



# Campus Sustainability Fund Final Report

## 1.0 - Project Report

### 1.1 - Project Title:

Default Veg: UVic's Food Carbon Footprint

### 1.2 - Report Prepared by:

*Please indicate which leader is the main contact person*

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### 1.3 - Key Accomplishments

Please describe your projects key accomplishments.

This project set out first to identify this need, winning recognition and funding from both the Campus Sustainability Fund and the Climate Solutions Challenge in 2021. We appreciate the generous participation of University Food Services and Executive Chefs from multiple food outlets on campus, who provided food purchasing data. Extrapolating from the autumn term 2019 as a baseline reporting period (the last fully-attended term on campus prior to the COVID-19 pandemic), our calculations show food emissions in 2019 to be 3,541 t CO<sub>2</sub>e (tonnes carbon-dioxide equivalent).

We also conducted a menu analysis for the majority of outlets on campus to identify the percentage of plant-based items available in 2019 as well as the percentage of red, yellow and green tier menu items as classified by the World Resource Institute Protein Scorecard.

This initiative recommends a 30% decrease in overall food emissions, primarily through:

- promote sustainable food choices through making green-tier options prominent in menus and less expensive than the yellow- and red-tier options
- eliminate purchases of lamb (red-tier)
- reduce beef by 50% and substitute green- and yellow-tier proteins
- prioritize plant-based options as the 'default' across food outlets, listing first on menus and in serving order; make yellow- and red-tier food items the add-on/additional cost item
- acknowledge impetus of pricing, make the sustainable choice the more affordable one
- remove add-on cost for plant-based 'milks,' make equal to or less than dairy

## 1.4 - Student Learning:

Please describe how the expected student learning opportunities were realized.

We employed 2 students in the project, a Research Assistant who learned the intricacies of the Cool Food Calculator and in the collection and translation of food purchasing data. We also employed a Communications Specialist who learned about the Digicaster advertising on campus to create awareness. We also engaged with the campus to improve overall student knowledge and awareness about food-related emissions and the choices they make each day that could reduce them.

## 1.5 - Goal Acquisition:

Was the project goal achieved? In answering please describe the how the project effected the relevant stakeholders and where the project is currently.

Yes, the goal was achieved, and we have provided the results of our scope 3 GHG emissions calculations as well as recommendations for how to reduce them by 30-45%. These results and recommendations have been shared with key stakeholders (e.g. Food Services, UClub, Office of Sustainability). We also provided some campus engagement to increase awareness in our community about our food-related emissions through a pop-up food event, social media and our website <https://onlineacademiccommunity.uvic.ca/defaultveg/>

## 1.6 - Long Term Consequences:

How will this project be continued and its accomplishments carried forward?

We are currently seeking further funding and a “home” on campus for this project as the Faculty of Law can no longer provide the role of advising and guidance. Our recommendation would be to have a dedicated position within the Office of Campus Planning and Sustainability that is devoted to Food Sustainability on our campus as we have shown that food is the second largest source of GHG emissions related to the functioning of our campus. This position could also manage a “SEEDS” type program that uses the campus as a living laboratory working with classes/instructors to provide research support on operational issues identified by key stakeholders (an example of this program can be seen here: <https://sustain.ubc.ca/teaching-applied-learning/seeds-sustainability-program>)

We hope to have our results and recommendations included in the 2022 Climate and Sustainability Action Plan with a goal to re-evaluate our food-related scope 3 GHG emissions in the Fall term of 2022.

## 1.7 - Lesson's learned:

What advice would you give others attempting similar projects through Sustainability Fund?

Organization is key as well as having a clear understanding of project outcomes and the tools and timeline required to achieve them. Having a prior relationship established with key stakeholders can ensure that data or information needed will be made available in a timely fashion.

## 1.8 - Timeline:

Please provide the *actual* project start and end dates

Start Date: June 15 <sup>th</sup> , 2021	End Date: Nov 30 <sup>th</sup> , 2021
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## 1.9 - Feedback

Do you have any feedback for the Office of Campus Planning and Sustainability or the Sustainability Fund Application Review Committee regarding your experience with the Fund?

It has been a wonderful experience working with the Office of Sustainability on this project. We have learned so much and are so proud to have our results and recommendations included in the 2022 Climate and Sustainability Action Plan to hopefully see a reduction of our food-related scope 3 GHG emissions in the near future.

## 2.0 - Project Financials

### 2.1 – Budget

Please provide a completed final budget describing how the budget provide was actually spent. Please provide receipts for any expenses that have not yet been claimed through the Office of Campus Planning and Sustainability.

Wages—Project Director (7.5 hours x 22 weeks x \$40/hour) = \$7524

Wages—Research Assistant (6 hours x 16 weeks x \$16.79/hour) = \$1851

Wages—Communication Specialist (12 hours x \$27.65/hour) = \$380

Food for Campus Engagement Event = \$250

Please submit completed forms electronically to [sustcoord@uvic.ca](mailto:sustcoord@uvic.ca)