

**Ethical Food Sourcing:
The University Context**
Includes:
Research Report

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ETHICAL FOOD SOURCING: THE UNIVERSITY CONTEXT FINAL REPORT

INTRODUCTION

The purpose of this project was to continue and extend the creation of a database of case studies where fair trade and other ethical sourcing policies have been successfully adopted at universities across Canada. The previous report analyzed 10 universities across Canada providing a brief outline of their individual campus food systems and any type of ethically sourced food options. The report included background information concerning the fundamentals of ethical food sourcing, and any related terms and definitions. The focus of this year's continuation of the database was to broaden the range of schools covered, and gain a better understanding of the trend of ethical food sourcing in universities across the country. In conjunction with Yolanda Jones, and feedback from Barb Woolner and Paula Anderson a research agreement outlined specific goals for the project including:

- Background information will be reviewed
 - Fair Trade
 - Ethical Sourcing
- Addition of University case studies to the existing database
 - The origin of change for university policy (i.e.: Food, Ethical Food Sourcing, No Sweat and Worker Rights)
 - Parties responsible for initiation of policy change within university infrastructure
 - Success Stories of ethical food sourcing in policy implementation
 - Detailed breakdown of struggles encountered in universities nationwide
- Revision and suggestions for improvement

METHODOLOGY

To begin our study, we began by contacting several Universities across Canada via email to establish a connection, in order to organize as many interviews as possible. Literature reviews were then conducted to analyze historical background information on ethical food sourcing as well as current global initiatives that were relevant to the study. From there we began constructing an informal interview process that would be used to extract direct information from individual University students and involved faculty. Additional research was done compiling newspaper articles, ethical purchasing policies and organizational reports about initiatives at selected Universities. Once the information was collected analysis and write ups were completed for individual case studies. The majority of information at this point has come from web based research – as we are currently waiting to complete all interviews.

REVISION

Through careful analysis of last year's project we feel the background research is in-depth and complete however the sentence structure and wording in section 4.0, 5.0, 6.0, and 7.0 needs revision.

As we have added:

- Brock University
- Dalhousie University

*please provide -
this was requested*

- University of Northern British Columbia
- McGill University
- University of Victoria
- University of Windsor

Studies to the database, two more key terms were added to the list as they are seen as key variables in our scope of ethical food sourcing.

Key Research Terms:

No Sweat Policies – Working Towards fair and ethical working conditions for all workers. Support companies that treat their employees well and pay them a living wage. Demand the right to allow unionization of workers.

Organic – As described by the Government - of Canada Foods and other agricultural products shall refer to organic production methods only if they come from a farm system employing management practices that seek to nurture ecosystems in order to achieve sustainable productivity; and that provide weed, pest and disease control through a diverse mix of mutually dependent life forms, recycling of plant and animal residues, crop selection and rotation, water management, tillage and cultivation (To receive certification a number of more specific and technical actions need to be taken).

Brock University - St. Catharine's, Ontario

Population: 17,000

Food Service Provider: Sodexo

Ethical Sourcing Initiatives

Fair Trade Coffee and Tea
Rainforest Coffee

Discussion

Sodexo is the exclusive caterer at Brock University, however we are still waiting for approximate dates, and the length of this partnership is unknown. Unfortunately the Sodexo administration declined any interviews, but we were unable to find more information via telephone and email from the human resource department. Since the 1990's there has been a movement across the United States as well as Canada, concerning sweatshops and unfair labour. Since Brock University has become aware of the issue, it has created its own ethical purchasing policy and is "committed to conducting its business affairs in a socially responsible and ethical manner that is consistent with its own educational, research, and community goals." We were not able to find out who put the policy together but it was under the responsibility of the Universities Vice-President of Finance & Administration. The initial scope of Brock Universities Ethical Purchasing Policy includes Fair Trade certified coffee and tea, and is available on Campus (we were unable find exact dates to which the University began carrying the Fair Trade products). The University also now carries coffee that carries as Rainforest Alliance certified seal. The Rainforest Alliance is a non-profit organization based in New York City, and to receive a seal the coffee must meet their standards for "sustainability that conserve wildlife and wildlands and promote the well-being of workers and their communities." We recognize that the parameters around these standards are broad and we are looking for more exact information to help define and explain these standards. Finally any apparel bearing the University name and or logo, that is purchased or sold by the University must meet the ethical purchasing policy (We are working towards finding more specific information that will explain what exact changes were made in order to meet the necessary requirements of the policy).

*this is a final not
this research should have
already been done!*

Relevant Resources:

University of Brock Sustainability - <http://www.brocku.ca/foodservices/sustainability%20.php>

University of Brock Ethical Purchasing - http://www.brocku.ca/purchasing/policy_procedures/EthicalPurchasingPolicy.pdf

Rainforest Alliance - <http://www.rainforest-alliance.org/about.cfm?id=mission>

Dalhousie University – Halifax, Nova Scotia

Population: 15, 440

Food Services Provider: ARAMARK

Ethical Sourcing Initiatives at Dalhousie

- ✓ Farm-to Table Initiative at Dalhousie.
- ✓ Long-Standing agreements with various Sustainability Organizations in Nova Scotia and abroad.

The majority of the on-campus food services at Dalhousie are run by ARAMARK, a wide-scale food provider that services many universities across Canada. There has been a sufficient amount of background research already established in this database about the initiatives and services that this food provider delivers to other universities, but there are some unique partnerships with the Dalhousie food services department that bring ethical food alternatives to the students and staff on campus.

In support of local farmers and the community around Halifax, ARAMARK at Dalhousie has established the Farm-to Table program as part of their locally grown preferential purchasing system. Partnered with area growers, this initiative purchases a wide variety of locally grown food including pork, fish, chicken, dairy, beef, and more. This program satisfies Dalhousie's strive towards sustainability through enhancing the local economy by purchasing locally, and reducing their ecological footprint creating less emissions bringing healthy food from a shorter distance.

There is no definite mission statement regarding the Dining Services at Dalhousie's commitment to delivering sustainable food on campus, but the partnership with ARAMARK has been well received in fulfilling the expectations for ethically sourced food. Further, there is a strong correlation with various local and national organizations that enable Dalhousie to maintain its dedication to sustainable dining. The Sustainable Campuses project aims to encourage the students of Dalhousie to lead initiatives on the campus toward improving social, economic, and environmental conditions. The Ecology Action Centre has been an active contributor to the health and sustainability of the Nova Scotia environment for over 35 years, and makes strong use of science in communicating to the public. The Ecological Action Centre carries out projects and studies on many environmental issues in the Halifax area including studies on marine and coastal environments, building green initiatives in the area, transportation, climate change, and most relevant to this database – food. The reports, results, and findings from these studies are then broadcasted to the general public. The university also has a relationship with the Food Alliance, a non-profit organization that promotes sustainable agriculture through recognizing the farmers who are responsible for production of food in environmentally and socially responsible manors.

Discussion

Despite the establishment of many student-run initiatives, and the evidence of a definitive ethical purchasing policy, Dalhousie University has been able to integrate various aspects of sustainable food through collaboration with its food service provider, local organizations, and private owners and farmers to allow access to healthy, responsible dining to the staff and students. There is currently no access to Dalhousie's individual food policy through online resources, and contact with food services personnel in upcoming interviews will hopefully clear up issues surrounding that topic, and provide further insight into ethically sourced food options on campus.

Relevant Online Resources:

<http://www.campusdish.com/en-us/CA/Dalhousie>

are you still
considering this
your draft

McGill University – Montreal, Quebec

Population: 32 500 Students
15 400 Faculty and Staff

Food Service Provider: Martlet Meal Plans

Ethical Sourcing Initiatives at McGill:

- ✓ McGill Farmers Market
- ✓ Community outreach through Santropol Roulant (Non-profit Organization)
- ✓ Edible Campus

Every fall for a few weeks, at the McGill campus in downtown Montreal a farmers market is held that provides students, staff, and the community with the opportunity to buy fresh, healthy, locally grown food directly from the farmer. The farmers market is used as a means of engaging the community and the student body in personal, social, and ecological food sustainability initiatives. Developed from an influential conference known simply as the Rethink conference in early 2008, the market is a continuation of the partnership between undergraduate and graduate students, the student society of McGill University, and the McGill Food and Dining services. The main purpose of the market is to support sustainable agriculture and community building by means of communication, participation, and learning in the fall market, and the overall planning process that is carried out yearlong. This initiative gives the students and staff an alternative to the dining options provided by the university, and allows for a stronger integration of sustainable food,

One of the most influential groups that are involved in the food services to a degree at McGill is Santropol Roulant, a non-profit organization with a strong focus on addressing the health and food security needs of the community. This organization works closely with McGill university in many aspects to serve the community and provide greater food security. One of their main collaborations with McGill is the Edible Campus project.

Perhaps the largest impact that the university has towards ethical food in the community and within the campus is the development of the Edible Campus, an initiative that demonstrates how sustainability, food security, and environmental quality can be linked through innovative urban design to produce food. Students and members of NGO's like Santropol Roulant looked at ways to take advantage of underutilized areas on campus such as paved areas, rooftops, backyards, vacant lots, and turn them into a means of productive urban growing. By integrating such techniques as vertical growing, containerized growing, and rooftop gardens, Edible Campus quickly grew, and eventually won the 2008 National Urban Design Award for innovation. This project could not have been completed without the partnership between the university students and the NGO's, specifically Santropol Roulant. The Edible Campus produces some 180 kg of produce every season, all of which reaches the community and university members through the help of Santropol Roulant who are responsible for making the produce available. The university provides the space and innovative designs for the growing to take place, while volunteers tend to the gardens during the summer, and deliver the produce to the

community. Roughly 80 customers of the produce are within an 8km radius of the Edible Campus, ultimately reducing travel emissions.

Discussion

These innovative ideas are an example of a University being proactive in their quest for sustainable food alternatives. Food grown directly on campus has a number of benefits by allowing university members to become involved in food production and security, and allowing ethically sourced food to be available to the direct community. If one factor is apparent, it is essential for universities and communities groups to develop relationships for an effective food project to survive and serve the overall community. Any institution that aims at developing their own means of locally and ethically grown food can do so by following the steps set out by schools like McGill. More information surrounding dates of establishment, benefits, and obstacles to ethically sourced options at McGill may be collected during interviews.

Relevant Online Resources:

<http://www.mcgill.ca/mchg/projects/ediblecampus/>
<http://ssmu.mcgill.ca/santropol/santropol.html>

University of Northern British Columbia – Prince George, British Columbia

Population: 4276

Food Service Provider – Eurest Dining Services Campus Service (Apart of the Compass Group)

Ethical Food Source Policy?

Ethical Sourcing Initiatives

- all card board, can and plastic are recycled
- we only use sustainable seafood
- we use recycled paper products
- non bleached napkins
- 90% food served on china
- wooden stir sticks
- no bleach on sight
- summer time herbs grown on sight
- bring your own cup save 10 cents
- All food product and coffee grounds are recycled on sight.
- we have just installed low flow dishwasher

Discussion

The university provides a 10 cent discount to those bring there own coffee and or tea mug. The university began carrying fair trade coffee approximately 3 months ago (September 2008) according to the current Campus Director (?) the reason for carrying fair trade coffee is largely in part do to a 'push' by the student body.

Relevant Resources

UNBC food services <http://www.unbc.ca/foodservices/>

University of Victoria – Victoria, British Columbia

Population: 19,500

Food Service Provider – In-House (for as long as anyone can remember)

Ethical Food Source Policy?

- Human Rights, Equity, and Fairness Policy

Ethical Sourcing Initiatives

- Organic
- Local
- Fair Trade

Discussion

As an in-house food system the University of Victoria carries locally sourced, organic, and fair-trade products. Since the moderately large University is on an island, it makes sourcing locally food difficult – the University works hard to provide as much local food as it can. They are currently sourcing their meat from the Cowichan Valley (located on the island) approximately 40 km away from the University. The online resources for the University of Victoria did not present any information about ethical food policies and initiatives on campus. Also, the staff were unable to offer any further detail about campus policies.

Relevant Resources

University of Victoria Policies <http://web.uvic.ca/uvic-policies/pol-1000/1105.html>

University of Windsor - Windsor, Ontario

Population: 16,000

Food Service Provider: In-House (Department of Food Services)

Ethical Sourcing Initiatives

Fair Trade Coffee and Tea
Styrofoam Free
Lug-a- Mug Discount
Supporting Local Suppliers

Discussion

In 1990 the University of Windsor left Marriott catering services, and began an in-house food system. Unfortunately we were unable to find any more details that might explain this process.

Department of food services currently provides certified organic fairly traded coffee as an alternative choice in several of the campuses distributing locations. The Lug-a-Mug discount similar to the one at Trent allows individuals to receive a 10 percent discount on every beverage, serving as an incentive to reduce waste of plastic and Styrofoam cups. The Campus is Styrofoam free in all Food Service Locations, and has been since 1994. Unfortunately we were unable to find out how they made this change to Styrofoam free however we do know that as a replacement they use standard glass and porcelain dishware. The Department of Food services is also committed to supporting local suppliers - purchasing their products - seasonal produce whenever possible (Because of the Windsor Climate they are not able source food locally year round but they do when it is convenient.

Relevant Resources:

University of Windsor Sustainability -
[http://www.uwindsor.ca/units/AEC/Hospitality/foodServices.nsf/831fc2c71873e46285256d6e006c367a/534abdce82c1ed878525734d00661a0b/\\$FILE/Sustainability%20Initiative.s.pdf](http://www.uwindsor.ca/units/AEC/Hospitality/foodServices.nsf/831fc2c71873e46285256d6e006c367a/534abdce82c1ed878525734d00661a0b/$FILE/Sustainability%20Initiative.s.pdf)

Bibliography:

University of Windsor Food Services
<http://www.uwindsor.ca/units/AEC/Hospitality/foodServices.nsf/inToc/F12736977B1981968525744400680442?OpenDocument>

FUTURE RESEARCH

The interviews that were conducted following the draft product were helpful in obtaining information that was unavailable through online resources. Specific information for University of Victoria and University of Northern British Columbia was developed through contact with personnel on campus. Future students will have an advantage as the database begins to grow. As the database becomes larger, fewer institutions need to be researched. This will mean that the scope and targets of the research will become increasingly evident earlier in the semester. One main obstacle that was encountered was the major time constraints to the project. This year took almost half the semester for groups to be defined and projects outlined in class and with community hosts. It may be beneficial for contacts to be made early in the semester, so that interviews can be conducted well in advance in the future. There is no substitute for tangible interview information. Attached is a copy of the intended interview questionnaire that was to be used for this year's research study. It may serve as good basis for future studies to make the transition into the ongoing database more easily accessible.

this was already discussed & dealt with in draft
that your dates are a little off here

APPENDIX

Ethical Food Sourcing Interview Questions

1. Is there a food policy that implements any form of ethical food sourcing? (ex. Fair trade products)
2. If your policies include ethical sourcing, when were they established, and how have they changed?
3. What type of on-campus initiatives are organized to encourage ethical food sourcing at your university? (Ex. Farmers markets)
4. Do you feature organically grown, or any type of organics at your cafeterias, etc.?
5. Who are the organizations or parties involved in establishing your food policy?
6. What have been some obstacles in implementing ethical food sourcing on your campus?
7. What have been some benefits that have resulted in the use of ethically sourced foods at the university, if any?
8. Do any of the food facilities on campus purchase food that is locally grown?
9. Are there any initiatives put in place for sourcing fair trade products that are not included in the university food policy?
10. Are there any NGO's in the community that have been involved in the development of the food system, and/or have they made any effort to improve that system?

Additional Comments: