



SUSTAINABLE FOOD

Sustainable food products support the long-term maintenance and restoration of ecosystems and agriculture for future generations. CDS understands the power and centrality of food in our daily lives and recognizes that the foods we choose to serve have a direct impact on our health, culture, environment and local economies. We are committed to changing the culture of food by nourishing guests with menus that emphasize sustainable, fresh, whole foods that are raised, grown, harvested and produced locally whenever possible. With each passing year, we seek to find new ways to enhance sustainable food sourcing and educational touch points.

BEST PRACTICES

- Purchase products from within a 250-mile radius of campus, giving preference to North Carolina vendors, whenever the quality and quantity fits CDS' needs and meets financial goals.
- Regularly track sustainable food purchases (local, third-party certified, and North Carolina based). During the 2013-14 school year, CDS purchased approximately 25.5% of food from producers and distributors that meet these requirements.
- Seek out third-party certified options, including organic, fair trade, Rainforest Alliance, humane, grass-fed, Animal Welfare Approved, and "Best Choice" as defined by Monterey Bay Seafood Watch.
- Partner with UNC students to participate in the [Real Food Calculator](#), consistently raising the percentage of "real food" purchases each year. Analysis from September 2013 revealed that 23.4% of total food purchases and 26% for February 2014 qualified as, "Real Food."
- Utilize a weekly sustainable foods rotation in the dining halls to expand sustainable food offerings, which are flagged on digital menus and the CDS website.
- Emphasize sustainability at 1.5.0., a CDS retail location dedicated to serving sustainable foods.
- Feature Meat "Less" Mondays at both dining halls by reducing meat options and increasing vegetarian and vegan offerings every Monday. Additionally, a variety of vegetarian and vegan options are available daily in the dining halls and food courts.

NORTH CAROLINA PURCHASING

Local foods strengthen and support small farms and local economies, increase the ease of traceability, and reduce the amount of carbon output associated with transportation primarily by fossil fuels. Over the last several years, CDS has increased partnerships with North Carolina producers and distributors. Overall, North Carolina purchases accounted for 20.6% of total food purchases in the 2013-14 school year.

- Produce is largely sourced from Freshpoint, providing the campus community with apples, peaches, greens, and other fresh items from North Carolina farmers.
- The Carolina Egg Company® supplied CDS dining halls with \$123,800 worth of organic cage-free eggs during the 2013-14 school year.
- Firsthand Foods®, a Durham-based company founded by UNC-Chapel Hill graduates connects CDS with North Carolina's pasture-based livestock producers.

1.5.0. FRESH & LOCAL // Sustainable Food

CDS opened 1.5.0. in January 2010 in Lenoir Hall. For over four years, 1.5.0. has served the UNC community fresh, local and sustainable foods available in a quick and friendly style that follows through on CDS' commitment to sustainability. 1.5.0.'s seasonal menu features food that is locally grown, harvested, and freshly prepared by chefs who are trained in culinary sustainability. Menu items also include organic produce and grains, cage-free eggs, humanely-raised poultry, grass-fed beef, sustainably harvested seafood, and house-made breads, dressings, and sauces. In the 2013-14 school year, 1.5.0. has unveiled new branding to better convey its emphasis on fresh, local and sustainable food options.

