Climate Action: The Scale of the Opportunity

At Residential & Dining Enterprises (R&DE) Stanford Dining, we understand the urgency and positive power of reducing our food-related environmental impact, and we work toward that goal through innovative procurement strategies, food waste reduction, and promotion of more plant-forward food choices. These numbers paint a picture of why we focus our energies on those pathways for impact.

The estimated percentage of global greenhouse gas emissions that come from food system activities.

The estimated percentage of total available fresh water that is used by agriculture.

The ranking of food waste reduction on a list of the most promising ways to address the climate crisis, put together by Project Drawdown—a nonprofit group of scientists, activists, and others.

The ranking of eating plant-rich diets (also called plant-centric, plant-forward, and Flexitarian diets) on Project Drawdown’s list.

From Soil to Supper: Inspiring Connections to Where Food Comes From

The Power of Partnership

67: # of institutions in the Menus of Change University Research Collaborative (MCURC), co-founded and jointly led by Stanford University and The Culinary Institute of America. MCURC is a collaboration of forward-thinking scholars, food service leaders, executive chefs, and administrators for colleges and universities who are accelerating efforts to move people toward healthier, more sustainable, and delicious foods using evidence-based research, education, and innovation. Together, we are working to find best practices and operational innovations that support MCURC’s vision of cultivating the long-term well-being of all people and the planet—one student, one meal at a time. Learn more at moccollaborative.org.

Sustainability: Measuring Our Impact

7,000 gallons. Amount of Waste Oil from Dining Halls Converted to Biodiesel. This is a partnership with SF Greasecycle.

20,735 kilowatt-hours (kWh). Amount of Energy Conserved Through Our Dining in the Daylight Program. The result of a collaborative project with the student-run Green Living Council, this program uses available sunlight during daytime hours and energy-efficient LED bulbs outside of those hours.

21%. Percent of Water Saved Annually. This is compared to a baseline year of 2013. Working closely with Land, Buildings, and Real Estate (LBRE), we identify opportunities and technologies to continue to reduce our water consumption.

35,548 pounds. Amount of Deliciously Imperfect Produce Purchased by Stanford Dining. Just one of many ways we do our part to reduce food waste.

# of individual garden plots across campus, through the BeWell Community Gardens program

# of varieties of vegetables, flowers, herbs, field crops, and fruit grown at the O’Donohue Family Stanford Educational Farm

# of local farms and producers supported by purchases from Stanford Dining

pounds of produce purchased through the Stanford Dining Farm Accelerator program, a direct sourcing program with diverse, small-scale growers

https://rde.stanford.edu/dining/sustainability