



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

[Reporting Tool](#)
[Register](#)
[About](#)
[Participate](#)
[Reports](#)
[Support](#)

[Home](#) / [STARS Institutions](#) / [University of Michigan](#) / [June 30, 2015](#) / [OP-7: Low Impact Dining](#)

Overall Rating	Expired
Overall Score	Expired
Liaison	Andrew Horning
Submission Date	June 30, 2015
Executive Letter	Download

University of Michigan

OP-7: Low Impact Dining

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 total dining services food purchases comprised of conventionally produced animal products:

38.08

A brief description of the methodology used to track/inventory expenditures on animal products:

University food vendors provide information annually.

Does the institution offer diverse, complete-protein vegan dining options at all meals in at least one dining facility on campus?:

Yes

Does the institution provide labels and/or signage that distinguishes between vegan, vegetarian (not vegan), and other items?:

Yes

Are the vegan options accessible to all members of the campus community?:

Yes

A brief description of the vegan dining program, including availability, sample menus, signage and any promotional activities (e.g. "Meatless Mondays"):

Vegan options are available throughout UM Dining facilities, diners may use the MyNutrition tool to find vegan options.

MyNutrition is an online tool that can help you make smart, healthy choices in Michigan's residential dining halls. Use it to:

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 Program](#)
[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](#)
[EN-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

EN-16: Hospital Network

OPERATIONS

AIR & CLIMATE

OP-1: Greenhouse Gas
Emissions

OP-2: Outdoor Air Quality

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

OP-7: Low Impact Dining

ENERGY

OP-8: Building Energy
Consumption

OP-9: Clean and Renewable
Energy

GROUPS

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

- Select well-balanced meals
- See how your food choices measure up nutritionally
- Screen dining hall offerings for allergens

Special icons are used to denote menu items that qualify as vegetarian, vegan, MHealthy, Halal, or gluten-free. You'll find a key at the top of each MyNutrition page. They are also listed in the lower right corner of each meal planning page. Once you make your choice, only menu items that meet the criteria will be displayed.

A brief description of other efforts the institution has made to reduce the impact of its animal-derived food purchases:

More than 30 Michigan farmers and suppliers provide the University with fruits, vegetables, honey and more. All of our milk comes from Michigan dairy farms located within 100 miles of campus. Our milk contains no genetically engineered hormones (rBST and rBGH) and is processed at the farmer-owned Prairie Farms dairy plant in Battle Creek. Most of the meat served at East Quad is supplied by farms less than 250 miles from Ann Arbor.

Sustainable Seafood

As part of our seafood program, we're partnering with an innovative, family-run company called Sea ToTable. Sea to Table pairs small-scale, sustainable wild fisheries with people who want to buy fresh seafood.

We're also the first Big Ten university to gain Marine Stewardship Council (MSC) Chain of Custody certification. MSC is a global, non-profit organization that promotes sustainable fisheries and responsible fishing practices worldwide.

The website URL where information about the vegan dining program is available:

<http://housing.umich.edu/dining/nutrition>

Annual dining services expenditures on food:

Annual dining services expenditures on conventionally produced animal products:

Annual dining services expenditures on sustainably produced animal products:

Data source(s) and notes about the submission

Additional information can be found at:

<http://nutrition.housing.umich.edu/NetNutrition/1>
<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](#).

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

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



©2019 Association for the Advancement of Sustainability in Higher Education
2401 Walnut Street Suite 102 Philadelphia, PA 19103 - t: 888-347-9997

[Contact Us](#)
[Privacy Policy](#)
AASHE
API v1.0

