

SUSTAINABLE PROCUREMENT REPORT

2016-2017



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PROGRAM HIGHLIGHTS

- Received the **Gold Award in Sustainable Procurement** from the National Association of College and University Dining Services.
- Duke Dining's Residential Dining Facility, Marketplace, received a **3-Star Green Restaurant Certification from the Green Restaurant Association**.
- **Updated Duke Dining's Sustainability Plan** to clearly communicate priorities and to provide a space for measurable goal setting and tracking.
- Established a **2017 baseline** for its sustainable procurement efforts, allowing the program to set clear goals and track progress.
- Partnered with **5 new local farmers** that meet Duke Dining's sustainability requirements.

PERFORMANCE SUMMARY

31% of Animal Proteins were never treated with Antibiotics or Hormones



20% of all Food Purchases were Local



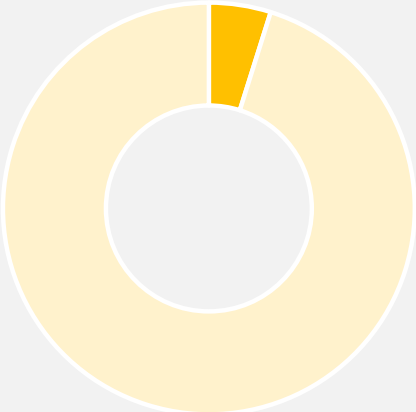
27% of Seafood was MSC Certified, Seafood Watch Best Choices/Good Alternatives, or Local



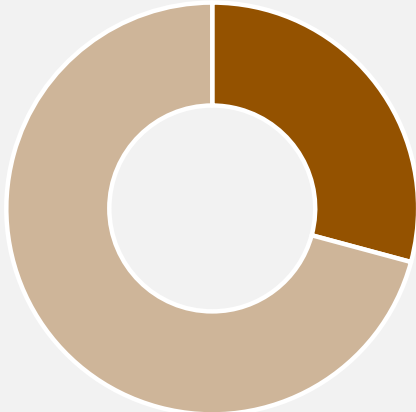
0% of Animal Products were Certified Humanely Raised



5% of all Food Purchases were Organic



29% of Coffee Purchases were Fair Trade



CATEGORIES + PRIORITIES

Food Item	Priority 1	Priority 2	Priority 3	Priority 4
Beef	Antibiotic, hormone, and growth promoter free	Certified Humanely Raised	Local (250 miles or state of North Carolina)	
Baseline	6.9%	0.0%	6.9%	
2018 Goal	10%	2%	10%	
Pork	Antibiotic, hormone, and growth promoter free	Certified Humanely Raised	Local (250 miles or state of North Carolina)	
Baseline	2.0%	0.0%	2.0%	
2018 Goal	10%	2%	10%	
Chicken	Antibiotic, hormone, and growth promoter free	Certified Humanely Raised	Local (250 miles or state of North Carolina)	Certified Organic
Baseline	73.8%	0.0%	73.8%	0.0%
2018 Goal	80%	2%	80%	2%
Turkey	Antibiotic, hormone, and growth promoter free	Certified Humanely Raised	Local (250 miles or state of North Carolina)	Certified Organic
Baseline	0.0%	0.0%	62.1%	0.0%
2018 Goal	2%	2%	65%	2%
Fish	Marine Stewardship Council Certified	Listed on Seafood Watch's "Best Choices" or "Good Alternatives" Lists	Local (250 miles or state of North Carolina)	
Baseline	12.2%	14.6%	2.4%	
2018 Goal	20%	20%	3%	

CATEGORIES + PRIORITIES

Food Item	Priority 1	Priority 2	Priority 3	Priority 4
Eggs	Certified Humanely Raised	Local (250 miles or state of North Carolina)		
Baseline	0%	10.4%		
2018 Goal	5%	15%		
Milk	From cows not treated with synthetic growth hormones like rBGH	Certified Humanely Raised	Local (250 miles or state of North Carolina)	Certified Organic
Baseline	100%	0.0%	97.0%	0.0%
2018 Goal	100%	5%	98%	2%
Produce	Local (Campus Farm, 250 miles, or state of North Carolina)	Organic Practice, Certified Organic, or meets stringent criteria of market leader		
Baseline	3.2%	2.1%		
2018 Goal	5%	5%		
Tea & Coffee	Locally Roasted (250 miles or state of North Carolina)	Fair Trade/Direct Relationship	Certified Organic	
Baseline	100%	29%	100%	
2018 Goal	100%	100%	100%	



NEXT STEPS

Opportunities Moving Forward

Focus on Beef and Pork Suppliers

Duke Dining currently has 2 beef suppliers and 2 pork suppliers that meet our “Never Ever” and local sustainability standards. Moving forward, identifying competitive suppliers that meet additional standards—specifically humanely raised—and offer a wider catalogue of products will be a valuable step forward.

Focus on Humanely Raised Animal Proteins

Currently, Duke Dining does not purchase any animal proteins that have been certified as humanely raised, specifically Certified Humane, Animal Welfare Approved, or Global Animal Partnership. In FY 2018, Duke Dining has an important opportunity to develop partnerships with businesses that have achieved these certifications.

Strengthen Partnerships with Local Produce Farmers through Farmer Foodshare

Duke Dining partnered with Farmer Foodshare in Summer 2017, and with this new partnership, we have an opportunity to develop more connections with local farms through their vast network of growers. These connections will allow Duke Dining to increase its purchase of local and organic produce.



NEXT STEPS

Learning Goals

At all scales—local, regional, national, and global—food systems are deeply complicated supply chains. In our effort to improve the sustainability of these systems, Duke Dining will set specific goals for understanding some of the many different issues that affect them. Additionally, we will intentionally educate the Duke Community on these issues, including both the individual’s role and the University’s role in addressing them.

Examples of food and sustainability issues include:

- Animal welfare standards, certifications, and how they’re applied
- Agricultural issues specific to North Carolina and the southeast—and how Duke Dining can help address them
- The relationship between food and climate change
- Seafood and sustainability



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