

COLLEGE SUSTAINABILITY REPORT CARD 2011

Dining Survey

For each question, please choose the response that best represents the sustainability policies and programs in dining operations at your institution. Some questions have additional information highlighted in blue below the question. If you cannot find information for a particular question, please leave that question blank.

The response to this survey should be **only** in reference to practices in on-campus dining facilities run by your dining services department or primary dining management company (e.g. Aramark, Bon Appétit, Sodexo). Your response should **not** include information about retail operations run by third-party vendors operating in on-campus food courts (e.g. Starbucks, McDonald's, Chic-fil-A).

Due to publication deadlines, we would appreciate receiving your responses by July 21, 2010. Please submit your response through our web-based survey system.

1) Total annual food budget (2009-2010).

Additional information:

Please indicate your total annual food budget based on the 2009-2010 academic year. We ask for this information in order to assess purchasing of local and sustainably-produced foods in relation to your overall food budget.

\$

Check this box if you would prefer that this number not be published.

2) Please indicate the dollar amount spent in the 2009-2010 academic year on products within each category below.

Additional information:

"Fruits and vegetables" includes canned, frozen, or fresh produce. "Eggs" includes shell eggs as well as liquid eggs.

Fruits and vegetables	\$
Dairy	\$
Eggs	\$
Meat and poultry	\$
Seafood	\$
Coffee	\$

Locally Grown and Produced Food

3) Please check items that you purchase from local growers or processors.

We define "local" food as food that has been grown, raised, produced, or processed within 150 miles of the campus.

- Vegetables
- Fruits
- Milk
- Processed dairy products (ice cream, cheese, yogurt, butter)
- Grains and beans
- Meat
- Poultry

- Eggs
- Seafood
- Baked goods
- Granola/cereal
- Maple syrup, honey, etc.
- Beverages
- Sauces, spreads, hummus, salad dressing, etc.
- Other. Describe:

4) What dollar amount of the 2009-2010 food budget was spent on purchasing food that was grown or raised locally?

Additional information:

Locally grown or raised foods are defined as foods that were entirely produced within 150 miles of the campus. Locally grown or raised foods might include items such as fresh fruits and vegetables, milk, grains and beans, eggs, meat, and sometimes seafood.

\$

5) From how many local farms or growers do you purchase food (excluding on-campus farms/gardens)?

Number from which you purchase directly	<input style="width: 95%; height: 15px;" type="text"/>
Number from which you purchase through a distributor	<input style="width: 95%; height: 15px;" type="text"/>
Please specify name and location of distributor:	

6) How much did you spend in the 2009-2010 academic year on purchasing food that was processed locally?

Additional information:

Locally processed foods may be from ingredients that are not local, but were produced or processed within 150 miles of the campus. Locally processed foods might include items such as baked goods, dairy products such as yogurts and cheeses, condiments, and sweeteners.

\$

7) From how many local processors do you purchase (excluding on-campus farms/gardens)?

Number from which you purchase directly	<input style="width: 95%; height: 15px;" type="text"/>
Number from which you purchase through a distributor	<input style="width: 95%; height: 15px;" type="text"/>
Please specify name and location of distributor:	

8) Do you source any food from an on-campus farm or garden?

- No
- Yes. Describe below.

Source	Items procured	Dollar amount spent
<input style="width: 95%; height: 15px;" type="text"/>	<input style="width: 95%; height: 15px;" type="text"/>	\$ <input style="width: 95%; height: 15px;" type="text"/>

Organic and Sustainably Produced Food

9) Please check items that you purchase that are organically grown or produced:

"Organically grown or procured" can be defined accord to USDA or Quality Assurance International standards.

- Vegetables
- Fruits
- Milk
- Processed dairy products (ice cream, cheese, yogurt, butter)
- Grains and beans
- Meat
- Poultry
- Eggs
- Seafood
- Baked goods
- Granola or cereal
- Maple syrup, honey, etc.
- Beverages
- Sauces, spreads, hummus, salad dressing, etc.
- Other:

10) How much did you spend on organically grown or produced food in the 2009-2010 academic year? \$

Please note: For questions 11-14, please indicate the percentage based on dollar amount spent in the 2009-2010 academic year.

11) Do you purchase cage-free/free-range eggs and/or confinement-free animal products?

Additional information:

If you purchase cage-free/free-range eggs and/or other confinement-free animal products, please indicate the percentage of each product purchased that is confinement-free. The percentage should be based on the total dollar amount spent on that product for the 2009-2010 academic year. For example, if your campus purchases \$100,000 worth of beef each year, and spends \$10,000 on pasture-raised beef, you would indicate that 10 percent of beef purchased is pasture-raised.

- No
- Yes. Please provide details below:

	Product name	Percentage purchased	Additional comments
Cage-free/free-range eggs:		%	
Confinement-free product 1:		%	
Confinement-free product 2:		%	
Confinement-free product 3:		%	
Confinement-free product 4:		%	

12) Do you purchase any vegetarian-fed animal products?

Additional information:

If you purchase vegetarian-fed meat products, please indicate the percentage of each product purchased that is vegetarian-fed. The percentage should be based on the total dollar amount spent on that product for the 2009-2010 academic year. For example, if your campus purchases \$100,000 worth of beef each year, and spends \$10,000 on grass-fed beef, you would indicate that 10 percent of beef purchased is vegetarian-fed.

- No
- Yes. Please provide details below:

	Product name	Percentage purchased	Additional comments
Vegetarian-fed product 1:		%	
Vegetarian-fed product 2:		%	
Vegetarian-fed product 3:		%	
Vegetarian-fed product 4:		%	
Vegetarian-fed product 5:		%	

13) Do you purchase hormone- and antibiotic-free meat and/or dairy products?

Additional information:

If you purchase hormone- and antibiotic-free meat and/or dairy products, please indicate the percentage of each product purchased that is hormone- and antibiotic-free. The percentage should be based on total dollar amount spent on that product for the 2009-2010 academic year. For example, if your campus purchases \$100,000 worth of milk each year, and spends \$10,000 on hormone- and antibiotic-free milk, you would indicate that 10 percent of milk purchased is hormone- and antibiotic-free.

- No
 Yes. Please provide details below:

	Product name	Percentage purchased	Additional comments
Hormone-free product 1:		%	
Hormone-free product 2:		%	
Hormone-free product 3:		%	
Hormone-free product 4:		%	
Hormone-free product 5:		%	

14) Do you purchase seafood that meets Monterey Bay Aquarium Seafood Watch guidelines and/or Marine Stewardship Council Blue Ecolabel standards?

Additional information:

Please indicate whether or not you purchase seafood that meets the Monterey Bay Aquarium Seafood Watch guidelines or Marine Stewardship Council Blue Ecolabel standards, as well as the percentage of total seafood purchased that meets the standards. If you purchase seafood that meets the guidelines of another third-party sustainable fisheries standard, please offer an explanation and supporting information about the standard.

- No
 Yes. Please provide details below:

	Product name	Percentage purchased	Standard used	Additional comments
Seafood product 1:		%		
Seafood product 2:		%		
Seafood product 3:		%		
Seafood product 4:		%		
Seafood product 5:		%		

15) Do you offer specifically labeled vegan entrees on a regularly scheduled basis?

Please indicate whether your school offers specifically labeled vegan entrees. If yes, please provide the average number of labeled vegan meals offered each week.

- No
 Yes. Average number of meals offered each week:

16) Please list and give the dollar values for any other sustainably produced food items you purchase that are not included above:

Product name	Dollar amount	Additional comments
	\$	
	\$	
	\$	
	\$	
	\$	

Fair Trade Products

17) Do you purchase Fair Trade Certified coffee?

Additional information:

Please indicate whether fair-trade coffee is served on campus. If so, note whether it is made available at some locations, all locations, or if fair-trade coffee is exclusively served on your campus. If you purchase coffee that meets the guidelines of another third-party sustainable coffee production standard (e.g. Rainforest Alliance Certification), please offer an explanation and supporting information about the standard.

- No
- Yes, some fair-trade coffee is purchased, but is not available at all coffee-serving locations.
- Yes, fair-trade coffee is available in all coffee-serving locations on campus, but non-fair trade coffee is also served.
- Yes, only fair-trade coffee is served on campus.
- We serve coffee certified by another third-party sustainable production standard. Description of standard and amount served on campus:

18) Do you purchase other Fair Trade Certified food products?

- No
- Yes. Check all that apply:

<input type="checkbox"/> Chocolate
<input type="checkbox"/> Tea
<input type="checkbox"/> Bananas
<input type="checkbox"/> Other. Please describe:

Dishware and Eco-Friendly Incentives

19) If you offer disposable dishware at your dining services locations, please indicate materials used. Check all that apply.

- Plastic
- Polystyrene (styrofoam)
- Post-consumer recycled content
- Biodegradable/compostable
- Other. Please describe:

20) Do your dining facilities offer discounts or cash incentives to individuals who use reusable dishware, bring a bag, or bring reusable containers?

Additional information:

Please indicate which incentives are offered by your dining services for the use of reusable dishware, reusable bags, or the use of reusable to-go containers. Check all that apply, and describe. For example, a description for the “reusable mug” category could be: “We offer a \$0.50 discount on all coffee purchases for individuals bringing a reusable mug.”

- No
 Yes. Please indicate items for which incentives are offered, and describe the incentives below:

	Description
<input type="checkbox"/> Reusable bag	
<input type="checkbox"/> Reusable dishware	
<input type="checkbox"/> Reusable mug	
<input type="checkbox"/> Reusable to-go container	
<input type="checkbox"/> Other	

Food Composting and Waste Diversion

21) Do your dining facilities compost pre-consumer food scraps?

Additional information:

Please indicate whether pre-consumer food scraps are composted on campus. If so, provide data on the percentage of meals for which the food scraps are composted. For example, if only dinner and lunch food scraps are composted, the answer would be 66 percent. If only one dining hall composts pre-consumer food scraps, but it accounts for 80 percent of meals on campus, then the answer would be 80 percent (assuming it composts the entirety of its pre-consumer food scraps).

- No
 Yes. Please describe below.

Percentage of meals for which pre-consumer food scraps are composted	Additional information
%	

22) Do your dining facilities compost post-consumer food scraps?

Additional information:

Post-consumer composting is dependent on the consumer actively depositing waste into the appropriate receptacle. It is assumed that not all post-consumer scraps will make it into the compost bin; therefore, we ask for the percentage of meals for which this option is made available.

- No
 Yes. Please describe below:

Percentage of meals for which post-consumer composting is available	Additional information
%	

23) Do your dining facilities donate excess food to a food bank, soup kitchen, or shelter?

- No
 Yes. Please describe below:

24) Do your dining facilities have a trayless dining program?

- No
 Yes. Please provide details below.

Percentage of meals served on campus that are trayless:

Year trayless program was started:

Additional comments:

25) Please tell us about any other steps your dining facilities have taken to reduce waste.

Mark all that apply and describe in the space provided.

- Food waste audit or study
 Recycling used cooking oil for biodiesel production
 Removal of bottled water from all facilities operated by dining services
 Other. Describe:

Recycling of Traditional Materials**26) Please indicate which traditional materials your dining facilities recycle. Check all that apply.**

Please discuss only the materials you recycle specifically in the dining facilities. We ask about materials recycled campus-wide in a separate survey. Please do not include electronics in this listing, as this is also asked in a separate survey. Recycling of used cooking oil for biodiesel production should be described in Question 25.

- None
 Aluminum
 Cardboard
 Glass
 Paper
 Plastics (all)
 Plastics (some)

Other. Please list:

27) Are recycling receptacles located throughout dining locations?

- No
 Yes. Please describe:

28) What is the dining services' current waste-diversion rate (the percentage of recyclable/compostable waste diverted from traditional disposal)?

Please provide information specifically about your dining services' operation. If information is unavailable, leave blank. Do not use the overall diversion rate for the campus-wide recycling program.

%

Affiliations

*Please note: Questions 29-30 are for informational purposes only; responses will **not** be included in the Report Card evaluation process.*

29) Indicate whether your dining services are contracted or school-operated.

- Contracted
 School-operated
 Other. Describe:

30) Is the dining services director, or another dining services staff person, a member of any campus-wide environmental/sustainability initiatives or committees at your school?

No

Yes. Please describe:

PLEASE NOTE: A popular feature of the Green Report Card website is the ability to view each school's full survey responses online. Accordingly, we plan to post the completed surveys on www.GreenReportCard.org as a link from each school's profile page. If you would prefer that the full text of your survey not be published, please let us know. (We will still publish relevant excerpts from the survey in your school's profile.) To opt out of online publication of your full survey response, please enter your name below:

Thank you for completing the dining survey for the College Sustainability Report Card 2011. We greatly appreciate your participation.