



# Sustainable Food Programming at Skidmore College

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# Overview

- Dining Services at Skidmore College
- Food-related programs on campus
- Attempt at creating structure to connect efforts, change purchasing practices, and create lasting engagement and awareness

# Skidmore Dining Services

- Self-operated
- Serve 4,500 meals each day
- Ten self-serve stations
  - Emily's Garden, Noodle Bar, DIY, Corner Deli, Diner...
- Dining Services team is very supportive of sustainability efforts



# 2009- Skidmore Student Garden



# 2011- Skidmore Herb Garden



# 2011- Real Food Challenge

- First look at Skidmore's food purchasing practices
- Started as summer internship, then included as 1-credit add-on to existing courses
- Concerns within Dining Services grew over the years



# 2014- Skidmore Community Garden



# 2015 Campus Sustainability Plan



# Campus Sustainability Subcommittee- Food Working Group

- Working group under the Campus Sustainability Subcommittee
- Composed of faculty, staff, and students, as well as several members of our Dining Services leadership team
- Developed goal of 25% Sustainable Food by 2025
- Agreed to metric system adopted from Real Food Calculator
- Helping to connect and institutionalize efforts

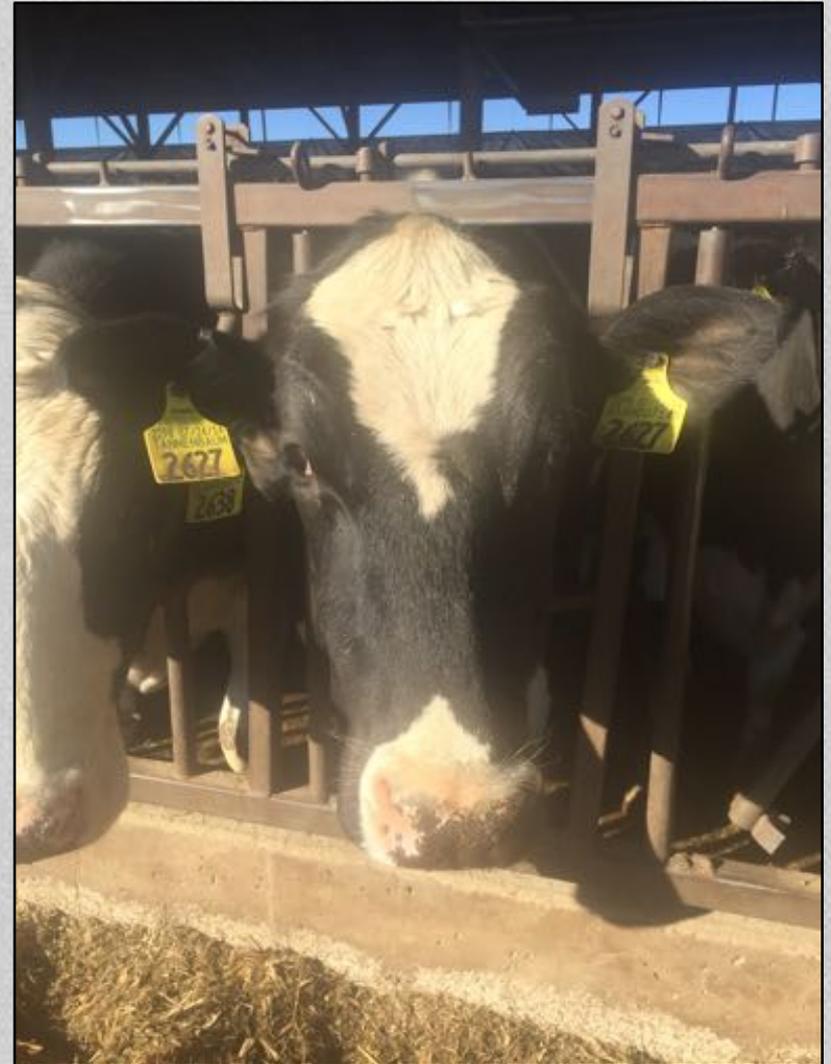


# Sustainable Food Metrics

- ✧ **Local, Community-Based:** Food is produced, processed, and distributed within 250 miles by farms and businesses that are locally owned and operated.
- ✧ **Humane:** Animals can express natural behavior in a low-stress environment and are raised with no hormones or unnecessary medication.
- ✧ **Fair:** Individuals involved in food production, distribution, and preparation work in safe and fair conditions; receive a living wage; are ensured the right to organize; and have equal opportunity for employment.
- ✧ **Ecologically Sound:** Farms, businesses, and other operations involved with food production practice environmental stewardship that conserves biodiversity and preserves natural resources, including energy, wildlife, water, air, and soil.
- ✧ **Conscientious:** Business practices are transparent, ethical, and guided by the principles of sustainability.

# 2015- Sustainable Food Internship

- Three-credit internship
- Inventory Dining Hall food purchases
- Complete independent research project
  - Suggest new products, research regulations and labeling standards, research supply chain, interrogate food metrics, build partnerships
- Weekly office hours, weekly Sustainability Office meetings, monthly leadership meetings



# 2016- Low-Impact Dining Pilot

- Unannounced pilot
- Offered vegetable-centric meals
- 70% reduction in meat proteins
- Factoids placed throughout the dining hall
- Surveyed diners throughout the day
- 98% of respondents said they enjoyed the dining options
- Did not advertise reduced meat proteins



# Low-Impact Wednesdays

- Pilot program now a weekly effort
- Hired two students to work as communications team
- Develop factoids for menu items
- Weekly meeting with Dining Services to discuss upcoming menu and discuss improvements



**Potatoes from:**  
**Sheldon Farms**  
**Salem, NY**  
**28 miles**



**Yogurt from:**  
**Argyle**  
**Cheesemaker**  
**Argyle, NY**  
**18 miles**



**Eggs from:**  
**Nellie's Cage Free**  
**Eggs**  
**Monroe, NH**  
**169 miles**



**Dining Services**  
**purchases all food**  
**grown in the**  
**Skidmore**  
**Community Garden**  
**and serves it in our**  
**dining hall.**

# Looking Ahead

- Low-impact dining
  - Expand focus beyond reduced meat-proteins and local sourcing
  - Improve communication efforts
  - Develop monthly themes
  - Survey to track impact and awareness
- Food internship
  - Develop long-term research projects
- Better communication between programs

