchases by category - 3.2% reduction in animal products from 2016-2019 (35.7% down to 32.5%)





SUSTAINABLE DAIRY

- SIDEHILL FARM
 - YOGURT
- MAPLE VALLEY CREAMERY
 - ICE CREAM
- HIGHLAWN DAIRY and
MAPLELINE FARM
 - MILK
- FOOD VISION PRIZE



LOCAL MEATS

- **BLACK RIVER MEATS**
 - BEEF, PORK
- **NORTHEAST FAMILY FARMS**
 - BEEF
- **OPPORTUNITY BUYS**
 - BIG PICTURE BEEF
 - RIGA HILL
 - AUSTIN BROTHERS
- **FOOD VISION PRIZE**

SUSTAINABLE SEAFOOD

- BERKSHORE
 - WILD GULF SHRIMP
- WILD PLANET
 - TUNA





BEVERAGES

SUN ROASTERS COFFEE

TEATULIA ORGANIC TEAS

SILLY COW FAIRTRADE HOT
CHOCOLATE



LOCAL SEAFOOD

- **RED'S BEST**
 - **LOCAL FRESH CATCH:**
POLLOCK, HADDOCK,
REDFISH, BLUEFISH,
DOGFISH MONKFISH,
SKATE

COMMUNITY FOOD SYSTEMS

- CISA
 - CATERER ANNUAL FUNDRAISER
- GRINSPOON FOUNDATION
 - LOCAL FARMER AWARDS
- FARM TO INSTITUTION NEW ENGLAND
- FARM TO SCHOOL MASSACHUSETTS



MENU SHIFTS

- MEAT REDUCTION
 - GRAIN & VEGETABLE BOWLS
 - BLENDED BURGER PROJECT
- BULK PURCHASING
- AGGREGATING PURCHASING AND NEGOTIATIONS
- OPPORTUNITY BUYS
- MENU DESIGN AROUND PRODUCT INCREASES
- WASTE REDUCTION/PRODUCT UTILIZATION
- BUFFET LAYOUT



SUSTAINABLE FOODS SHOWCASE

- YEARLY COMMUNITY EVENT TO
CONNECT
FARMERS/PRODUCERS
- FEATURED 23 PARTNERS
- OVER 400 ATTENDEES
- LATE OCTOBER

Smith Dining Presents...



*Come engage with Smith College's
best and brightest Sustainable Food Partners and enjoy the
wonderful food they bring to our campus!*



**October 25th, 2017
11am-1:30pm
in the Campus Center
Carroll Room**

STUDENT RESEARCH

- AASHE UNDERGRADUATE RESEARCH AWARD
- 2020 - [Reducing Smith College's Dining GHG emissions: An analysis of beef and milk substitutions](#)
- Topics on : Food Waste, Reusable Containers, Equitable Purchasing Standards, COVID-19 Packaging Waste Impacts





SUSTAINABLE OPERATIONS

- GRAB AND GO 2.0
 - REUSABLE TAKEOUT
- PHOOD SOLUTIONS
 - WEIGHING WASTE
- FOOD WASTE COMPOSTING
 - COMPLEX COMPOSTABLES

Top Performers

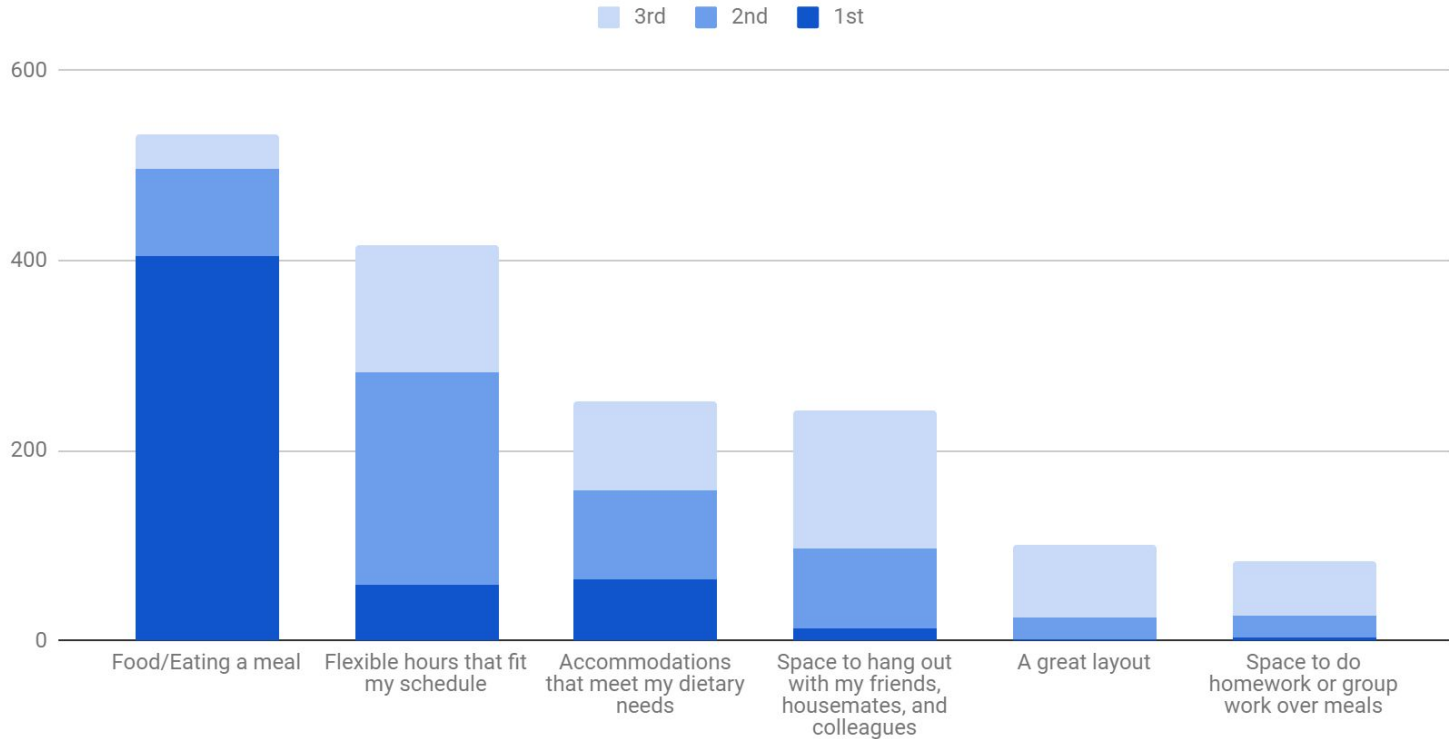
Rank	Institution	Score	Type	Location
1	University of Winnipeg	89.0%	Master's	Winnipeg, MB
2	University of Connecticut	70.6%	Doctoral	Storrs, CT
3	University College Cork - National University of Ireland, Cork	69.9%	Doctoral	Cork, Ireland
4	Columbia University	62.5%	Doctoral	New York, NY
5	Antioch College	62.3%	Baccalaureate	Yellow Springs, OH
6	Smith College	62.1%	Baccalaureate	Northampton, MA
7	University of Washington, Seattle	61.1%	Doctoral	Seattle, WA
8(t)	Eastern Connecticut State University	59.0%	Master's	Willimantic, CT
8(t)	Lafayette College	59.0%	Baccalaureate	Easton, PA
8(t)	Mohawk College	59.0%	Associate	Hamilton, ON

SGA Student Survey for Residential Experience Working Group

What are your Dining Priorities?

Dining Priorities

1st, 2nd and 3rd



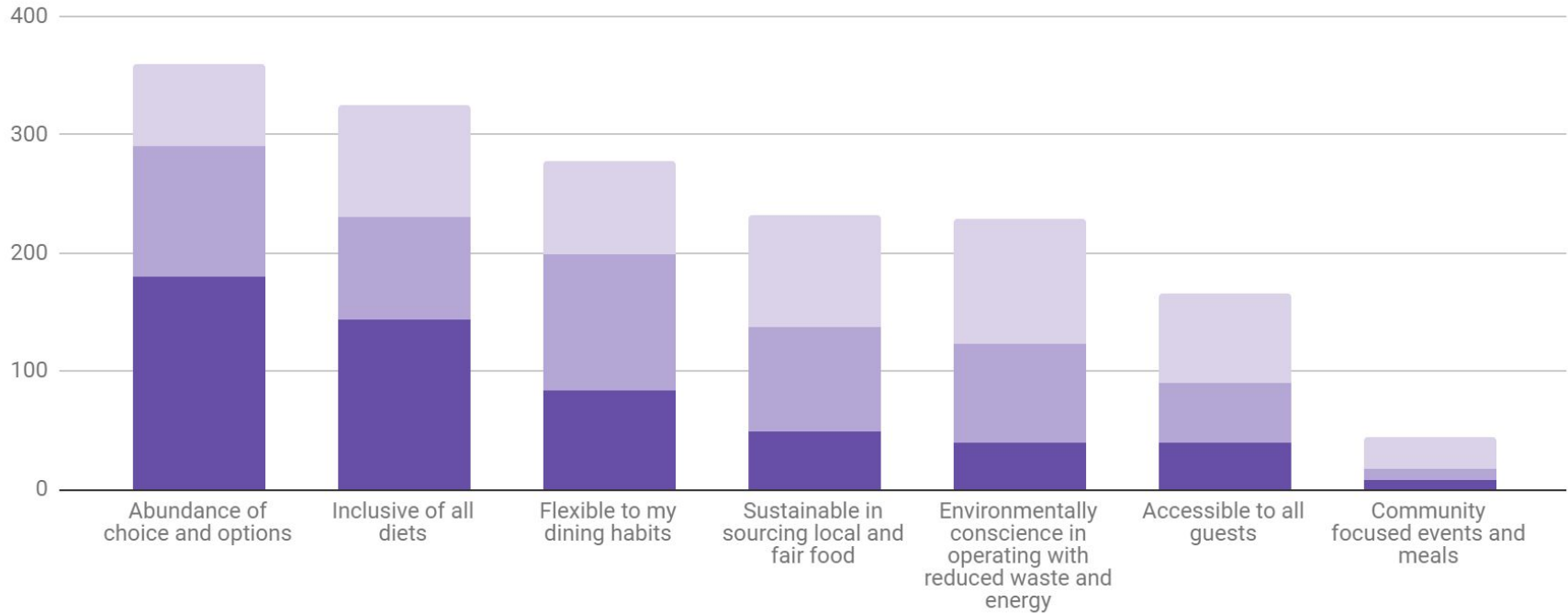
What are your dining hall priorities

What are your dining values?

Dining Values

1st, 2nd and 3rd

3rd 2nd 1st

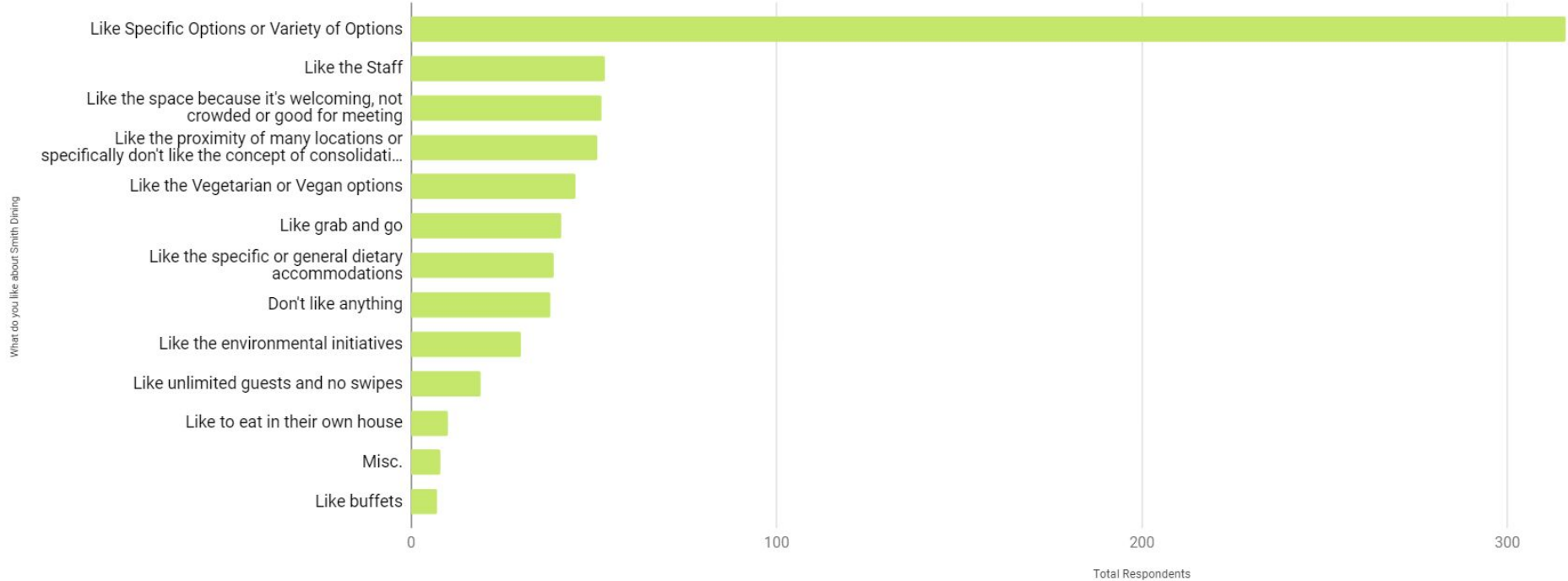


What do you Value in a dining program

What do you like about Smith Dining

Smith Dining

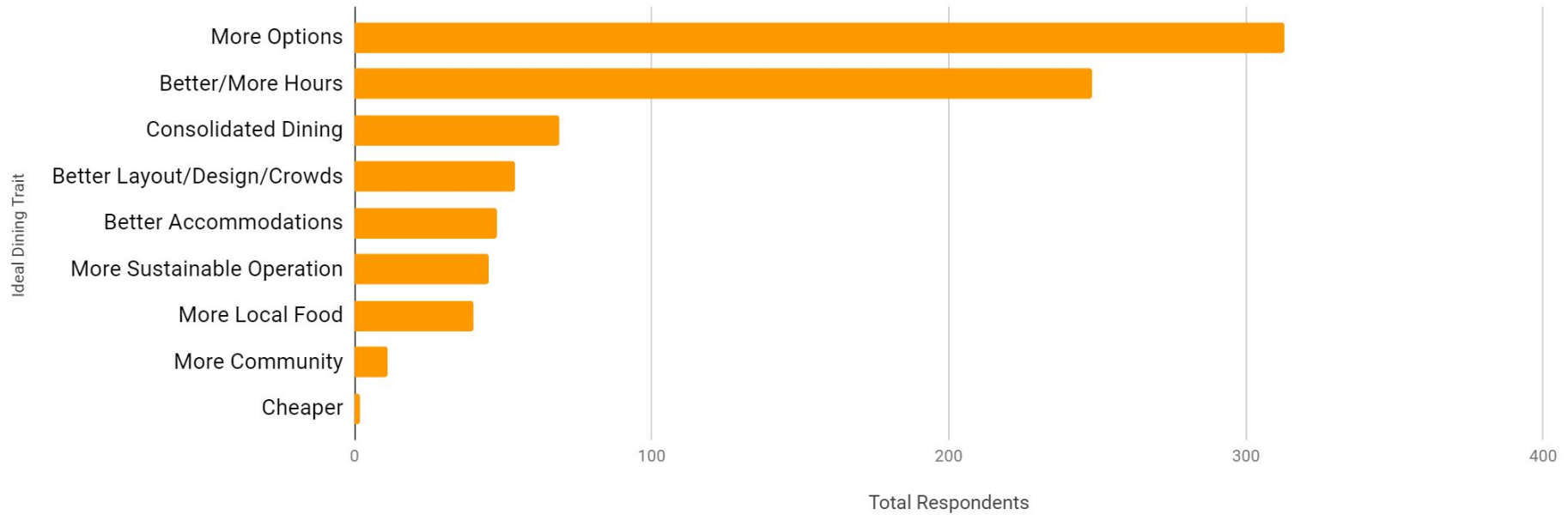
What do you like about Smith Dining

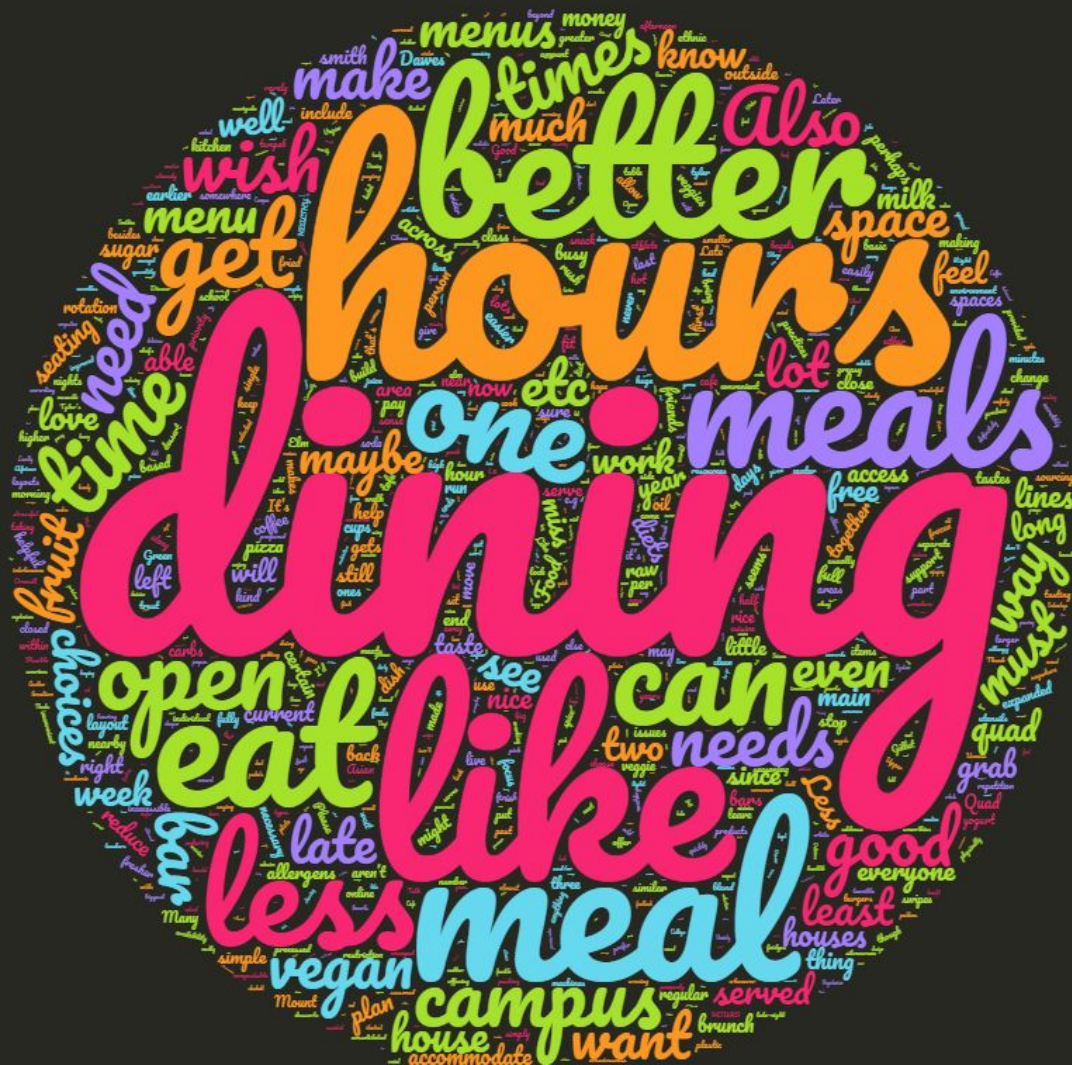


**What does your Ideal Dining System
look like?**

Smith Dining

Total Respondents vs. Ideal Dining







QUESTIONS?

THANK YOU

