Transitioning Canadian Universities to Plant-Based Menus

1st Steering Committee Meeting

December 9th, 2020



Steering Committee Meeting

- Purpose: Facilitate and provide momentum to transition Canadian universities to plant-based menus
- How: Share strategies and experience, create synergy
- Why: Stop the accelerating destruction to the environment, our health and animals

Guest Speakers

Gerard Wedderburn-Bisshop

Retired Principal Scientist with Queensland Government Natural Resources.

<u>Topic</u>: "Appetite for Destruction" Negative impacts of animal agriculture on the environment

David Speight

Executive Chef & Culinary Director, University of British Columbia Food Services

<u>Topic</u>: "Menus of Change: How UBC is Advancing Plant Based Diets" Strategies in having successfully achieved 47% plant-based menus.

Audience

Organizations	Accepted	Tentative
Plant-Based Food Orgs	8	
Scientist (GB)	1	
University Chefs & Sustainability*	23	4
University 3 rd Party FS	3	1
Total	35	5

*includes Stanford University & University of California at Santa Barbara

Why Focus on Universities?

2 million university students in Canada The potential is huge!

- ✓ Zillenials set to drive sustainable food.
- ✓ More than half have some type of meat restriction.
 source: BofA Global Research Nov 2020

Responsibility of institutions of higher education

- $\checkmark\,$ adhere to the science
- \checkmark lead by example
- ✓ support from senior management essential

Sustainability

- ✓ key accreditation
- ✓ yet animal agriculture is a very unsustainable practice

Steering Committee

Proposed Representation:

- ✓ leading plant-based university chefs
- ✓ university food services / sustainability
- ✓ contract food service providers
- ✓ plant-based food support organizations
- ✓ student plant-based associations
- ✓ guest speakers

Frequency: every 2 to 3 months

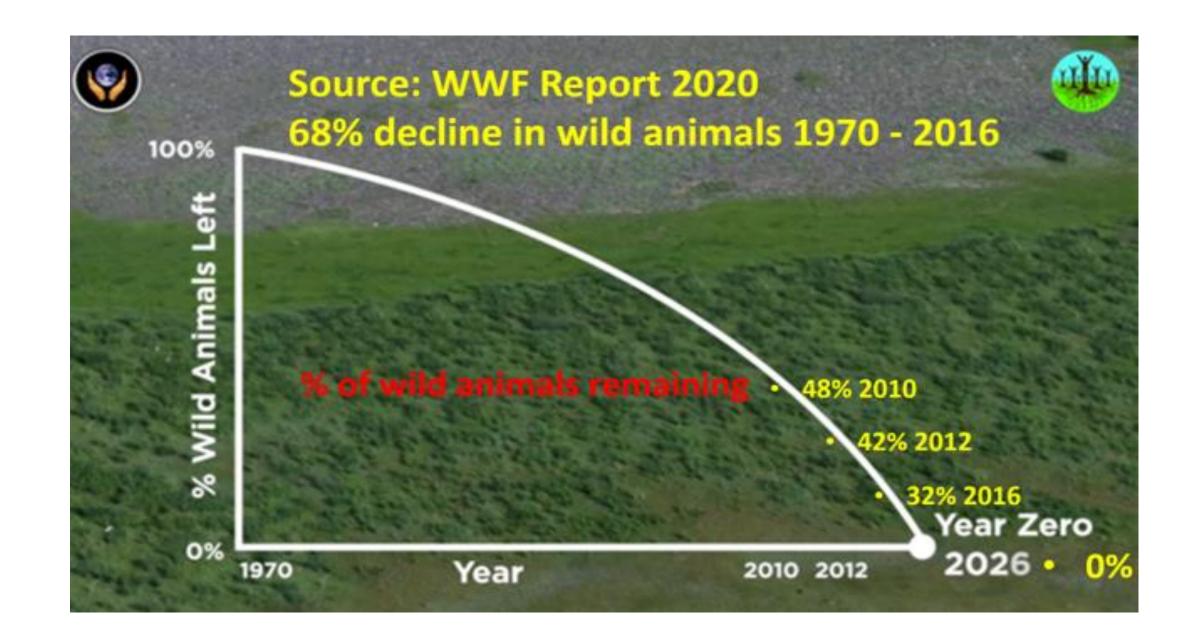
KPI: > 60% plant based meals by Dec 2022 standardized metrics for tracking progress

Animal Based Diets

At every meal globally, we drive 70 species extinct kill 2 billion animals (land and sea) destroy 20,000 acres of forests degrade 7 million acres of land hypoxify 1 million acres of ocean dead zones kill 40,000 people through diseases of excess

Turning this around is a global priority!

Source: https://www.climatehealers.org/facts



Let's Act Now to Reverse these Trends

- Current world biomass:
 60% livestock, 36% humans, 4% wildlife
- Livestock grazing or feed: 77% of habitable land
- A million species facing extinction: 100% of wild vertebrates will die off by 2026



Closing Comments



The World is Changing!

University of British Columbia 2019 – 47% of all entrees in residence dining were plant-based

> HARVARD LOOKS TO VEGAN FOOD TO SLASH GREENHOUSE GAS EMISSIONS BY 2030]

> > The Harvard Gazette

UNIVERSITY OF CAMBRIDGE: REMOVING MEAT 'CUT CARBON EMISSIONS' | BBC

> MENUS OF CHANGE The Business of Healthy, Sustainable, Delicious Food Choices

THE MENUS OF CHANGE INITIATIVE Menus of Change®: The Business of Healthy, Sustainable, Delicious Food

<u>Choices</u>

<u>Oxford students vote to ban</u> <u>beef and lamb</u> <u>from university | Oxford Mail</u>

Stanford University R&DE Dining

- Menus 80% vegetarian and >50% vegan
- Awarded an A+ rating for vegan dining by Peta
- Vegan & Plant Forward Sous Chef
- Eat Well @ Stanford | Stanford R&DE

"One reason we don't always appreciate the gravity of the problem is that we can't really see it happening."

Discover Magazine December 3, 2020

Act Now!

- Be the changemakers
- Adhere to the science
- Lead by example
- Senior mgt support



Target: > 60% plant based meals by Dec 2022 metrics & scorecard needed

Coming Up !

Information Session by DefaultVeg

January 2021

Ilana Braverman

"DefaultVeg is simple - make plant based food the default and give people the choice to opt in for meals with animal products."



Next Steering Committee Meeting

February – March 2021

Acknowledgements

Gerard Wedderburn-Bisshop David Speight

Andrea De Vito All our participants

Thank you!