OP 6: Food and Beverage Purchasing

4 points available

A. Credit Rationale
This credit recognizes institutions that are supporting sustainable food systems through their food and beverage purchases. Institutions can do this by prioritizing the purchase of sustainably produced food and beverage items. These actions reduce the social and environmental impacts of food production and help foster robust local economies and food security; improved conditions for farm workers; healthier animals, soils and streams; and secure livelihoods for farmers.

B. Criteria

Part 1
Institution’s dining services purchase food and beverages that meet at least one of the following criteria:

- Third party verified to be ecologically sound, fair and/or humane
  And/or
- Local and community-based

Food and beverage purchases that meet both criteria listed above should not be double-counted.

Local community-based products:
- Are sourced from local community-based producers (directly or through distributors)
- Contain raw ingredients (excluding water) that are third party verified and/or locally harvested and produced (e.g. bread made with Organic flour or local honey)
- Exclude products from Concentrated Animal Feeding Operations (CAFOs), products that have minimal nutritional value (e.g. soda, chewing gum, candies made predominantly from sweeteners), and products from producers that have been convicted of one or more labor law violations within the previous three years

Recognized third party standards and certifications for food and beverages are outlined in the following table. Institutions located outside the U.S. and Canada may use additional third party certifications to identify ecologically sound, fair and humane products, provided the certifications are reported in “Notes about this submission”.


### Ecologically Sound
- Canada Organic Biologique certified
- Certified Bird Friendly by the Smithsonian Migratory Bird Center (coffee)
- Certified Local Sustainable (Local Food Plus)
- Certified Organic by an IFOAM-endorsed standard
- Demeter Certified Biodynamic
- European Union (EU) organic logo
- Food Alliance Certified
- Marine Stewardship Council Blue Ecolabel
- Monterey Bay Aquarium Seafood Watch “Best Choices”
- Protected Harvest Certified
- Rainforest Alliance Certified
- USDA Certified Organic

### Fair
- Ecocert Fair Trade (EFT)
- Fair Food Standards Council (U.S. tomatoes)
- Fair for Life and other IMO certifications
- Fairtrade (Fairtrade International/FLO and its members, e.g. Fairtrade Canada and Fairtrade America)
- Fair Trade (Fair Trade USA)
- FairWild Certified
- Food Justice Certified (Agricultural Justice Project)
- Small Producers’ Symbol (FUNDEPPO)

### Humane
- AGA Grassfed (beef)
- American Humane Certified
- Animal Welfare Approved
- Certified Humane Raised andHandled (Humane Animal Farm Care)
- Global Animal Partnership Certified (Steps 3-5+ only)

Part 1 of this credit includes food and beverage purchases for on-campus dining operations and catering services operated by the institution or the institution’s primary dining services contractor (e.g. Aramark, Bon Appétit Management Company, Chartwells, Sodexo). On-site franchises, convenience stores, vending services, and concessions are excluded from Part 1.

**Part 2**
Institution’s on-site franchises, convenience stores, vending services, and/or concessions purchase food and beverages that are third party verified and/or locally sourced (i.e. meet the criteria outlined in Part 1).
C. Applicability
This credit applies to all institutions that have on-campus dining services operated by the institution or the institution’s primary on-site contractor.

D. Scoring
Each part is scored independently.

Part 1
Institutions earn the maximum of 3 points available for Part 1 of this credit when a combined total of 75 percent or more of dining services food and beverage purchases are third party verified and/or sourced from local community-based producers. Incremental points are awarded based on the percentage of food and beverage expenditures devoted to third party verified and locally sourced products. For example, an institution with third party verified and locally sourced purchases that account for 50 percent of its total food and beverage expenditures would earn 2 points (⅔ of the points available for Part 1 of this credit). Points earned are calculated according to the following table:

<table>
<thead>
<tr>
<th>Factor</th>
<th>Multiply</th>
<th>Percentage of Dining Services Food and Beverage Expenditures That Are Third Party Verified and/or Local and Community-Based (0-100)</th>
<th>Equals</th>
<th>Total Points Earned for Part 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.04</td>
<td>×</td>
<td></td>
<td>=</td>
<td>(Up to 3 available)</td>
</tr>
</tbody>
</table>

Enter values as indicated below to calculate points earned for Part 1 of this credit
Points will be calculated automatically when data are entered in the STARS online Reporting Tool
**Part 2**

An institution earns the maximum of 1 point available for Part 2 of this credit when 75 percent of the food and beverage purchases of on-site franchises, convenience stores, vending services, and concessions are third party verified and/or locally sourced (i.e. meet the criteria outlined in Part 1). Incremental points are awarded based on the percentage of food and beverage expenditures devoted to third party verified and locally sourced products. For example, an institution with on-site franchises, convenience stores, vending services, and/or concessions for which 50 percent of total food and beverage purchases are third party verified and locally sourced would earn 0.67 points (⅔ of the points available for Part 2 this credit).

### Enter values as indicated below to calculate points earned for Part 2 of this credit

Points will be calculated automatically when data are entered in the STARS online Reporting Tool

<table>
<thead>
<tr>
<th>Factor</th>
<th>Multiply</th>
<th>Percentage of On-Site Franchise, Convenience Store, Vending Services, and Concessions Food and Beverage Expenditures That Are Third Party Verified and/or Local and Community-Based (0-100)</th>
<th>Equals</th>
<th>Total Points Earned for Part 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>0.0133</td>
<td>×</td>
<td>__________</td>
<td>=</td>
<td>(Up to 1 available)</td>
</tr>
</tbody>
</table>
E. Reporting Fields

Required
- Percentage of dining services food and beverage expenditures that are third party verified and/or local and community-based (0-100)
- An indication of whether the institution's on-site franchises, convenience stores, vending services, or concessions purchase food and beverages that are third party verified and/or locally sourced
- An affirmation that the submitted information is accurate to the best of a responsible party's knowledge and contact information for the responsible party. The responsible party should be a staff member, faculty member, or administrator who can respond to questions regarding the data once submitted and available to the public.

Conditional
Required if the institution's food and beverage purchases include products that are third party verified and/or local and community-based:
- An inventory, list or sample of sustainable food and beverage purchases (text or upload)
- A brief description of the sustainable food and beverage purchasing program
- A brief description of the methodology used to track/inventory sustainable food and beverage purchases

Required if the institution's on-site franchise, convenience store, vending machine, or concessions food and beverage purchases include products that are sustainably produced:
- Percentage of on-site franchise, convenience store, vending services, and concessions food and beverage purchases that are third party verified and/or locally sourced (0-100)
- An inventory, list or sample of on-site franchise, convenience store, vending machine, and/or concessions food and beverage purchases that are sustainably produced (text or upload)

Optional
- An indication of whether the institution has achieved the following:
  - Fair Trade Campus, College or University status
  - Certification under the Green Seal Standard for Restaurants and Food Services (GS-46)
  - Marine Stewardship Council (MSC) certification
  - Signatory of the Real Food Campus Commitment (U.S.)
- The website URL where information about the institution's sustainable food and beverage purchasing efforts is available
- Notes about the submission