

University of Massachusetts Amherst

Worcester Dining Commons 669 North Pleasant Street Amherst, MA 01003-9301 Sustainability Department of Auxiliary Enterprises

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Dear AASHE STARS reviewers.

I am pleased to affirm that the University of Massachusetts Amherst has signed the Real Food Campus Commitment in 2013, thereby becoming the largest campus foodservice provider to sign on to date.

By signing this commitment, the UMass Amherst pledges to buy at least 20% real food annually by 2020 and thereby use our tremendous purchasing power to support a healthy food system that strengthens local economies, respects human rights, ensures ecological sustainability, and facilitates community involvement and education.

"Real Food" recognizes that our food system should be inclusive and nourishing for consumers, producers, our communities and our earth. The idea of "Real Food" is beyond "local", "green" or "slow" food. It is instead a culmination of all of these ideas into one holistic term. If a piece of food is community based, ecologically sound, humanely raised, and/or fairly traded, it can be called "Real Food." To ensure the highest quality food, third party certifications independent of the purchasing institution and the provider must be acquired.

I truly believe that by signing on to the Real Food Campus Commitment, UMass Amherst can leverage our buying power to make a tremendous impact on our supply chains. Equally exciting for us, our motivated students supporting Real Food at UMass provide outreach, education, and leadership training opportunities for their peers across campus. Their initiative and passion is truly inspiring, and it is what makes UMass' Real Food Challenge organization special.

Please do not hesitate to follow up with our Sustainability Manager, Rachel Dutton (413-545-3268), for more information about this wonderful program.

Sincerely,

Ken Toong

Executive Director, UMass Auxiliary Enterprises

University of Massachusetts Amherst