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

Real Food

The sum of all food purchases, broken down into Real Food A, B, and Conventional.

- 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

*Pending Verification

Smith College Real Food %

<table>
<thead>
<tr>
<th>Fiscal Year</th>
<th>Real Food Challenge % (of total food expenditures)</th>
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</thead>
<tbody>
<tr>
<td>2015</td>
<td>10.00%</td>
</tr>
<tr>
<td>2016</td>
<td>15.00%</td>
</tr>
<tr>
<td>2017</td>
<td>25.00%</td>
</tr>
<tr>
<td>2018</td>
<td>30.00%</td>
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<tr>
<td>2019</td>
<td>36.00%</td>
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</table>
REAL FOOD CHALLENGE

- 26% Real Food
- 3% meets at least two criteria
- 17% from within 250 miles of Smith College

Real Food Challenge Criteria over time

- Local & Community Based
- Ecologically Sound
- Certified Humane
- Certified Fair

Graph showing the percentage of food meeting each criteria from 2016 to 2019.
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

<table>
<thead>
<tr>
<th>Year</th>
<th>Northeast Regional Food Purchases</th>
<th>Western MA Food Purchases</th>
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</thead>
<tbody>
<tr>
<td>2015</td>
<td>$224,610.00</td>
<td></td>
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<tr>
<td>2016</td>
<td>$287,970.90</td>
<td></td>
</tr>
<tr>
<td>2017</td>
<td>$523,852.64</td>
<td></td>
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<tr>
<td>2018</td>
<td>$668,444.21</td>
<td>$910,108.39</td>
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<tr>
<td>2019</td>
<td>$850,003.74</td>
<td>$875,796.37</td>
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</table>
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...

THE SUSTAINABLE FOODS SHOWCASE EVENT

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

<table>
<thead>
<tr>
<th>Rank</th>
<th>Institution</th>
<th>Score</th>
<th>Type</th>
<th>Location</th>
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<tbody>
<tr>
<td>1</td>
<td>University of Winnipeg</td>
<td>89.0%</td>
<td>Master’s</td>
<td>Winnipeg, MB</td>
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<tr>
<td>2</td>
<td>University of Connecticut</td>
<td>70.6%</td>
<td>Doctoral</td>
<td>Storrs, CT</td>
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<tr>
<td>3</td>
<td>University College Cork - National University of Ireland, Cork</td>
<td>69.9%</td>
<td>Doctoral</td>
<td>Cork, Ireland</td>
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<tr>
<td>4</td>
<td>Columbia University</td>
<td>62.5%</td>
<td>Doctoral</td>
<td>New York, NY</td>
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<tr>
<td>5</td>
<td>Antioch College</td>
<td>62.3%</td>
<td>Baccalaureate</td>
<td>Yellow Springs, OH</td>
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<tr>
<td>6</td>
<td>Smith College</td>
<td>62.1%</td>
<td>Baccalaureate</td>
<td>Northampton, MA</td>
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<tr>
<td>7</td>
<td>University of Washington, Seattle</td>
<td>61.1%</td>
<td>Doctoral</td>
<td>Seattle, WA</td>
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<tr>
<td>8(t)</td>
<td>Eastern Connecticut State University</td>
<td>59.0%</td>
<td>Master’s</td>
<td>Willimantic, CT</td>
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<tr>
<td>8(t)</td>
<td>Lafayette College</td>
<td>59.0%</td>
<td>Baccalaureate</td>
<td>Easton, PA</td>
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<tr>
<td>8(t)</td>
<td>Mohawk College</td>
<td>59.0%</td>
<td>Associate</td>
<td>Hamilton, ON</td>
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</table>
SGA Student Survey for Residential Experience Working Group
What are your Dining Priorities?
Dining Priorities

What are your dining hall priorities

1st, 2nd and 3rd

- Food/Eating a meal
- Flexible hours that fit my schedule
- Accommodations that meet my dietary needs
- Space to hang out with my friends, housemates, and colleagues
- A great layout
- Space to do homework or group work over meals
What are your dining values?
Dining Values

What do you Value in a dining program

1st, 2nd and 3rd

- Abundance of choice and options
- Inclusive of all diets
- Flexible to my dining habits
- Sustainable in sourcing local and fair food
- Environmentally conscience in operating with reduced waste and energy
- Accessible to all guests
- Community focused events and meals
What do you like about Smith Dining
What does your Ideal Dining System look like?
THANK YOU