Log In



The Sustainability Tracking, Assessment & Rating System™ (STARS) is a transparent, self-reporting framework for colleges and universities to measure their sustainability performance.

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OP-6: Food and Beverage

Home / STARS Institutions / University of Michigan / June 30, 2015 / Purchasing

| Overall Rating          | Expired        |  |
|-------------------------|----------------|--|
| Overall Score           | Expired        |  |
| Liaison                 | Andrew Horning |  |
| Submission Date         | June 30, 2015  |  |
| <b>Executive Letter</b> | Download       |  |

## STARS v2.0

INSTITUTIONAL CHARACTERISTICS

INSTITUTIONAL CHARACTERISTICS

IC-1: Institutional Boundary

IC-2: Operational Characteristics

IC-3: Academics and Demographics

ACADEMICS

CURRICULUM

AC-1: Academic Courses

AC-2: Learning Outcomes

AC-3: Undergraduate Program

AC-4: Graduate Program

AC-5: Immersive Experience

AC-6: Sustainability Literacy Assessment

AC-7: Incentives for Developing

Courses

AC-8: Campus as a Living

Laboratory

RESEARCH

AC-9: Academic Research

AC-10: Support for Research

AC-11: Access to Research

ENGAGEMENT

CAMPUS ENGAGEMENT

**EN-1: Student Educators** 

EN-2: Student Orientation

EN-3: Student Life

EN-4: Outreach Materials and

**Publications** 

EN-5: Outreach Campaign

EN-6: Employee Educators

Program

EN-7: Employee Orientation

FN-8: Staff Professional

Development

PUBLIC ENGAGEMENT

EN-9: Community Partnerships

EN-10: Inter-Campus Collaboration

EN-11: Continuing Education

EN-12: Community Service

EN-13: Community Stakeholder Engagement

EN-14: Participation in Public

Policy

EN-15: Trademark Licensing

| University of Michigan |                 |                 |                   |  |  |  |  |
|------------------------|-----------------|-----------------|-------------------|--|--|--|--|
| OP-6:                  | <b>Food and</b> | <b>Beverage</b> | <b>Purchasing</b> |  |  |  |  |

| Status | Score   | Responsible Party               |  |
|--------|---------|---------------------------------|--|
| ✓      | Expired | Kenneth Keeler                  |  |
|        |         | Senior Sustainability Rep       |  |
|        |         | Office of Campus Sustainability |  |

Reporting Fields Credit Info

"---" indicates that no data was submitted for this field

Percentage of dining services food and beverage expenditures that are local and communitybased and/or third party verified:

12.75

A copy of an inventory, list or sample of sustainable food and beverage purchases:

An inventory, list or sample of sustainable food and beverage purchases:

Inventory can be found at:

Does the institution wish to pursue Part 2 of this credit (food and beverage expenditures for on-site franchises, convenience stores, vending services, or concessions)?:

Percentage of on-site franchise, convenience store, vending services, and concessions food and beverage purchases that are local and community-based and/or third party verified:

A copy of an inventory, list or sample of on-site franchise, convenience store, vending machine, and/or concessions food and beverage purchases that are sustainably produced:

An inventory, list or sample of on-site franchise, convenience store, vending machine, and/or concessions food and beverage purchases that are sustainably produced:

A brief description of the sustainable food and beverage purchasing program:

The University of Michigan has a goal of purchasing 20% of food in accordance with U-M Sustainable Food Purchasing Guidelines. More information can found at: http://www.ocs.umich.edu/pdf/SustainableFoodPurchasingGuideline.pdf http://www.housing.umich.edu/dining/sustainable

EN-16: Hospital Network

**OPERATIONS** 

AIR & CLIMATE

OP-1: Greenhouse Gas Emissions

OP-2: Outdoor Air Ouality

BUILDINGS

OP-3: Building Operations and

Maintenance

OP-4: Building Design and

Construction

OP-5: Indoor Air Quality

DINING SERVICES

OP-6: Food and Beverage Purchasing

Purchasing

OP-7: Low Impact Dining

**ENERGY** 

OP-8: Building Energy

Consumption

OP-9: Clean and Renewable Energy

GROUNDS

OP-10: Landscape Management

OP-11: Biodiversity

PURCHASING

**OP-12: Electronics Purchasing** 

**OP-13: Cleaning Products** 

Purchasing

OP-14: Office Paper Purchasing

OP-15: Inclusive and Local

Purchasing

OP-16: Life Cycle Cost Analysis

OP-17: Guidelines for Business Partners

TRANSPORTATION

OP-18: Campus Fleet

OP-19: Student Commute Modal

Split

OP-20: Employee Commute

Modal Split

OP-21: Support for Sustainable

Transportation

WASTE

OP-22: Waste Minimization

OP-23: Waste Diversion

OP-24: Construction and Demolition Waste Diversion

OP-25: Hazardous Waste

Management

WATER

OP-26: Water Use

OP-27: Rainwater Management

OP-28: Wastewater Management

PLANNING & ADMINISTRATION

COORDINATION, PLANNING & GOVERNANCE

PA-1: Sustainability

Coordination

PA-2: Sustainability Planning

PA-3: Governance

DIVERSITY & AFFORDABILITY

PA-4: Diversity and Equity Coordination

PA-5: Assessing Diversity and Equity

PA-6: Support for Underrepresented Groups

PA-7: Support for Future Faculty

Diversity

PA-8: Affordability and Access

A brief description of the methodology used to track/inventory sustainable food and beverage purchases:

Information concerning sustainable food purchases is provided annually by University food vendors.

Total annual food and beverage expenditures:

14,181,211 US/Canadian \$

Which of the following food service providers are present on campus and included in the total food and beverage expenditure figures?:

|   | Present? | Included? |
|---|----------|-----------|
| Dining operations and catering services operated by the institution | Yes      | Yes       |
| Dining operations and catering services operated by a contractor    | No       | No        |
| Franchises  | Yes      | No        |
| Convenience stores  | Yes      | No        |
| Vending services  | Yes      | No        |
| Concessions   | Yes      | No        |

Has the institution achieved the following?:

|   | Yes or<br>No |
|---|--------------|
| Fair Trade Campus, College or University status                                       | No           |
| Certification under the Green Seal Standard for Restaurants and Food Services (GS-46) | No           |
| Marine Stewardship Council (MSC) certification  | Yes          |
| Signatory of the Real Food Campus Commitment (U.S.)                                   | No           |

A brief description of other sustainable restaurant and food service standards that the institution's dining services operations are certified under:

\_\_\_

The website URL where information about the institution's sustainable food and beverage purchasing efforts is available:

http://www.housing.umich.edu/dining/sustainable

The information presented here is self-reported. While AASHE staff review portions of all STARS reports and institutions are welcome to seek additional forms of review, the data in STARS reports are not verified by AASHE. If you believe any of this information is erroneous or inconsistent with credit criteria, please review the process for inquiring about the information reported by an institution and complete the Data Inquiry Form.

# HEALTH, WELLBEING & WORK

PA-9: Employee Compensation

PA-10: Assessing Employee Satisfaction

PA-11: Wellness Program

PA-12: Workplace Health and Safety

## INVESTMENT

PA-13: Committee on Investor

Responsibility

PA-14: Sustainable Investment

PA-15: Investment Disclosure

### INNOVATION

# INNOVATION

IN-1: Innovation 1

IN-2: Innovation 2

IN-3: Innovation 3

IN-4: Innovation 4



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