

	<p>initially will be Canadian focus</p> <p>Dairy Products: Volume of local dairy products purchases (dollar or litres / kg)....</p>	<p>tracking. An Example would be that more than 80% of BC Beef is shipped to Alberta from processing. We are challenging our suppliers to look for a more local processor.</p> <p><i>FLUID DAIRY:</i> 8614 litres of local milk = \$14, 200 in purchases and 7900 L of local BC cream = \$18,600 in purchases from Sept 2010 to June 2011. Fluid Milk is 100% BC Product and Island product would be 37%</p> <p><i>CHEESE / YOGOURT</i> ~\$39,000 spent on Canadian Cheese; \$6300 on Canadian yogurt. Yogurt would be 100% BC Product – 37% Island product. Cheese purchases were 4 % Island products, 63% Canadian Cheese.</p>	<p>continue to purchase most of our bakery products from a local bakery.</p> <p>The transition to 100% Canadian Beef has been successfully implemented. We currently are continuing to work with suppliers for more of this product to be processed in BC. We have no figures that show what percentage of the beef is BC raised.</p> <p>8919 litres of local milk were purchased in 2010-2011 thus far.</p>	<p>Maintain or increase local baked product purchases</p> <p>Maintain Canadian Beef levels. Continue to work with suppliers to increase BC processing rates.</p>	<p>This percentage has not changed. We continue to purchase most of our bakery products from a local bakery.</p> <p>We continue to purchase only 100 % Canadian Beef. We have now switched to Canadian Poultry products 61% of which is “BC Grown” We continue to challenge our suppliers to source BC processing plants</p> <p>After more research it was discovered that with</p>	<p>Maintain</p> <p>Maintain percentages work to improve local processing</p>
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	<p>Shell and Liquid Eggs – Cage Free / Local Supplier</p>	<p>EGGS – all shell eggs are BC raised cage free 100% shell eggs are Island Raised. Liquid Eggs are 100% BC cage free raised</p>	<p>Total purchase of \$15965.00 8391 litres of local cream Total purchases of \$ 31801.00 Fluid milk and cream is 100% BC Product as we currently purchase from both Dairyland and Island Farms, percentages of Island Milk varies from 28%-37% depending on which Dairy we purchased from.</p> <p>Cheese / Yogurt \$42160.00 spent on Canadian Cheese. Cheese purchases are 11% Island Cheese, 87% Canadian Cheese. \$ 7983.00 on Canadian Yogurt. Yogurt is 100% BC product and depending on the Dairy we purchase from 28%-37% Island Yogurt</p> <p>Over 19345 local eggs served. 100% shell eggs are Island Raised. Liquid Eggs are 100% BC cage free raised</p>	<p>Complete switch to 100% Island Farms liquid milk, yogurt, and cream. Focus on increase of BC Cheeses.</p> <p>Maintain standards for cage free eggs</p>	<p>Islands Farms now being owned by Saputo, it actually gets less milk from the Island than Dairyland. So based on price we have chosen to continue with Dairyland products. 9267 litres of local milk were purchased between April 1, 2011 and March 31, 2012. Total \$ 16462, 9314 litres of local cream, total \$ 39856.</p> <p>Cheese / Yogurt \$ 43968 spent on Canadian Cheese and Yogurts. Island Cheese purchases are 9% (due to several recalls and health warning this year on Island Cheese) and BC Cheese products average 91% this year. \$10012. spent on 100% BC produced Yogurt. Just over 5000 container this year. Aprox Island grown based 37% on Dairyland / Island Farms percentages of Island Purchases.</p> <p>Standard maintained.</p> <p>Served aprox 20997 local eggs.</p>	<p>Maintain or improve if supplier allows</p> <p>Maintain or improve as supplier allows</p>
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					100% shell eggs are Island Raised. Liquid Eggs are 100% BC cage free raised	Maintain standard
From agreement	Measure of success	Results 2009-10 September 2009 – June 2010	Results 2010-11 July 2010 – May 2011	Goal for YE 2012 Change Dates to Match College Fiscal April 1, 2011-March 31, 2012	Results April 1, 2011 – March 31, 2012	Goals for YE 2013
Competing effectively with local area restaurants by providing high levels of food quality, creativity, variety including branded concepts for its diverse community;	Student feedback; College survey results;	Competitive pricing based on neighborhood analysis; Menus adapted based on student feedback; Deal with any complaints effectively and in timely manner	Competitive pricing based on neighborhood analysis; Menu adjustments made in response to student feedback Deal with complaints effectively in a timely manner	Continue to strive for cost controls. New rotational menu's to freshen choices	Refreshed Menu's in Sept with a local focus. Added Gluten Free to By The Books as well as Salad Bar at Campus Caf	Continue to strive for cost controls to allow for "best Quality" approach. Refresh menu's by following trends and customer comments
Providing and promoting nutritious food for the diverse community;	Selection and identification of healthy choices; Availability of nutrition information	Nutritional information available; Signage identifying healthier alternatives, Highlight local fruits and vegetables; Promotions include nutritional info / healthy choices (e.g. selections under 500 Calories or 10 grams of fat).. ; Minimum 10 vegetarian items on menu daily	Increased nutritional information available. Increased local purchases and healthy choices. Introduced a gluten free line. Introduced brown rice sushi. Introduced local direct fair trade coffee.	Increase signage for local and nutritional information. Label "choice" alternatives like vegan.	Nutritional Information available on all products sold. "I Buy Local" signage at both Campus Caf and Urban Diner	Increase nutritional awareness Increase knowledge of "Buy Local" practices

From agreement	Measure of success	Results 2009-10 September 2009 – June 2010	Results 2010-11 July 2010 – May 2011	Goal for YE 2012 Change Dates to Match College Fiscal April 1, 2011-March 31, 2012	Results April 1, 2011 – March 31, 2012	Goals for YE 2013
Utilizing sustainable cleaning and paper products;	<p>Use of Green Seal Products and EcoLogic environmentally preferable cleaning products;</p> <p>Use of Ecologo napkins / paper towels made from recycled content;</p> <p>Dispenses designed to limit usage / waste</p>	<p>Ware washing (dish washing) products are from Ecolab's Ecologic line of green cleaning products; Floor Cleaner is Green Seal Certified. All purpose cleaner being transitioned; 92% Certified Green Product, exceptions are urn cleaner and glass cleaner</p> <p>Daily use napkins / paper towels are made from 100% recycled content - ~80% PCM, are non-chlorinated and EcoLogo certified; New napkin for Sept will be Kraft with environmental message;</p> <p>Dispensers in locations designed to limit waste</p>	<p>Maintained. 97% Certified Green Product used. Only exception is a cleaner used for coffee Urns.</p> <p>All napkins now in place</p>	Maintain	Maintained.	Maintain or improve
Minimizing waste;	Supporting Recycling and Composting	Separate glass, plastics, cans / aluminum, paper, cardboard, fryer oil for	Maintain. Decreased packaging on 6% of our purchases by working with suppliers	Maintain recycle program. Decrease packaging	Decreased Packaging on dry pasta's, pickles and pickled peppers by moving to	Maintain current levels and strive for improvement through

	<p>programs;</p> <p>Travel mug program for coffee/hot beverages</p> <p>Fryer oil recycling to bio diesel</p> <p>Reduction of source packaging (e.g. bulk purchasing)</p>	<p>recycling ;</p> <p>Separate Organic waste pre and post consumer with separation bins for diversion to compost stream</p> <p>Fryer oil recycled and diverted into reuse as bio diesel (Lansdowne only at this point)</p> <p>Travel mug programs for coffee / hot beverages including discount</p> <p>Purchase bulk condiments and other products to help reduce waste / packaging</p>	<p>Diverted aprox 5975 pounds of waste from landfill by composting coffee grounds and kitchen waste</p> <p>In place</p>	<p>Maintain standard</p> <p>Increase awareness of travel mug discount</p>	<p>recyclable pouches. Level Ground picks up 100% of plastic vacuum bags from coffee for reuse in coffee regions as small business supplies (women make bags and purses from them and sell to tourists)</p> <p>All Coffee grounds, kitchen waste paper towels and other organic waste is composted. All cardboard recycled. Fryer oil used for biofuel on both campuses..</p> <p>Estimate of kitchen waste and coffee grounds diverted aprox. 21185 lbs per year</p>	<p>awareness</p>
From agreement	Measure of success	Results 2009-10 September 2009 – June 2010	Results 2010-11 July 2010 – May 2011	Goal for YE 2012 Change Dates to Match College Fiscal April 1, 2011-March 31, 2012	Results April 1, 2011 – March 31, 2012	Goals for YE 2013
Educating students, faculty, staff and other users about the benefits of sustainability and the benefits and needs for nutritional food;	<p>Meeting with students, student groups and members of Camosun community.</p> <p>decision making</p>	<p>Meet with environmental student as requested by them. Provide kitchen tours - review paper products, how disposed, foods we serve etc;</p> <p>I Dream in Green Launch in place</p>	<p>Met with three groups this year.</p> <p>Did two tours with environmental students</p> <p>Began launch</p>	<p>Maintain or increase as demand requires</p> <p>Complete launch</p>	<p>Met with three groups of environmental students to assist with class projects.</p> <p>Kitchen tours are available</p>	<p>Maintain current levels and offer continued support and awareness to students</p>
Enhancing the dining experience of the	Calendar of Promotions and	Continued focus on students; Offer ethnically diverse	Continued focus on students; Offer ethnically diverse relevant	Increase international and diverse menu options	Continue to source and try new international recipes and	Continue to strive for improvement

College's diverse community	marketing activities; Providing ethnically diverse choices from around the world	relevant nutritionally balanced meals; Celebrate various holidays and world cuisines throughout the year; Continued effort to source ethnic authentic products	nutritionally balanced meals; Celebrate various holidays and world cuisines throughout the year; Continued effort to source ethnic authentic products		products	
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Partnership Earth- Our Commitment 5.3.4, 2 a)

2. Sustainability Commitments: Waste Reduction

The Contractor understands that dining services is a major consumer of utilities, packaging products, chemicals and paper goods. Waste will be reduced, reused and recycled. From glass, cardboard, and Styrofoam recycling to biodegradable service-ware and composting, The Contractor will manage a disposable packaging and reducing waste program.

a) "Partnership Earth - Our Commitment@"

The Contractor's "Partnership Earth – Our Commitment @" is an environmental program that will deliver on this commitment. The program includes:

From agreement	Measure of success	Results 2009-10	Results 2010-11	Results for YE 2012	Goals for YE 2013
Waste Audits to comply with provincial and municipal legislation.	Partnering with university; sharing of results, creating improvement plan	We would like the chance to review the Colleges policies and programs around waste collection, audits and monitoring or results, and to be involved in the process where possible. Will request a meeting to review.	Carried over	Carried over	
Recycling: Separation of glass, cans, polystyrene, cardboard and other soiled paper will be accomplished with separation bins.	Separation bins in food service areas – front and back of house Review of diversion (if measured by those collecting waste) Visual audits	Separation bins are located throughout our foodservices – both front and back of house; Staff are trained as to what products go where; Students are encouraged verbally and with directive signage to divert waste into the correct stream; All of the mentioned products are recycled	Maintained commitment.	Maintain or increase awareness and initiatives.	Maintain or increase as services become available
"Enviro" Refillable Coffee Mugs, will be available with the Contractor's coffee program. A discount will also be offered to those customers using their own cup for hot beverages.	Discounts for bringing mug; Could carry mugs if desired (question of competing with bookstore)	10 cent discount offered with mug; New promotional days – free fill up with mug will be introduced as part of the marketing calendar	Maintained discount. Launched travel mug program. We will continue to offer ARAMARK travel mugs but do not want to compete or impede bookstore programs	Increase awareness of travel mug program. Increase marketing of mugs in all locations. Have left Mug Sales to BookStores – Discount continues to be offered	

From agreement	Measure of success	Results 2009-10	Results 2010-11	Results for YE 2012	Goals for YE 2013
Environmental Committee: the Contractor will become an active member of College (CCSEA) and other local committees supporting environmental and social sustainability. The Contractor will work with faculty, administrators, students and student groups such as ENSU, GESA, OPIRG, SAC, EPAC, and others who work for environmental causes work together to provide a stronger voice in promoting environmental awareness on campus.	Active participation on committees or with students / student groups	Meet with environmental students / interested students; Always keen and open to participate in any committees where appropriate; Will work with campus community to identify which groups would like foodservice participation and in what capacity	Member of JOSH	Maintain or increase involvement	Maintain or increase involvement
Composting: The Contractor will, with the advice and direction of the College, separate food preparation garbage to be used in composting.	Separation bins with Directive signage in foodservice areas; Diversion of organic waste front and back of house; Staff training conducted Volume of organic waste diverted (if possible to collect number from hauler – Refuse)	Kitchen food scraps and compostable waste is separated and diverted to organic stream Composting bins also available in foodservice areas front of house for post consumer food / compostable waste Will work with custodial / facilities staff, hauler and Camosun to identify feasibility of measuring organic waste Estimate can be provided if desired.	maintained	Maintain Continues to be available but not properly used by consumers Physical Resources do not have ability to do this with any accuracy at this time	Work towards greater awareness and proper usage of bins
Kitchen waste programs including recycling of cooking oils and raw waste materials will be implemented.	Implementation and documentation of program	Kitchen waste programs does include collection of cooking oil and diversion for processing for bio diesel... grease traps are cleaned and waste is recycled as well.	maintained	Maintain Bio fuel now on both campuses	maintain
Food Service packaging will be reduced and eliminated where possible. One of the criteria for the Contractor's supplier selection will be a commitment by each of the suppliers to reduce source packaging.	Streamlined packaging; purchase bulk; recycle where possible	Supply chain continues to work with suppliers to ensure more efficient packaging solutions; Packaging programs have been developed to help emphasize environmental attributes –e.g. compostable, recyclable, made from	Supply chain continues to work with suppliers to ensure more efficient packaging solutions; Packaging programs have been developed to help emphasize environmental attributes –e.g. compostable,	Ongoing Maintained.	On going, maintain or improve

		recycled content; Bulk purchasing helps reduce waste e.g. for condiments, grains etc.	recyclable, made from recycled content; Bulk purchasing helps reduce waste e.g. for condiments, grains etc. Deliveries are only accepted if packaged in recycled or recyclable packaging. No Styrofoam is accepted.		
From agreement	Measure of success	Results 2009-10	Results 2010-11	Results for YE 2012	Goals for YE 2013
Environmentally friendly packaging and paper products will be utilized where possible and as more become available. Bulk condiment dispensers will be provided to minimize individual packaging. The Contractor will abide by Camosun's Waste Management Policy and participate in the established procedures for waste management.		<p>New express program implemented for Sept will further emphasize environmental attributes including conversion to #1 PET plastic – the most recyclable plastic; compostable products and products made from recycled content (recycled PET); Paper products – napkins etc are EcoLogo certified and made from 100% recycled content</p> <p>We purchased over 117,500 units of biodegradable packaging last year including plates, bowls, takeout containers, cups... and an additional 12000 pieces of biodegradable cutlery from Sept 2009 to June 2010.</p>	<p>Compostable plates, takeout containers; soup bowl and coffee cups provided...</p> <p>Pet plastics in place, napkins in place</p> <p>We purchased over 118,150 units of biodegradable packaging last year including plates, bowls, takeout containers, cups... and an additional 11800 pieces of biodegradable cutlery from July 2010 to July 2011. 88% of our paper products are compostable. 98% is biodegradable.</p>	<p>Maintain or increase levels of "green" packaging</p> <p>We purchased over 136,128 units of biodegradable packaging last year including plates, bowls, takeout containers, cups... and an additional 18156 pieces of biodegradable cutlery from April 1, 2011 to March 31, 2012 91% of our paper products are compostable. 98% is biodegradable.</p>	<p>Strive for increase in green packaging</p> <p>Increase or maintain as supplier has available</p>

From agreement	Measure of success	Results 2009-10	Results 2010-11	Results for YE 2012	Goals for YE 2013
A WHMIS program will form an integral component the plan. Working in conjunction with Camosun's Physical Resources Department, Energy Conservation Programs within the food service operation will be implemented.	WHMIS Training for FLE's; Employee On boarding training program	WHMIS and on boarding training conducted annually to also include health and safety, energy and water conservation; and other ARAMARK training programs	WHMIS and on boarding training conducted annually to also include health and safety, energy	Annual and on boarding WHMIS and FoodSafe for each employee including management. Management took part in several training programs including conflict management, employee relations, teambuilding, time management, and production management	Maintain
Cleaning and Sanitation: Cleaning solutions and chemicals used for cleaning and sanitation within the foodservice areas will be environmentally friendly where reasonably possible and available.	Documentation of Green Cleaning products / program	We have implemented Ecolab's Ecologic product line that include green seal certified products (floor cleaner, and soon to be transitioned all purpose cleaner) and greener alternatives (ware washing)	maintained	maintained	Maintain
Additional Food Waste Reduction Strategies: Reduction of food waste is directly related to avoiding over production of menu items, and will be achieved through utilizing the Contractor's Food Production program.	Production sheets / Pars ensure not overproducing; Use of leftovers; Menu planning based on feedback; Just in time cooking balanced with batch; Review leftovers and garbage and adjust menus	We operate using production sheets to ensure not overproducing; Leftovers are used appropriately so as to reduce waste; Menus are developed based on customer feedback and requests; Just in time cooking balanced with batch to help meet demands and reduce waste / leftovers; Daily we assess leftover products and waste and adjust menus accordingly	Maintained and improved. Waste was reduced 1% over last period.	Maintain or improve. Increased waste reduction by 19% (due mostly to program through Level Ground)	Increase waste reduction where able

Purchasing

Sustainable suppliers

Create a grid

Local Suppliers

From agreement	Measure of success	Results 2009-10	Results 2010-11	Goal for YE 2012	Results 2011-2012	Goal 2012-2013
Within 200 miles (or otherwise agreed)	1.# of suppliers newly	New produce farmers incorporated into supply chain –	Islands West continues to add local farmers to it's	Maintain and improve as suppliers	This changes seasonally	

	sourced/approved in the year for each product type, 2.# of suppliers used for each product type, 3. % of product purchased locally to not (i.e. 50% of eggs purchased in 2009-10 were purchased locally)	currently Bakery - purchase baked goods from 6mile bakery located in Victoria Island's West Produce located on the island and sources local / BC where possible GFS also sources BC produce when possible Many dairy products from Dairyland located in BC Lower Fraser Valley New Coffee Supplier... Level Ground coming to campus!	purchases as does Sysco Victoria Maintained To be reviewed annually (April of each year). Local farm levels will change annually and seasonally dependant on crop quality and availability. Currently purchasing from Dairyland and Island Farms. Will go to 100% Island farms in Sept. Level Ground coffee in place on both campuses	bring on more local suppliers Maintain or improve Maintain Switched from GFS to Sysco Victoria Dairy products mostly from Lower Mainland and Island Maintain	Maintained Maintained Maintained	Maintain Maintain Maintain
From agreement	Measure of success	Results 2009-10	Results 2010-11	Goal for YE 2012	Results 2011-2012	Goal 2012-2013
-fruits and vegetables,		requesting list of local growers from whom our produce distributors purchase; not yet available	Not yet available	On going		
-meat,		Reviewing protein purchases – current emphasis is on Canadian raised Core group of Canadian products offered including our ground beef; many poultry and pork products, deli meats etc. Protein sources often fluctuate so looking to work with suppliers on 100% Canadian products (e.g. burger) and understand level of Canadian	Switched to 100% Canadian Beef and Poultry. Working with Suppliers to get more processing done in BC	Maintain On going	Continue to work with suppliers to increase level of Canadian Proteins and the ability to track them	On Going Maintain or improve

		sourcing.				
-poultry,		See above				
-eggs,		Our shell eggs come from Fraser Valley Farms – Cage Free. While they are cage free, they are not certified organic.	Maintained	Maintain or improve as Island Poultry Becomes more easily available in Cage free option Maintained	A higher percentage of eggs are now Vancouver Island but the ability to track this through our suppliers means that figures are approximate only	Improve ability to track Island Egg Purchases
-organic milk/milk products, --bread/bakery products		At this time, we have not had large demand for organic... We will pilot products to gauge customer demand if desired	Requests for Organic has grown. At this time we are maintaining local purchases with little focus on organic due to cost and high waste.	Maintain or improve Add preservative free breads to our product line.	Maintained All bread from our local Bakery is Now preservative free	Maintain
From agreement	Measure of success	Results 2009-10	Results 2010-11	Goal for YE 2012	Results 2011-2012	Goal 2012-2013
Fair Trade Products	Increased percentage of Fair Trade Products sold year over year. 2 suppliers of Fair Trade Coffee	Only 2 Coffee choices were fair trade. An estimate of 21% of Coffee Sold No Fair Trade or Organic Teas offered. 1 Organic coffee choice rotated through Starbucks menu 1 supplier of organic produce available to us.	Fair Trade and Organic Beverages percentages increased only slightly to 34% because of date of introduction. Fair Trade and Direct Fair Trade Coffee offered Daily through the Espresso and Level Ground programs Increase in product line. Switched Suppliers. 2 Suppliers currently offer Organic and Free Trade coffee 2 suppliers of organic produce now available to us. Use of local farmers now being tracked. For the purpose of	Increase Fair Trade Choices to 45% of Coffee Sold. Add a Fairly Traded Tea Line. Increase Fair Trade Products Increase Island Purchases	Increased Fair Trade Coffee to 46% of Coffee sold./ Added Fair Trade Tea to represent 53% of Tea Sold Added a Fair Trade Chocolate Bar to represent 7% of Chocolate bars sold Currently Sysco and	Maintain or Increase Increase as Supplier

			benchmarking, there were 8 local (100 mile) farmers used for produce by our suppliers. Please note that this was only available to track beginning in January 2011.		Islands West are offering produce from 14 Island locations	demand allows
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