

Food Vision & Values

SHHS | FOOD SERVICES | 2019

VISION

We nourish and support the students, faculty, staff, and visitors of UBC by providing a diverse selection of fresh, delicious, and memorable food experiences in a socially and ecologically conscious manner. We do this by creating marketplaces and environments where wholesome, healthful food is a priority because our guests, our food, and our wellbeing matter.

Our decisions are guided by the following values:

- » We purchase high-quality, nutritious, sustainable foods and prioritize fresh, minimally processed ingredients.
- » We are committed to offering and actively promoting an abundance of affordable healthy choices for all meals, in recognition of the contribution eating well makes to academic and professional success.
- » We share food and nutrition knowledge and skills to improve the health and wellbeing of our community.
- » We encourage reduced meat consumption by making vegan and vegetarian options readily available, abundant, and affordable, to reduce our impact on our air, land, water, and climate.
- » Our commitment to transparency, including labelling with nutrition information, ingredients, and allergens, means our customers can make informed decisions about what they are eating.
- » We are proud to be a designated Fair Trade campus. We strive to offer more Fair Trade and ethically sourced products every year. Humanely raised animals and animal products are purchased when feasible.
- » We are proud to be an Ocean Wise™ partner and prioritize purchasing sustainable seafood.
- » We are a Zero Waste partner at UBC and strive to compost all food scraps, use recyclable or compostable single-use containers, and offer discount container programs.
- » We provide free drinking water at all of our food service locations as a sustainable and economic alternative to bottled beverage purchases and to encourage reduced consumption of sugar sweetened beverages.
- » We purchase seasonal foods from local food producers, as close to UBC as possible, to reduce our environmental impact, provide fresh ingredients, and to strengthen British Columbia's and Canada's economies.
- » Our culinary focus utilizes local and seasonal Pacific Northwest cuisine, while simultaneously striving to offer globally inspired and culturally appropriate menu choices.
- » We strive to prepare as many menu items as possible in-house, based on our menu engineering guidelines developed with our registered dietitian.
- » Our Supplier Code of Conduct sets performance expectations and strongly encourages our suppliers to support our Food Vision & Values.
- » We support our team with ongoing professional development to drive culinary excellence and meet or exceed our customer's expectations.
- » Our rigorous food safety plan consists of procedures, training, and auditing that ensures a safe environment our guests can trust.
- » We strongly support the UBC Action Framework for a Nutritionally Sound Campus, one of the UBC Wellbeing priority areas, by helping to lead the Food and Nutrition Working Group and working towards achieving its goals.



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TRAINING

We support our culinary team with ongoing professional development to drive culinary excellence and to optimize guest experience. Our training programs include food safety training, allergen training, plant based protein menu development training, and sustainability workshops to help educate and engage our culinarians.



DEFINITIONS

Minimally Processed: Foods processed to help enhance or preserve nutrients and freshness (e.g. frozen vegetables or canned beans), and prepared without large amounts of added salt, sugar, and fat. As food processing can have major environmental impacts, including high water and energy use, purchasing minimally processed foods helps UBC Food Services contribute to a more sustainable food system.

Sustainability: At UBC's Vancouver campus, sustainability means simultaneous improvements in human and environmental wellbeing, not just reductions in damage or harm. Prudent with financial resources and mindful of its mandate to society, UBC supports initiatives that will ensure the long-term resilience of the university and its ability to serve for generations to come.

Local: UBC Food Services defines local food to be food that is grown, raised, caught, or processed within 400 kilometers of the Vancouver Point Grey campus. We prioritize British Columbian and Canadian companies as close to UBC as possible.

Fair Trade: Fair Trade is a trading partnership, based on dialogue, transparency and respect, which seeks greater equity in international trade. It contributes to sustainable development by offering better trading conditions to, and securing the rights of, marginalized producers and workers – especially in the south. UBC is a Fair Trade designated campus! We strive to offer more Fair Trade and ethically sourced products every year.

Ocean Wise™: Ocean Wise is a Vancouver Aquarium conservation program, created to help businesses and their customers identify and purchase sustainable seafood. The Ocean Wise symbol next to a seafood item assures you that option is the best choice for the health of the oceans. At UBC Food Services all of our fresh seafood is certified Ocean Wise and we are actively working towards ensuring all of the seafood we offer is Ocean Wise certified.

